



DOLCI

Gianduia 18

Chocolate & hazelnut mousse, milk chocolate gelato, raspberry.

Wine Match:

Podere del Paradiso - Vin Santo, Trebbiano, Malvasia / Tuscany, Italy -2010 -13

Fragole 18

Mascarpone, strawberries, pistachios, strawberry & prosecco sorbet.

Wine Match:

Mt. Difficulty -Long Gully -Late Harvest, Riesling / Central Otago, N.Z. -2013 -17

Limone 18

Lemon curd, lemon & fennel meringue, olive oil.

Wine Match:

Hauner -Malvasia della Lipari Passito, Malvasia / Sicily, Italy -2012 -18

Affogato 18

Vanilla bean gelato topped with espresso, Nocello liqueur.

Fichi 18

Honey & ricotta mousse, fig & marsala gelato, almonds, honeycomb, figs.

Wine Match:

Donnafugata -Ben Rye -Passito di Pantelleria, Zibibbo / Sicily, Italy -2014 -26



FORMAGGI

Cheeses served with quince paste, flat bread, pane carasau & fruit bread.

Monna Lisa Formaggio Pecorino Stagionato in Grotta *Sheeps milk, Siena, Italy*

This hard and crumbly cheese has been sprinkled with flax oil, wrapped in hay and aged in natural caves for 60 days. The crust has an intense colour, the flavour is fresh, sharp and well structured with a slightly spicy finish.

La Tur *Ewe, Cow & Goats milk, Alba, Italy*

This soft and ripe cheese is light straw in colour, has the sweetness of cream and butter, acidic notes and a yeasty finish.

Il Lupo *Pasteurized Cows milk, Adelaide Hills, South Australia*

This semi-soft cheese has a sticky rind and yeasty aroma. The strong hints of cider come from the cheese being washed in unfiltered apple cider.

Berry's Creek Riverine Blue *Buffalo milk, Gippsland, Victoria*

Soft, creamy and mouth filling. Savoury and buttery with a lingering lactic sweetness.

Single piece 12 *Selection of 4* 40

CAFFÉ E TÉ E PETIT FOURS 5.5

We proudly serve Blackstar Revolution blend coffee, T2 teas