

# FLAME

## DESSERTS

	M	NM
<b>APPLE, BROWN BUTTER &amp; FRANGELICO CRUMBLE</b> (V) Served hot with vanilla ice cream	\$17	\$20
<b>ICED VOVO FROZEN CHEESECAKE</b> (GF) (VEGAN) Creamy vegan cheese, coconut & raspberry cheesecake	\$17	\$20
<b>CINNAMON CRÈME BRÛLÉE</b> (GF) (V) Blueberry compote & lemon thyme	\$17	\$20
<b>BUTTERSCOTCH PANNA COTTA</b> (GF) (V) Schnapps sauce & honeycomb crumble	\$17	\$20
<b>SMOKED CHOCOLATE AND COFFEE SPONGE CAKE</b> (V) Served at your table	\$17	\$20
<b>GOOEY CHOCOLATE VOLCANO</b> (V) East coast honey ice-cream	\$17	\$20
<b>AFFOGATO</b> (GF) Vanilla bean ice cream with fresh espresso	\$12	\$14
Choose your liqueur	From \$6.5	\$7.5

## COFFEES

Flat White, Cappuccino, Espresso, Long Black, Latte	\$4.5	\$5.5
Tea - English Breakfast, Earl Grey, Peppermint, Green	\$4.5	\$5.5

## DESSERT COCKTAILS

M	NM
\$19	\$22.5

### TIRAMISU

Baileys, hazelnut liqueur, butterscotch Schnapps & fresh espresso

### ESPRESSO MARTINI

Kahlúa, vanilla vodka & fresh espresso

### PEANUT BUTTER WHISKEY SOUR

Peanut butter whiskey, lemon juice & aquafaba

## LIQUEURS

	M	NM
Manly Spirits Mandarin Triple Sec	\$6.5	\$7.5
Frangelico	\$6.5	\$7.5
Kahlúa	\$6.5	\$7.5
Licor 43	\$7.5	\$9
Disaronno	\$7.5	\$9
Sheep Dog Peanut Butter Whiskey	\$8	\$9.5
Baileys	\$8.5	\$10

## PORT

	M	NM
Galway Pipe	\$11	\$13
Penfolds Grandfather	\$21	\$24.5