



DOLCI

Almond mousse, apricot marmalade, apricot sorbet \$20

Nals Magreid - Baron Salvodori / Moscato Giallo Passito 2011, Alto Adige, Italy - \$17

Lemon meringue tart, blueberry, sudachi sorbet \$19

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

Banana, caramel, tonka bean ganache, dark chocolate & Guinness gelato \$20

Yalumba FSW8B - Botrytis Viognier 2015, Wrattenbully, SA - \$15

Otto Tiramisu, coffee soaked babas, mascarpone, marsala gelato \$20

Pereira D'Oliveiras - Boal Colheita / Funchal - Madeira - \$29

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

Nals Magreid - Baron Salvodori / Moscato Giallo Passito 2011, Alto Adige, Italy - \$17

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

Dolci Platter : Lemon meringue tart with blueberry & sudachi sorbet; Almond mousse, apricot marmalade, apricot sorbet; Banana, caramel, tonka bean ganache with dark chocolate & Guinness gelato; Balsamic semifreddo, fresh summer berries, strawberry sorbet \$49

Yalumba FSW8B - Botrytis Viognier 2015, Wrattenbully, SA - \$15

10% surcharge applies on all public holidays.



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's and goat's milk.
Piedmont, Italy.

Canestrato Pecorino

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

Single piece \$11

Selection of 4 cheeses \$38

Head Chef - Richard Ptacnik