

## Desserts

### MOUSSE AL CIOCCOLATO

9

*DARK CHOCOLATE MOUSSE, COINTREAU, FRESH VALENCIA ORANGE JUICE, ALMOND BISCOTTI*

### PANNA COTTA

9

### TIRAMISU

10

### CHURROS

10

*ROLLED IN CINNAMON & SUGAR, SERVED WITH ANILLA ICE CREAM AND DARK CHOCOLATE SAUCE*

### CREMA CATALANA

13

*A CLASSIC DESSERT IN BARCELONA: SWEET, CREAMY, CRUNCHY TOFFEE ON THE TOP*

### HELADO Y PEDRO

10

*VANILLA ICE CREAM, FRESH STRAWBERRIES AND PEDRO XIMENES SHERRY*

### AFFOGATO

12

*GELATO, ESPRESSO AND A LIQUEUR OF YOUR CHOICE (AMARETTO, FRANGELICO, SAMBUCA)*

### DESSERT PLATTER

25

*A CHEF SELECTION OF THREE DESSERTS*

## Digestivi

ANY FOR 8 AUS DOLLARS

NV VALDESPINO PEDRO XIMENES SHERRY JEREZ, SPAIN

NV LA GOYA FINO DRY WHITE SHERRY CADIZ, SPAIN

NV NIEPOORT DRY WHITE PORT PORTO, PORTUGAL

NV PATRITTI TAWNY PORT SOUTH AUSTRALIA

AMARO AVERNA SICILIA, ITALY

AMARO MONTENEGRO EMILIA ROMAGNA, ITALY

GIORI GRAPPA LA NOVELLA TRENTO, ITALY

AMARETTO BELTION PUGLIA, ITALY

LIMONCELLO BELTION PUGLIA, ITALY

RAMAZZOTTI SAMBUCA LOMBARDIA, ITALY

FRANGELICO PIEMONTE, ITALY