



## Desserts

Greek yoghurt pannacotta, SA strawberries, honeycomb, elderflower (gf) 18

Cream cheese mousse, hazelnut sable, roasted apple puree, thyme 18

Portokalopita, red wine poached pear, mascarpone ice-cream, rosemary crumble 17

Affogato - house made vanilla bean gelato, biscotti, espresso coffee 13  
- additional liqueur 8

## Cheeses

served with SA honeycomb, quince paste, pickled pears, apple, rye lavosh

Le-Pico Germain, Perigord, France 19

*...soft-ripened goat's milk cheese...mild and authentic characteristic flavour*

Bleu d'Auvergne, Auvergne, France 19

*...cow's milk blue cheese with a creamy texture...salty and tangy flavour*

Testun Al Barolo, Piedmont, Italy 21

*...cow's and goat's milk cheese coated in Barolo grapes... buttery and sharp!*



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