

## DESSERTS

### **Tiramisu**

Layers of espresso drenched sponge cake and mascarpone cheese dusted with cocoa powder. \$10

### **Tartufo al Cappuccino**

Cappuccino gelato with a heart of espresso, covered with coffee flavored meringue sprinkles. \$10

### **Limoncello Mascarpone Cake**

Sponge layer cake with mascarpone and limoncello. \$10

### **Double Cannoli**

Pastry shell filled with vanilla fresh ricotta custard. \$9

### **Warm Chocolate Cake**

With vanilla and chocolate sauce and vanilla ice cream. \$10

### **Lemon Sorbet**

Lemon sorbet in a natural lemon shell. \$10

### **Profiterole**

Soft choux filled with vanilla chantilly cream, all covered with chocolate cream. \$9

## COFFEE

American coffee. \$3

Caffe Latte. \$6

Cappuccino. \$5.75

Chamomile (Herbal Tea). \$3

Decaffeinated Cappuccino. \$5.75

Decaffeinated Espresso. \$3.75

Earl Gray (Black Tea). \$3

Espresso coffee. \$3.75

## FORTIFIED WINES

Anna Dalton Liqueur de Paradisia. \$21

Armada Sandeman Sherry (Portugal). \$12

Fonseca Porto 'Bin 27' (Portugal). \$10

Moscato D'Asti Piemonte (Italy). \$10

Optima 10 years (Portugal). \$12

Optima 20 years (Portugal). \$14

Passito Ben Rye (Italy). \$15

Sandeman Tawny (Portugal). \$10

Sandeman Tawny 10 years (Portugal). \$12

Sandeman Tawny 20 years (Portugal). \$14

Vin Santo Falchini (Italy). \$14

## WHISKEY

Balvenie 12 yrs. \$16

Balvenie 14 yrs. \$19

Balvenie 15 yrs. \$23

Balvenie 17 yrs. \$32

Balvenie 21 years. \$45

Basil Hayden's. \$13

Booker's. \$16

Fukano (Japan). \$26

Glen Grant 16 years. \$22

Glenfiddich 15 years. \$18

Glenfiddich 18 years. \$23

Glenlivet. \$14

Johnnie Walker Black Label. \$13

Johnnie Walker Blue Label. \$45

Johnnie Walker Red Label. \$12

Knob Creek. \$14

Macallan 12 years. \$16

Macallan 18 years. \$34

Maker's Mark. \$12

Oban 14 years. \$16

The Arran malt. \$14

Woodford Reserve. \$14

## COGNAC & CORDIALS

Amaretto Disaronno. \$13

Averna. \$11

Bas Armagnac Darroze 12 yrs. \$22

Bas Armagnac Darroze 20 yrs. \$29

Chateaux des Plassons XO Reserve

Courvoisier V.S.O.P. \$14

Courvoisier XO. \$26

Cynar. \$11

Dupuy Cognac. \$25

Frangelico. \$13

Hennessy V.S.O.P. Privilege. \$17

Hennessy VS. \$13

Limoncello. \$9

Napoleon V.S.O.P. \$15

Passito Ben Rye. \$15

Puységur Armagnac 1982 Reserve. \$39

Remy Martin 1738. \$17

Remy Martin V.S.O.P. \$15

Remy Martin XO Excellence. \$26

Sambuca. \$12

## GRAPPA

Grappa di Barolo - Sibona. \$15

Grappa di Barbera - Mazzetti. \$12

Grappa di Barolo - Mazzetti. \$13

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Desserts brought into the restaurant Must be accompanied with a dated receipt and are subject to \$2.50 pp plating charge.

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Please inform us of any food allergies or dietary restrictions, menu items do not include all ingredients.