
FORMAGGI

CHEESEBOARD SELECTION

A selection of all three cheeses below 46.0

HOMMAG BLUE

Goat's milk, sweet, herbaceous, creamy, tangy (Netherlands) 16.9

PIERRE ROBERT

Smooth, mild, creamy, soft rind (France) 16.9

MANCHEGO ARTEQUESO RAW

Firm, drier texture, intense flavour, aged 12 months (Spain) 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 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 – 17.0 glass)

CROSTATA AL CIOCCOLATO

Valrhona guanaja 70% dark chocolate, coco crumble, hazelnut praline,
cappuccino gelato 14.9
(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)

TORTA MERINGA AL LIMONE

Prego lemon meringue, lemonade sorbet, lemon curd 14.9
(paired with chilled Limoncello – 9.0 glass)

GELATI ^{GF}

Mixed gelato & sorbet, sesame seed wafer 14.9
(paired with Pantelleria Passito Liquoroso – 13.5 glass)

VINI DOLCI

PANTELLERIA Passito Liquoroso '16 (Italy) 13.5 / 67

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

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