

Cannoli \$4.5
"Little tube" pastry filled with chocolate & vanilla custard cream.

Sfogliatella \$5.5
"Shell - shaped pastry" filled with orange - flavoured ricotta.

Coppa (gelato) \$9
Choice of...lemon, chocolate, coffee, vanilla, hazelnut,
rum & raisin.

Tiramisu \$13
Sponge finger biscuits, soaked in coffee & liqueur,
interlayered with cream of mascarpone dusted with cocoa.

Pannacotta al cioccolato bianco \$12
White chocolate, cinnamon, poached pears,
almond praline.

Semifreddo alla fragola con mascarpone \$14
Strawberry & mascarpone parfait,
strawberry toffee & mint syrup.

Affogato \$9
Vanilla gelato 'drowned' in espresso.

Add your choice of recommended liqueurs... \$14
baileys, kahlua, frangelico, amaretto.

Dessert Wines

Riverby Estate 'Noble' riesling (375ml) \$10 \$42
Marlborough, NZ.

2011 Di Giorgio botrytis semillon (500ml) \$33
Limestone Coast.

Port \$10

Valdespino 'pedro ximenez' (Spanish sherry)

Pirramimma 'Digby' old tawny port \$12
McLaren Vale.

Dutschke 'Sundried Shiraz' \$12
Barossa Valley.

Dutschke 'The Muscat' \$10
Barossa Valley.

Digestivi

Vecchio Amaro Del Capo \$10
Calabria, Italy.

Averna \$10
Sicily, Italy.

Montenegro \$10
Bologna, Italy.

Braulio Amaro Alpino \$10
Valtellina, Italy.