



DOLCI

Gianduia

Chocolate & hazelnut mousse, milk chocolate gelato, raspberry.

Wine Match:

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

Zucca

Honey cake, pumpkin, burnt butter & sage gelato, walnuts.

Wine Match:

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

Panna Cotta

Sheep's yoghurt panna cotta, mandarin gelato, pistachios.

Wine Match:

Hauner - Malvasia della Lipari Passito, Malvasia / Sicily, Italy - 2014 - 18

Agrumi

Vanilla cream, orange blossom meringue, grapefruit sorbet, citrus & pomegranate.

Wine Match:

Ca' d'Gal - Lumine - Moscato d'Asti, Moscato Bianco / Piedmont, Italy - 2015 - 13

Affogato

Vanilla bean gelato topped with espresso, Nocello liqueur.

18

18

18

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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.

Bufoletto

Buffalo & Cows milk, Lombardy, Italy

This buffalo Taleggio is a soft aromatic cheese with a tangy flavour. Repeated washing with a saltwater brine produces a soft pale pink rind. The colour of the paste varies from white to pale yellow depending on the season.

Berry's Creek Riverine Blue

Buffalo milk, Gippsland, Victoria

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

Single piece

Selection of 4

12

40

CAFFÉ E TÉ E PETIT FOURS 5.5

We proudly serve Blackstar Revolution blend coffee, T2 teas