

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 S	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, Tia Maria, white creme de cacao and marscarpone

White Orchid

Absolut 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

Flamed sugar rim, coffee, Kahlua, Cointreau and cream

Desserts

Tapas

Churros – spanish doughnuts with chocolate dipping sauce 8

Flan – lightly baked egg custard 6

Restaurant

Passionfruit Tart – campari sorbet, raspberry sherbert 11

Chocolate semifreddo – vanilla bean ice cream, hazelnut praline 11

Tiramisu – tiramisu foam, savoiardi biscuit, espresso coffee 11

I Grandi Formaggi – selection plate of local and imported cheeses 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

\$4

Assam

Organic traditional breakfast-style tea. Full bodied and dark to be enjoyed at any time of the day

Puri-T

Light, cleansing and caffeine free. An all natural slightly sweet blend of herbs

Peppermint

An organic and herbal pick-me-up. May be brewed stronger and served as a non alcoholic digestive. Naturally caffeine free

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

Organic and local produce used where possible