

DOLCI

TIRAMISÚ \$19

Nonna Linda's tiramisú

ZOLA CHEESECAKE \$21

Gorgonzola dolce, poached pear, Tasmanian green pickled walnut

- add New Vintage liqueur \$9

AFFOGATO \$16

Macadamia gelato, espresso

Add Frangelico or Brookie's Macadamia liqueur +\$8

FORMAGGI \$12 ea

Chef's cheese board selection

ask your server for our daily offer

(Min 2)

DESSERT WINES

2023 Podere Pradarolo "Frinire di Cicale" Uve Appassite \$21/135

2019 Astobiza Vendemia Tardiva \$19/80

2020 Castello di Querceto Vin Santo \$25/150

2016 Chateau Roumieu Sauternes \$25/150

2020 Marco Carpinetti "Ludum" Passito \$20/95

NV Az. Tonelli Corrado "Visner" Vino e Visciole \$16/115

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NV Soumah Brachetto \$18/70

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