



Dolci

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Locatelli Family tiramisu

Vanilla bean panna cotta with pear poached in a cinnamon and clove mulled wine

Apple tarte tatin with vanilla bean ice cream

Soft centre chocolate pudding with roasted coconut ice cream – allow 20 minutes

Caramelized lemon tart with berries

Pistachio nut crème caramel

Cheese Plate-

Gorgonzola Dolci Latte, (sweet cow's milk blue cheese) **Lombardy, Italy.**

Brique D'affinois, (soft double cream cow's milk) **Rhones Alpes, France.**

Teleggio D.O.P, (washed rind cow's milk) **Lombardy, Italy**

Testun al Barolo, (hard, aged ewe's milk cheese with a Nebbiolo grape crust) **Mondovi, Italy**

Brunet (soft goat's milk cheese) **Piedmonte, Italy**

All cheese is served with pane Carasatu – Sardinian crisp bread and Mostarda di Milano

Single Cheese \$16.00

Five Cheeses \$22.00

DESSERT WINES

2007 Spy Valley Noble Chardonnay.
gl \$10.00 / Bottle (350ml) \$45.00

2006 Grant Burge Frontignac
\$8.00 / (750ml) \$38.00

2005 Marcarini Moscato d'Asti, Piedmont,
ITALY
\$45.00
2001 Vigna Del Papa Santo, Tuscany, ITALY
\$95.00

PORT

Penfolds Grandfather \$15.00
Galway Pipe \$9.00

COGNAC

Hennessey VSOP \$12.00
Hennessey XO \$25.00

Chambers Tokay Rutherglen \$11.00
Chambers Muscat Rutherglen \$11.00