

WEEKLY SPECIALS

\$26 WOOD FIRED GNOCCHI NIGHT

Every Wednesday



CARNE FEAST MENU

Every Tuesday



Available only at Green Hills

**FRIDAY NIGHT
COCKTAILS**



DESSERT MENU



SCAN HERE

DESSERTS



Homemade Traditional Tiramisù 17
Layers of Mascarpone Cheese mousse and Espresso soaked Savoiardi



Nutella Bavaois 18.5
Chocolate crumble, strawberry sorbet, and hazelnut tuille



Apple Pie 16.5
With butterscotch sauce and strawberry sorbet



Cinnamon Nutmeg NY Cheesecake 17
With raspberry coulis and fresh strawberry



Homemade Sticky Date Pudding 16
Served with butterscotch sauce and strawberry sorbet



Pistachio Cannoli (2pc) 14
With berries compote



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



Affogato Classico 13.5
Vanilla gelato with espresso
Add Frangelico/ Nocello/ Baileys/ Tia Maria + 7

DESSERT WINE

Yalumba Antique Tawny (Port) 60ml 14

DESSERT COCKTAILS

Lemon 20
Vodka, limoncello, nocello, vanilla, and lemon cream

Hazeltini 22
Spiced rum, coffee liqueur, baileys, hazelnut syrup, and espresso

Irish Coffee 23
Irish whisky, long black, one table spoon brown sugar, fresh cream

ITALIAN DIGESTIVES

Frangelico, Nocello, Limoncello, Tia Maria 10

Sambuca- Black & White 11

Amaro Montenegro 12

SINGLE MALT WHISKEY

Talisker 10 years Old 13

Glenmorangie 10 years 13

Cragganmore 12 years Old 15

The Macallan 12 years Old 16

Dalwhinnie 15 Year Old 18

Glenmorangie Extremely Rare 22

COGNAC

Hennessy Vs 12

Remy Martin Vsop 14

Hennessy Xo 22

GRAPPA

Nonino Moscato Grappa 13

Nonino Grappa Vendemmia 13