

Fragolo all' aceto balsamico \$12
Strawberries marinated in sweet 'aged' balsamic vinegar
- served with vanilla ice-cream

Tiramisu \$12
Sponge finger biscuits, soaked in coffee liqueur,
interlayered with cream of mascarpone and dusted with cocoa.

Semifreddo allo zabaglione \$12
Zabaglione parfait made with egg, marsala, vanilla
and double cream - served with a marsala syrup

Torta di polenta con uvetta e pinoli \$15
Polenta cake, featuring sultanas, brandy, ricotta, pinenuts,
nutmeg, vanilla and lemon zest - served with cream and
accompanied by a glass of 'Lombardo' vinsanto.

Coppa (gelato) \$7
Choice of...chocolate, coffee, vanilla,
caramalised fig, lemon or passionfruit sorbet

Affogato \$6
Vanilla gelato 'drowned' in espresso

Add your choice of recommended liqueurs...
baileys, kahlua, frangelico, amaretto \$13

Dessert Wines/Ports

2008 Riverby Estate 'Noble' riesling (375ml) \$9 \$42
Marlborough, NZ

2006 Di Giorgio botrytis semillion (500ml) \$33
Limestone Coast

Dutschke 'Old Codger' tawny port \$7

Pirramimma 'Digby' old tawny port \$12

Caffe

Enjoy your preferred coffee style
- *we use only the best quality Vittoria arabica blend.*