

DESSERT

ITALIAN CHEESECAKE

baked ricotta cheesecake, served on a biscoff
crumb with toasted nuts and biscoff infused mascarpone 22

SOFIA'S TIRAMISU

our classic recipe has remained unchanged since day one 22

THE GREAT LEMON MERINGUE

our famous individual lemon tart topped with an cloud of
lightly toasted meringue. 20

CREME BRULEE

classic vanilla bean creme brulee with a thin sugar crust
toasted at the table 18

CHEESE PLATE

*a choice of 1 or 3 cheeses served with barossa bark lavosh,
spiced honey, and piparras peppers*

truffle pecorino, gorgonzola, Tête de Moine,
d'affinois excellence 18/42

AFFOGATO

A choice of Frangelico, Disaronno, Licor 43, Amaretto, Baileys 14/22

Our menu contains allergens and is prepared in a kitchen that handles nuts, shellfish, gluten and dairy. Whilst all reasonable efforts are taken to accommodate guest dietary needs, we cannot guarantee that our food will be allergen free. A variable surcharge applies to all credit card transactions. A 15% service charge applies on public holidays. A 10% service charge applies on Sundays.