
FORMAGGI

CHEESEBOARD SELECTION

A selection of all three cheeses below 46.0

CANDY GODDESS

Pasteurized goat milk, washed in a sauvignon blanc syrup which gives tastes of tropical fruit (Kaikoura, NZ) 16.9

KIKORANGI BLUE

Rich buttery texture marbled with blue veining and smooth (Kapiti, NZ) 16.9

OPIKI MA

Pasteurized goat's milk, soft white rind, distinctive velvety texture, softens with age (Pohangina Valley, NZ) 16.9

***All cheeses accompanied by poached figs, roasted grapes, pear, lavosh, and 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)

MOUSSE AL CIOCCOLATO

Valrhona manjari 64% dark chocolate, peanut butter, mango chilli curd, rosewater gel 14.9
(paired with Valdespino el Candado Pedro Ximenez Sherry - 10.5 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