



DOLCI

Cioccolato

18

Chocolate mousse, hazelnut crunch, coffee gelato, cacao nib, lemon sherbet.

Wine Match:

Toro Albala - Gran Riserva - Pedro Ximenez / Montilla-Moriles, Spain - 1987 - 25

Fragole

20

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

Franz Haas - Moscato Rosa / Alto Adige, Italy - 2016 - 29

Passione

18

Valrhona passionfruit chocolate, banana gelato, caramelised white chocolate.

Wine Match:

Umani Ronchi - Maximo - Sauvignon Blanc / Marche, Italy - 2013 - 24

Mango e Liquerizia

18

Mango cream, liquorice gelato, frozen coconut.

Wine Match:

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

Affogato

18

Vanilla bean gelato topped with espresso, Nocello liqueur.



FORMAGGI

Section 28 Fontina

Cow's 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 & Goat's 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

Cow's 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.