



## DOLCI

### *Cioccolato* 18

Chocolate textures, salted caramel gelato, orange sherbet.

*Wine Match:*

*Poderi del Paradiso - Vin Santo, Trebbiano, Malvasia / Tuscany, Italy - 2010 - 14*

### *Limone* 18

Lemon curd, candied fennel, lemon sorbet, fennel granita, olive oil.

*Wine Match:*

*Framingham - Noble, Riesling / Marlborough, New Zealand - 2016 - 16*

### *Panna Cotta* 18

Vanilla panna cotta, spring berries, strawberry sorbet, pistachios, basil.

*Wine Match:*

*Hauner - Malvasia della Lipari Passito, Malvasia / Sicily, Italy - 2014 - 23*

### *Frutto della Passione* 18

Passionfruit & coconut cream, mango, pineapple, frozen vanilla mousse.

*Wine Match:*

*Ca' d'Gal - Lumine - Moscato d'Asti, Moscato Bianco / Piedmont, Italy - 2015 - 14*

### *Affogato* 18

Vanilla bean gelato topped with espresso, Nocello liqueur.



## 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.

### *Mauri Taleggio* *Cows milk, Lombardy, Italy*

This Taleggio has a mild, creamy and delicate palate. The flavour is complex and yeasty with hints of almonds and hay.

### *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 Single O Killerbee blend coffee, T2 teas