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## FORMAGGI

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### CHEESEBOARD SELECTION

A selection of New Zealand and International cheeses, accompanied by Armagnac prunes, grapes, pear, lavosh and fennel crostini

36.9

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

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## DOLCI

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### 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

Strawberries, chocolate and raspberry sable

16.0

(paired with Jules Taylor Late Harvest Sauvignon Blanc '18 – 13.0 glass)

### MARQUISE AL CIOCCOLATO

Valrhona caramelia chocolate, salted hazelnuts, orange curd

16.0

(paired with Valdespino el Candado Pedro Ximenez Sherry – 11.0 glass)

### TORTA MERINGA AL LIMONE

Prego lemon meringue, pineapple, blueberries

16.0

(paired with Lemon Cheesecake cocktail – 18.0 glass)

### TIRAMISÙ

Traditional espresso dessert

16.0

(paired with Taylors 10 year Port – 9.50 glass)

### GELATI <sup>GF</sup>

Mixed gelato and sorbet, sesame seed wafer

16.0

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## VINI DOLCI

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**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