



# Desserts

## Sticky date pudding 14.0

With butterscotch sauce and walnut and spiced date ice cream

## Chocolate Sambusek 14.0

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

## Qatayef Asafiri 14.0

Fragrant semolina pancakes filled with clotted cream and red cherry ripple ice cream

## Coffee Banoffee Pie 14.0

With roasted hazelnut ice cream

## 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.



## Byblos Cheese Plate 18.0

A selection of three cheeses served with dried fruit, nuts and olives. GF, V

## Aperitif (30ml)

Aperol Padua (Italy) .....	9.0
Carpano Antica Formula (Italy) .....	9.0
Campari Novara (Italy) .....	9.0

## Digestif (30ml)

Amaro Montenegro (Italy) .....	9.0
Amaro Averna (Italy) .....	9.0
Fernet Branca (Italy) .....	9.0
Fernet Branca Menta (Italy) .....	9.0

## Fortified & Dessert Wines

Campbell's 'Liquid Gold' Topaque (Rutherglen, VIC) <sup>90mls</sup> .....	10.0
Penfolds Grandfather Tawny Port (South Australia) <sup>60mls</sup> .....	18.0
Valdespino Pedro Ximenez (Jerez, Spain) <sup>60mls</sup> .....	9.0

## The T Bar (loose leaf)

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

## Lavazza Coffee (decaf available)

Affogato .....	8.0	Hot Mocha .....	4.5
Cafe Latte .....	4.0	Hot Chocolate .....	4.0
Cappuccino .....	4.0	Lebanese Coffee .....	4.0
Chai Latte .....	4.0	Long Black .....	4.0
Espresso .....	3.6	Long Macciato .....	4.0
Flat White .....	4.0	Short Macciato .....	4.0