

## Formaggio

Cheese plate with king island cheeses, crackers and dried and fresh fruits  
Choose from our 3 Cheese's

1 x Cheese \$ 12  
2 x Cheeses \$ 20  
3 x Cheeses \$ 28

King island dairy, Seal bay, triple cream brie  
Wine match : Flametree Late Harvest Riesling

Tasmanian Mersey valley cheddar  
Wine match : Flametree Late Harvest Riesling

King island "roaring 40's blue"  
Wine match : Churchview Estate dessert shiraz

## VINI DA DESSERT

Churchview Estate dessert shiraz \$8.8

Flametree Late Harvest Riesling \$9.9

De Bortoli noble one botrytis Semillon \$9.9

Morris liqueur tokay \$5.5

## COCKTAILS \$14

Toblerone; Frangelico, Baileys, Kahlua, honey, cream

Lady M; Midori, Frangelico, vanilla ice cream

Fluffy Duck; Bacardi, Advocaat, lemonade, cream

Grasshopper; Crème de Menthe, Crème de Cacao  
cream, chocolate

Espresso Martini; Grey Goose, Hennessy VSOP,  
Espresso

Jojo Ivory; Kahlua, Baileys, Banana, caramel, cream

## SHOTS \$10

Italian Valium; Amaretto Almond Liqueur, Bombay  
Sapphire Gin

Squashed Frog; Baileys, Midori, Advocaat, grenadine

Harley Davidson; Tequila, Jacks, Southern Comfort

B52; Kahlua, Baileys, Cointreau

Jam Donut; Baileys, Chambord, grenadine

Cowboy; Baileys, Butterscotch

## CAFFÈ E TÈ

Coffees \$4.50

Vienna, Flat White, Long Black, Nero, Cappuccino, Hot  
Chocolate, long or short Macchiato, Espresso, Cafe Latte,  
Ristretto, decaf available

Fine Leaf Tea or Herbal Tea \$4.50  
Lipton, Earl Grey, English breakfast, Peppermint,  
Chamomile, lemon, green,

Affogatto \$6.50  
Vanilla Gelato with Espresso Coffee

Affogatto with Baileys or Frangelico \$12.50  
Vanilla Gelato with Espresso Coffee and a shot of Baileys  
or Frangelico

Italian Hot Chocolate \$6.50  
Thick, hot, mousse style chocolate

Chai Latte \$4.50  
Vanilla and Honey or Cinnamon

## DOLCE

Il budino di cioccolato \$12  
(Please allow 15mins cooking time)  
Soft centered chocolate fondant pudding with whiskey  
anglaise and vanilla bean Gelato

Tiramisu \$12  
Layers of brandy and coffee soaked sponge fingers with  
whipped mascarpone and chocolate ganache

Banoffee Pie \$12  
Caramel Pie topped with lashings of banana and whipped  
cream

Gelato Sundae \$12  
3 scoops of Italian gelato topped with choc fudge sauce,  
crushed nuts and chocolate wafers

Cassata \$12  
Gelato with rum marinated fruits and nuts and galliano  
soaked sponge

Coppa di Panna cotta \$12  
White chocolate cups filled with honey and raspberry panna  
cotta drizzled with limoncello

Torta \$12  
Chocolate and walnut torta with brandy creme fraiche

Semifreddo sandwich \$12  
Nougat semifreddo with amaretti macaroons with mixed berry  
coulis

Baileys and honeycomb cheesecake \$12  
Chocolate honeycomb pieces bound in creamy baileys  
cheesecake and a sweet bicut base with fresh whipped cream

## Liquore di Gaffe

\$ 12.00

**Irish** Jamesons, Single Malt Whiskey or Baileys  
Irish Cream

**Russian** Smirnoff Vodka

**Mexican** Kahlua

**French** St Agnes Pot Sill Brandy

**English** Bombay Sapphire Gin

**American** Jack Daniels Bourbon

**Calypso** Bundaberg Rum

**Jamaican** Tia Maria

**Parisienne** Grand Marnier

**Italian** Amaretto

## Premio di Liquore di Gaffe

\$ 14.00

**Beach Warmer** Chambord & Kahlua

**The Cactus** Bundaberg & Tequila

**Monastery** Frangelico & Drambuie

**Nicolas** Amaretto & Gilliano

**Cowboy** Butterscotch & Baileys

**Pina Colada** Havana Club & Malibu

**Dirty French** Pernod & White Curacao

## Porto

**De Bortoli Old Boys** 21 Year old fortified Tawny  
Port King Valley VIC \$7.00

**Galway Pipe** 12 year old, Brandy fortified Tawny  
Port Barossa SA \$7.00

**Penfolds Grand Father** 21 year old Premium  
fortified Tawny Port Kalimna, Barossa Valley  
\$12.50

**Sacred Hill** Old Tawny Port Bilbul NSW \$4.50

## Grappa

Carpene Malvoltt Grappa Bianco \$10.00

## Cognac

**Hennessey VSOP** Distilled Very Superior Old  
Pale Cognac, FRA 30ml \$23.00

**Martell VS** Very Special French Cognac  
Cognac FRA 30ml \$20.00