



# OH MY GREEK KITCHEN & BAR

## DESSERT

### Sticky Fig pudding

\$16

Chef special recipe- Moist sponge cake with dried fig, ground hazelnuts served with sticky butterscotch sauce and greek yoghurt ice cream.

### Trigona Panoramatos

\$16

Crispy, golden, buttery phyllo triangles soaked in syrup and filled with the most rich and creamy custard, served with coffee ice cream

### Baklava

\$14

Layered phyllo pastry with crushed nuts, sugar and honey syrup served with vanilla ice-cream

### Galaktoboureko

\$16

Layers of golden brown crispy phyllo, sprinkled with melted butter filled with semolina custard bathed in orange and lemon flavoured syrup

### Ice Cream

Trio of ice cream

\$12

### OMG's affogato

Vanilla ice cream, Greek coffee and a shot of ouzo

\$16

### Affogato

Vanilla ice cream, a shot of espresso & a shot of your choice of liquor. Frangelico, Baileys, Kahlua, Tia maria or Liquor 43

\$16

### Kids Ice Cream

2 Scoops of vanilla ice cream with 100s & 1000s

\$5

### Legends Dessert (Shots)

Ouzo, Pavan or Tequila

\$10

### Hot Beverages

Tea & Coffee \$5

Greek coffee \$5

Hot chocolate \$5

Chai Latte \$5

15% surcharge on Public Holiday's. For any additional dietary requirements, please check with our friendly staff.

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