

Dessert

TIRAMISU	18
LEMON "TART"	18
Lemon curd, italian meringue, Passionfruit, biscotti	
AFFOGATO	10
Add Amaro Ramazzotti	12
Add Amarcado Nera	13
Add Mr Black	11
Add Marionette Nocino	13
VIN SANTO E CANTUCCI	27
To finish in a traditional way with a glass of vibrant golden wine with a sweet spicy aroma, and crunchy almond based biscuit	

Formaggio

For today's selection please speak with your waiter

SINGLE CHEESE 40g	14
w/ apple & fennel mustard, and croutons	
TWO CHEESES 40g each	25
w/ apple & fennel mustard, and croutons	

Dessert Wine

2019 CARUSO & MININI 'TAGOS' VENDEMMIA TARDIVA (Sicilia) 75ml	25
Nectar of the gods, from late harvest Grillo grapes. Stone fruits and flowers, notes of honey and cinnamon follow. Pleasurable, soft and sweet.	
NV COCCHI BAROLO CHINATO (Piemonte) 45ml	30
Aromatized wine produced with Barolo grapes, enriched with cinchona calisaya bark, rhubarb and gentian root and the precious cardamom seed.	
NV PRAESIDIUM RATAFIA , (Abruzzo) 45ml	15
This is a rich and sweet way to finish your meal. Montepulciano based fortified liquor macerated with Amarena cherries.	
2017 VITEADOVEST 'CIAURU J PASSULA' PASSITO ROSSO (Sicilia) 45ml	22
A unique and decadent wine, almost like Sicily's expression of port. Made with sun dried grapes of Cabernet, Nero d'Avola, and Nerello Mascalese.	

10% service charge is applied to groups of 6 or more.
Credit card payments incur a 2% surcharge
10% surcharge on Sundays

Cocktails

CAFFE EXPRESS	26
Vodka, Averna, Mr Black Coffee Liqueur, agave, Diggly Doo's cold brew.	
OLD AND DATED	26
Bulleit Bourbon, medjool date, Full Circle Honey Malt, Amaro Sicilia, Beechworth Bitters 'Up To Eleven' Amaro.	
<i>*allergens present, please ask our wait staff</i>	

Moka Coffee Pot

TWO CUPS	6
FOUR CUPS	12
SIX CUPS	18

Turn over for
Digestives, Aperitifs & Grappa

Digestivi

- MAIDENII NOCTURNE** (*Victoria, Australia*) 45ml 22
A bartender and a chef came together to create a Vin Amer using wines from central Victoria. Aromas of pink grapefruit and a gently bitter medley of fresh herbal notes
- AMARO NONINO QUINTESSENTIA RISERVA** (*Friuli*) 23
This reserve expression of Nonino is aged for 24 months in oak barriques, the resulting deep gold coloured amaro sports an aged-grappa like bouquet.
- VILLA DE VARDA c. 1975** (*Trentino*) 55
This extremely unique limited edition brandy was created in honour of the birth of the distillers son in 1975. This brandy is aged 40 years in large oak barrels. Delicate, harmonious, well-rounded, gentle, rich, with pronounced notes of dried fruit.
- GLENDRONACH 21yo** (*Highland, Scotland*) 53
This Scotch Whisky is a combination of Oloroso and Pedro Ximenez sherry casks for a minimum of 21 years. It shows a drier side that unfolds with dark chocolate, faintly bitter peel, hints of hazelnut. Bottled at 48% abv.

Grappa

- NV LUCIANO LANDI GRAPPA DI VERDICCHIO** 23
Made from the famed Verdicchio dei Castelli di Jesi grapes. Crystal clear. Bouquet of green apple. Fresh, lightly sweet with a slight marzipan note.
- NV MAROLO GRAPPA DI MOSCATO** (*Piemonte*) 22
Made from Moscato d'Asti's pomaces. Aromatic and distinctively delightful aroma. Intense yet smooth and aromatic flavour
- NV AZIENDA AGRICOLA BUGANZA** (*Piemonte*) 20
Spending a few months in wood, this Nebbiolo based grappa releases notes of apricot, honey and candied fruit.
- NV GUARDO AI MELO BOLGHERI TERRA AGED** (*Tuscany*) 30
Aged in oak for 36 months and made from top quality Bolgheri Sangiovese pomace. Warm amber colour. Rich aromas of chamomile, candied fruit, brioche, and quince. Harmonious, elegant, balanced with long persistence.

Marsala

- 2018 MARCO DE BARTOLI 'VIGNA LA MICCIA' SUPERIORE ORO** (*Sicilia*) 28
Innovative semi-dry marsala. Grilled nuts, burnt citrus, a sizzle of maderised apricot and burnt pineapple. Giving a oloroso appeal.