
FORMAGGI

CHEESEBOARD SELECTION

A selection of all three cheeses below 46.0

BLACK TIE

Pasteurized goat's milk, ash covered two week old with clean acidity and herbaceous, citrus notes. Made by the Drunken Nanny in Martinborough 16.9

NETTLE WAIKATO

Pasteurized cow's milk, year old gouda style with traditional Dutch flavouring of stinging nettle. Made by Albert Alferink of Mercer Cheese in Onewhero 16.9

PENINSULA BLUE

Pasteurized cow's milk, based originally on Stilton but with a denser texture & mineral notes. Made in 2015 & has developed crystals as it ripened 16.9

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

DOLCI

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)

PANNA COTTA

Pistachio panacotta, rhubarb & blueberry sorbet 14.9
(paired with Pantelleria Passito Liquoroso – 13.5 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, fresh berries, 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

CHÂTEAU ROUMIEU Sauternes '15(Bordeaux, France) 13.5

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