

SOFIA'S

RESTAURANT & BAR

DESSERTS

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 25

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

Suggested wine pairing: Massenez Golden Eight Pear Liqueur 18

CHEESE PLATE

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

truffle pecorino, gorgonzola, Onetik Petit Basquitou,
d'affinois excellence 18/42

AFFOGATO

A choice of Frangelico, Disaronno, Licor 43, Amaretto, Baileys,
Massenez Golden Eight Pear Liqueur 14/22

Our set menus are design for four or more people. 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.