

Cannoli **\$6.0**

“ Little tube ” pastry filled with chocolate & vanilla custard cream

Sfogliatella **\$6.5**

“ Shell - shaped pastry ” filled with orange - flavoured ricotta.

Coppa (gelato) **\$10**

Choice of ... lemon, vanilla, rum & raisin, lightly salted caramel macadamia, hazelnut, ricotta fig & honey

Tiramisu **\$16**

Sponge finger biscuits, soaked in coffee & liqueur, interlayered with cream of mascarpone dusted with cocoa

Pannacotta al cioccolato **\$16**

Chocolate, mascarpone, espresso syrup, strawberry coulis

Vertice bianco (‘ White Summit ’) **\$17**

Sorbet lemon gelato drowned with Limoncello & Amaro del Capo liquers

Affogato **\$12**

Vanilla gelato ‘ drowned ’ in espresso

Add your choice of recommended liqueurs... **\$17**
baileys, kahlua, frangelico, amaretto

Dessert Wine

Konad ‘ late harvest ’ glass **\$15**
bottle **\$45**

Port

Valdespino ‘ pedro ximenez ’ (Spanish sherry) **\$15**

Dutschke old tawny port (22 year old) **\$18**

Dutschke ‘ Sundried Shiraz ’ Barossa Valley **\$15**

Dutschke ‘ The Muscat ’ Barossa Valley (10 Year old) **\$15**

Digestivi

Vecchio Amaro Del Capo Calabria, Italy **\$14**

Averna Sicily, Italy **\$14**

Montenegro Bologna, Italy **\$14**