

DOLCI ...

TIRAMISÙ DELLA CASA

Super-secret house recipe, served in a large coffee cup

13

TOFFEE & MACADAMIA CHEESECAKE

Served with Nutella sauce & roasted hazelnut

15

VOLCANO CHOCOLATE LAVA CAKE

Served with raspberry sorbet & berries coulis

15

TRIO DI GELATI

Ask our staff for today's flavours

11

1 scoop

4

AFTER DINNER TREATS...

VIRGIN AFFOGATO

Shot of espresso, scoop of vanilla gelato

9

FRANGELICO AFFOGATO

Espresso, Frangelico, scoop of vanilla gelato

13

COFFEE

Ristretto, espresso, long black

4

Cappuccino, flat white, latte, macchiato

5

Hot chocolate

5.5

TEA

English breakfast,
earl grey, peppermint,
chamomile, green tea

5.5

LIQUEUR COFFEE

Caffé corretto

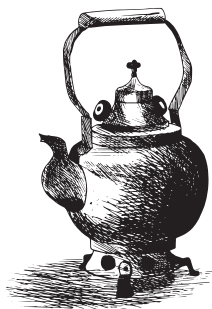
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Irish coffee

13

Long black, Jameson's

Irish whiskey, cream



AMMAZZA CAFFÈ ... IT'S AN ITALIAN TRADITION

Loosely translated, it means coffee killer... a small glass of liqueur usually consumed after coffee / dinner to lessen the effect of caffeine / to aid in digestion after a hearty meal.

LIMONCELLO (30MLS)

9

AMARI (45MLS)

Averna, Amaro Siciliano

12

Amaro Montenegro

12

Amaro del capo

12



GRAPPE (45MLS)

CARPENE MALVOLTI BIANCA

12

Valdobbiadene Italy

Clean, fine and persisting nose

w a harmonious & dry finish on the palate

LUIGI FRANCOLI'S LIMOSIN

12

Piedmont Italy

Matured in Limosin oak for 5 years;

Obvious spicy notes & a wonderfully clean, aromatic finish

BRANDY & COGNAC (45MLS)

St Remy Napoleon Brandy, France

12

Hennessy XO Cognac, France

24

DESSERT WINE & PORT

Noble One Botrytis Semillon 2014, NSW Griffith
(375mls bottle)

14 55

Galway Pipe Grand Tawny Port NV, Barossa Valley SA

10

Penfolds Grandfather Port NV, Multi Region SA

16