

CUCINA & BAR
Gusto
 AT THE GRAND
THE LAST TOUCH

Dessert Cocktails

Hazel & Gratel	\$20
Mela Verde green apple liqueur, Frangelico, Vanilla mascarpone, grated nutmeg	
Strawberry Yoghurt	\$20
42 Below vodka, Fiorente elderflower liqueur, basil, strawberry syrup, cream	
Make Me Happy	\$20
Makers Mark bourbon, Luxardo Maraschino, lime, vanilla syrup, pistachio syrup, whites	
The Afterdark	\$20
Stolen dark rum, Briottet banana liqueur, Housemade chocolate syrup, caramel syrup	

Limoncello

Gusto's Housemade Limoncello	\$12
Santa Marta Limoncello	\$12

Dessert wine

	Gls	Btl
Maculan Dindarello Moscato 15 (375ml)	\$15	\$60
Braida Brachetto d'Acqui 13 (375ml)		\$60
Cinzano Moscato Bianco NV (750ml)		\$46
Baccadoro Passito NV (500ml)		\$75
Visner "Vino e Visciole" 16 (750ml)		\$85

Port & Fortified (60ml)

	Gls	Btl
Emilio Lustau Fino Sherry	\$12	\$60
Churchill Late Bottled Vintage Port	\$21	\$175
Churchill 10 Yr Tawny Port	\$26	\$215
Penfolds Grandfather	\$42	\$525
Man O'war "Hellburner"		\$58

Rum Baba	\$16
Chocolate pudding, vanilla gelato	\$16.5
Salted caramel popcorn semifreddo	\$16.5
Millefoglie- filo, orange custard, vanilla cream	\$16.5
Lewis Road Pannacotta, campari syrup, pinoli nuts	\$16.5
Nutella Bombolini	\$16.5
Sweet ricotta filled cannoli	\$5ea
Orange scented tiramisu	\$17
Affogato, toasted almonds, espresso, gelato -With Frangelico liqueur	\$10 \$18
Selection of gelato and sorbet	\$12.5
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Gorgonzola cow's milk, pasteurized, Nelson, New Zealand	\$18
Asiago, hard cow's milk cheese, Pasteurized, Italy	\$18
Fontal, cow's milk, semisoft, pasteurized, Nelson, New Zealand	\$18
Cheeseboard	\$32

Grappa

"Il Bacio delle Muse" Grappa Riserva	\$12
Cantina Del Castello Classico Soave	\$22
Sassicaia Grappa	\$30

Brandy & Cognac

Mistral <i>Pisco</i>	\$12
Pere Francois VS <i>Calvados</i>	\$16
St Remy VSOP <i>Brandy</i>	\$12
Delord 1988 <i>Bas-Armagnac</i>	\$22
Delord 1968 <i>Bas-Armagnac</i>	\$55
Remy Martin VSOP <i>Cognac</i>	\$20
Hennessy XO <i>Cognac</i>	\$36
Remy Martin XO <i>Cognac</i>	\$40
Courvoisier XO <i>Cognac</i>	\$55
Hennessy Richard <i>Cognac</i>	\$290
Remy Martin Louis XIII <i>Cognac</i>	\$370

Liqueurs & Digestives

Malibu, Midori, Mela Verde	\$12
Cointreau, Rose Rabbit Orange Liqueur	
Southern Comfort, Drambuie	
Chambord, Amaretto Disaronno, Frangelico	
Opal Bianca Sambuca, Opal Nera Sambuca	
Kahlua, Tia Maria, Baileys	
Cioccolato & Giandua liqueur	
Amaro Nonino, Amaro Montenegro	
Fernet Branca, Benedictine	

Special coffee

Italian classico <i>Amaretto</i>	\$15
Witch's coffee <i>Strega Liqueur</i>	
Caffè corretto "Il Bacio delle Muse" Grappa	
Irish coffee <i>Jameson Whisky</i>	

MANGIA CHE TI FA BENE