



## DOLCI

Almond mousse, apricot marmalade, apricot sorbet \$20

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

Lemon meringue tart, blueberry, citrus sorbet \$19

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

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

*Yalumba FSW&B - Botrytis Viognier 2015, Wrattontully, 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 & citrus 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 FSW&B - Botrytis Viognier 2015, Wrattontully, 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