

Desserts

SWEETS

- Pistachio Baklava** \$12
Handmade pistachio rolled baklava with rose water syrup & served with Turkish ice-cream
- Spiced Poached Pears**    \$14
Red wine poached pears with honey, walnuts & cinnamon beside vanilla mascarpone whipped cream, drizzled with red wine sauce & topped with spiced walnuts
- Fig & Mascarpone Parfait**  \$15
This honeyed fig trifle is sweet, tangy, creamy and figgy. Baked fresh figs with an almond sponge, layers of mascarpone cream & a creamy caramel sauce
- Decadent Opera Cake** \$16
This rich coffee chocolate cake consists of layers of almond sponge cake soaked in coffee syrup, filled with coffee buttercream and chocolate ganache and topped with chocolate glaze
- Baklava Cheesecake** \$16
Where East meets West with layers and layers of crispy buttery filo pastry & crunchy nuts contrast wonderfully with the creamy and light cream cheese filling soaked in aromatic honey rosewater syrup.
- Red Velvet Panna Cotta** \$16
Super creamy and delicious vanilla bean panna cotta layered with a pomegranate jelly & pomegranate seeds and served in individual glasses
- Kunefe** \$18
Kadayif pastry stuffed with stringy cheese & cooked until crispy & golden, served with Turkish ice-cream

TEA & COFFEE

- Freshly made tea & coffee with our boutique mediterranean blend \$5
- Freshly made Turkish cay (tea) and freshly made Turkish kahve (coffee) \$5

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COGNAC

Tporhcka (Bulgarian) \$12

A smooth, plum brandy taste made from the finest plums, craftily distilled & aged for seven years.

Meukow (France) \$12

Fruity and spicy, notes of almond, candied orange, licorice & nutmeg

Hennessey VS (France) \$12

A classic brandy taste with a sweet fruitiness, hints of spice, vanilla & chocolate

Remy Martin (France) \$14

Intense & complex aromas long aging in French Limousin oak barrels evoking notes of toasted almonds that give way to warm, spicy notes of cinnamon

BRANDY

Black Bottle Brandy \$10

A smooth and rich character through careful double distilling and has aromas of aged vanilla oak and a spiced sherry-like character

Chateau Kefraya Arak Brandy (Lebanon) \$12

Lebanese anise brandy. This delicious white spirit is characterised by its aromatic grape & aniseed flavour

St Agnes XO 15 yr Brandy \$15

Aromas of citrus and stone fruits open to layers of candied fruits. Some quince jelly & marmalade matched with sweet oak.

Stara Sokolova 12 yr Plum Brandy (Serbia) \$15

Distilled from traditional plum varieties, it is uniquely smooth with vanilla, orange blossom and earthy notes on the nose

DESSERT WINES

Lemonel Lemoncello \$10

Made from the zest of the finest lemons off the Amalfi coast & features sweet, tangy lemon flavours that refresh the palate. Served chilled

Safir Dessert wine (375ml) \$12 gl

Turkish dessert wine, from the Misket grapes, and has the rich aroma of citrus fruits, honey and daisy. The color is golden yellow and the taste is sweet, smooth and refreshing

\$45 bt