

Coffee & Tea

Espresso, Macchiato, Piccolo 3.5
Capuccino, Latte, Flat White 4.5
Caffe Corretto 7.5
Tea 3.5

Liqueur Coffees 11

Roman, Jamaican, Mexicano, Parisian, Royale, Irish

A little Classic Indulgence

Penfolds Grandfather Fine Old Port 15

Jameson Irish Whiskey 9

Glenfiddich 12 yrs Scotch 10

Laphroaig 10yrs Scotch 12

Oban Scotch 15

Dalwhinnie 15yrs Scotch 12

Lagavulin 16 yrs Scotch Whisky 15

Remy Martin VSOP **Cognac**, 16

Courvoisier VSOP **Cognac**, 16

Janneau **Armagnac** 22

Pedro Ximenez Moscatel (Spanish Sherry) 11

Masi Serego Alighieri **Grappa** di Amarone 12

Masi **Grappa** Mezzanella Amarone 13.5

Digestivi Liqueurs

(A digestive is an alcoholic beverage served after a meal to aid digestion.)

Amaretto (Almond), Averna, Cynar

Nocello (Walnut), Frangelico (Hazelnut) 7

Limoncello (Lemon or Rockmelon) 8

Fruit & Cheese Plate

Selection of local & imported cheeses with dried fruit 15/24

matching **Dessert wine**

Torbreck "The Bothie" (Barossa, SA) 26/8gl

Pellegrino Passito (Sicily Italy) 48 / 11gl

Our Desserts

Italian Gelato *A trio Selection of the Day* 13 (g)

Profiteroles

Sweet choux shells with vanilla Sicilian custard & almond chocolate ganache 15

Hazelnut Crème Brule

Crème set with hazelnut liquor, crisp sugar disk & house made almond biscotti 12

Limoncello Lemon Sorbet

Crisp citrus refreshing sorbet with creamy Limoncello & twist of lemon 12 (g)

Sticky Date Pudding

Served warm w butterscotch sauce, crushed pistachio & Chantilly cream 14

Zeppoli Siciliane

Traditional light & fluffy Sicilian doughnut with creamy custard centre, chocolate ganache 15

Affogati *(an Italian dessert consisting of smooth gelato topped with a shot of espresso coffee)*

Affogato

With espresso, smooth vanilla gelato, served in a Cocktail glass 7.5

With your choice of liqueur Frangelico, Grand Marnier, Tia Maria, Sambuca, Amaretto 13.5

Chocolate Affogato

With espresso, hazelnut liqueur, grappa and chocolate gelato 16