
FORMAGGI

CHEESEBOARD SELECTION

A selection of all three cheeses below 46.0

BRIE DE MEAUX (France)

Raw soft unpasteurized cow's milk cheese covered with a bloomy. Rich taste underlined by sweet and buttery flavours of mushrooms, truffles and almonds 16.9

MAHOE MONTBELIARDE (Kerikeri)

Thermised cow's milk, rich, nutty texture, lingering flavor & caramel sweetness 16.9

SAINT AGUR BLUE (France)

Pasteurized cow milk, soft blue veined, creamy smooth texture with salty, tangy and subtle spicy taste 16.9

***All cheeses accompanied by quince paste, 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 MANDORLE E PERE

Saffron, honey and cinnamon poached pear, almond cake 14.9
(paired with Pantelleria passito liquoroso '17 – 13.5 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

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 '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