
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, buttery notes. 16.9

TRUFFLE GOUDA Albert Alferink, Onewhero, Waikato.

Pasteurized cow's milk aged with truffles. Firm texture. 16.9

LITTLE RIVER BLUE Nelson

Pasteurized cow's milk, creamy, rich with spicy notes. 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)

FONDATE AL CIOCCOLATO

Valrhona Guanja 70% dark chocolate fondant, orange curd, vanilla cream 14.9
(paired with Valdespino el Candado Pedro Ximenez Sherry – 11.0 glass)

TORTE DI CRUMBLE AL RABBARO

Rhubarb and almond crumble cake, crème anglaise, vanilla bean ice cream 14.9
(paired with Bellbird Spring Muté "Les Épices" '16 – 14.0 glass)

BAKED NEW YORK CHEESECAKE

Raspberry coulis, 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, NZ) 13.0 / 65

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

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

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

CHÂTEAU ROUMIEU Sauternes '15 (Bordeaux, France) 13.5

CAMPBELLS OF RUTHERGLEN Muscat NV (Victoria, Australia) 10.0 / 47

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