

DESSERT

FROZEN CHOCOLATE PARFAIT

Macadamia nuts & burnt caramel ice cream

\$16

CREAM CARAMEL

Candied orange & peanut brittle

\$11

PASSION FRUIT CHEESECAKE

Vanilla bean gelato and coconut tuile

\$12

CINNAMON CHURROS

Crumbed banana, salted chocolate-caramel sauce & vanilla bean gelato

\$18

PETIT FOURS

Ask for our selection of the day

\$12

GELATO

Vanilla Bean, Burnt Caramel,
Chocolate, Hazelnut

\$5 (1 scoop), **\$7** (2 scoops)

SORBET

Raspberry, Coconut & Lime, Mango

\$5 (1 scoop), **\$7** (2 scoops)

Add Berry topping or
Chocolate topping



COFFEE & TEA

ESPRESSO

\$4

**MACCHIATO, LATTE, FLAT WHITE,
CAPPUCCINO, LONG BLACK, MOCHA**

Extra shot add 0.5

\$4.5

NAVALA'S ICED COFFEE

Vanilla ice cream, milk &
ice finished with a shot of espresso

\$8

AFFOGATO

A scoop of vanilla ice cream topped
with a shot of hot espresso
add liqueur or digestive + \$7

\$8

TEA

English Breakfast, Peppermint,
Chamomile, Green, Earl Grey or Chai

\$4.5



TOBY'S ESTATE

— COFFEE ROASTERS —

**OUR RANGE OF SINGLE ORIGIN COFFEE
BEANS & FINE TEAS HAVE BEEN PERSONALLY
SELECTED BY TOBY SMITH.**

Roasters Notes: Several years in the making, Brazil Carnival Beans is a blend of Brazilian coffees from Sul de Minas, Mogiana and Cerrado. Heavy bodied with flavours of hazelnut, caramel and chocolate, together with an intriguing hint of fruit. Acidity is mild but clear, making a rich, rounded espresso.

