



DOLCI

Cioccolato

Valrhona Macaè chocolate, mandarin curd, hazelnut crunch, coffee & hazelnut gelato, sherbet.

Wine Match:

Poderi del Paradiso - Vin Santo / Tuscany, Italy - 2011 - 14

20

Fragole

Salted white chocolate & mascarpone mousse, buffalo yoghurt gelato, strawberries.

Wine Match:

Framingham - Noble, Riesling / Marlborough, New Zealand - 2017 - 18

20

Budino di Pane

Warm bread & butter pudding, Amaretti biscuit, lemon, orange marmalade & Rosso Antico gelato.

Wine Match:

Hauner - Malvasia della Lipari Passito / Sicily, Italy - 2015 - 29

18

Noce di Cocco

Passionfruit curd, coconut, pineapple & lime sorbet, frozen vanilla mousse.

Wine Match:

Ca' d'Gal - Lumine - Moscato d'Asti / Piedmont, Italy - 2017 - 14

18

Affogato

Vanilla bean gelato topped with espresso, Nocello liqueur.

18



FORMAGGI

Section 28 Fontina

Cows milk, Adelaide Hills, South Australia

A classic style of semi-firm alpine cheese representative of that found in Northern Italy's Valle d'Aosta. Rich with buttery flavour it has a delicate nuttiness that is balanced by subtle grassy notes.

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.

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

Single piece

12

Selection of 4

40

CAFFÉ E TÈ E PETIT FOURS 5.5

We proudly serve Single O Yeehah blend coffee, T2 teas.