

DESSERT & CHEESE

Tiramisu, traditional Italian dessert of coffee-soaked sponge finger biscuits, mascarpone and chocolate **16**

Affogato, vanilla bean gelato, hot espresso, house-made biscotti and Frangelico liqueur (GFO) **20**

Chocolate and Nutella Ravioli, white chocolate sauce and hazelnut gelato **16**

Banoffee Tart, shortbread, caramel, banana and cream with choc chip gelato **16**

Baked Crème Brulee (see 'Specials' sheet), with crispy meringue and seasonal berries (GF) **16**

Gelato, with deep fried chiacchiere pastries (GFO) **10**

Cheese Plate, a selection of Hunter Valley cheeses with fruit, nuts, house made lavosh and fruit paste (GFO) **18 / 28**

NSW Restaurant and Catering
Hunter Region
Best Italian Restaurant 2001 – 2014

DESSERT WINES

Saddlers Creek
Botrytis Supreme 375ml
42 bottle 9 glass

Tamburlaine
Reserve Muscat
aged liqueur 375 ml
35 bottle 7 glass

Drayton's
Liqueur Muscat 375 ml
35 bottle 7 glass

De Bortoli's
'Noble One' 375 ml
42 bottle 9 glass

Morris Brothers
Liqueur Muscat 375ml
35 bottle 9 glass

Tyrrell's Fine Aged
Tawny Port
9 glass

Drayton's Old Decanter Port
10 glass

2018 Savour Australia™ Awards for
Excellence – Italian Restaurant
GOLD – NSW Regional

COCKTAILS

Aperol Spritz
Aperol (60ml), Prosecco
(90ml), Soda Water, Orange
Slice **15**

Espresso Martini
(shaken) Vodka (30ml),
Kahlua (30ml), Espresso
Coffee **17**

Mediterranean Mimosa
Pomegranate Liqueur (30ml),
Prosecco, Peach Nectar **15**

Americano
Campari (30ml), Rosso
Vermouth (30ml), Soda
Water, Orange Slice **15**

Mojito
Bacardi Rum (30ml), Sugar
Syrup, Lime Juice, Soda
Water, Lime, Mint **15**

Pokolbin Chill
(shaken) Jailhouse Gin
(H.V.D.) (60ml), Vermouth
(15ml), Ice, Fresh Lime **17**

Daquiri of Day
(blended) - Please ask your
server! Bacardi (30ml), Fruit
Nectar, Fresh Fruit, Ice **15**

2018 Savour Australia™ Awards for
Excellence – Italian Restaurant
(informal) SILVER – National

LIQUEURS 9

Drambuie Kahlua
Tia Maria Galliano
Bailey's Cointreau
Amaretto Frangelico
Midori Sambuca
Opal Nero Limoncello
Grand Marnier
Grappa

BRANDY, COGNAC

Napoleon Brandy **9**
Courvoisier V.S.O.P. **12**
Baron - Otard Extra 1795
(Cognac) **30**

LIQUEUR COFFEES 13

Royale (Cognac)
Irish (Jameson Irish Whiskey)
Jamaican (Rum/Tia Maria)
Mexican (Kahlua)
Parisienne (Grand Marnier)

TEA & COFFEE

Black & Herbal Teas **4**
Belaroma Espresso Coffees
4.50 / 5
Hot Chocolate **4.50**

2019 Savour Australia™ Awards for
Excellence – Italian Restaurant
SILVER - National