



DOLCI

Tortina di Cioccolato Fondente 20

Dark chocolate fondant tart, mandarin and milk ice cream.

Wine Match: Sanchez Romate - Cardenal Cisneros Pedro Ximenez / Jerez, Spain - 14

Crème Caramel di Zucca 20

Pumpkin crème caramel, ginger bread ice cream, pumpkin granita.

Wine Match: Campbell's - Rutherglen Topaque / Rutherglen, Vic - 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 - 15

Torta di Limone 19

Lemon curd, Italian meringue, crumble, kalamansi sorbet.

Wine Match: Framingham - Noble Riesling 2015, Marlborough NZ - 15

Dolci Platter ~ to share 49

Lemon curd, Italian meringue, crumble, kalamansi sorbet; Pumpkin crème caramel, ginger bread ice cream and pumpkin granita; Saffron custard, grapefruit sorbet, poached meringue, orange, grapefruit, lime, almond & fennel crumble; Wattleseed mascarpone, coffee soaked savoirdi biscuits, chocolate.

Wine Match: Framingham Noble Riesling 2016 - Marlborough, NZ - 15

Head Chef - Richard Ptacnik - 10% surcharge applies on all public holidays.



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

We Proudly serve Lavazza Gran Riserva coffee and T2 teas & tisanes.