
FORMAGGI

GORGONZOLA DOLCE

Pasteurised cow's milk, buttery, creamy, mild and sweet, Valrhona caramel chocolate 24.0

COMTÉ FORT LUCOTTE

Unpasteurized Montbéliard cow's milk, aged for twelve months, complex flavour of nutty hazelnuts and sweet toffee 24.0

BRIE DE MEAUX

Classic unpasteurized cow's milk creamy brie, earthy flavour, bloomy white rind 26.0

Our hand crafted cheeses are accompanied with balsamic figs, truffle infused wild honey comb, fig and fennel crostini.

CHEESEBOARD SELECTION

A selection of cheeses 58.0

DOLCI

DOLCE DI DATTERI

Sticky date pudding, hot caramel sauce, ginger ice cream, walnut crumble (paired with De Bortoli Noble One Botrytis Semillon 2021 – 17.0 glass) 18.0

TIRAMISÙ

Classic Italian layered dessert, espresso and marsala soaked Savoirdi biscuit, whipped egg and mascarpone cream, Valrhona cocoa (paired with Taylors 10 year Port – 12.5 glass) 18.0

MOUSSE AL CIOCCOLATO

Rich dense dark 75% Valrhona chocolate mousse, hazelnut salted caramel (paired with Malvasia Terre Sililiane IGT – 10.5 glass) 18.0

TARTUFO

Valrhona chocolate cocoa nib, date truffle, almond torte slice, raspberry sauce (paired with Valdespino El Candado Pedro Ximenez Sherry – 12.5 glass) 18.0

CRÈME BRÛLÉE

Vanilla bean crème brûlée, balsamic strawberries (paired with Sichel Sauternes 2020 – 16.5 glass) 18.0

VINI DOLCI

MALVASIA Terre Sililiane IGT Sicily/Italy 10.5 / 95

DE BORTOLI 'NOBLE ONE' Botrytis Semillon 2021 (Riverina/Australia) 17.0 / 85

JOHANNESHOF NOBLE Late Harvest Riesling 2018 (Marlborough/NZ) 17.5 / 87

SICHEL Sauternes 2020 (Bordeaux/France) 16.5 / 80

CAMPBELLS OF RUTHERGLEN Muscat NV (Victoria/Australia) 14.5 / 69

VALDESPINO EL CANDADO Pedro Ximenez Sherry (Jerez/Spain) 12.5