
FORMAGGI

CHEESEBOARD SELECTION

A selection of all three cheeses below 46.0

LITTLE RIVER BLUE

Pasteurized cow's milk, creamy and rich with spicy notes. Made by a French cheesemaker in Nelson 16.9

BRIE DE MOUTERE

Pasteurized cow's milk, buttery texture with balanced earthy flavour from the rind. Made in Upper Moutere 16.9

VINTAGE WAIKATO

Pasteurized cow's milk, rich toffee and caramel flavours. Made in Spring 2015 by Mercer cheese in Waikato 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 Taylors 10 year Port – 9.50 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 '16 – 17.0 glass)

MARQUISE AL CIOCCOLATO

Valrhona caramelia chocolate, toasted peanuts, salted caramel, crunchy pearls 14.9
(paired with Valdespino el Candado Pedro Ximenez Sherry - 10.5 glass)

BAKED NEW YORK CHEESECAKE

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

GELATI ^{GF}

Mixed gelato and sorbet, sesame seed wafer 14.9

VINI DOLCI

PANTELLERIA Passito Liquoroso '17 (Italy) 13.5 / 67

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

BELLBIRD SPRING MUTE LES EPICES Riesling, gewutzt and muscat (Waipara) 13.5 / 67

DE BORTOLI 'NOBLE ONE' Botrytised Semillon '16 (Riverina) 17.0 / 85

CAMPBELLS OF RUTHERGLEN Muscat NV (Victoria) 10.0 / 47

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