

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

dessert cocktail

espresso martini patron café xo with toussaint coffee liqueur, with a freshly made espresso shot & a dash of brown sugar 16

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, baileys, tia maria	9
midori ,kahlua, cointreau, sambuca	9

specialty liquers

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

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

(02) 9241 3636

www.moscafe.com.au



dessert

freshly baked
soft centered chocolate pudding
with double cream
(allow 15 minutes cooking time)

tiramisu
hazelnut and coffee
with almond sponge

basil & lemon crème brulee
with biscotti

spiced apple crumble
with vanilla bean ice-cream

mos sorbet & gelato selection
served with biscotti

seasonal fruit plate
selection of fresh fruit

all 14

cheese board
with dried figs,
grapes, muscatels & lavosh

3 cheeses: 22
1 cheese: 14

choice of
hard: pyengana matured cheddar
soft: tarago triple cream brie
blue: forme d'ambert