

DESSERT *menu*

- Pavlova with raspberry & mascarpone cream, roasted peach | 13
Custard apple Panna cotta with cherry compote & fresh coconut | 14
Almond Frangipane & fig tart (20mins waiting time) | 15
Cannoli filled with pistachio cream | 13
Liquorice Ice-cream drowned in espresso | 10
Vanilla Ice-cream drowned in espresso / with amaretto | 9/14

HOUSE MADE *ice-cream selection*

\$5 per scoop

- Classic Vanilla Bean
- Pear & Honeycomb
- Roast banana & peanut brittle
- Liquorice
- Granny Smith apple crumble
- Raspberry Sorbet
- White chocolate & blueberry
- Choc chip & mint

DESSERT *wine*

| | | | Gls Btl |
|------|-----------------------|---|-----------|
| 2016 | Moscato di Cagliari | Per Capriccio | 8 - |
| 2013 | Tagos siciliano | <i>Grillo</i> Treviso Italy | 49 |
| 2008 | Vin Santo del chianti | <i>DOC</i> Toscana Italy | 52 |
| 2013 | La Tunella | <i>Verduzzo Friulano</i> Friuli Italy | 52 |
| 2013 | Ferrocinto | <i>Passito 1658</i> Calabria Italy | 75 |

DIGESTIVE

Limoncello | 6

Passionfruitcello | 8 Mandarincello | 7 Limecello | 8

Amari | 10

Montenegro | Averna | Lucano | Fernet | Branca menta | Sambuca

Barolo Chinato | 15

a savoury port style liqueur from Piemonte

Grappa *selection of grappa starting from* | 14

Single Malts

Laphroaig 10y | 12 Macallan 12y | 14 Lagavulin 16y | 16

Aged Spirits

Hennessy VSOP | 15 Hennessy XO | 25 Ron abuelo anejo | 14 Ron zacapa 23 | 17