

◀ Desserts ▶

GF **ICE CREAM** vanilla ice cream with chocolate or caramel sauce. **7**

BROWNIE SUNDAE homemade chocolate brownie, vanilla ice cream, chocolate and caramel sauce topped with fresh cream. **16**

GF **NEW YORK BAKED CHEESECAKE** with a berry coulis, caramel popcorn and cream. **18**

L32 PIE vanilla and espresso ice cream on a cookie crust with toasted almonds. **16**

PASSION FRUIT PANNA COTTA with mango coulis, fresh strawberries and mint. **17**

GF **CHEESE PLATE (50g ea.)** with crackers, dried fruit and quince paste.
(Gorgonzola Blue) (Maffra Aged Cheddar) (Brebirousse) (Lingot) (Queijo Sao Miguel)
(2 Cheese **20**) (3 Cheese **28**) (4 Cheese **35**) (5 Cheese **41**)

◀ Warmers ▶

L32 COFFEE baileys, kahlua, grand marnier and coffee. **14**

SPANISH brandy, dark cacao and coffee. **14**

IRISH irish whisky and coffee. **14**

JAMAICAN tia maria and coffee. **14**

MONTE CRISTO grand marnier, kahlua, and coffee. **14**



◀ Night Caps ▶

RUSTY NAIL scotch whisky and drambuie served on the rocks. **15**

BEAUTIFUL cognac and grand marnier straight up. **15**

BLUEBERRY TEA grand marnier, amaretto and earl grey. **15**

◀ Hot Beverages ▶

SHORT BLACK, LONG BLACK, FLAT WHITE, CAPPUCCINO, LATTE, SHORT MACCHIATO **5**

LONG MACCHIATO, HOT CHOCOLATE, MOCHA, CHAI LATTE, AFFOGATO, MUG **6**

SILK INFUSED TEA **4.5**

english breakfast, green tea & jasmine, earl grey and peppermint.

GF Available Gluten Free

V Vegetarian