

I DOLCI

MERINGA 18

Snow egg meringue, blueberry,
whipped vanilla mascarpone, lemon granita

SEMIFREDDO 18

Cherry and macadamia semifreddo,
candied orange, rose petal glass

CHEESECAKE AL MANGO 18

Mango, coconut and lime cheesecake,
fresh mango, roasted coconut (v)

PANNACOTTA 18

Vanilla pannacotta, chocolate mousse, chocolate pashmak,
salted caramel, candied almonds

CROSTATA 18

Lemon tart, white chocolate praline,
scorched meringue, double cream

AFFOGATO 18

Hazelnut gelato, hazelnut praline, espresso, Frangelico

I NOSTRI GELATI E SORBETTI 16

Freshly made in house, gelati and sorbet, choice of 3

Gelati – vanilla, hazelnut, cherry

Sorbet – lemon, peach iced tea, mango

I FORMAGGI 50GR

MILAWA BLUE Milawa, VIC 16

Pasteurised semi-soft blue cow's milk .

This cheese is extremely mild, a creamy soft blue underlined by a well-balanced, buttery flavour with rich, sweet notes.

TINTEBAR TRIPLE CREAM BRIE Nimbin Valley, NSW 16

Soft cow's milk.

The cheese can be eaten 3-4 weeks after manufacture but is at its best aged 5 to 8 weeks. This is when the paste has a consistency of soft butter. The taste is mild but very rich and buttery.

SECTION 28 RAW MILK FONTINA Adelaide Hills, SA 16

Section 28's raw cow's milk Fontina is made in the classic style of the unique alpine cheese of Northern Italy's Valle d'Aosta.

It has an aromatic, slightly pungent, reddish yellow rind and a smooth, supple straw yellow paste dotted with small round holes. The Fontina has a rich buttery flavour with a delicate nuttiness that is balanced by subtle hints of green grass, earthy cellars and sweet summer fruits.

TALEGGIO Lombardia 16

Semi-soft, washed-rind cow's milk.

Taleggio has a deceptively pungent and tangy aroma.

This cheese runs smooth and evenly and has been commonly referred to as salty, fruity, mellow, creamy and even a little stinky.

PECORINO SOTTOCENERE Toscana 16

Semi-soft sheep milk.

This cheese is made with highly selected sheep's milk pasteurized at optimum temperature.

Cheese wheels are first matured in a cold room at 6° - 8°C. Later, during the final stage of maturation they are treated with ash and kept in a cold room at 8°C for about 30 days. It is a white cheese with a smooth texture, delicate mouthfeel and sweet flavour of sheep's milk with an aftertaste of fresh milk.

CHEESE PLATTER SELECTION OF 3 39

CHEESE PLATTER SELECTION OF 5 49

VINI DOLCI

17	Alasia Moscato d'Asti Piemonte IT	125ml Glass 12 750ml Bottle 48
18	Frogmore Creek Iced Riesling Coal Valley TAS	75ml Glass 14 375ml Bottle 56
17	De Bortoli 'Noble One' Botrytis Semillon Riverina NSW	75ml Glass 17 375ml Bottle 69
15	Carlo Pellegrino Passito di Pantelleria DOC Sicilia IT	75ml Glass 16 500ml Bottle 87
15	Albino Armani Recioto della Valpolicella DOCG Veneto IT	75ml Glass 22 500ml Bottle 120
10	Sorelle Palazzi Vin Santo & Locale biscotti Toscana IT	75ml Glass 18 750ml Bottle 140
16	La Stoppa Malvasia Frizzante Emilia Romagna IT	750ml Bottle 60
15	Monte Tondo 'Nettare di Bacco' Recioto di Soave DOCG Veneto IT	500ml Bottle 80
10	Cerruti 'Sol' Moscato Passito Piemonte IT	375ml Bottle 135
NV	COS 'Aestas Siciliae No.5' Sicilia IT	375ml Bottle 105

VINO LIQUOROSO 60ML

Galway Pipe 12-year-old Tawny Port South Australia	8
Bleasdale NV Grand Tawny Port Langhorne Creek SA	11
Fonseca 10-year-old Tawny Port Porto Portugal	18
Penfolds 'Grandfather' Tawny Port South Australia	18
Graham's 2003 Vintage Port Porto Portugal	34
Penfolds 'Great Grandfather' Rare Tawny Port South Australia	34
Campbells 'Classic' Muscat Rutherglen VIC	14
Sanchez Romate 'Cardenal Cisneros' Pedro Ximénez Jerez Spain	16

LE GRAPPE 45ML

Marolo 'Grappa di Barolo' 15 Anni Piedmont	22
Tedeschi 'Grappa di Amarone' Veneto	21
Jacopo Poli 'Grappa di Moscato' Veneto	16
Antinori 'Grappa Tignanello' Tuscany	21
Produttori del Barbaresco 'Grappa di Barbaresco' Piedmont	16
Eligo dell'Ornellaia 'Grappa Riserva' Tuscany	20
Pisoni Clessidra '10 Anni Barrique' Trentino	20
La ValdÔtaine 'Petit Rouge' Valle d'aosta	20

COGNAC|CALVADOS|BRANDY 30ML

Hennessy VSOP Cognac	16
Hennessy XO Cognac	28
Hennessy Paradis Cognac	69
Courvoisier VSOP Cognac	13
Remy Martin XO Cognac	18
Janneau XO Armagnac	24
Roger Groult 3 ans Calvados	18
St. Remy VSOP Brandy	10
Metaxa 5 Stars Brandy Greece	10

DIGESTIVI 45ML

Amaro Montenegro Italy	13
Amaro Lucano Italy	13
Amaro Averna Italy	13
Amaro Nonino Italy	13
Fernet Branca Italy	13
Branca Menta Italy	13
Amaro Braulio Italy	13
Cynar Italy	13
Jagermeister Germany	13

COFFEE

Espresso 4.00

Ristretto 4.00

Macchiato 4.50

Latte 4.50

Cappuccino 4.50

Doppio 5.00

Flat white 4.50

Chai Latte 5.00

'TEA DROP' TEA 5.00

English Breakfast

Earl Grey

Peppermint

Honeydew Green

Lemongrass & Ginger

"Cleopatra's Champagne" Chamomile

Fruits of Eden

Malabar Chai