



DOLCI

- Fetta alla Banana e Cioccolato*** 20
Dark chocolate ganache, banana bavarois, salted caramel mousse, peanut brittle, milk sorbet.
Wine Match: Pereira D'Oliveiras Boal Colheita 2001 - Funchal, Madeira - 29
- Torta di Limone*** 19
Lemon curd, Italian meringue, crumble, kalamansi sorbet.
Wine Match: Di Majo Norante Apinae Moscato 2010 - Molise, Italy - 13
- Tavoletta di Mascarpone*** 19
Wattleseed mascarpone, coffee soaked Savoirdi biscuits, chocolate, cocoa nib tuile.
Wine Match: Baglio Baiata Alagna Marsala Garibaldi Dolce - Sicily, Italy - 13
- Affogato*** 16
Vanilla bean gelato topped with espresso, Nocello liqueur.
- Crema di Zafferano*** 19
Saffron custard, grapefruit sorbet, poached meringue, orange, grapefruit, lime, almond & fennel crumble.
Wine Match: Di Majo Norante Apinae Moscato 2010 - Molise, Italy - 13
- Tropicana*** 20
Brandy snap, pineapple mousse, passionfruit curd, mango coulis, lychee sorbet.
Wine Match: Framingham Noble Riesling 2016 - Marlborough, NZ - 15
- Dolci Platter ~ to share*** 49
Lemon curd, Italian meringue, crumble, kalamansi sorbet; Dark chocolate ganache, banana bavarois, salted caramel mousse, peanut brittle, milk sorbet; Saffron custard, grapefruit sorbet, poached meringue, orange, grapefruit, lime, almond & fennel crumble; Brandy snap, pineapple mousse, passionfruit curd, mango coulis, lychee sorbet.



FORMAGGI

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

Gorgonzola Piccante

Cow's milk, Lombardy, Italy

Strong and pungent with a spicy bite due to rich veins of blue-green mould. The finish is smooth with hints of cream and sweet milk.

Robiola di Capra

Goat's milk, Piedmont, Italy

Rich, creamy with a fresh finish, clean goat's milk flavour but not overly strong. The texture is smooth and even dense and a little fudgy. Wrinkly white Geotrichum rind which imparts a slightly nutty flavour to the cheese.

Taleggio 'Quadrello'

Buffalo's milk, Lombardy, Italy

A pungent, savoury rind on the outside and a smooth, semi soft texture inside. Earthy notes and flavours come from the orange wash rind mingling with the sweet, mossy flavours of the buffalo milk.

Reggiano 36 months 'Vacche Rosse'

Unpasteurised Cow's milk, Emilia-Romagna, Italy

The flavour is fruity, nutty, creamy and incredibly even on the palate. The texture is firm and crumbly though moist and even in the mouth.

Testun di Barolo

Pasteurised Cow's and Goat's milk, Piedmont, Italy

This semi-hard cheese is aged for at least five months before being refined for two more months in the Langa vineyards where it is coated with the pressed grapes used to make Barolo wine - the flavours of the cheese and grapes mingle together to create a flavour that is creamy, sweet winey, buttery and sharp all at once.

Canestrato Pecorino

Unpasteurised sheep's milk, Basilicata, Italy

Strong aromas of milk and grass in medium mature and of dry hay, roasted hazelnuts in more mature cheeses. Flavour is full and round with a slightly savoury bite and grassy note finish.

Single piece

Selection of 4

11
38