



# AFFOGATO

*Affogato: 'Drowned'*



Originating in Italy, affogatos are believed to have emerged around the 1950's following the industrilisation of icecream. Served after a meal when you are too full for dessert but need to satisfy your sweet tooth.

Traditionally served with a shot of espresso over one scoop of icecream, giving the effect of the icecream being 'drowned'.

In addition, an 'affogato corretto' is an affogato served with a shot of liqueur. Enjoy our take on a classic & build your own affogato.

## **Sprocket** ROASTERS

Not your typical barista-turned-coffee-roaster story. Sprocket's founders are made up of a couple of hard yakka Aussie farmers turned chemical engineers, a viticulturalist with an MBA & a Canuk expat with a law degree. The best part? Instead of running on fossil fuels, they fuel their roaster with bioenergy products.

.....**Build your Affogato**.....\$12

### 1. Coffee

#### *Cosmic: The Original Space Cowboy*

Nougat & caramel meet floral & citrus notes to really shake your tree. Well balanced with medium acidity.

Origin: Brazil /Colombia

Roast: Medium

or

#### *Sweet Wonderful Dreams: Decafinated*

Nutty malt with just enough brown sugar to leave you dreaming sweet.

A full body brew with a clean, refined finish.

Origin: Colombia

Roast: Medium-Light

### 2. Ice Cream

Dreamy Vanilla Bean Ice Cream

or

Toasted Coconut (Vegan Coconut Ice Cream)



### *Make it a corretto & add a liqueur.*

Brookies Macadamia.....	\$14	For those feeling adventurous.....	
Brookies Barrel Aged Macadamia.....	\$18	Whisky Amaro.....	\$14
White Possum 'Naked Hazelnut'.....	\$12	Apple Pie Moonshine.....	\$14
Ge Massenez 'Creme de Gingemvre'...	\$12	Earp Distilling Co. Absinthe Minded...	\$14
Ge Massenez 'Creme de Cacao'.....	\$12		
El Mastro Sierra PX.....	\$16		

