

Dolci

Tiramisú to Share	29
Caramel Pear Crostata with Fior di Latte Gelato	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
2019 Château Filhot, 2ème Cru Classé Sauternes, France	25
2008 Château Guiraud, 1er Cru Classé Sauternes, France	45
2018 Joh. Jos Prüm 'Wehlener Sonnenuhr' Riesling Auslese Goldkapsel Mosel, Germany	81
NV Nebbiolo, Marcarini Barolo Chinato Piedmont, Italy	28
2011 Isole e Olena, Vin Santo del Chianti Classico Tuscany, Italy	51

Digestive

Montenegro Emilia-Romagna, Italy	21
Braulio Lombardy, Italy	18
Limonio Limoncello Sicily, Italy	15
Nonino Moscato Grappa Friuli, Italy	19
Antinori 'Tignanello' Grappa Tuscany, Italy	25

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%.