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## DOLCI

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### DOLCE DI DATTERI

Sticky date pudding, hot caramel sauce, ginger ice cream, walnut crumble 22.0  
(paired with De Bortoli Noble One Botrytised Semillon 2022 – 18.0 glass)

### TORTA DI FORMAGGIO

New York Baked cheesecake (lemon, orange) raspberry coulis, whipped cream 22.0  
(paired with Lemon Delicious - \$25)

### TIRAMISÙ

Classic Italian layered dessert, espresso and marsala soaked savoiardi biscuit,  
whipped egg and mascarpone cream, valrhona cocoa 22.0  
(paired with Valdespino El Canado Pedro Ximenez Sherry – 13.5 glass)

### CRÈME BRÛLÉE

Vanilla bean crème brulee with biscotti 22.0  
(paired with Sichel Sauternes 2022 – 17.5 glass)

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## VINI DOLCI

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<b>MALVASIA</b> Terre Siciliane IGT (Sicily/Italy)	12.0	95
<b>DE BORTOLI 'NOBLE ONE'</b> Botrytised Semillon 2022 (Riverina/Australia)	18.0	85
<b>SICHEL</b> Sauternes 2022 (Bordeaux/France)	17.5	80
<b>CAMPBELLS OF RUTHERGLEN</b> Muscat NV (Victoria/Australia)	15.5	69
<b>PIGEADE</b> Muscat Beaumes de Venise 2023 (Rhone/France)	17.0	75
<b>VALDESPINO EL CANDADO</b> Pedro Ximenez Sherry (Jerez/Spain)	13.5	
<b>TAYLORS</b> 10 year Tawny Port	14.5	150
<b>CHURCHILLS</b> 20 year Tawny Port	31.0	250