

Single Malts

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| Glen Park | 14 |
| Scapa | 12 |
| Talisker | 12 |
| Glenkichie Classic | 14 |
| Glenfiddich Reserve | 16 |

Johnnie Walker

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| Red | 8 |
| Black | 10 |
| Gold | 20 |
| Blue | 25 |

Scotch, Whisky & Brandy

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| Vecchia Romagna White | 12 |
| Vecchia Romagna Black | 15 |
| Dorville VSOP | 12 |
| George Dickell | 12 |
| Canadian Club | 10 |
| Jameson | 10 |

Grappa

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| House | 8 |
| Alexander | 14 |
| Julia | 14 |
| Julia Superiore | 18 |
| Carpene` Malvolti | 18 |
| B.lo Nardini | 22 |

Ports

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| House Port | 10 |
| Penfolds Reserve | 12 |
| Hanwood 10 | 14 |
| Galway Pipe | 15 |
| Wolf Blass Reserve | 15 |
| Grand Father | 20 |

Cognacs

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|------------------------|----|
| Martell VS | 12 |
| Martell VSOP | 15 |
| Hennessy | 15 |
| Courvoisier XO | 20 |
| Sempe` XO Armagnac | 20 |
| Hennessy XO | 22 |
| Martell XO | 25 |
| Remy Martin XO | 25 |
| Hennessy Grande | |
| Champagne eXtra Old | 65 |
| Hennessy Paradis eXtra | |
| 130 Years | 70 |

After Dinner

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| Limoncello | 10 |
| Amaretto di Saronno | 10 |
| Nocino | 10 |
| Galliano | 10 |
| Sambuca Bianca | 8 |
| Sambuca Nera | 10 |
| Grand Marnier | 10 |
| Frangelico | 10 |
| Kahlua | 8 |
| Drambuie | 10 |
| Ouzo | 8 |
| Cointreau | 10 |
| Tia Maria | 8 |
| Benedictine | 10 |

Digestives

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| Averna | 12 |
| Ramazotti | 12 |
| Monte Negro | 14 |
| Jagermeister | 12 |
| Amaro Lucano | 10 |
| Amaro Del Capo | 12 |
| Fernet | 14 |
| Petrus | 15 |
| Amaro Cora | 10 |

Liquor Coffees

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| Caffe` del Ponte | 12 |
| Double espresso, amaretto & fresh cream | |
| Caffe` corretto | 10 |
| Espresso with grappa or sambuca | |
| Caffe` Galliano | 12 |
| Double espresso, Galliano & fresh cream | |
| Caffe` al Whisky | 12 |
| Double espresso, whisky & fresh cream | |
| Caffe` Nero | 12 |
| Double espresso, Kahlua & fresh cream | |
| Caffe` Freddo | 14 |
| Double espresso shaken with baileys & ice | |

Dessert wines

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| Zibibbo | 16 |
| Fruity bouquet with a dry palate finish Calabria, Italy | |
| Noble One Botrytis Semillon | 14 |
| Apricot, almond and vanilla oak aromas as well as citrus and marmalade characters. Bilbul, NSW | |
| Brown Bros. Noble Riesling | 16 |
| Hint of sweetness, with aromas of ripe pear, musk, tropical fruits and a hint of lime King Valley, VIC | |
| Morris Liqueur Muscat | 12 |
| Light to medium red-brown; lively, raisiny muscat varietal aromas Rutherglen, VIC | |
| Mount Pleasant, Bin 96 | 12 |
| Late harvest wine, matured for 6 years, full bodied, apricot, citrus & toasty flavours Pokoblin, NSW | |
| Haan, Viogner Ratafia | 16 |
| The rarest of all Viogners, rich & fully rewarding expressions of matured fruits Barossa Valley, SA | |

Dessert

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| Tiramisu` alle Fragole | 15 |
| Home-made strawberry flavoured Tiramisu` | |
| Torta di cioccolato con salsa alla vaniglia e gelato alla mocca | 15 |
| Flourless, 99% Chocolate torte with caramelised orange reduction & double cream | |
| Souffle di cioccolato | 16 |
| Rich Belgium chocolate soufflé served with vanilla sauce & vanilla bean gelato (15 minutes min. cooking time) | |
| Affogato con liquore di butterscotch | 16 |
| Vanilla gelato drowned in a shot of espresso coffee & a shot of butterscotch cream liqueur | |
| Semifreddo al torrone | 16 |
| Honey roasted hazelnut & nougat semifreddo served with a coffee anglaise | |
| Pera cotta ripiena | 16 |
| Baked pear stuffed with chocolate pieces, prunes & almonds laced with puff pastry, served on a zabalione sauce | |
| Bis di Crème Brûlée | 16 |
| Strawberry Crème Brûlée and Kahlua Crème Brûlée sampler for one | |
| Gelato e Sorbetto Italiano | 15 |
| A mix of Italian Gelato & Sorbet | |
| Formaggi Misti | 22 |
| A selection of Imported & local cheeses served with dried fruits & crackers | |