

DESSERT MENU

DESSERT

VANILLA CRÈME BRÛLÉE 11⁹⁵
Creamy centre and crisp toffee top

MARZ BAR CHEESECAKE 11⁹⁵
Rich chocolate and caramel cheesecake with a biscuit crumb base served semi-frozen with fresh strawberries and cream

STICKY DATE PUDDING 11⁹⁵
House made pudding served hot with butterscotch sauce, vanilla ice cream and mint

WAFFLES 11⁹⁵
Decadent Belgian waffles served with chocolate sauce, whipped cream, ice cream and topped with fresh strawberries

CHOCOLATE LAVA CAKE 11⁹⁵
A generous dollop of dark chocolate ganache melted through a rich mud cake and served with fresh whipped cream

SORBET (GF) 9⁹⁵
A selection of raspberry, lemon and mango sorbets from premium sourced fruit

COFFEE & TEA

ESPRESSO, LONG BLACK, MACCHIATO 4

FLAT WHITE, CAPPUCCINO, LATTE, PICCOLO 4³⁰

MOCHA, VIENNA, HOT CHOCOLATE, CHAI LATTE 4⁹⁰

TEA 4³⁰
Chamomile, English Breakfast, Earl Grey, Peppermint, Green

EXTRA SHOT, MUG, SOY, ALMOND 1

SYRUP 1
Vanilla, Caramel, Hazelnut

AFFOGATO 6

APÉRITIF

FRANGELICO AFFOGATO 12⁵⁰

BAILEYS AFFOGATO 12⁵⁰

KAHLÚA AFFOGATO 12⁵⁰

LIMONCELLO 8

PORT

GALWAY PIPE 8

AFTER DINNER COCKTAILS

ESPRESSO MARTINI 19
Vodka, Kahlúa, and espresso shaken and double strained

TOBLERONE 18
Kahlúa, Frangelico, Baileys and cream, shaken and poured over honey

SOUTH SIDE 18
Ink Gin, lime juice, mint and topped with soda

OLD FASHIONED 19
A double shot of Whiskey, sugar, bitters and orange, topped with soda water

Please advise your waiter of any allergies we should be aware of. (GFA) Gluten Friendly Available. (GF) Indicate items most suitable for people with gluten intolerance. (V) Indicate vegetarian items. *15% surcharge applies on public holidays.

