

→ THE BANK ←




**BNK**

CAFÉ ☉ RESTAURANT ☉ BAR

↘ EST 2021 ↙

**MENU**

**GET SOCIAL WITH US**

 /The-Bank  thebank\_bnk  @thebnk\_moorebank

## BREAKFAST

## TOASTIES AND CROISSANTS

Plain	7
Cheese	8
Cheese and Tomato	9
Cheese, Tomato & Ham	11

## EGGS ON TOAST

Fried, scrambled, or poached eggs w rocket, roasted tomato s/w choice of bread	15
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## HALOUMI BLT

Haloumi on Turkish bun, bacon, Roma tomatoes, mixed leaves, and lemon aioli	16
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## CHILLI BREKKIE BURGER

Fried egg, bacon, grilled Halloumi, roasted pumpkin, baby spinach, chilli mayo served on a milk bun	16
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## BACON &amp; EGG ROLL

Two eggs, two rashers of bacon on Turkish bread w/ cheese & BBQ sauce	15
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## SMASHED AVO (VEG)

Avocado, Feta, cherry tomatoes, bed of rocket, balsamic olive oil glaze, served on soy linseed sourdough	19
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## EGGS BENNIE

Crispy bacon or smoked salmon; two poached eggs, sautéed baby spinach, roasted tomato topped with Hollandaise sauce s/w sourdough	22
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## DUKKAH STACK

Two fried eggs, choice of bacon or sujuk, crumbled feta, fresh mint, honey drizzle and dukkah spice on sourdough	25
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## CHILLI SCRAMBLED EGGS ON SOURDOUGH

Served with grilled haloumi and chorizo or sujuk	26
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## MEDITERRANEAN BAKED EGGS

Baked eggs w/ tomato salsa, Greek Feta, oregano, basil & toasted sourdough / + Add Sujuk 5	26
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## DIRTY BIRD

Southern fried breast fillet, served with bacon, two poached eggs on waffles and Harissa Hollandaise	30
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## ZUCCHINI FRITTER STACK (VEG)

Homemade zucchini fritters served on tomato and avocado salsa with sour cream and chives	22
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## THE BIG VEGIE (VEG)

Poached egg with hollandaise, avocado, sautéed mushrooms, roasted tomato wilted spinach, grilled Haloumi, hash brown served on sourdough	22
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## THE BIG BNK BREAKFAST

Choice of eggs on toast, chorizo, bacon, mushrooms, avocado, roasted tomato, hash brown, spinach & haloumi	28
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## BREAD OPTIONS

Sourdough, white, soy linseed, Turkish +\$1, gluten free + \$1	
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## HEALTHY BOWLS

## ACAI BOWLS

Roasted granola, almond flakes and coconut flakes black chia seeds, blueberries, fresh strawberries, banana, kiwi fruit, passionfruit pulp & honey	22
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## Extra:

Nutella / Peanut butter / Honey / Biscoff drizzle	1 each
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## GREEK YOGHURT

With roasted granola, seasonal fruit topped with honey	18
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## OMELETTES

All Omelettes 22 - served with Sourdough

(Egg white only +\$5)

**EXOTIC MUSHROOM (VEG/GF)** A mixed melody of exotic mushrooms

**HAM CHEESE TOMATO (GF)** Ham, cheese, tomato & spinach

**SMOKED SALMON (GF)** Smoked salmon, dill & sour cream

## FRENCH TOAST

**FRENCH TOAST WITH ICECREAM** 21

*Choice Of*

**CARAMELIZED BANANA CINNAMON (VEG)**

Thick cut French Brioche, candied pecans, mascarpone cream, s/w maple syrup

**MIXED BERRY COMPOTE (VEG)**

Thick cut French Brioche, berry compote s/w maple syrup

## PANCAKES & WAFFLES

**TRADITIONAL** 20

Homemade Mascarpone cream, fresh strawberries topped with maple syrup

**NUTELLA** 20

Fresh banana, strawberries, vanilla ice-cream & mixed nuts

**RICOTTA** 20

Sweet Ricotta cream, mixed berry compote & maple syrup

## ADD ONS

2 Egg 5 / Feta 3 / Haloumi 7 / Hash Brown 3 / Avocado 5 / Sautéed Spinach 5 / Mushroom 5  
/ Roasted Tomato 3 / Smoked Salmon 10 / Bacon 7 / Ham 5 / Sujuk 5 / Chorizo 5

## ALL DAY BREAKFAST

(Available 11.30am – 4pm)

**HALOUMI BLT** 16

Haloumi on Turkish bun, bacon, Roma tomatoes, mixed leaves, and lemon aioli

**CHILLI BREKKIE BURGER** 16

Fried egg, bacon, grilled Haloumi, roasted pumpkin, baby spinach, chilli mayo served on a milk bun

**BACON & EGG ROLL** 15

Two eggs, two rashers of bacon on Turkish bread w/ cheese & BBQ sauce

**SMASHED AVO (VEG)** 19

Avocado, Feta, cherry tomatoes, bed of rocket, balsamic olive oil glaze, served on Soy Linseed Sourdough

**ZUCCHINI FRITTER STACK (VEG)** 22

Homemade zucchini fritters served on tomato and avocado salsa with sour cream and chives

**DIRTY BIRD** 30

Southern fried breast fillet, served with bacon, two fried eggs on waffles and Harissa Hollandaise

**ACAI BOWL** 22

Roasted Granola, almond flakes, coconut flakes, Black Chia seeds, blueberries, fresh strawberries, Banana, Kiwi fruit, passionfruit pulp & honey

**Extra:** 1 each

Nutella / Peanut butter / Honey / Biscoff drizzle

**GREEK YOGHURT** 18

With roasted granola, seasonal fruit topped with honey

## LUNCH ONLY

From 11.30am until kitchen closes

### WRAPS

all served with chips OR swap to sweet potato fries (+ \$5)

<b>FALAFEL WRAP (VEG)</b>	<b>18</b>	<b>LAMB KOFTA WRAP</b>	<b>22</b>
Homemade Falafel, lettuce, tomato, pickled cucumber, pickled turnip & tahini on Lebanese bread		Lamb Kofta, lettuce, tomato, onion, pickles & hummus on Lebanese bread	
<b>LAMB SOUVLAKI WRAP</b>	<b>22</b>	<b>GRILLED CHICKEN WRAP</b>	<b>22</b>
Lamb souvlaki, tzatziki, tomatoes, onion, hot chips		Grilled chicken, lettuce, tomato, avocado, pesto aioli wrapped in warm grilled pita bread	
<b>SOUTHERN FRIED CHICKEN WRAP</b>	<b>24</b>		
South fried fillets, crunchy slaw, peri peri mayo & cheese			

### BURGERS

all served with chips OR swap to sweet potato fries (+ \$5)

<b>GRILLED CHICKEN BURGER</b>	<b>22</b>	<b>NEW YORK STEAK BURGER</b>	<b>26</b>
Grilled chicken breast fillets, avocado, tomato, American cheese, lettuce & seeded mustard mayo		New York steak, caramelised onions, tomato, beetroot, mixed leaves, American cheese, BBQ sauce Add Egg +3	
<b>DOUBLE WAGYU CHEESEBURGER</b>	<b>26</b>	<b>CLASSIC WAGYU BEEF BURGER</b>	<b>22</b>
Double patty, double American cheese, onions, pickles, tomato and American mustard sauce		180g patty with caramelised onions, lettuce tomato beetroot and BBQ sauce Add Egg +3	
<b>SOUTHERN FRIED CHICKEN BURGER</b>	<b>24</b>	<b>PERI PERI BURGER</b> 	<b>20</b>
Crunchy slaw, American cheese, gherkins, lemon aioli & chilli jam		Grilled chicken breast fillet, lettuce, American cheese & peri peri sauce	

### EL TACOS

<b>FISH TACOS (3)</b>	<b>25</b>
Battered barra fillets in a soft taco on crunchy zesty slaw with peri peri mayo	

All Beef, Lamb & Chicken are 100% Halal

Terms and Conditions. No BYO / Cakeage \$2 per person. 10% Surcharge on Sundays & Public Holidays. 1.5% Merchant surcharge on all card transactions. No Split Bills.

# LUNCH/DINNER MENU

## HOMEMADE SIGNATURE BREADS

AVAILABLE WEDNESDAY TO SUNDAY FROM 11.30AM

HOMEMADE FLAT GARLIC BREAD	14
HOMEMADE PUFF BREAD	14
ADD BURRATA WITH OLIVE OIL & CONFIT CHERRY TOMATO	14

## STARTERS

<b>HOMEMADE DIPS CHOICE OF 3 DIPS</b> 20	<b>CAULIFLOWER</b> 20
Hummus, Babaganoush, tarama, tzatziki & labneh s/w choice of pita bread or Lebanese bread	Served with tahini pomegranate & nuts
<b>ARANCINI BALLS (3)</b> 15	<b>PRAWNS SAGANAKI (5)</b> 26
Veal bolognese arancini balls s/w Napolitana sauce & fresh basil	Fresh prawns, garlic, red onion, olives, cherry tomato, herbs, capsicum, feta cheese s/w sourdough
<b>HOMEMADE DIP PLATE</b> 12	<b>ZUCCHINI FLOWERS (4)</b> 24
Choice of 1 dip - hummus, babaganoush, tarama, tzatziki & labneh	Crispy tempura baby zucchini flowers stuffed with parmesan, ricotta, chilli, dill s/w with lemon aioli
<b>GRILLED HALLOUMI (5)</b> 18	<b>CHAR GRILLED OCTOPUS</b> 30
s/w reduced fig; balsamic glaze & pistachios	Served with grilled pita bread
<b>SALT &amp; PEPPER CALAMARI</b> 22	<b>BRUSCHETTA</b> 15
Tender calamari fried on a bed of rocket & lemon aioli	Charred sourdough bread topped with our famous tomato, olive oil, and lime dressing

## HEALTHY BOWLS (LUNCH ONLY)

<b>GRILLED SALMON BOWL</b> 32	<b>GRILLED CHICKEN BOWL</b> 25
Crispy skin salmon, brown rice, mixed leaves, sultanas, almond flakes & lemon olive oil dressing	Chargrilled chicken, quinoa, mixed leaves, cherry tomatoes, avocado & lemon olive oil dressing
<b>PULLED LAMB BOWL</b> 28	<b>FALAFEL BOWL</b> 23
Quinoa, Roma tomatoes, red onion, cucumber, roasted pumpkin, lemon, salsa & tzatziki.	Falafel w hummus, mix leaves, cherry tomatoes, pickles & Leb bread

## SALADS

<b>VILLAGE STYLE GREEK (VEG) (GF)</b> 22	<b>FATTOUSH (VEG)</b> 22
Roma tomatoes, capsicum, red onion, Cucumber, peppers, olives, Feta s/w oregano and olive oil	Cherry tomatoes, Lebanese cucumbers, capsicum radish, green onions, parsley leaves, red cabbage, fried Lebanese bread s/w fattoush dressing
<b>ROASTED BEETROOT (VEG) (GF)</b> 24	<b>ROCKET (VEG) (GF)</b> 22
Roasted beetroot, rocket, baby spinach, radish, snow peas finished with Feta & hazelnut dressings (GF)	Rocket with parmesan cheese, walnuts, pear pomegranate, and avocado s/w balsamic vinaigrette
<b>CAESAR (Anchovies optional)</b> 22	
Baby cos lettuce, herb croutons, bacon, boiled eggs, grated parmesan cheese s/w creamy Caesar	

## ADD ONS

<b>GRILLED CHICKEN</b> 5	<b>GRILLED HALLOUMI</b> 7
<b>FALAFEL (3)</b> 5	<b>AVOCADO</b> 7
<b>GRILLED CALAMARI</b> 5	<b>LEB BREAD</b> 5
<b>PITA BREAD</b> 7	<b>GRILLED SALMON</b> 10
<b>SMOKED SALMON</b> 10	<b>FRIED ZAAATAR BREAD</b> 7

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## PASTAS

<b>PENNE POMODORO (VEG)</b>	22
Penne served in our homemade sauce finished with chilli, garlic & parsley	
<b>PENNE ARRABIATA (VEG)</b>	22
Penne served in our homemade tomato sauce <i>(Paired nicely with a glass of 'He Said She Said Shiraz Cabernet *Additional charge)</i>	
<b>SPAGHETTI AGLIO E OLIO (VEG)</b>	25
Olive oil, garlic, chilli, parsley & parmesan	
<b>GNOCCHI NAPOLITANA (VEG)</b>	28
Homemade Gnocchi in our homemade tomato sauce	
<b>SPAGHETTI BOLOGNESE</b>	25
A classic that needs no explaining	
<b>LAMB RAGU PAPPARDELLE</b>	36
Slow cooked chunky lamb rump braised in our homemade tomato sauce <i>(Paired nicely with a glass of 'Stonefish Cabernet Sauvignon *Additional charge)</i>	
<b>PENNE POLLO E FUNGHI</b>	32
Chicken breast, pine nuts and mushroom <i>(Paired nicely with a glass of Chardonnay Hunter valley *Additional charge)</i>	
<b>KAVOURO MAKARONADA</b>	40
Spaghetti, Spanner crab meat, cherry tomatoes olive oil, garlic, chilli, basil & shallots <i>(Paired nicely with a glass of 'Semeli Moschofilero' *Additional charge)</i>	
<b>SPAGHETTI MARINARA</b>	34
Prawns, calamari, mussels, scallops & barramundi fillet with cherry tomatoes, garlic, chilli & basil	
<b>PINK PRAWN FETTUCCINE</b>	33
Creamy pink sauce with sauteed prawns.	
<b>LINGUINE PRAWN</b>	33
King Prawns with cherry tomatoes, spinach, garlic, chilli, basil, and olive oil	
<b>FETTUCCINE BOSCAIOLA</b>	28
Creamy mushroom sauce with bacon and shallots, pasta meat	
<b>BEEF LASAGNE</b>	32
Traditional beef ragu on fresh pasta sheets covered in our homemade Napolitana sauce s/w Garden salad	
<b>CHICKEN MUSHROOM RISOTTO</b>	32
Chicken breast, fresh cream, mixed mushroom, with parmesan cheese	
<b>MARINARA RISOTTO</b>	34
Prawns, calamari, mussels, scallops & barramundi fillet with cherry tomatoes, garlic, chilli & basil finished with a touch of fresh cream	
<b>PORCINI MUSHROOM RISOTTO (VEG)</b>	30
Mixed mushrooms, cream, garlic, white wine, shallots, roasted pinenuts	

## ADD ONS

<b>CHICKEN</b>	5
<b>PRAWNS</b>	7

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## MAINS SEAFOOD

<b>BATTERED BARRA FILLETS</b>	<b>28</b>
s/w chips, salad, Tartare sauce and lemon	
<b>SALT &amp; PEPPER CALAMARI</b>	<b>32</b>
s/w salad, chips, aioli, and lemon	
<b>WILD CAUGHT GRILLED BARRAMUNDI</b>	<b>39</b>
s/w creamy mash, sautéed spinach, lemon butter sauce <i>(Paired nicely with a glass of Starborough Pinot Gris *Additional charge)</i>	
<b>SAMKEH HARRAH</b>	<b>39</b>
Barramundi served on a bed of roasted potatoes, chilli tahini and a fattoush salad	
<b>TASMANIAN CRISPY SKIN SALMON FILLET</b>	<b>39</b>
s/w baked chat potato, green beans, blistered cherry tomatoes topped with citrus dressing	
<b>SPENSER GULF SA GRILLED KING PRAWNS (5)</b>	<b>46</b>
s/w twice cooked chilli potatoes and Greek Salad <i>(Paired nicely with a glass of 'Semeli Agiorgitiko *Additional charge')</i>	
<b>SEAFOOD HOT POT</b>	<b>30</b>
Scallops, mussels, prawn, calamari, barramundi fillets s/w charred sourdough	
<b>MIXED GRILLED SEAFOOD PLATTER</b>	<b>150</b>
Grilled prawns, grilled scallops, chargrilled octopus, crab dusted calamari, mussel's s/w Barramundi fillet & a large fattoush <i>(Paired nicely with a glass of 'Stonefish Sauv Blanc or Starborough Sauv Blanc *Additional charge')</i>	

## BEEF

All served with creamy mash potato, cherry tomatoes  
and broccolini or chips & garden salad

### SAUCES (CHOICE OF 1)

Mushroom, Peppercorn, Red Wine Jus, Dianne, Cafe  
de Paris, Creamy True and Gravy

\$4 each for extras

<b>NEW YORK 250g</b>	<b>45</b>
<b>EYE FILLET 200g</b>	<b>48</b>
<b>SCOTCH FILLET 280g</b>	<b>52</b>
<i>(Paired nicely with a glass of Stonefish Reserve Shiraz *Additional charge)</i>	
<b>RIB EYE 450g</b>	<b>65</b>
<b>MIXED MEAT PLATTER</b>	<b>150</b>
Lamb cutlets, New York steak, mixed skewers s/w chips, dips, pita bread and large Greek salad	
<b>ADD ON</b>	
King Prawns	<b>8 each</b>

## CHICKEN

<b>GRILLED CHICKEN SHISH TAWOOK (3)</b>	<b>38</b>
s/w chips, fattoush, garlic, pickles, and Lebanese bread	
<b>HOME-MADE CHICKEN SCHNITZEL</b>	<b>28</b>
s/w chips & garden salad with your choice of sauce	
<b>POLLO E FUNGHI</b>	<b>34</b>
Chicken fillets with creamy mushroom sauce s/w chips & garden salad <i>(Paired nicely with a glass of 'Chardonnay *Additional charge')</i>	
<b>LEMON GARLIC CHICKEN</b>	<b>35</b>
Breast fillets drizzled in lemon garlic sauce <i>(Paired nicely with a glass of 'Pinot Gris *Additional charge')</i>	
<b>PRINCESS CHICKEN</b>	<b>38</b>
Chicken breast fillets sauteed in creamy pink sauce with prawns and avocado, chips and garden salad	

## LAMB

<b>GRILLED LAMB CUTLETS (4)</b>	<b>45</b>
s/w chips, Greek salad, tzatziki and grilled pita bread <i>(Paired nicely with a glass of 'Finca Reserva Malbec *Additional charge')</i>	
<b>GRILLED LAMB SOUVLAKI (3)</b>	<b>38</b>
s/w chips, Greek salad, tzatziki, and sour cream	
<b>THE BNK MIXED GRILL</b>	<b>45</b>
3 mixed skewers served with chips, fattoush, homemade falafel (2), A selection of 2 dips & grilled pita bread	

## SLOW ROASTED

<b>LAMB KLEFTIKO</b>	<b>40</b>
Slow roasted lamb rump s/w creamy mash & red wine jus <i>(Paired nicely with a glass of 'Semeli Agiorgitiko *Additional charge')</i>	
<b>LAMB LEMONATO</b>	<b>40</b>
Slow roasted lemon lamb rump s/w roasted potatoes and a lemon oregano jus	

## SIDES

<b>FRIES</b>	<b>10</b>
<b>SWEET POTATO FRIES</b>	<b>15</b>
<b>POTATO WEDGES:</b>	<b>15</b>
s/w sweet chili & sour cream	
<b>TWICE COOKED POTATOES:</b>	<b>15</b>
Boiled, deep fried potatoes, garlic, chili flakes, olive oil, red pepper & coriander	
<b>LEMON GARLIC ROASTED POTATOES</b>	<b>15</b>
<b>CREAMY POTATO MASH/CHARGRILLED BROCCOLINI</b>	<b>12</b>
<b>STEAMED SEASONAL VEGETABLES</b>	<b>12</b>

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## **\$110 PER HEAD**

### **STARTERS**

Puff Bread with Burrata  
Zucchini Flowers, Arancini, Grilled Haloumi  
Falafel & Mixed Pickles

### **ENTREES**

Cauliflower Dressed in our Homemade Tahini  
Finished with Roasted Almonds and Pomegranate  
Grilled Lemon Garlic King Prawns  
Lemon Garlic Roasted potatoes  
Choice of two salads

### **MAINS**

**Seafood Platters**  
Assortment of Hot Seafood  
**Mix Meat Platters**  
Assortment of Grilled Lamb, Chicken, and Beef

*Ideal for tables of 6 or more*

## **\$85 PER HEAD**

### **STARTERS**

Puff Bread with Burrata  
Zucchini Flowers, Arancini, Calamari, Grilled Haloumi  
Falafel & Mixed Pickles

### **ENTREES**

Prawn Saganaki  
Choice of Two Salads

### **MAINS**

Mixed Grilled Skewers to Share  
Slow Roasted Lamb to Share

*Ideal for tables of 8 or more*



## **\$65 PER HEAD**

### **STARTERS**

Puff Bread

Burrata

Sauteed Olives

### **ENTREES**

Salt & Pepper Calamari with Chips to Share

Choice of Two Salads

### **MAINS**

Choice of Three Pizzas (Excludes Seafood)

Choice of Three Pastas (Excludes Seafood)

*Ideal for tables of 10 or more*

## **\$20 PER KID (KIDS MENU)**

(Ages 4 - 12 years old)

*\*Kids banquets apply to Functions only*

### **Unlimited Water, Soft Drinks**

**\$10** per Head Adult

**\$5** per Head Kid

### **Unlimited House Red, White, Rose and Beers**

**\$30** per Head Adult

#### **Terms & Conditions**

Our function menus are fully customizable to your budget and our chefs can put together any menu of dishes that you wish from our restaurant menu, however any changes will be subject to a quote. We require sufficient notice at the time of booking to accommodate guests with special dietary requirements, such as vegetarians and people with gluten sensitivity. A 50% deposit is required 2 weeks before the reservation day. Any changes to numbers must be confirmed no later than 24 hours prior to the function date. Once a function has been booked and numbers are confirmed, you will be charged regardless of any guests who are unexpectedly absent on the day. Cakeage \$2pp.

## DRINKS MENU

### COFFEE

ESPRESSO	4.5
RISTRETTO	4.5
PICCOLO	5
MACCHIATO	5
LONG BLACK	5
CAPPUCCINO	5.5
LATTE	5.5
FLAT WHITE	5.5
HOT CHOCOLATE	5.5
MOCHA	6
CHAI LATTE	6
TURMERIC LATTE	6
GREEN MATCHA LATTE	6.5
BABY CHINO	2.5

### ICED COFFEE

ICED LONG BLACK	5.5
ICED LATTE	6.5
ICED MOCHA	7
ICED CHAI	7
ICED CHOCOLATE	7
AFFOGATO	9
FREDDO ESPRESSO	5.5
FREDDO CAPPUCCINO	6.5
GREEK FRAPPE	6.5

### FRAPPES

COFFEE	8
WHITE CHOCOLATE	8
GREEN MATCHA	8
MOCHA	8

### EXTRAS All 1

Soy, Almond, Oat, Macadamia, Lactose free, Decaf, Syrups (vanilla, hazelnut, caramel) Extra shot coffee, Mug

### LOOSE LEAF TEA All 6

Chamomile / Peppermint / English Breakfast / Green Lemon Ginger / Earl Grey

### MILKSHAKES All 8 / Kids 6

Vanilla / Chocolate / Strawberry Malt / Banana / Caramel

### SMOOTHIES

<b>BANANA HEAVEN</b>	9
Banana, milk, ice-cream, honey & cinnamon	
<b>BERRY BLISS</b>	9
Mixed berries, milk, ice-cream & honey	
<b>MANGO MADNESS</b>	9
Mango cheeks, mango pulp, milk, ice-cream & honey	
<b>THE ARNIE</b>	11
Vanilla protein, banana, peanut butter, muesli & Greek yogurt	
<b>ACAI</b>	11
Acai, apple juice & banana	
<b>THICKSHAKES BY THE BNK</b>	13
Kit Kat, Flake or Oreo	

### ADD ONS

PROTEIN	3
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### MOCKTAILS

<b>WSP</b>	10
Watermelon, strawberries, passionfruit	
<b>LYCHEE &amp; PINK LEMONADE</b>	10
Lychee, lemon and mint	
<b>LEMON &amp; MINT</b>	10
Lemon and mint	

### FRESHLY SQUEEZED JUICES ALL 9

<b>MELONHEAD</b>	
Watermelon, carrot & mint	
<b>KICK STARTER</b>	
Pineapple, orange & ginger	
<b>CITRUS SUNRISE</b>	
Orange, grapefruit, lemon & lime	

<b>MORNING GLORY</b>	
Carrot, celery, apple & ginger	

<b>I'M GREEN</b>	
Kale, silverbeet, cucumber, lime, mint, apple & celery	

<b>BLOODY MARY</b>	
Beetroot, celery, carrot, ginger & lime	

<b>CLASSIC</b>	
Apple & orange	

<b>ORANGE JUICE, APPLE JUICE, WATERMELON JUICE, PINEAPPLE JUICE</b>	
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<b>IMMUNITY SHOT</b>	6
Lemon & ginger	

# Desserts

## HOMEMADE 15

**KNAFEH**

**CREME BRULEE**

**BOUGATSA**

**CHOCOLATE MOUSSE**

**CAKES 12**

Served with ice cream

Cakes by the slice - See our cake display for an assortment of desserts.

\*\*please note this only applies to selected items. Ask our staff for the daily selection.

**GALAKTOBOUREKO**

**STICKY DATE PUDDING**

**TIRAMISU**

**CAFE CREMA**

### **PANCAKES / WAFFLES Served with Ice Cream**

**TRADITIONAL** 20  
Homemade Mascarpone Creme, Fresh Strawberries,  
topped with Maple Syrup

**NUTELLA** 20  
Fresh Banana, Fresh Strawberries and Mixed Nuts

**RICOTTA** 20  
Sweet Ricotta Cream, Mixed Berry Compote and Maple Syrup`

### **DESSERT PIZZAS (Available Wednesday - Sunday)**

**NUTELLA PIZZA** 22  
Served with Strawberries & Banana

**BISCOFF PIZZA** 22  
Served with crumbled biscoff banana and  
a white chocolate drizzle

### **VANILLA ICE CREAM BOWLS (3 scoops) 15**

*Choice of toppings:*

Chocolate, Caramel, Strawberry, Banana, Vanilla, Crushed Peanuts

Flake +3

Kitkat +3

Oreo +3

Lotus +3

Add Drizzles

Nutella +2

Peanut Butter +2

Biscoff +2

Add Fruits

Banana +3

Strawberries +3



LEAVE US A  
GOOGLE REVIEW

