



desserts

BYBLOS CHEESE PLATTER \$18.0

A selection of three cheeses served with dried fruits, nuts and olives.

HELWAYAT BYBLOS \$14.5

A selection of traditional Lebanese sweets, served with vanilla bean gelato that includes Baklava, Namoura, (with walnuts and dates) Turkish delight and Halwa.

ASHTALIEH \$14

A traditional cream pudding, without cream, made of milk and corn flour flavoured with Mistika, Rose water and Orange blossom water. This dish is then garnished with coconuts, ground pistachios, almonds and syrups. A sweet taste of Beirut.

CRÈME BRULÉE \$14.0

A classic dessert consisting of a rich vanilla based custard topped with a contrasting layer of hard caramel.

HOT CHOCOLATE PUDDING \$14.5

A rich Callebaut chocolate pudding served with a warm chocolate ganache, toasted almonds and hazelnut gelato.

CHOCOLATE SAMBUSEK \$14.0

Lightly fried pastry filled with a ganache of chocolate, served with vanilla bean gelato, strawberries, mint and cinnamon sugar.

APERITIF 30ML

Aperol Padua (Italy)	9
Carpano Antica Formula (Italy)	9
Campari Novara (Italy)	9

DIGESTIF 30ML

Amaro Montenegro (Italy)	9
Amaro Averna (Italy)	9
Fernet Branca (Italy)	9
Fernet Branca Menta (Italy)	9

FORTIFIED 60ML

Penfolds Grandfather Tawny Port (South Australia)	18
Valdespino Pedro Ximenez (Jerez, Spain)	9

DESSERT WINES 90ML

Seppeltsfield DP63 Grand Muscat (Barossa Valley SA)	11
Cambell 'Liquid Gold' Topaque (Rutherglen, VIC)	10
Cullen 'Late Harvest' Semmillon 2013 (Margaret River, WA)	15
Heggies 'Botrytis Riesling' 2012 (Eden Valley, SA)	10

LAVAZZA COFFEE

(Decaf Available)

Affogato	6.0
Espresso	3.5
Long Black	3.8
Flat White	4.0
Cappuccino	3.5
Short Macciato	3.8
Long Macciato	4.0
Cafe Latte	4.5
Hot Mocha	4.5
Hot Chocolate	4.0
Lebanese Coffee	4.0

THE T BAR (LOOSE LEAF)

English Breakfast	4.0
Earl Grey & Blue Flower	4.0
China Green Sencha	4.0
Chamomile	4.0
Prosperi Tea Chai	4.0
Peppermint	4.0
Sentimentali Tea	4.0
(Apple, Beetroot & Mixed Berries)	