



ALIMENTARI

va tutto

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bar • café • restaurant



dessert menu - winter 2019

dessert

Snickers Delight! chocolate, peanut butter & caramel	\$17.5
coconut pandan brulée & sesame praline	\$17.5
apple pie served warm with vanilla bean ice cream	\$17.5
sticky date & pear pudding with butterscotch sauce	\$17.5
tiramisu with fresh mascarpone & vanilla chantilly Amaretto \$8.5	\$17.5
lemon duo - caramelised lemon tart & lemon ice cream Lemoncello \$8.5	\$17.5
nougat semi freddo with brandy snap sheets Amaretto di Saronno \$8.5	\$17.5
mascarpone cheesecake, banana, butterscotch sauce Chambers Rutherglen muscat \$8.5	\$17.5
dark chocolate delice - salted caramel biscuit base & popcorn ice cream Mozart Belgium chocolate cream liqueur \$10	\$17.5
(gluten free) spiced vanilla panna cotta with mandarin & white chocolate Galaway Pipe port \$10.5	\$17.5
(gluten free) pavlova with vanilla cream passionfruit coulis & fresh berries Xanadu 'Cane Cut' Viognier \$12	\$17.5
(gluten free) baked vanilla milk & palm sugar custard with caramelised pear & halva ice cream Xanadu 'Cane Cut' Viognier \$12	\$17.5
(gluten free) affogato: vanilla bean ice cream espresso coffee & frangelico	\$18.5
without liqueur	\$15.5
(gluten free) freshly churned vanilla bean ice cream (dairy free) mango sorbet or stawberry sorbet	per scoop \$5.5

cheese

plate of three cheeses \$30	each cheese \$10
served with crackers, fruit paste & walnuts	
saint angel (triple cream brie)	Saligny France
cabot clothbound cheddar	Vermont USA
queso mahon grande	Mahon Spain
gorgonzola grangusto DOP	Cavallermaggiore Italy
moliterno di central pecorino al tartufo	Sardegna Italy
pecorino sardo (sheep's milk)	Sardegna Italy

something small & sweet

pistachio biscuit (gluten free)	\$2
venetian almond bread (3 piece)	\$2.5
spanish style cinnamon churro & chocolate sauce	\$10.5
large yoyo biscuit	\$4.5
florentine (gluten free)	\$2
coconut biscuit (gluten / dairy free)	\$2

cocktails - sweet & alcoholic

banana cream pie	\$15
banana liqueur, baileys cream, vanilla vodka	
cool caribbean frost bite	\$17
tropical white rum, coconut milk, blue curacao	
salted caramel martini	\$18
vodka, baileys, cream salted caramel syrup	
the tiramisu martini	\$17
esspresso coffee, vanilla vodka, rumchata liqueur, choc liqueur	
strawberry luscious	\$18
fresh strawberries, lemon juice, strawberry liquer, cointreau, soda	
chocolate martini	\$18
chocolate liqueur, crème de cacao, vanilla vodka, cream	
apple pie on the rocks	\$17
vanilla vodka, cinnamon bourbon, apple juice	

coffee / tea

coffee / hot chocolate (almond milk, soy milk extra 0.50c)	\$4
liqueur coffee	\$14
english breakfast tea / earl grey tea / green tea	\$4.5
peppermint tea / chamomile tea / lemongrass & ginger tea	\$4.5
iced coffee / iced chocolate with home made vanilla bean ice cream	\$8
chai café latte	\$4.5

dessert wine

2018 Montevecchio Moscato	Heathcote - 750ml	\$46
2016 Xanadu 'Cane Cut' Viognier	Margaret River - 375ml	\$55

cognac

Remy Martin VSOP	\$14.5
Courvoisier VSOP	\$15.5
Hennessy VSOP	\$14.5
Remy Martin XO	\$35
Meu Kow Cognac XO	\$34

fortified wine (60ml)

Penfolds Grandfather Port	Barossa Valley SA	\$15
Galway Pipe Port	Barossa Valley SA	\$10.5
Hanwood Port	South Eastern Australia	\$9.5
Morris Port	Rutherglen VIC	\$9.5
Chambers Port	Rutherglen VIC	\$8.5
2008 Cooper Burns 'VP' Fortified Shiraz	Barossa Valley SA	\$10
Chambers Tokay	Rutherglen VIC	\$8.5
Barbadillo Pedro Ximenez	Jerez Spain	\$12.5
Chambers Muscat	Rutherglen VIC	\$8.5

Menu subject to change due to produce availability.

Please notify your waiter of food allergies
as not all ingredients are listed.

Menu will be charged for if waitstaff are not
made aware of allergies.