

Remember *Stressed* is just  
*Desserts* spelt backwards

## Dolci

### **TIRAMISU CLASSICO** \$14

Traditional tiramisu, espresso coffee and coffee liqueur soaked savoiardi biscuit and mascarpone cream

### **SMASHED PAVLOVA** \$16

Whipped cream, meringue and fresh Seasonal fruits

### **NUTELLA PIZZA** \$20

Served with walnuts, strawberries  
Vanilla ice-cream

### **VANILLA PANNACOTTA** \$14

Vanilla infused panna cotta served with House-made crumble meringue

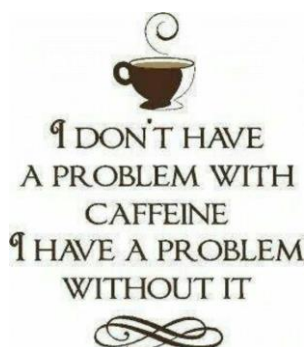
### **AFFOGATO AL CAFFE** Liquor \$16 / non \$10

A coffee-based dessert. Takes the form of a scoop of vanilla gelato topped and drowned with a shot of hot espresso

### **SORBET OF THE DAY**

Ask our friendly staff what are the flavours

..... Now how about a liquor or pallet cleanser or a coffee or tea to finish



## Which Alcohol Goes Best with Coffee?

*Ways to Kick Your Favourite Drink Up a Notch*

- |                    |                     |
|--------------------|---------------------|
| *Rum               | *Frangelico Liqueur |
| *Chocolate Liqueur | *Baileys            |
| *Bourbon           | *Whiskey            |
| *Kahlúa            | *Brandy             |
| *Cognac            | *Port               |

*Or for something a little more exotic from the POLI GRAPPA FAMILY .....*

### **SARPA ORO DI POLI** \$20 nip

Its aroma - exotic fruits, vanilla, almonds and toasted hazelnuts

### **PO'DI POLI MORBIDA** \$20 nip

Its aroma – oranges, tangerines and slice of pineapple

### **PO'DI POLI ELEGANTE** \$18 nip

Its aroma – of roses, lilies, and gardenia bouquet

### **AMOROSA DI DICEMBRE** \$25 nip

Its aroma – raisins, prunes, dry apricot and figs

### **GRAPPA DI SASSICAIA** \$25 nip

Its aroma – toasted hazelnuts, peanuts and dark chocolate

### **MARCONI 46** \$12 nip

Its aroma – of intensity of full alpine herbs and juniper berries