

THEO MISTRAL

ITALIAN KITCHEN

BY THEO RANDALL

DOLCI

CROSTATA DI LIMONI DI AMALFI (S) \$98

Homemade Amalfi lemon tart served with caramelized almond, crystallized lemon and sweet sour cream

TORTA MORBIDA AL CIOCCOLATO (S) \$98

Homemade gluten free soft chocolate cake served with mascarpone and vanilla cream, chocolate shave, crumble biscuit and crystallized orange

TORTA DI RICOTTA CON GELATO ALLA VANIGLIA \$98

Homemade ricotta and sultanas cheese cake served with vanilla ice cream and red wine poached pear

PANNACOTTA CON INSALATA DI FRUTTA \$98

Homemade vanilla pannacotta served with caramelized almond, seasonal fruit salad and fruit coulis

GELATO AL CIOCCOLATO CON NOCCIOLE \$98

Homemade chocolate ice cream served with hazelnuts, chocolate sauce and chocolate shave

TIRAMISU (S) \$98

Our signature tiramisu made of mascarpone cheese cream, Illy coffee and finger biscuits served with crumble coffee and cacao powder

SORBETTO O GELATO \$98

Homemade seasonal Sorbet or Gelato

AFFOGATO AL CAFFE E BAILEYS \$98

Homemade vanilla ice cream served with Illy coffee, baileys liqueur and cacao powder

SEMIFREDDO AL PISTACCHIO \$98

Half frozen pistachio mousse served with hazelnuts bisquit, vanilla sauce, caramelized pistachio and chocolate shaves

PIATTO DI DOLCI

Selection of desserts to share (S).....

FOR 2 - \$188

I FORMAGGI \$168

Our selection of Italian artisan cheese served with Italian mostarda fruit and fresh grapes

DESSERT WINE

MOSCATO \$620
BOTTEGA PINK NV 750ml

GRAPPA

SARPO DI POLI \$80

COFFEE

ILLY COFFEE \$60
ILLY ESPRESSO SINGLE / DOUBLE \$60/\$65
CAPPUCCINO \$70
LATTE \$70
BREAKFAST TEA \$60
FLAVOURED TEA \$60
HOT CHOCOLATE \$60

DIGESTIF

AMARETTO \$75
AVERNA AMARO \$75
FRANGELICO \$75
FERNET BRANCA \$75
LATTE MACCHIATO \$88
LIMONCINO \$88
SAMBUCA \$88