



DOLCI

Mousse alla Gianduja 20

Hazelnut and chocolate mousse, stracciatella ice cream.

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

Panna cotta 19

Coconut panna cotta, pineapple and passionfruit sorbet.

Wine Match: Pereira D'Oliveiras Boal Colheita 2001 - Funchal, Madeira - 29

Crème Brûlée 20

Vanilla & rum crème brûlée, cherries, panettone ice cream.

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

Tiramisu 20

Wattle seed mascarpone, coffee soaked Savoiardi biscuits, Muscovado white chocolate mousse, coffee & milk ice cream.

Wine Match: Baglio Baiata Alagna Marsala Garibaldi Dolce - Sicily, Italy - 13

Semifreddo all' Aceto Balsamico 19

Balsamic semifreddo, fresh berries, strawberry & black pepper sorbet.

Wine Match: Di Majo Norante Apinae Moscato 2010 - Molise, Italy - 15

Affogato 17

Vanilla bean gelato topped with espresso, Nocello liqueur.

Dolci Platter ~ to share 49

Vanilla & rum crème brûlée, cherry, panettone ice cream; Hazelnut & chocolate mousse, stracciatella ice cream; Coconut panna cotta, pineapple & passionfruit sorbet; Balsamic semifreddo, fresh berries, strawberry & black pepper sorbet.

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.