

Dolci

Tiramisú to Share	29
Blackberry Crostata with Whipped Cream	19
Peach Terrine with Mascarpone Chantilly, Sugared Almonds and Raspberry Sauce	19
Chocolate and Hazelnut Torta	19
Lemon Tart with Crema Pasticceria	19
Buttermilk Pannacotta with Raspberries and Candied Pistachios	19
Sicilian Cassata Filled with Ricotta, Marzipan and Candied Fruit	19
Rum Baba with Vanilla Crema	19
Daily Gelati -Fior di Latte -Pistachio -Blood Orange	9
Pistachio Cannoli	8
Biscottini Amaretti, Cantucci, Panforte and Baci di Dama	15

Formaggi

36 Month Aged Parmigiano Reggiano with Mostarda	16
Taleggio with Bosc Pear	15
Gorgonzola Dolce with Fig Conserva	14

Dessert Wine

2024 Vasse Felix ‘Cane Cut’ Semillon Margaret River WA	18
2005 Château Rabaud-Promis, Botrytis Semillon Sauternes, France	28
2018 Joh. Jos Prüm ‘Wehlener Sonnenuhr’ Riesling Auslese Goldkapsel Mosel, Germany	81
NV Nebbiolo, Marcarini Barolo Chinato Piedmont, Italy	22
2019 Antinori, Vin Santo del Chianti Classico Tuscany, Italy	25
2003 Shiraz Blend Seppeltsfield 21-Year-Old Para Tawny Barossa Valley, SA	20

Digestive

Montenegro Emilia-Romagna, Italy	12
Braulio Lombardy, Italy	12
Limonio Limoncello Sicily, Italy	15
Nonino Moscato Grappa Friuli, Italy	18
Antinori ‘Tignanello’ Grappa Tuscany, Italy	18

All credit and debit cards incur a surcharge at the rate of your provider.
Tables of 8 and over incur a 10% discretionary service charge.
Sunday surcharge 10%.
Public Holiday surcharge 15%.