



La Rustica
by the lake

DOLCI

CASSATA \$13.90

A traditional Italian layered semifreddo with candied fruit, pistachio praline and a Galliano dipped sponge.

PROFITEROLES \$14.90

Light choux pastry filled with a Italian custard covered with warm chocolate sauce.

TIRAMISU \$14.90

A traditional family recipe of sponge finger biscuits, dipped in a coffee liquor mix layered with a mascarpone cream.

PERA AFFOGATO \$14.90

Pear poached in chefs special ingredients halved and filled with fresh cream and topped with an amaretto warm chocolate sauce.

PANSEROTTI DOLCE \$15.90

Deep fried pastry pillows filled with a sweet ricotta filling served with gelato and drizzled with honey.

ITALIAN HOMEMADE SORBET \$4.90 (PER SCOOP)

Mango, Lemon & Mixed berry

HOMEMADE ITALIAN GELATO \$4.90 (PER SCOOP)

Vanilla bean, Chocolate, Hazelnut, Pistachio, Caramelised Fig, Coffee

AFFOGATO -\$12.90

2 scoops of vanilla bean gelato served with a shot of espresso coffee.

*Add liquor for an additional cost

HOT & COLD BEVERAGES

ESPRESSO, MACCHIATO - \$3.80

CAPPUCCINO, FLAT WHITE, LONG BLACK, LATTE -\$4.20

TEA/ HERBAL- \$4.50

English Breakfast, Earl Grey, Chamomile, Peppermint, Green, Lemon & Ginger

VIENNA COFFEE-\$4.90

Long back coffee topped with fresh whipped cream.

HOT CHOCOLATE -\$5.00

MOCHA -\$6.50

CHAI LATTE -\$5.90

CORRETTO-\$6.90

Espresso with a dash of Grappa

MUG COFFEE -\$6.80

LIQUEUR COFFEE -\$14.90

Long black coffee with a shot of liqueur topped with fresh whipped cream Italian (Vanilla Galliano), Irish (Whisky), Jamaican (Rum), Highland (Baileys), Mexican (Kahlua)

FRAPPE \$7.90

Chocolate, Coffee, Mango

Soy Milk extra \$0.30

Decaffeinated extra \$0.30

Double shot extra \$1.50

Syrups extra \$1.50

Vanilla, Hazelnut, Caramel

***** PLEASE NOTE IF ANY PATRON HAS SPECIFIC DIETRY REQUIREMENTS IT MUST BE BROUGHT TO OUR ATTENTION.*****