
FORMAGGI

CHEESEBOARD SELECTION

A selection of all three cheeses below 46.0

SAINT AGUR BLUE

Pasteurized cow milk, smooth creamy, salty, tangy, rich & buttery, subtle spicy taste (France) 16.9

TRUFFLE MANCHEGO

Unpasteurised sheeps milk, nutty, slightly pungent flavour of black truffle (Spain) 16.9

MEREDITH DAIRY GOAT CHEESE

Marinated in extra virgin olive oil, garlic & herbs, soft & creamy (Australia) 16.9

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

DOLCI

CRÈME BRÛLÉE

Spiced berry compote, cinnamon crisp 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

Pistachio semifreddo, blueberries, orange, lime 14.9
(paired with Loop Road Noble Riesling - 13.5 glass)

BAKED NEW YORK CHEESECAKE

Raspberry coulis, vanilla cream 14.9
(paired with Jules Taylor Late Harvest Sauvignon Blanc '15 – 13.0 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