

# PORTOFINOS RESTAURANT

## DESSERT MENU

<b>Sticky Date Pudding</b>	14
caramel sauce, macaron, vanilla ice cream	
<b>Triple Chocolate Cheesecake</b>	14
kahlua pipette, chocolate soil	
<b>Chocolate Brownie</b>	14
vanilla ice cream, chocolate sauce, meringue crumb	
<b>Tiramisu ala Portofino</b>	12
pistachio biscotti	
<b>Crème Brulee (gfo)</b>	14
cantucci biscuit	
<b>Selection of Australian Cheeses</b>	18
maffra cheddar, king island brie, blue vein, muscatels, cabernet paste, crackers	
<b>Coffee</b>	
baby cino	2
short macchiato	3.6
cappuccino, flat white, latte, long black	4
mocha, hot chocolate, vienna, long macchiato, dirty chai	5
<b>Coffee Extra</b>	
almond / soy / decaf / chai	.50
extra shot	1
regular takeaway (12oz)	1
large takeaway (16oz)	2
<b>Tea</b>	
pot for 1	5
english breakfast	earl grey
peppermint	lemon
chamomile	green
rooibos	
<b>Liqueur Coffee</b>	12
topped with fresh cream.	
Irish (Irish whiskey)	French (Brandy)
Mexican (Kahlua)	Roman (Galliano)
Jamaican (Tia Maria)	Portofino (Grand Marnier)
<b>Dessert Wine (90ml)</b>	9
Vasse Felix Cane Cut Semillon, Margaret River	
<b>Iced Drinks</b>	6
Iced coffee / Iced chocolate with cream	
Milkshakes - various flavours with ice cream	

(v) vegetarian (vo) vegetarian option (gf) gluten friendly (gfo) gluten friendly option

Please inform our staff of any food allergies prior to ordering.

*\*Allergens such as (but not limited to) gluten & nuts are openly used throughout our kitchen.*

*Whilst all due care is taken when preparing meals, due to these circumstances we are unable to guarantee that any menu item can be completely free of allergens.*