

Liqueurs

Liquor 43	Spain	8
Agwa	Bolivia	9
Amaretto di Saronno	Italy	7
Baileys	Ireland	7
Chambord	France	8
Cointreau	France	8
Dom Benedictine	France	9
Drambuie	Scotland	9
Frangelico	Italy	7
Gabriel Boudier	France	8
cassis, peche, framboise, fraise, pomme verte, melon, cacao		
Galliano	Italy	8
Grand Marnier	France	9
Limoncello	Italy	7
Opal Nera Black Sambuca	Italy	8
Molinari Sambuca - White	Italy	8
Mozart Gold Chocolate	Austria	7
Nocello	Italy	7
Paraiso	France	7
Strega	Italy	8
Teichenne Schnapps	Spain	7
Butterscotch, Peach		
Tuaca	Italy	7

Cognac

Courvoiser VSOP		12
Hennessy XO		28

Armagnac

Janneau Grande Armagnac XO		15
Delord Bas-Armagnac 1972		23

Digestivi

Fernet Branca	Italy	8
Averna Amaro	Italy	8
Amaro Montenegro	Italy	8
Jagermeister	Germany	8

Sweet Wines- 60ml

D'Arenberg The Noble Riesling	McLaren Vale	7
Mt Horrocks Cordon Cut Riesling	Clare Valley	9

Fortified Wines - 60ml

All Saints Classic 12yo Muscat	Rutherglen, VIC	8
All Saints Classic 12yo Tokay	Rutherglen VIC	8
Pedro Ximenez Valdespino Yellow Label	Spain	9

Sherry - 60ml

Lustau Light Manzanilla 'Papurusa'	Spain	8
Lustau Light Fino 'Jarana'	Spain	8
Lustau Rare Amontillado Escuadrilla	Spain	10
Lustau Dry Oloroso 'Don Nuno'	Spain	10

Sweet Wines

Woodstock Botrytis(375ml)	McLaren Vale	25
D'Arenberg The Noble Riesling(375ml)	McLaren Vale	37
JOSEPH La Magia(375ml)	Regional SA	48
Mt Horrocks Cordon Cut Riesling	Clare Valley	50
Alasia d'Asti Moscato	Piedmont, Italy	31

After Dinner Cocktails

15

Frozen Tiramisu

Espresso, Kahlua, white creme de cacao and marscarpone

White Orchid

Vanilla vodka, Cointreau, chocolate liqueur shaken with a dash of lemon and served straight up

Pedro Alexander

Pedro Ximenez and 'Don Nuno' dry oloroso sherry in a classic alexander. The perfect after dinner cocktail

Mesa Spanish Coffee

Molten sugar rim, coffee, Kahlua, Cointreau and cream

Desserts

Tapas

Churros – spanish doughnuts with chocolate dipping sauce 8

Semi-freddo – nougat semi-freddo, poached strawberries & aged balsamic vinegar 9

Restaurant

Pannacotta – vanilla pannacotta with gianduja buñelos & coffee icecream 11

Terrine – chocolate terrine with passionfruit marshmallow and lime curd 13

Torta – pear and almond tart with rhubarb, milk gelato and almond praline 12

I Grandi Formaggi – selection plate of local and imported cheeses served with olive lavosh, quince paste and muscatels 19

Coffee

Espresso	2.5
Cappuccino	3
Latte	3
Macchiato	3
Flat white	3
Long black	3
Chai latte – ‘spice coffee’ – very low in caffeine	3
Affogato– espresso with vanilla gelato	7

all coffees are available decaffeinated

Liqueur Coffee

Corretto	8
Espresso with a dash of grappa	

Affogato liqueur	14
Espresso and gelato with your choice of: grappa, frangelico, tuaca, amaretto, nocello	

Tea Pot

Assam	4
organic traditional breakfast-style tea.	
Puri-T	
an all natural slightly sweet blend of herbs	
Peppermint	
an organic and herbal pick-me-up	
Champagne Sencha	
a blend combining strawberry pieces and Roman chamomile	
Earl Grey with blue flowers	
full of fragrant and delicate bergamont flavours	
Dragon Eyes	
these tiny balls of white young leaves are known as the highest of all in antioxidants	
Chamomile	
a strong tasting deep yellow tea which has health benefits	