



# Dolci

<b>Cannolo Alla Siciliana</b>		5.50 each
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>		
<b>Pannacotta al Caramello</b>		17.90
Caramel Pannacotta served with Pistachio Brittle, Honeycomb and Buttermilk Gelato		
<i>Our Dessert Wine Recommendation: 10 Giovanni Dri, Verduzzo, Friuli, Italy, 14/glass</i>		
<b>Cassata alla Napoletana</b>		17.90
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>		
<b>Semifreddo al Cioccolato</b>		17.90
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>		
<b>Sorbetti Assortiti</b>		17.90
Selection of Seasonal Sorbets		
<i>Our Dessert Wine Recommendation: 14 Pink Muscat, Stella Bella, Margaret River, WA, 12/glass</i>		
<b>Tiramisú</b>		17.90
'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>		
<b>Torta al Cioccolato e Ciliegie</b>		17.90
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>		
<b>Selezione di Formaggi Italiani</b>		29.90
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>		
<b>Dessert Wines</b>		
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)	99.00	14.00
11 Bertani, Recioto della Valpolicella, Valpantena, Veneto, Italy (500ml)	115.00	15.00
05 Passito 'I Capitelli', Anselmi, Veneto, Italy (375ml)	140.00	
99 Chateau d'Yquem, Sauternes, France (375ml)	780.00	
<b>Fortified Wines</b>		
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
<b>Cognac, Armagnac, Calvados</b>		
Hennessy VS		13.00
Chateau du Tariquet, Bas-Armagnac, 5 y.o		16.00
Hennessy VSOP		16.00
Comte De Lamaestrie, 1979 Bas-Armagnac		20.00
Adrien Camut, Calvados Pays d'Auge		27.00
Hennessy X.O		29.00
<b>Italian Digestives</b>		
Strega		12.00
Averna, Montenegro, Fernet Branca, Nocello		11.00
Bicerin Gianduiotto		10.50
Limoncello Camel, Napoli		11.00
Limoncello Fretelli Brunello, Veneto		12.50
Ratafia, Praesipium, Abruzzo		15.00
<b>Grappa</b>		
Carpene Malvolti, Grappa Bianca		12.00
'Prunella' Mandorlata di Nonino, Friuli		13.00
Il Moscato di Nonino, Friuli		17.00
Castelli Giuseppe, Grappa di Moscato, Piedmont		16.00
08 Sassicaia, Tenuta San Guido		17.00
05 Berta Nebbiolo di Barolo, Piedmont		36.00
Nonino Picolit		39.00
<b>Whiskey</b>		
Glenmorangie 10yr		15.00
Laphroaig 10yr		15.00
Glenfiddich 15yr		18.00
Lagavulin 16yr		19.00
Glenmorangie 18yr		19.00

Menu is subject to change

Please advise your waiter if you have dietary requirements

All credit cards incur a 1.5% 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