



Dolci

Cannoli Alla Siciliana	16.50	
Hard Pastry Shell Filled with Sweet Ricotta, Candied Orange, Dark Chocolate & Pistachio		
<i>Our Dessert Wine Recommendation: 14 La Tunella Verduzzo, Friuli Colli Orientali, Italy, 15/glass</i>		
Pannacotta al Caramello	17.50	
Caramel Pannacotta served with Pistachio Brittle, Honeycomb and Buttermilk Gelato		
<i>Our Dessert Wine Recommendation: 10 Giovanni Dri, Verduzzo, Friuli, Italy, 14/glass</i>		
Cassata alla Napoletana	17.50	
Almond Sponge Cake layered with Candied Fruit, Zabaione, Ricotta Semifreddo and served with Red Velvet Gelato		
<i>Our Dessert Wine Recommendation: 10 Margan, Botrytis Semillon Unwooded, Hunter Valley, 12.5/glass</i>		
Semifreddo al Cioccolato	17.50	
Dark Chocolate Semifreddo with Hazelnut, Chocolate Soil and a Mint Milk Sorbet		
<i>Our Dessert Wine Recommendation: 11 Bertani, Recioto della Valpolicella, Valpantena, Veneto, Italy, 15/glass</i>		
Sorbetti Assortiti	17.50	
Selection of Seasonal Sorbets		
<i>Our Dessert Wine Recommendation: 14 Pink Muscat, Stella Bella, Margaret River, WA, 12/glass</i>		
Tiramisú	17.50	
'Pick me up Dessert' of Mascarpone Layered with Biscotti, Espresso Meringue and served with a Coffee Sorbet		
<i>Our Dessert Wine Recommendation: NV The Tokay, Dutsche Family, Barossa Valley, SA, 15/glass</i>		
Torta al Cioccolato e Ciliegie	17.50	
Dark Chocolate Tart with Honeyed Figs, Fresh Berries, White Chocolate Crumble and Black Cherry Sorbet		
<i>Our Dessert Wine Recommendation: 11 Bertani, Recioto della Valpolicella, Veneto, Italy, 15/glass</i>		
Selezione di Formaggi Italiani	29.50	
Selection of Three Regional Italian Cheeses from The GPO Cheese and Wine Room		
<i>Our Dessert Wine Recommendation: NV The Tokay, Dutsche Family, Barossa Valley, SA 15/glass</i>		
Dessert Wines		
13 Bunnamagoo, Autumn Semillon, Mudgee, NSW (375ml)	42.00	10.00
15 Pink Muscat, Stella Bella, Margaret River, WA (375ml)	59.00	12.00
13 Nivole Moscato D'asti, Michele Chiarlo, Piedmont, Italy (375ml)	60.00	
12 Margan, Botrytis Semillon Unwooded, Hunter Valley (375ml)	65.00	12.50
14 La Tunella Verduzzo, Friuli Colli Orientali, Italy (500ml)	75.00	15.00
NV The Tokay, Dutsche Family, Barossa Valley, SA (375ml)	75.00	15.00
10 Giovanni Dri, Verduzzo, Ramandolo, Friuli, Italy (750ml)	90.00	14.00
05 Pizzini, Vin Santo, North East Victoria (375ml)	102.00	
11 Bertani, Recioto della Valpolicella, Valpantena, Veneto, Italy (500ml)	115.00	15.00
11 Abraxas Scirafi, Passito di Pantelleria, Sicily, Italy (500ml)	125.00	
05 Passito 'I Capitelli', Anselmi, Veneto, Italy (375ml)	140.00	
99 Chateau d'Yquem, Sauternes, France (375ml)	700.00	
Fortified Wines		
Galway Pipe, Grand Tawny, 12 y.o		10.50
Lustau, 'San Emilio 'Pedro Ximenez' Sherry, Spain		12.00
Stanton & Killeen Liqueur, Tawny Port or Muscat		13.00
Penfold Grandfather Port		25.00
Cognac, Armagnac, Calvados		
Hennessy VS		12.00
Chateau du Tariquet, Bas-Armagnac, 5 y.o		12.00
Hennessy VSOP		14.50
Comte De Lamaestrie, 1979 Bas-Armagnac		18.00
Adrien Camut, Calvados Pays d'Auge		27.00
Hennessy X.O		29.00
Italian Digestives		
Strega		10.00
Averna, Montenegro, Fernet Branca, Nocello		10.50
Bicerin Gianduiotto		10.50
Limoncello Superiore		10.50
Grappa		
Carpene Malvolti, Grappa Bianca		12.00
'Prunella' Mandorlata di Nonino, Friuli		13.00
Il Moscato di Nonino, Friuli		15.00
08 Sassicaia, Tenuta San Guido		17.00
05 Berta Nebbiolo di Barolo, Piedmont		36.00
Nonino Picolit		39.00
Whiskey		
Glenmorangie 10yr		11.00
Laphroaig 10yr		12.00
Glenfiddich 15yr		16.00
Lagavulin 16yr		19.00
Glenmorangie 18yr		19.00
Sullivans Cove Double Cask		20.00
Sullivans Cove American Cask		36.00
Sullivans Cove French Oak Cask Matured		38.00

Menu is subject to change

Please advise your waiter if you have dietary requirements

All credit cards incur a 0.81% surcharge

For tables of 10 or more guests, your bill will include a recommended service charge of 8%. This service charge is at your discretion