

# grappa

## dolce

### AFFOGATO

with honeycomb/ honeycomb & frangelico liquor

11.00/17.00

### TRIO OF SORBETTO OR GELATO

16.50

### AMARELLI LIQUORICE GELATO

8.00

### TIRAMISU

18.50

### "BOMBOLONI"

Fried doughnut, cinnamon, crema inglese

17.50

### LIMONE

Limoncello cream, Bergamot, Ricotta Gelato

21.00

### HONEY CAKE

Vanilla caramel, sour cream gelato

22.00

### COCONUT & VANILLA SOUFFLE

Dark chocolate sorbetto

24.00

### PAVLOVA:

Madagascan vanilla chantilly, fresh mango,  
passionfruit curd, mango sorbet

20.00

### SAMPLE PLATE

40.00

Grappa's Famous Handmade Chocolate Truffle

3.50 each

Amarelli Liquorice Chocolate Truffle

3.50 each

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## FORMAGGIO

A selection of local & imported cheeses

served with condiments

& housemade crisp bread 45.00

### SINGLE PIECE 15.00

Gorgonzola piccante (cow), *Lombardia, Italy*

Taleggio DOP (cow), *Lombardia, Italy*

Casa Madaio Calcagno Pecorino (sheep) *Sardinia, Italy*

'Comte Aop Xavier David Reservation Marcel Petite

Fort Saint Antoine (cow) *Comte, France:*

*Recommend with*

2018 Crittenden 'Cri de Coeur' Savagnin,

*Mornington Peninsula VIC,*

Coravin Glass 18.50