



DESSERT

TIRAMISU- an Italian classic, sponge finger biscuits soaked in coffee and liqueur and layered with a creamy mix of mascarpone and finished with a dusting of chocolate served with vanilla gelato **\$13**

CRÈME BRULÉE – vanilla bean flavoured custard served with and layer of hard caramel top served with whip cream **\$13**

TORTINO AL CIOCCOLATE – freshly baked to order please allow 15 minutes, decant chocolate fondant served with vanilla gelato **\$14**

AFFGATO – double shot of espresso, vanilla gelato and a shot of Frangelico **\$13**

DESSERT WINE & PORT

The Yard Botrytis Riesling – *Franklin River WA*, **G \$14 | B \$52 375ML**

Seppeltsfield Para Grand Tawny Port 10YO – *Barossa SA* **G \$12 | B \$80 750ML**