

Dolci

Tiramisú 29
to Share

Pear and Almond Crostata 19
with Fior di Latte Gelato

Chocolate and Hazelnut Torta 19

Bomboloni 19
with Vanilla Custard and Raspberry Jam

20 Layer Apple Cake 19
with Cinnamon Crema

Lemon Tart 19
with Crema Pasticceria

Buttermilk Pannacotta 19
with Raspberries and
Candied Pistachios

Sicilian Cassata 19
Filled with Ricotta, Marzipan and
Candied Fruit

Rum Baba with Vanilla Crema 19

Daily Gelati 9
- Fior di Latte
- Haberfield Honey
- Pistachio
- Blood Orange

Pistachio Cannoli 8

Biscottini 15
Amaretti, Cantucci, Panforte and
Baci di Dama

Formaggi

**36 Month Aged Parmigiano
Reggiano** 16
with Mostarda

Cave-Aged Taleggio 15
with Bosc Pear

Gorgonzola Dolce 14
with Fig Conserva

Dessert Wine

**2024 Vasse Felix 'Cane Cut'
Semillon** 18
Margaret River WA

**2019 Château Filhot, 2ème Cru
Classé** 25
Sauternes, France

**2008 Château Guiraud, 1er Cru
Classé** 45
Sauternes, France

**2018 Joh. Jos Prüm 'Wehlener
Sonnenuhr' Riesling Auslese
Goldkapsel** 81
Mosel, Germany

**NV Nebbiolo, Marcarini
Barolo Chinato** 28
Piedmont, Italy

**2011 Isole e Olena,
Vin Santo del Chianti Classico** 51
Tuscany, Italy

Digestive

Montenegro 21
Emilia-Romagna, Italy

Braulio 18
Lombardy, Italy

Limonio Limoncello 18
Sicily, Italy

Nonino Moscato Grappa 19
Friuli, Italy

Antinori 'Tignanello' Grappa 25
Tuscany, Italy

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%.