

DESSERT WINE

Schild Estate 'Lorraine Shild' Late Harvest Semillon <i>Barossa Valley, SA</i>	10
Chambers Rutherglen Muscat <i>Rutherglen, VIC</i>	11
Astoria Ventus Passito Di Pantelleria <i>Sicily, Italy</i>	14
Niepoort Ruby <i>Duoro Valley, Portugal</i>	15
Penfolds Grandfather Tawny <i>Barossa Valley, SA</i>	17

LIQUEURS & DIGESTIVES

Baileys	10	Galliano Sambuca White	10
Chambord	10	Amaro Montenegro	11
Pimm's N.01	10	Amaro Averna	10
Kahlua	10	Cynar Artichokes Liqueur	10
Cointreau	10	Fernet Branca	11
Frangelico	10	Limoncello	9
Disaronno Amaretto	11	Ouzo Plomari	10
St. Germain Edelflower	12	Grappa	12
Galliano Sambuca Black	10		

HOT DRINKS

Espresso	3,5	EXTRAS	
Double Espresso	4	Mug	0,6
Long Black	4	Decaf	0,6
Latte	4	Extra Shot	0,6
Cappuccino	4	Soy Milk or Almond Milk	0,6
Flat White	4	Add Syrup	0,6
Piccolo	4	(Caramel, Almond, Vanilla, White Chocolate)	
Short Machiatto	4		
Long Machiatto	4		
Chai Latte	4,5		
Hot Chocolate	4,5		

ROSSO

CHEESE

Served with spanish quince, walnut & date bread,
pears, olives and crissini

Le Délice Des Crémier (Cow's milk) 50g 16

Origin: Aub Region, Champagne France

Texture: White mould, Triple Cream

Bay of Fires Sloop Rock Gold (Cow's Milk) 50g 16

Origin: St Helens Tasmania

Texture: Semi Hard

Paraje Sotuelamos Manchego 9-12 month (Sheep's milk) 50g 16

Origin: Spain

Texture: Hard Pressed

Gorgonzola Dolce (Pasteurised Cow's milk) 50g 16

Origin: Italy

Texture: Soft, Creamy, Artisan, Blue-Veined

Comte French (Cow's milk) 50g 16

Origin: France

Texture: Semi-hard

TIRAMISU – 12

coffee, biscuit, mascarpone

CHOCOLATE FONDANT – 14

salted caramel, toasted marshmallow, vanilla bean ice cream

PRESSED APPLE CRUMBLE – 14

rhubarb juice, seasonal berries & ginger nut ice cream

CRÈME BRÛLÉE – 14

griottines cherries & biscotti

WARM POLENTA CAKE – 16

Blood Orange Sorbet, Campari Syrup