
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

MATURE CUMIN WAIKATO Albert Alferink, Onewhero, Waikato.

Cow's milk cheese with the addition of cumin seeds which achieves the perfect balance in the depth of flavour. 16.9

THORVALD SHEEPS BLUE Nelson

Full flavoured sheep milk blue cheese. Creamy and rich finish. 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)

BROWNIE AL CIOCCOLATO

Valrhona chocolate & almond brownie, Amarena cherries, vanilla cream 14.9
(paired with Valdespino el Candado Pedro Ximenez Sherry – 11.0 glass)

APPLE TART TATIN

Granny Smith apple tart tatin, vanilla ice 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