Aperitifs 🕲 Digestivi

Grappa P.O.A.

This traditional Italian drink made from re-fermented grape is a must. We have a range of quality Grappas available. Please ask the bar staff to assist you with you selection.

Fernet-Branca \$8.00

This bitter, aromatic spirit is made from over 40 herbs and spices. The recipe is a secret and was created by the young Maria Scala in 1845 in Milan as a medicine.

Branca Menta \$8.00

Also made with a blend of over 40 herbs and spices. This delicious mint infused version of Fernet-Branca is sweet and light.

Amaro Montenegro \$8.00

A clear, amber coloured Bitter that is somewhat sweet with a spicy, citrus taste. This Amaro is somewhat less bitter than many of it's counterparts.

Averna \$8.00

Another member of the Amaro family. Made entirely of natural ingredients this is a pure liqueur crafted using a mixture of herbs, roots and citrus rinds. Still made using Salvatore Averna's original 1868 recipe.

Limoncello \$8.00

A lemon liqueur produced in Southern Italy, made from lemon rinds and sugar. It is bright yellow in colour, sweet and lemony, but not sour as it contains no lemon juice.

Lazzaroni Sambuca \$8.00

This classic Sambuca is made using aniseed and a well-guarded secret formula of spices. Unlike other Sambucas which use a variety of herbs to achieve a licorice taste, Lazzaroni draws most of its flavour exclusively from anise seeds.

*Subject to availability



Pizzeria & Spaghetteria

1 Dolce 🕲 Liquori



All \$11.50



Dark, rich chocolate cake with whipped cream and blueberries. Smothered in hot home-made fudge sauce. Served with ice cream.

Crostata Di Noce Americana

Pecan nuts and caramel abound is this flavoursome pecan pie. Served hot with ice cream and cream.

Gelato

Traditional and refreshing Italian ice cream. Raspberry, lemon and mango flavours available.

Fudge Sundae

Vanilla ice cream smothered in home-made hot fudge sauce, topped with cream, chopped nuts and grated chocolate.

Panna Cotta

Fresh vanilla flavoured panna cotta with tangy raspberry fruit sauce.

Crostata Al Limone

A tangy fresh lemon filling on a sweet crushed biscuit base makes for a memorable dessert experience.

Tiramisu Semi Freddo (Semi Frozen)

'Pick-me-up'. Consists of a layer of sponge cake soaked in amaretto, a rich mascopone cream topping and a dash of chocolate.

Ice Cream Sundae

Vanilla ice cream topped with chocolate, caramel or strawberry sauce. Sprinkled with chopped nuts.

1 Caffé

Flat White	\$4.00
Espresso Short/Long	\$3.50
Macchiato Short/Long	\$3.80
Cappucino	\$4.00
Caffe Latte	\$4.00
Mochacino	\$4.00
Cioccolato Caldo (Hot Chocolate)	\$4.00
Tea	\$3.50
Herbal Teas Peppermint, Fruit Medley, Earl Grey	\$3.50
Liquer Coffee with your choice of Liquor (double)	\$12.50
Caffe Corretto Short Black 'corrected' with a grappa or any liquer	\$9.00
Affogato Short Black with your favourite liquer (double) poured over ice-cream	\$12.50
without liqueur	\$7.50

Sherry Port & Brandy

Real Tesoro Cream Sherry (Spain)	\$7.00
Tio Pepe Dry Sherry (Spain)	\$7.00
Warre's Tawny Port (Portugal)	\$7.00
Warre's Warrior Reserve Port (Portugal)	\$8.00
Quinta De La Rosa White Port (Portugal)	\$8.00
Pellegrino Marsala Fina (Italy)	\$8.00
Show Liqueur Muscat (Aust)	\$8.00
Liqueur Tokay (Aust)	\$8.00
Pellegoino Zibibbo Fortified Dessert Wine (Italy)	\$6.00
Top Shelf	
Cognac XO Delmaine Pale & Dry	\$19.00
Cognac VSOP Hennesy	\$11.00
Royal Dragon Gold Leaf Vodka	\$16.00
Tequila 1800	\$13.00
Patron Tequila, Coffee Infusion	\$13.00
'Rose Rabbit' Cardrona Orange Liquer	\$17.00
'The Ried' Cardrona Single Malt Vodka	\$12.00
'Source' Pure Cardrona Gin	\$15.00
'Source' Pure Cardrona Barrel Aged Gin	\$17.00
Whisky	
Johnnie Walker Black Label	\$11.00
Jameson Irish Whiskey	\$8.00
The Dalmore Cigar Malt Reserve	\$18.00
SINGLE MALTS	
Glenfiddich I 2yr	\$12.00
The Glenlivet Founders	\$12.00
Laphroaig 10yr	\$13.00
Jura Superstition	\$12.00
Bruichladdich The Classic Laddie Unpeated	\$13.00
The Glendronach Peated	\$13.00
Glenlivet I 5yr	\$14.00
Glenmorangie 10yr	\$12.00