

WEEKLY SPECIALS

**\$39 REGULAR
HIGH TEA**

1PM-4PM, SUNDAYS & MONDAYS



NEW GOURMET HOUSEMADE
GNOCCHI NIGHT
EVERY WEDNESDAY



HAPPY HOUR
3PM-5PM



DESSERT MENU

GREEN HILLS



SCAN HERE

DESSERTS



Homemade Traditional Tiramisù 17.5
Layers of Mascarpone Cheese mousse and Espresso soaked Savoiardi



Orange & Prosecco Panna Cotta (GF) 17.5
Almond perline and 5 spice orange compote



Apple Pie 16.5
With butterscotch sauce and strawberry sorbet



Vegan Carrot Cake 17
Mixed berries compote and dried orange



Homemade Sticky Date Pudding 16.5
Served with butterscotch sauce and strawberry sorbet



Pistachio Cannoli (2pc) 14
With berries compote



Gelato/Sorbet Cup 15
(3 scoops)
Ask staff for available flavours



Affogato Classico 13.5
*Vanilla gelato with espresso
Add Frangelico/ Nocello/ Baileys/ Tia Maria + 8*

DESSERT / SWEET WINE

Yalumba Antique Tawny (Port) 60ml 15

DESSERT COCKTAILS

Blue Velvet Creamshake 22
Vodka, Blue Curacao, Frangelico, Fresh Milk, Vanilla Ice Cream

Tiramisu Martini 24
Vodka, Amaretto, Coffee Liqueur, Vanilla and Whipped Cream

Irish Coffee 24
Irish whisky, Long black, one table spoon brown sugar, fresh cream

Coffee Coretto 18
Espresso, moscato grappa, and whipping cream

ITALIAN DIGESTIVES

Frangelico, Nocello, Limoncello, Tia Maria 11

Sambuca- Black & White 12

Amaro Montenegro 12

SINGLE MALT WHISKEY

Talisker 10 years Old 13

Cragganmore 12 years Old 15

The Macallan 12 years Old 16

Dalwhinnie 15 years Old 18

Glenmorangie Extremely Rare 18 years Old 26

COGNAC

Hennessy Vs 13

Remy Martin Vsop 14

Hennessy Xo 29

GRAPPA

Nonino Moscato Grappa 13

Nonino Grappa Vendemmia 13