CHEESE PLATE

French Cheese Selection $120
goats cheese
double brie
blue cheese

DESSERTS

Vanilla Bean Crème Bruele
smooth crème brule laced with vanilla bean and served with lychee ice cream $60

Mango Mille Feuille layered puff pastry with double cream, caramelized mango and vanilla bean crème patisserie $65

Death by Chocolate
chocolate brownie, chocolate mousse, chocolate ice cream,
chocolate gnash, chocolate dipped strawberry
& a chocolate surprise $60

Pistachio Panna Cotta
crushed pistachios in a smooth set panna cotta with a raspberry coulis $60

Banoffi Pie
caramel based cake with fresh bananas, caramel sauce, whipped cream topped with choco powder and served with vanilla ice cream $55

Roccos Citrus Tart
A trio of candied citrus fruits in a tart with double cream $60

LIQUER COFFEE all $70

Irish: Jamison Whiskey
Mexican: Kahlua
Roman: Galliano
Velvet: Baileys Irish Cream
Jamaican: Tia Maria
Italian: Frangelico
French: Cointreau
Napoleon: Brandy
Highlander: Drambuie

ROCCOS
STEAK AND SEAFOOD

COFFEE

black coffee, cappuccino, flat white, espresso,
mocachino, macchiato hot chocolate,
iced coffee, ice chocolate $30
(skim milk & decafe available)

TEA

liptons, earl grey, english breakfast, jasmine,
chinese, peppermint, chamomile, green,
hot lemon, ice tea $30