
FORMAGGI

CHEESEBOARD SELECTION

A selection of New Zealand and International cheeses, accompanied by quince paste, roasted grapes, pear, lavosh and fennel crostini 36.9

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

DOLCI

DOLCE DI DATTERI

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

CRÈME BRÛLÉE

Spiced berry compote, cinnamon crisp 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)

TORTA ALL'ARANCIA ^{GF}

Ricotta, orange and almond cake, rhubarb, raspberry, honey, vanilla cream 16.0
(paired with Sichel Sauternes '16 – 15.5 glass)

TIRAMISÙ

Traditional espresso dessert 16.0
(paired with Taylors 10 year Port – 9.50 glass)

GELATI ^{GF}

Mixed gelato and sorbet, sesame seed wafer 16.0

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