
FORMAGGI

CHEESEBOARD SELECTION

A selection of all three cheeses below 46.0

GRUYERE ALPAGE VOUNETZ AOP

Unpasteurized cow's milk, 12 months old (Dents Vertes, Switzerland) 16.9

KINGSMEADE TINUI BLUE

Pasterised sheeps milk, delicate balance of sweet & salt flavours (Masterton) 16.9

BRIE DE MEAUX

Straw coloured, creamy texture, earthy mushroom flavour (France) 16.9

***All cheeses accompanied by poached figs, roasted grapes, pear, lavosh, & fennel crostini**

DOLCI

CRÈME BRÛLÉE

Pistachio biscotti, pistachio crème 14.9
(paired with Pantelleria Passito Liquoroso – 13.5 glass)

TIRAMISÚ

Traditional espresso dessert 14.9
(paired with Barros Port – 12.0 glass)

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 '14 – 17.0 glass)

SEMIFREDDO

Valrhona white chocolate, raspberry semifreddo 14.9
(paired with Loop Road Noble Riesling - 13.5 glass)

BAKED NEW YORK CHEESECAKE

Fresh berries, vanilla cream 14.9
(paired with Jules Taylor Late Harvest Sauvignon Blanc '15 – 13.0 glass)

PANACOTTA

Mango panacotta, rhubarb consommé, stone fruit salsa 14.9
(paired with Loop Road Noble Riesling – 13.5 glass)

VINI DOLCI

PANTELLERIA Passito Liquoroso '16 (Italy)	13.5 / 67
JULES TAYLOR Late Harvest Sauvignon Blanc '15 (Marlborough)	13.0 / 65
LOOP ROAD NOBLE Riesling '16 (Central Otago)	13.5 / 67
DE BORTOLI 'NOBLE ONE' Botrytised Semillon '14 (Riverina)	17.0 / 85
CAMPBELLS OF RUTHERGLEN Muscat NV (Victoria)	10.0 / 47
VALDESPINO EL CANDADO Pedro Ximenez Sherry (Jerez, Spain)	10.5 / 54