

DESSERT MENU

Selection of sorbets with mixed berries (G)(V)(DF)	\$14.50
Marinated balsamic caramel strawberries in a tuille basket with homemade mascarpone	\$15.50
Homemade tiramisu with callebaut chocolate splinter and fresh strawberries	\$17.50
Vanilla bean panna cotta with a wild berry coulis and crushed pistachios	\$17.50
Homemade citrus tart with lemon glaze and chocolate ice-cream	\$17.50
Milk chocolate mousse served with forest berries compote, amaretti crumble and chocolate shards	\$17.50
Cheese platter - selection of 3 kinds of cheese served with seasonal fruits and truffle honey	\$27.50

Liqueur coffee/Liqueur affogato \$11.50

Bayles, Frangelico, Kahlua, Tia Maria, Galliano Vanilla

Espresso Martini

Classis \$21.50

Spiced Rum & Coconut \$22

Loose Leaf Tea \$6.90

Coffee \$4

(Ask your waiter for our selection of loose leaf teas and coffees)

Single Malt Whisky

Laphroig 10 yo \$12.50

The Ardmore \$14.50

Lagavulin 16yo Port Cask \$19.5

Aberlour A'Bunadh Sherry Cask 60.7% \$29.50

(Ask your waiter for a drinks menu to see our full list of spirits & liqueurs)

Grappa

Grappa di Pinot Noir Villa Nardi - Grappa di Barriq Villa Nardi \$11

Baia

THE ITALIAN