
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

WALNUT & FENUGREEK BEL PASO

Made with late season high fat pasteurized cow's milk. Creamy cheese with added flavour of walnut and fenugreek. Made by Albert Alferink of Mercer Cheese. 16.9

GORGONZOLA PICCANTE

Italian cow's milk blue cheese with crumbly texture and intense, widespread blue-green marbling. It's sharp and assertive flavour is due to a maturation period of at least 80 days. 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