

DOLCI

Dolce risotto - chocolate and hazelnut risotto, with nocello liqueur (GF)	14.00
Tartalletta meringata - lemon meringue tart	14.00
Mousse al pistacchio - Sicilian pistacchio mousse with salted caramel popcorn and viola (GF)	14.00
Coppa di gelati misti - a selection from our artisan produced authentic Italian gelato (GF, NF)	14.00
Tiramisu - tiramisu mascarpone sabayon layered with coffee soaked savoirdi biscuits	14.00

Formaggi

UNO 14.00 DUO 20.00

Formaggi Australiani

Secret of the forest - a limited edition, delightful handcrafted Buffalo milk cheese mixed with winter truffles and matured in wild hay for six months

Formaggio Italiano

Lavato - semisoft washed rind cheese, beautiful pale orange coat with a golden centre and a wonderful wild aroma. This cheese is matured 4-6 weeks

COFFEE

Roasted for us by Sensory Labs in Melbourne, this espresso blend brings a smooth and balanced cup with creamy mouthfeel and developed brown sugars. Soft plum and raspberry jam leads to caramel and a lingering milk chocolate finish. 70% Colombia Pitalito / 30% Brazil Fazenda Rainha

Larsen & Thompson Tea

Chamomile, darjeeling, earl grey, english breakfast, peppermint, green tea

Ciocolata calda all'Albese

Piedmont style hot chocolate

WHISKIES

Single Malt

Glenfiddich 12 yr old	Scotland	10.00
The Glenlivet 18 yr old	Scotland	18.00
The Glenrothes 10 yr old	Scotland	12.00
Dimple 15 yr old	Scotland	13.00
Ardberg 10 yr old	Scotland	13.00
Dalwhinnie 15 yr old	Scotland	12.00

Blended

Johnnie Walker Red Label	Scotland	9.00
Jameson Irish Whiskey	Ireland	9.00
Canadian Club	Canada	9.00
Johnnie Walker Black Label	Scotland	10.00
Chivas Regal 12 yr old	Scotland	11.00

DESSERT AND FORTIFIED WINES

2009 Gapsted Mountain Gold Botrytis Semillon	King Valley Vic	13.00	NV Chambers of Rutherglen Tokay Muscadelle	Rutherglen Vic	11.00
2008 Bissoni Passito DOCG Albana di Romagna	Emilia Romagna Italy	15.00	NV Valdespino Pedro Ximenez	Jerez Spain	9.00
NV Penfolds Grandfather Fine Old Tawny Port	Barossa Valley SA	15.00			

GRAPPA

Brancaia	Tuscany Italy	18.00	Nonino 'Il Moscato'	Veneto Italy	15.00
Nonino 'Vendemmia'	Veneto Italy	14.00	Nonino 'UE Uvarossa'	Veneto Italy	17.00

COGNAC

Hennessy VSOP	Cognac France	13.00	Paul Giraud Premier Cru XO	Cognac France	20.00
Normandin Mercier	Cognac France	19.00			

DIGESTIVI

Amaro Montenegro	Italy	9.00	Amaro Tosolini	Italy	12.00
Averna Siciliana	Italy	10.00	Amaro Nonino	Italy	12.00