

DOLCI

Milk Chocolate Mousse Dome , glazed with dark Belgian chocolate, berries & hazelnut praline	18
Vanilla Bean Crème Brûlée , served with sfogliatina	18
Italian Gelati , a trio of handmade Italian ice creams (flavours of the day)	15
Panna Cotta , salted caramel, macadamia and caramelised banana	18
Tiramisu , layered mascarpone, zabaione, chocolate, Dutch cocoa, Kahlúa-soaked savoiardi sponge, served on the table	18
Cannoli Siciliani , filled with whipped ricotta, candied orange & cherries, pistachio, and hazelnut	9 pp
Affogato , vanilla bean ice cream, espresso, coffee	10
<i>Add a liqueur - Frangelico, Kahlua, Baileys, Amaretto, Drambuie</i>	add 16
Cheese Platter , seasonal Italian and locally sourced cheeses, served with quince, pane sardo, crisps and pear. Please ask our staff about today's selection	
One cheese	18
Two cheeses	29
Three cheeses	36

**Vegetarian and vegan options are available. Please advise our staff of any allergies or dietary requirements. Traces of gluten, egg, dairy, nuts and other allergens may be present.*

DESSERT WINES

Rob Dolan Late Harvest Sauvignon Blanc	500ml	60
Schild Estate 'Lorraine Schlid' Late Harvest Semillon	375ml	42

FORTIFIED WINES

Barbadillo Pedro Ximenez	14
Handwood Tawny Port	14
Penfolds Grandfather Rare Tawny 20	25

TEA & COFFEE

Coffee - Latte, Espresso, Cappuccino, Flat White, Long Black, Mocha, Chai Latte, Piccolo, Macchiato 5

Add \$0.5 for Soy, Oat, Almond, Lactose Free, Decaf, Extra Shot, Mug
Add \$0.8 for Vanilla, Hazelnut, White Chocolate, Caramel Flavours

Tea - English Breakfast, Earl Grey, Peppermint, Green Tea, Camomile, Lemongrass & Ginger 5

DIGESTIVO

Amaro Montenegro, Limoncello, Cynar, Averna, Nera Sambuca, Bianca Sambuca 16

GRAPPA

Grappa Giori Alamb Stravecchia Antika 18