

**DESSERT**

Traditional Tiramisu'		14
Chocolate delight, hazelnut praline, hazelnut gelato		14
Not so traditional strawberry shortcake		14
Fried apple and cinnamon ravioli, rhubarb compote, vanilla bean gelato		14
Gelato (per scoop)		4
Affogato		9
Affogato with Frangelico		15
DESSERT WINE (glass) Bremerton Mistelle Fortified Chardonnay, Langhorne Creek SA		9
DESSERT + GLASS OF DESSERT WINE (not valid with affogato)		19
Cheese	Individual / 50grams	10
	Selection of 3	22
Cheese served with a selection of dried fruits and bread		
Ash Goat- Goat milk, soft cheese – Victoria		
Gorgonzola dolce – Cow milk, soft mould style – Lombardia		
Brie - Cow milk, soft cheese – Maubert, France		
Reggiano - Cow milk, hard cheese, 24 months – Emilia Romagna		
Truffled pecorino – Sheep milk, hard cheese – Toscana		

**TEA & COFFEE**

Tea and Herbal Tea		4
Espresso, Macchiato		4
All other Coffees and hot chocolate		4.5
Calypso Coffee, Irish Coffee and Roman Coffee		10
Espresso martini or tiramisu martini		14