
FORMAGGI

CHEESEBOARD SELECTION

A selection of all three cheeses below 46.0

DEVOTION

Milder washed rind pasteurized sheep's milk (Upper Moutere, New Zealand) 16.9

GRUYERE ALPAGE VOUNETZ AOP

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

DOLCI

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)

TART DI MELE

Warm apple tarte tatin, vanilla bean ice cream 14.9
(paired with Campbells of Rutherglen muscat NV – 10.0 glass)

GELATI ^{GF}

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

VINI DOLCI

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