

dessert wines

'09 grant burge moscato (barossa, sa) 750ml	36	
'07 peter lehmann botrytis semillon (barossa, sa) 375ml	45	13
'07 de bortoli noble one semillon (riverina, nsw) 375ml	75	18
'07 yalumba hand picked botrytis viognier (sa) 375ml	53	
n.v grant burge blanc de noirs (eden valley, sa) 200ml	17	

port (60ml)

galway pipe	9
penfolds grandfather port	21

cognac and armagnac

hennessey vs	10
hennessey vsop	12
courvoisier vsop	12
remy martin xo	24

liquers

frangelico	8
baileys	8
tia maria	8
midori	8
kahlua	8
cointreau	9
sambuca	8

specialty liquers

drambuie	9
dom benedictine	9
grand marnier	9
lychee liquer	9
jagermeister	8
tuaca	7
chambord	8
marie brizard manzanita	7
grappa	8

dessert

tiramisu
hazelnut and coffee
with almond sponge
14

crème brulee tart
with toffee strawberry and double cream
14

spiced apple and walnut crumble
with vanilla bean ice-cream

14

MoS sorbet & gelato selection
served with biscotti
13.5

seasonal fruit plate
selection of fresh fruit
14

cheese plate
selected farmhouse cheese
with muscatels and crackers
21.5

prices inclusive of gst

hot drinks

cappuccino, flat white, cafe latte long black, short black, macchiato	3.6
decaf	3.9
double strength coffee	3.9
large coffee	4.4
hot chocolate, mocha	3.9
tea	
english breakfast, irish breakfast, darjeeling earl grey	3.9
herbal tea	
green, chamomile, peppermint, lemongrass	3.9

prices inclusive of gst

open
monday – friday 7am – 9pm
saturday and sunday 8.30am – 5pm

(02) 9241 3636

15% surcharge on Sundays and public holidays

Museum of Sydney is also available
for private functions with MoS Café
catering for all events

www.moscafe.com.au
www.toastfood.com.au

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