

THEOMISTRAL

ITALIAN KITCHEN
BY THEO RANDALL

DOLCI

CROSTATA DI LIMONI DI AMALFI (S)\$118

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

TORTA MORBIDA AL CIOCCOLATO (S)\$118

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

TIRAMISU (S)\$118

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

TORTA DI RICOTTA\$118 CON GELATO ALLA VANIGLIA

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

GELATO AL VANIGLIA (S)\$398

Homemade vanilla ice cream with caramelized hazelnut and 3 grams of Alba's white truffle

PANNACOTTA\$118 CON INSALATA DI FRUTTA

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

SEMIFREDDO AL PISTACCHIO\$118

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

SORBETTO O GELATO\$108

Homemade seasonal sorbet or gelato

AFFOGATO AL CAFFE E BAILEYS\$108

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

PIATTO DI DOLCI (S) Selection of desserts to share **For 2 - \$208**

DESSERT WINE

MOSCATO\$620

Bottega Pink NV 750ml

GRAPPA

MARCHESI DI BAROLO\$120

COFFEE

COFFEE\$60

ESPRESSO SINGLE / DOUBLE\$60 / \$65

CAPPUCCINO/LATTE\$70

BREAKFAST TEA / FLAVOURED TEA\$60

HOT CHOCOLATE\$60

DIGESTIF

AMARETTO\$75

AVERNA AMARO\$75

FRANGELICO\$75

FERNET BRANCA\$75

LIMONCINO\$88