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## FORMAGGI

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### CHEESEBOARD SELECTION

A selection of all three cheeses below 46.0

### OPIKI MA

Pasteurized goat's milk, soft white rind, (Pohangina Valley, New Zealand) 16.9

### PECORINO DI SARDEGNA

Raw whole sheep's milk, hard, rich intense flavour (Italy) 16.9

### SAINT AGUR BLUE

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

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

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## DOLCI

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### CRÈME BRÛLÉE

Spiced berry compote, cinnamon crisp 14.9  
(paired with Charles Wiffen Late Harvest Riesling '15 – 11.5 glass)

### TIRAMISÚ

Traditional espresso dessert 14.9  
(paired with Graham's Six Grapes Reserve - 9.5 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 - 15.5 glass)

### CIOCCOLATO FONDANT

Warm soft centered valrhona chocolate fondant, orange curd, vanilla cream 14.9  
(paired with Montenegro Amaro - 10.0 glass)  
or (paired with Prego Espresso Martini cocktail - 17.5 glass)

### BAKED NEW YORK CHEESECAKE

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

### BREAD AND BUTTER PUDDING

Orange & ginger pudding, cinnamon sugar, golden raisins, vanilla bean ice cream,  
crème anglaise 14.9  
(paired with Jules Taylor Late Harvest Sauvignon Blanc '15 – 13.0 glass)

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

Mixed gelato & sorbet, sesame seed wafer 14.9  
(paired with chilled Limoncello – 8.5 glass)

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## VINI DOLCI

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**CHARLES WIFFEN** Late Harvest Riesling '15 (Marlborough) 11.5 / 55

**JULES TAYLOR** Late Harvest Sauvignon Blanc '15 (Marlborough) 13.0 / 65

**DE BORTOLI 'NOBLE ONE'** Botrytised Semillon '14 (Riverina) 15.5 / 73

**CAMPBELLS OF RUTHERGLEN** Muscat NV (Victoria) 10.0 / 47

**VALDESPINO EL CANDADO** Pedro Ximenez Sherry (Jerez, Spain) 10.5 / 54