
FORMAGGI

CHEESEBOARD SELECTION

A selection of all three cheeses below 46.0

THE NANNY Linkwater, Marlborough

Soft aged fresh goats milk cheese. Pronounced herbaceous flavour with floral and buttery notes. 16.9

MAASDAM Onewhero, North Waikato.

Made with cow's milk. Sweet and nutty with supple texture. 16.9

OHAU BLUE Omaru

A goats milk blue cheese. Subtle yet complex flavours with a sharp finish and silky texture. 16.9

***All cheeses accompanied by poached figs, roasted grapes, pear, lavosh, and fennel crostini**

DOLCI

DOLCE DI DATTERI

Sticky date pudding, vanilla poached pears, ginger ice cream, hot caramel, pistachio 14.9
(paired with De Bortoli Noble One Botrytis Semillon '16 – 16.5 glass)

PANNA COTTA ^{GF}

Mango panna cotta, lychee, passionfruit, raspberry sorbet, cashew praline 14.9
(paired with Bellbird Spring Muté "Les Épices" '16 – 14.0 glass)

MARQUISE AL CIOCCOLATO

Valrhona caramelia chocolate, toasted peanuts, salted caramel, crunchy pearls 14.9
(paired with Valdespino el Candado Pedro Ximenez Sherry – 11.0 glass)

PLUM TART TATIN

Black Doris plum and cherry tart, vanilla bean gelato, fresh cream 14.9
(paired with Johanneshof Noble Late Harvest Riesling '11 – 17.5 glass)

BAKED NEW YORK CHEESECAKE

Raspberry coulis, fresh berries, vanilla cream 14.9
(paired with Jules Taylor Late Harvest Sauvignon Blanc '18 – 13.0 glass)

GELATI ^{GF}

Mixed gelato and sorbet, sesame seed wafer 14.9

VINI DOLCI

JULES TAYLOR Late Harvest Sauvignon Blanc '18 (Marlborough) 13.0 / 65

BELLBIRD SPRING Muté "Les Épices" '16 (Waipara Valley) 14.0 / 69

DE BORTOLI 'NOBLE ONE' Botrytised Semillon '16 (Riverina) 16.5 / 80

JOHANNESHOF NOBLE Late Harvest Riesling '11 (Marlborough) 17.5 / 85

CHÂTEAU ROUMIEU Sauternes '15 (Bordeaux, France) 13.5

CAMPBELLS OF RUTHERGLEN Muscat NV (Victoria) 10.0 / 47

VALDESPINO EL CANDADO Pedro Ximenez Sherry (Jerez, Spain) 11.0