
FORMAGGI

ROQUEFORT

Unpasteurised sheep's milk cheese, semi soft blue, creamy, crumbly, sharp and tangy. Served with candied walnut, honeycomb, pear, grapes, fig and fennel crostini, lavosh 18.0

MANCHEGO

Pasteurised sheep's milk cheese, firm, fruity, nutty, sweet and tangy. Served with chorizo stuffed medjool dates, saffron and fennel membrillo, grapes, pear, fig and fennel crostini, lavosh 18.0

CHEESEBOARD SELECTION

A selection of cheeses, accompanied by chorizo stuffed medjool dates, candied walnut, honeycomb, olives, grapes, pear, fig and fennel crostini, lavosh 38.9

***Ask your waiter for today's selection**

DOLCI

DOLCE DI DATTERI

Sticky date pudding, pears, ginger ice cream, hot caramel 16.0
(paired with De Bortoli Noble One Botrytis Semillon '16 – 16.5 glass)

CRÈME BRÛLÉE

Mixed berry compote, orange and pistachio biscotti 16.0
(paired with Jules Taylor Late Harvest Sauvignon Blanc '18 – 13.0 glass)

FONDENTE AL CIOCCOLATO

Valrhona Guanja 70% dark chocolate fondant, orange curd, vanilla cream 16.0
(paired with Valdespino el Candado Pedro Ximenez Sherry – 11.0 glass)

MOUSSE AL CIOCCOLATO BIANCO E LAMPONI

Valrhona white chocolate and raspberry mousse, pistachio sponge, caramelised white chocolate and cocoa tuile 16.0
(paired with Raspberry Beret cocktail – 20.0 glass)

VINI DOLCI

JULES TAYLOR Late Harvest Sauvignon Blanc '18 (Marlborough, NZ)	13.0 / 65
PANTELLERIA Passito Liquoroso '17 (Italy)	13.5 / 67
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 '18 (Marlborough, NZ)	17.5 / 85
SICHEL Sauternes '16 (Bordeaux, France)	15.5 / 75
CAMPBELLS OF RUTHERGLEN Muscat NV (Victoria, Australia)	10.0 / 47
VALDESPINO EL CANDADO Pedro Ximenez Sherry (Jerez, Spain)	11.0