

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
- \*Chocolate Liqueur
- \*Bourbon
- \*Kahlúa
- \*Cognac
- \*Frangelico Liqueur
- \*Baileys
- \*Whiskey
- \*Brandy
- \*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



I DON'T HAVE  
A PROBLEM WITH  
CAFFEINE  
I HAVE A PROBLEM  
WITHOUT IT

