

Spirits:

Remy Martin VSOP
Cognac 14

Delord XO
Armagnac 15

Mazzetti "Morbida"
Grappa 9

Poire Williams
Pear Eau de Vie 12

Aalborg Akvavit
Danish Digestif 14

Dessert Wine:

Juniper Estate
Cane-cut Riesling, M/River 48

Trentham Estate
Noble Taminga 7 35

Stella Bella
Pink Moscato 35

Coffee & Tea:

Espresso, Macchiato
Ristretto 4

Flat White, Long
Black, Cappuccino 4.5
Long Mac

T2 teas and herbal
infusions 4.5

Liqueurs:

(these and many more)

Galliano Sambucca 10

Rossi Limoncello 8

Averna Amaro 8

Fortified Wine:

Penfolds
Grandfather 14

Tyrrell's Tawny 8

Talijancich
Verdelho Liqueur 12

El Candado
Pedro Ximinez 10

Mazza
Fortified Bastardo 10

Jane Brook
1973 Solera Muscat 12

Irish Coffee
or other liqueured coffees 15

Espresso Martini 17

Affogato 12

Dessert:

Creme Brulée with Strawberry Salad and Creme Chantilly	16
Praline Ice Parfait with Chocolate Crisp and Pear-Caramel Sauce	18
Chestnut Ice Cream with Bailey's and Vanilla Tuille	17
Dark Chocolate Souffle with Blood Orange Sorbet	18
Upside-Down Lemon Meringue Tart with Cumquat Gel and Almond Crumble	17
Affogato - Espresso over home-made Vanilla ice Cream	12
add Frangelico, Amaretto, Galliano Vanilla, Baileys, Kahlua, Grappa or Amaro	18

Cheese:

Dellendale "Appenzell" Cow Milk Cheese, Denmark, WA	19
Gorgonzola Dolce Blue Cheese, Italy	19
Hall's "Suzette" Soft Cheese, Harvey, WA	19
Large Cheese Platter 3 Cheeses, Crackers, Lavosh, Fig Chutney	30

all cheese served with Preserved Cumquats & Lavosh