



DOLCI

Hazelnut and chocolate mousse, stracciatella ice cream \$20

Tor Albala - Gran Riserva 1987 Pedro Ximenez / Jerez, Spain - \$18

Coconut panna cotta, pineapple and passionfruit sorbet \$19

Massolino Moscato d'Asti 2016 - Piedmont, Italy - \$14

Vanilla & rum crème brûlée, cherries, panettone ice cream \$20

Yalumba FSW&B - Botrytis Viognier 2015, Wrattenbully, SA - \$15

Wattle seed mascarpone, Savoiardi biscuit, white chocolate mousse,
coffee & milk ice cream \$20

Baglio Baiata Alagna Marsala Garibaldi Dolce - Sicily, Italy - \$13

Balsamic semifreddo, fresh berries, strawberry & black pepper sorbet \$19

Di Majo Norante Apinae Moscato 2010 - Molise, Italy - \$15

Affogato - Vanilla bean gelato topped with espresso, Nocello liqueur \$17

Dolci Platter : Vanilla & rum crème brûlée; Hazelnut & chocolate mousse;
Coconut panna cotta; Balsamic semifreddo \$49

Yalumba FSW&B - Botrytis Viognier 2015, Wrattenbully, SA - \$15



FORMAGGI

Cheese served with apple jelly, lavosh, pane carasau & fruit bread.

Charleston Choice Sheep Blue

Creamy, intense, slightly crumbly blue cheese made from sheep's milk.
Gippsland, Victoria.

Robiola di Capra

Soft, creamy and mild goat's milk cheese.
Piedmont Italy

Taleggio 'Quadrello'

A pungent, earthy and smooth washed rind cheese made from buffalo milk.
Lombardy, Italy.

Bay of Fires Cheddar

Matured 12-14 months on pine boards. Earthy,
creamy, nutty. Made from grass fed cow's milk
Tasmania

Testun di Barolo

An aged, semi-hard cheese coated in pressed Barolo grapes.
Tangy, sweet winey and creamy. Pasteurised cow and goat milk.
Piedmont, Italy.

Canestrato Pecorino

A mature, nutty, and full flavoured hard cheese. Unpasteurised sheep milk.
Basilicata, Italy.

Single piece \$11

Selection of 4 cheeses \$38