

DOLCI

Panna cotta - coconut panna cotta with a medley of blueberries and crystalized mint (GF, NF) 13.00

SUGGESTED WINE ACCOMPANIMENT: 11 Marengo Moscato d'Asti DOCG - (Piemonte) Made from 100% Moscato grapes. Straw golden yellow in colour, fragrant and delicate with a ripened fruit aroma. The flavour is both expansive and enveloping 60ml \$13.00

Pasticcio - meringue, watermelon, chantilly cream, olive oil jam (GF, NF) 14.00

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Ciambella - Italian doughnuts with Vecchio Amaro del capo gelato 15.00

SUGGESTED WINE ACCOMPANIMENT: 08 Bissoni Albana di Romagna Passito DOCG - (Emilia Romagna) This wine is impressive on the palate with its outstanding complexity due to a fusing of sweetness, sapidity and softness 60ml \$15.00

Semifreddo - white chocolate semifreddo with raspberries, & pistachio tulle (GF) 15.00

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Coppa di gelati misti - a selection from our artisan produced authentic Italian gelato (GF, NF) 14.00

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Tiramisu - tiramisu mascarpone sabayon layered with coffee soaked saviordi biscuits 13.00

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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