
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 64.0

DOLCI

DOLCE DI DATTERI

Sticky date pudding, hot caramel, ginger ice cream, walnut crumble 18.0
(paired with De Bortoli Noble One Botrytis Semillon 2018 – 16.5 glass)

TIRAMISÙ

Traditional espresso dessert, Marsala liquor 18.0
(paired with Taylors 10 year Port – 11.5 glass)

TARTUFO

Valrhona chocolate cocoa nib, date truffle, almond torte slice, raspberry sauce 18.0
(paired with Valdespino El Candado Predro Ximenez Sherry – 11.5 glass)

MOUSSE AL CIOCCOLATO

Rich dense dark Valrhona chocolate mousse, salted caramel 18.0
(paired with Malvasia – 9.5 glass)

CRÈME BRÛLÉE

Vanilla bean crème brûlée, balsamic strawberries 18.0
(paired with Sichel Sauternes 2018 – 15.5 glass)

VINI DOLCI

MALVASIA Terre Sililiane IGT 2020 (Italy) 10.0 / 95

DE BORTOLI 'NOBLE ONE' Botrytised Semillon 2019 (Riverina, Australia) 17.0 / 85

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

SICHEL Sauternes 2020 (Bordeaux, France) 15.5 / 75

CAMPBELLS OF RUTHERGLEN Muscat NV (Victoria, Australia) 13.5 / 65

FAMILLE PERRIN MUSCAT BEAUMES DE VENISE 2019 (Rhone/France) 375ml 14.5 / 68

VALDESPINO EL CANDADO Pedro Ximenez Sherry (Jerez, Spain) 13.5