DOLCI

Enhance your dining experience with our selection of matching dessert wines.

22
19 Tinta
22 e.
25 ciano
22
14
22
19

THREE CHEESE PLATTER

35

Served with homemade jam, biscuits & fruits.

Wine Pairing (70 ml)

16

2018 Cantine Pellegrino 'Passito' Zibibbo

ADELAIDE HILLS DOUBLE CREAM BRIE | SA

100 % Cow's Milk, creamy and indulgent. Extra cream is added to the curd to make this white mould surfaced-ripened. It has a rich and buttery flavour and melt in the mouth texture.

30 gr.

CHEDDAR BLACK LABEL 'KING ISLAND' I TAS

100 % Cow's wheels are selected and wrapped in wax for further maturation. It's a firm, close-textured cheese with a flavour spectrum from delicate to rich as it matures. It is aged for at least 24 months.

30 gr.

ROQUEFORT 'VERNIERES' | SOUTHERN FRANCE

100 % Sheep milk. The cheese is tangy, creamy and slightly moist, with distinctive veins of blue mold. It has no rind and the exterior is edible and slightly salty.



LIQUID DESSERTS

GUNS 'N' ROSES	25
LAMBAY IRISH WHISKEY - MONTENEGRO - ROSES - PEAT	
MR. PISTACHIO	24
DARK RUM – FRANGELICO - PISTACHIOS – WHITE CHOCOLATE CITRUS	
LIMITED EDITION CHOCOLATE MARTINI	24
PREMIUM VODKA – DARK CHOCOLATE – SALTED CARAMEL	
LEMON DREAM	24
LEMON VODKA - WHITE CHOCOLATE - GALLIANO VANILLA	
LIMONCELLO – BUTTERSCOTCH – CITRUS – WHITES	
MOCHACCINO MARTINI	24
VANILLA VODKA – HONEYCOMB – MILK & WHITE CHOCOLATE COLD BREW COFFEE	

A discretionary service fee of 10% is applied for groups of 6 or more in lieu of tip. A processing fee of 0.8% - 2% is applied to all credit cards.

