

## DOLCI ...

**HOMEMADE VANILLA PANNA COTTA** 14  
Served with berries coulis

**TIRAMISÙ DELLA CASA** 15  
Super-secret house recipe, served in a large coffee cup

**APPLE & RHUBARB CRUMBLE** 16  
Served with vanilla bean gelato

**VOLCANO CHOCOLATE LAVA CAKE** 16  
Served with raspberry sorbet & berries coulis

**TRIO DI GELATI** 11  
Ask our staff for today's flavours  
1 scoop 4

## AFTER DINNER TREATS...

**VIRGIN AFFOGATO** 9  
Shot of espresso, scoop of vanilla gelato

**FRANGELICO AFFOGATO** 13  
Espresso, Frangelico, scoop of vanilla gelato

### COFFEE

Ristretto, espresso, long black 4

Cappuccino, flat white, latte, macchiato 5

Hot chocolate 5.5

### TEA

English breakfast, 5.5  
earl grey, peppermint,  
chamomile, green tea

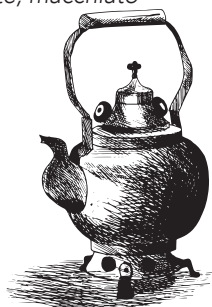
### LIQUEUR COFFEE

Caffè corretto 7

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.

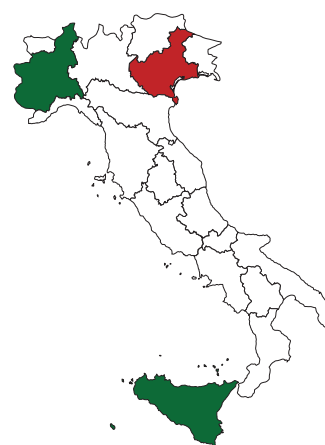
**LIMONCELLO (30MLS)** 9

**AMARI (45MLS)** 12

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 14 55  
(375mls bottle)

Galway Pipe Grand Tawny Port NV, Barossa Valley SA 10

Penfolds Grandfather Port NV, Multi Region SA 16