



Dessert | Dolce

All desserts are made on the premises by our pastry chefs using the finest ingredients.

TIRAMISU. A traditional trifle of mascarpone cream cheese, espresso coffee, masala liqueur, Savoiardi biscuits. **12.5**

CRÈME BRULÉE. Cointreau liqueur and vanilla bean custard, crisp caramel crust, homemade biscotto. **12.5** (minus biscotto gf)

STICKY DATE AND ORANGE PUDDING. Warm date, walnut and orange pudding with Rum toffee sauce and vanilla bean ice cream. **12.5**

PANNA COTTA DEL GIORNO. Panna cotta, homemade biscotto. Please see specials sheet or blackboard for today's panna cotta. **12.5** (minus biscotto gf)

GELATO. Chocolate, pistachio, vanilla bean. 1 scoop, **5** 2 scoops, **9** 3 scoops, **12.5** (gf)

AFFOGATO AND FRANGELICO. Espresso coffee, vanilla ice-cream, shot of Frangelico liqueur. **12.5**

AFFOGATO. Espresso coffee, vanilla ice-cream. **6.5**

BACI CHOCOLATE. For a small treat. **2.5 ea**

Coffee & Tea | Caffè & The

Caffè. **4.0**

Caffè & Baci. **5.5**

Teapot. Peppermint, Chamomile, English B/fast, Earl Grey. **4.0**

Chocolate. Mocha, Chocolate, Italian style chocolate. **4.0**

Beverages | Bevande

Our still and sparkling water is filtered and bottled in house using an environmentally responsible system provided by ProAcqua.
www.proacquaaustralia.com.au

Coke, Diet Coke, Sprite **3.0**

Still or Sparkling water 750ml **3.5**

Lemon Lime & Bitters **3.5**

Orange juice / Apple Juice **3.5 ea**

Chinotto **4.0**

Tap water, 500ml carafe. N/C

Orange and Mango **3.5**

BYO wine bottle. **3.0**

BYO beer 1 – 3 stubbies **1.5**

4-6 stubbies **3.0**