

DOLCI

TORTA AL LIMONE 17

LEMON CURD, BLOWTORCHED ITALIAN MERINGUE
SHORT CRUST SOIL

TIRAMISU 16

CLASSIC TIRAMISU, COFFEE BEAN ICE CREAM,
VENEZUELAN CHOCOLATE

FORESTA NERA 17

NOOSA WATERFRONT BLACK FOREST,
VALRHONA 70% GUANAJA CHOCOLATE MOUSSE,
CHOCOLATE SOIL, MATCHA, MORELLO CHERRY GEL

LAMPONE E CHAMPAGNE 17

HOMEMADE RASPBERRY YOGHURT, BERRY CONSOMMÉ,
STRAWBERRY AND MINT SALAD, CHAMPAGNE SPUMA

PESCA MELBA 17

VALRHONA OPALYS WHITE CHOCOLATE MOUSSE,
PEACH CENTRE, VANILLA CREAM AND PEACH SWIRL,
ALMOND MILK GELATO, TOASTED ALMOND

GELATI E SORBETTI 14

GELATI

HAZELNUT, COFFEE, PISTACHIO, VANILLA, CHOCOLATE

SORBETTI

STRAWBERRY, LEMON, PEACH

AFFOGATO AL CAFFE 17.50

HAZELNUT GELATO, ESPRESSO SHOT,
YOUR CHOICE OF LIQUEUR

FORMAGGI

PECORINO CAMOMILLA, EMILIA ROMAGNA, ITA
CAMOMILE AROMATIC PECORINO, SHEEP MILK, SEMI SOFT

PECORINO AL TARTUFO , TUSCANY , ITA
TRUFFLE AROMATIC PECORINO, SHEEP MILK, SEMI HARD

FONTINA D.O.P , VALLE D AOSTA, ITA
NUTTY WASH RIND, COW'S MILK, SEMI SOFT

PECORINO AFFINATO ALLA CENERE, TOSCANA, ITA
ASH INFUSED PECORINO, SHEEP MILK, SEMI-FIRM

ONE CHEESE \$18, TWO CHEESES \$23, THREE CHEESES \$32

ALL CHEESES WILL BE SERVED WITH BREADS AND SEASONAL FRUIT

COFFEE AND TEA

SELECTION OF SEGAFREDO COFFEE

TEA FORTE \$5.00

ENGLISH BREAKFAST

EARL GREY

BOMBAY CHAI

CITRUS MINT

JASMINE GREEN

CHAMOMILE CITRON

DESSERT WINES

			GLS	BTL
18 BRAIDA - BRACCHETTO D'AQUI DOCG 375ML	PIEDMONT ITA			58
INTENSE PINK COLOUR, FINE MOUSSE. LUSH AROMA FRAGRANT AND AROMATIC RED FRUIT AND STRAWBERRIES.				
18 ALASIA - MOSCATO D'ASTI DOCG 750ML	PIEDMONT ITA			45
POWERFUL AROMAS OF HONEY FLOWERS AND FRESH GRAPES. SWEET WITH A LIGHT FIZZ ON THE FINISH.				
13 ANTINORI - VIN SANTO DOC 500ML	TUSCANY ITA	18	105	
INTENSE NUTTY NOTES ALONG WITH FIGS, PLUMS, AND TOASTED ALMONDS. SWEET AND SPICY PERSONALITY.				
14 BELLO MIO - ZIBIBBO	SICILY ITA	12	58	
INTENSE SCENT OF ORANGE AND LEMON PEEL AND JAM, CITRUS UNDERTONES WITH A SWEET, DELICATE TASTE.				
12 DRI - RAMANDOLO DOCG 750ML	FRIULI ITA	14	90	
CARAMELIZED DATES AND FIG NOTES SWEET BUT NOT CLOYING, LIGHTLY TANNIC ON THE PALATE AND PERSISTENT.				
17 COLLEFRISIO — SOTTO SOPRA 500 ML	FRIULI ITA	14	65	
DEEP RUBY COLOUR WITH AMARANTH REFLECTIONS. VERY INTENSE, WITH RED FRUITS AND COCOA HINTS. VERY ELEGANT AND SMOOTH, PLEASANT AND FRESH WITH NICE ACIDITY AND WELL BALANCED.				
17 PELLEGRINI - PASSITO DI PANTELLERIA DOP 500ML	SICILY ITA	15	77	
INTENSE AND PERSISTENT WITH HINTS OF APRICOT JAM AND ACACIA HONEY. WARM, HARMONIC, PERSISTENT.				
15 CHATEAU LAFAURIE — PEYRAGUEY 375 ML	BORDEAUX FRA		98	
SAUTERNES 1 ER GCC				
16 CHATEAU D'YQUEM	BORDEAUX FRA		645	
SAUTERNES 1 ER GCC				
14 BALLANDEAN - SYLVANER	BALLANDEAN QLD	14	62	
08 CLOUDY BAY - LATE HARVEST RIESLING	MARLBOROUGH NZ	16	75	

PORT AND FORTIFIDE

GLS
60ML

GALWAY PIPE GRAND TAWNY	BAROSSA VALLEY SA	10
PENFOLDS GRANDFATHER	MAGILL SA	18
MARCHESI DI BAROLO - BAROLO CHINATO	PIEDMONT ITA	17
BAROLO CHINATO IS A TRADITIONAL SPICED WINE MADE FROM BAROLO. IN GENERAL SUCH WINES ARE KNOWN IN ITALIAN AS A "VINO AROMATIZZATO" AND ARE USED AS DIGESTIVES.		
NV FONSECA BIN No. 27	DOURO VALLEY POR	12
EL CANDADO VALDESPINO PEDRO XIMENEZ	JEREZ SPA	14

DIGESTIVE

GLS
45ML

AMARO AVERNA	ITA	9
FERNET BRANCA	ITA	9
AMARO MONTENEGRO	ITA	9
AMARO NONINO	ITA	10
JÄGERMEISTER	GER	10
VECCHIA ROMAGNA	ITA	10
STREGA	ITA	13

COGNAC, ARMAGNAC & CALVADOS

	GLS 30ML
HENNESSY XO	20
HENNESSY VSOP	14
HENNESSY VS	10
COGNAC FRAPIN VIP XO GRANDE CHAMPAGNE	25
1979 BAS ARMAGNAC DELORD	18
2005 CALVADOS VICTOR GONTIER DOMFRONTAIS	15

TEQUILA & SOTOL

	GLS 30ML
ESPOLON BLANCO	MEX 10
PATRON XO CAFÉ	MEX 13
SOTOL SILVER	MEX 12
SOTOL CHOCOLATE	MEX 11
SOTOL CREAM PECAN	MEX 11
SOTOL H5	MEX 26
DON ANSELMO BLANCO	MEX 12
DON ANSELMO ANEJO	MEX 14

RUM

	GLS 30ML
CACHACA	BRA 9
HAVANA CLUB 3 YRS	CUB 9
BACARDI	CUB 9
BACARDI 8 YRS	CUB 10
BUNDABERG	AUS 9
CAPTAIN MORGAN	JAM 10
SAILOR JERRY SPICED RUM	CAR 12
MATUSALEM GRAN RESERVA 15 YRS	CUB 18
STOLEN SMOKED	TRINIDAD & TOBAGO 13
GOSLINGS BLACK SEAL	BERMUDA 14

WHISKY BLENDS

	GLS 30ML
CHIVAS REGAL 12 YRS	SCO 10
JOHNNIE WALKER RED LABEL	SCO 10
JAMESONS - IRISH	IRL 9
CANADIAN CLUB	CAN 10
HIBIKY JAPANESE HARMONY	JAP 26
MONKEY SHOULDER BATCH 27	SCO 13
DEWAR'S WHITE LABEL	SCO 9

SINGLE MALT SCOTCH WHISKY		GLS
ARDBEG 10 YEARS OLD	ISLAY SCO	12
LAPHORAIG 10 YRS	ISLAY SCO	12
GLENMORAIGIE NECTAR D'OR	NORTHERN HIGHLANDS SCO	15
GLENMORANGIE ORIGINAL	NORTHERN HIGHLANDS SCO	12
GLENFIDDICH 12 YRS	SPEYSIDE SCO	11
GLENFIDDICH 15 YRS	SPEYSIDE SCO	15
MACALLAN 12 YRS	SPEYSIDE SCO	14
GLENMORAIGIE SIGNET	NORTHERN HIGHLANDS SCO	19
LIMEBURNERS	AUS	18
STARWARD WINE CASK WHISKY	AUS	14
THE GLENLIVET 12 YRS	SPEYSIDE SCO	10
JURA 10 YRS	ISLE OF JURA SCO	14
AMERICAN BOURBON WHISKEY		GLS
JIM BEAM BLACK		9
JACK DANIELS		9
JACK DANIELS SINGLE BARRELS		15
WOODFORD RESERVE		11
MAKER'S MARK		12
SOUTHERN COMFORT		10
HUDSON MANHATTAN RYE		12

GRAPPA

GLS

TEDESCHI GRAPPA DI RECIOTO & AMARONE	45ML 24
WARM INTENSE CARAMEL NOSE, THE PALATE HAS AN INTENSE PEPPER SENSATION.	
SEGNANA GENTILE, CHARDONNAY	19
NONINO GRAPPA DI MOSCATO	18
COMPLEX BOUQUET OF OREGANO, TYHME AND FRUIT BREAD. LIGHT AND EASY ON ENTRY.	
QUESTA E' VERA GRAPPA VIOLA DI PROSECCO CRU CARTIZZE	20
INTENSE, PERSISTENT AROMAS. DRY AND YET IMBUED WITH AROMATIC FLORAL NOTES AND FRUITY.	
GAJA GRAPPA GAJA & REY	16
CRISTAL CLEAR, BOUQUET OF SWEET SPICE AND FRUIT. DRY AND WARM.	
BEPI TOSOLINI RAMANDOLO	16
WHITE AND CRYSTAL CLEAR, INTENSE FRUIT AROMAS, SWEET AND DELICATE	
JACOPO POLI PO	14
PINOT NOIR, PINOT BIANCO GRAPES VARIETIES WITH FLORAL AROMA	
FRANCOLI LIMOSIN	17
NEBBIOLO, DOLCETTO AND PIEDMONT MOSCATO	
GRAPPA DELLE CANTINE DELL'ORNELLAIA ELIGO RISERVA	19
GOLDEN COLOR, FULL-BODIED WITH A SILKY TEXTURE. SOFT, WARM AROMA WITH SPICES.	

ANTINORI GRAPPA TIGNANELLO	21
SUPRISINGLY FRESH, VIBRANT AND PROFOUND. ROSE PETAL AND LAVENDER ON THE NOSE.	
CASTAGNER TORBA ROSSA BARRIQUE	19
GRAPPA DI MERLOT E CABERNET SAUVIGNON	
SOFT, NOSE OF CHERRY & PLUM. SMOKIE WOOD, VIOLET, VANILLA & CHOCOLATE TASTE.	
09 JACOPO POLI GRAPPA SASSICAIA	23
NOSE & TASTE OF WOOD, VANILLA, COFFEE AND LIQUORICE. FULL-BODIED AND STRUCTURED.	
07 BONAVENTURA PRIME UVE NERE	25
GRAPPA DI CABERNET SAUVIGNON E REFOSCO	
LIGHT GOLD, BOUQUET OF FRUIT AND FLOWERS, SPICES AND AROMATICS HERBS.	
SOFT, ARMONIC AND LONG VANILLA AFTERTASTE.	
08 BERTA BRIC DEL GAIAN GRAPPA INVECCHIATA DI MOSCATO	28
AMBER COLOR, SENSUAL AROMAS OF BERRYS, MARASCHINO CHERRY, CANDIED CITRUS	
SEGNANA SOLERA DI SOLERA	21
IS A VERY COMPLEX GRAPPA PRODUCED IN TRENTINO. THE COMPLEXITY OF THIS GRAPPA COMES FROM THE PARTICULAR METHODOLOGY WITH WHICH IT IS PRODUCED: THE SOLERA METHOD USUALLY USED IN SHERRY PRODUCTION. ACCORDING TO THIS METHOD YOU GET A GRAPPA WHICH IS THE RESULT OF THE BLEND OF 5 DIFFERENT VINTAGES GIVING UNIQUE CHARACTERISTICS IN TERMS OF COMPLEXITY AND COMPLETENESS. ACCORDING TO THIS METHOD, THE GRAPPA HAS TO PASS EACH YEAR FROM ONE LEVEL TO ANOTHER OF A STACK OF 5 LAYERS OF SUPERIMPOSED BARRELS. THE GRAPPA IS PRODUCED WITH THE GRAPE POMACE USED FOR THE PRODUCTION OF THE FERRARI BUBBLES AND THEN WITH CHARDONNAY AND PINOT NOIR, THUS GIVING CHARACTERISTICS OF ELEGANCE AND PLEASANTNESS ALONG WITH STRENGTH AND CHARACTER. THE AGING OF THE GRAPPA TAKES PLACE IN PRECIOUS AMERICAN AND EUROPEAN WOODS THAT GIVE SPICY AND VANILLA SMELLS AND AN AMBER COLOR.	