
DOLCE

Petit Fours (vg) 16

Trio of house-made sorbetto & gelato (gf) (vg) 14.5

Affogato, vanilla bean gelato, frangelico, honey comb (gf) (vg) 16.5

Tiramisu (vg) 16.5

Millefoglie, mousse, mango (nf) 17

Mini pavlova, cream & seasonal fruit (gf) 15

Apple & Almond sfogliata, cinnamon gelato, butterscotch (vg) 17.5

Raspberry souffle, chocolate gelato

Allow 15 minutes (nf) (gf) (vg) 18

FORMAGGI

A selection of imported cheeses, muscatels, walnuts, lavosh 38

Single Piece

La Luna Holy Goat, Sutton Grange, Victoria 15

Parmigiano Reggiano (DOP) 24 months, Reggio Emilia Italy 16

Tarago River "Shadows of Blue" Gippsland Victoria 16

Testun al Barolo, Piemonte Italy 18

Please advise your waiter of any allergens before ordering

CAFFE

Short black, Macchiato,

Flat white, Cappuccino, Long black, Mocha 4.5

TEA

English Breakfast, Early Grey, Chamomile, Black Mint,

Lemon & Ginger, Peppermint & Green Sencha 5.5

Teas by Tease Tea

DESSERT WINES

2011 Westend 3 Bridges Botrytis Semillion, Griffith NSW (375ml) 55

2015 Chataeu de Saduiraut 'Lions' 2nd vin Sauternes, France Blt. 70

2015 Passito di Pantelleria Liquoroso, Sicilia Italy (500ml) Gl. 11 Blt. 50

2017 Royal Tokaj late Harvest, furmint, Harslevelu - Muscat, Hungary Blt. 60

DIGESTIVI

Limoncello, Italy 12

Averna, Italy 12

Montenegro, Italy 12

Braulio, Italy 12

Fernet Branca, Italy 12

Sambuca Molinari, Italy 12

Jagermeister, Germany 12
