

dolci

zabaglione \$17

Marsala wine, egg yolk, Demerara sugar veloce hand-whisked over bagna marie; served warm in a high balloon glass with house made almond biscotti & chocolate-dipped strawberries. Please allow 15 minutes.

chiacchiere abruzzese \$18

lightly fried pastry cushion filled with folded soft ricotta cheese & sultanas dipped in Frangelico; finished with organic honey

stupendo \$17

a blend of cream, white chocolate, Baileys, crushed roasted pistachio moulded into a cone; and served with a wild berry compote

lemon & lime crostata \$15

a baked shortbread base tart filled with double cream, zest & juice of lime & lemon; lightly dusted with caster sugar

nougat toblerone \$17

crumbled biscuit base filled with soft cream cheese, toblerone chocolate & crushed nougat; served with white chocolate gelato, warm dark chocolate & house made almond biscotti

cannoli di casa \$15

crispy thin pastry cylinders filled with fresh ricotta cream cheese, grated chocolate, lemon zest, candied lemon peel, ground nutmeg & finished with a warm chocolate sauce

fragole con galiano \$18

fresh strawberries, double vanilla gelato & a shot of Galiano liqueur; served deconstructed

crepelle \$15

thin crepe filled with whipped mascarpone cream; gently folded with crushed roasted almonds and pistachios and finished with warm dark chocolate

tiramisu \$16

layered savoiardi biscotti dipped in espresso, zucchero and vecchia romagna brandy; finished with mascarpone and shaved dark chocolate

crème brûlée \$16

baked vanilla bean double cream custard glazed with caramelised sugar

panna cotta with prosecco wild berry jelly \$18

a sweetened, creamy custard infused with vanilla bean topped with a layer of prosecco wild berry jelly

gelato affogato \$14 / \$18

vanilla bean & coffee gelato soaked with espresso coffee / also available with Frangelico liqueur

coppa di gelati \$15

choose three flavours from our selection of: wild berry yoghurt, dark chocolate, white chocolate, hazelnut, espresso coffee, vanilla bean, lemon sorbet, passionfruit-pineapple sorbet & mango sorbet; served with almond biscotti

Please turnover for coffees and liqueurs

coffee

100% Woodfired Arabica beans.

Hadley's Morning Roast is available for purchase in 1kg bags for \$29. Please enquire with your waiter.

espresso	3
double espresso	4
long black	4
macchiato	4
long macchiato	4
mocha	4
cappuccino	4
caffè latte	4
hot chocolate	4
flat white	4

tea

All teas are premium quality leaf varieties.

english breakfast	5
earl gray	5
camomile	5
lemon twist	5
rosehip	5
peppermint	5
green	5

amaro

Italian after dinner digestives served with ice & lemon

averna	8
cynar	8
fernet-branca	8
montenegro	8
ramazzotti	8
punch abruzzo	8

ports

para	8
galway pipe tawny	8
penfolds grandfather	14

cognacs

courvoisier vsop	15
hennessy	12
hennessy xo	23
remy martin vsop	15
remy martin xo	23

scotches

chivas regal	12
haig dimple	15
glenfiddich malt whiskey	15
johnnie walker blue label	30

standard nip = 30mL

liqueur coffees

caffè coretto Espresso laced with grappa	8
caffè amaretto Espresso, Amaretto and cream served in a highball glass	9
roman coffee Espresso, flaming Galiano and cream served in a highball glass	9
irish coffee Served in a high-ball glass with espresso, Irish whisky and cream	9

dessert wines

glass/bottle

Saddler's Creek Botrytis Supreme 375mL	48
Pantelleria Passito Liquoroso 500mL	18/72
Cesari Recioto Della Valpolicella 500mL	18/72
Castelli Del Duca Soleste Malvasia Passito 500ml	15/60

All dessert wines by the glass will be served with our house made Almond biscotti.
standard pour = 45mL

grappa

nardini grappa	8
candolino grappa bianco	8
nardini aged riserva grappa	12
berta grappa di nebbiolo	20
berta grappa di moscato	20
berta grappa di barbera	21

brandy

dorville vsop	8
chatelle napoleon	8

other liqueurs

opal nera sambuca	8
molinari sambuca	8
galiano	8
baileys irish cream	8
limoncello	8
frangelico	9
amaretto	9
grand marnier	12
benedictine	12
drambuie	12
toro centerba	18
cointreau	12