

Desserts

(GF) ***Cheesecake Tropicana*** Also take-away

Our Winter season vanilla Philadelphia cream cheesecake is baked with a gluten-free almond crumble biscuit base topped with raspberry gelée. \$13

(GF) ***Apple Crumble***

A warm apple gluten free crumble dessert layered with rich vanilla custard. \$13.50

Tiramisu Classico Also take-away

*A delicious and decadent layer cake
Coffee soaked layers of homemade savoiardi biscuits paired
with a delicate cream made with pasteurized free range eggs
and SFA artisan mascarpone cheese. \$15*

Crostata Crema Cotta Also take-away

*Shortbread tart filled and baked
with pineapple and vanilla custard.
Finished up with Italian meringue and fresh raspberry. \$10*

(GF) (VG) ***Coppetta Vegana*** Also take-away

*Our unique vegan dessert combines layers of soy dark chocolate custard,
hazelnut cream and garnished with halzenut crumbled. \$14*

Chouquettes Also take-away

Homemade puffs filled with fragrant Zabaione Chantilly cream \$6.50

(GF) ***Torta Mozart*** Also take-away

*A dark chocolate mirror glaze cake. Chocolate sponge cake lightly soaked
with Amaretto liqueur, then filled with pistachio & dark chocolate custard. \$13*

Desserts al piatto

Tris di bonta'

*Mini selection of our favourite desserts:
Tiramisu Classico - Cheesecake Tropicana - Chouquettes. \$20*

Pizza Nutella

*Nutella pizza topped with hazelnut crumbed and shaved coconut
served with vanilla ice cream. \$24*

Affogato

Vanilla ice cream served with coffee espresso & Frangelico liquor. \$16