

# Juliana's

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<b>DESSERTS</b>	<b>Tiramisu</b> a combination of rum, coffee, sponge fingers, mascarpone and chocolate	\$14.5
	<b>Sticky toffee pudding</b> served w butterscotch sauce, roasted almonds and hokey pokey ice cream	\$14.5
	<b>Vanilla pod brulee</b> served w tuile biscuits and berries	\$14.5
	<b>Apple and rhubarb crumble</b> served w anglaise and vanilla bean ice cream	\$14.5
	<b>Chocolate mud pie</b> served w berry coulis and chocolate ice cream	\$14.5
	<b>Ice cream selection</b> trio of ice cream served w your choice of sauce: anglaise, berry coulis, butterscotch or chocolate	\$14.5
	<b>Fruit platter</b> a selection of seasonal fruits served w sorbet and chocolate	\$14.5
<b>COFFEES</b>	Freshly brewed filtered coffee	\$3.0
	Caffé latte	\$4.0
	Cappuccino	\$4.0
	Espresso	\$4.0
	Flat white	\$4.0
	Long black	\$4.0
	Moccaccino	\$4.0
Hot chocolate made w freshly frothed milk	\$4.0	
<b>TEAS</b>	Plain - earl grey - english breakfast - herbal teas	\$3.0
<b>LIQUEUR</b>	<b>Coffee bomb</b> cointreau, baileys w filtered coffee and cream float	\$9.5
	<b>Roman coffee</b> galliano w filtered coffee and cream float	\$9.5
	<b>Irish coffee</b> whiskey w filtered coffee and cream float	\$9.5
	<b>Spanish coffee</b> grand marnier w filtered coffee and cream float	\$9.5
	<b>Midnight maria</b> brandy w filtered coffee and cream float	\$9.5
	<b>Tuscan chocolate</b> grand marnier, baileys, kahlua w hot chocolate and cream float	\$11.5