

Dolce – Summer 2019-2020

Bombolone - sugar coated donuts with yuzu curd, citrus and fior di latte ice-cream ^{v nf} **14**

Pair with Liquore all'Arancia **8**

Meringa - vanilla poached meringue with strawberry, rhubarb and elderflower ^{v gf nf df} **16**

Pair with Grappa al Caffè **9**

Panna Cotta - dark chocolate and coffee grappa panna cotta with hazelnut ice-cream ^{gf*} **16**

Pair with Grappa di Pinot Grigio **10**

Panettone semifreddo - semi frozen ice-cream, cherry jam and chocolate sorbet ^{v nf} **16**

Pair with Limoncello Classico **8**

Gelato - gelato & sorbet ^{v gf* df* vgn*} **12**

Affogato - fior di latte gelato, a shot of hot espresso and our own almond biscotto ^{gf* v} **9**

+ 30ml your choice of Estate liqueur: Cioccolato, Liquirizia, Grappa, Arancia **17**

Formaggi - specialty cheese, Estate onion jam ^{v nf* gf*}

Pyengana Mature Cheddar
Tarago Triple Cream Cheese
Tarago Shadow of Blue

One cheese **18** Two cheeses **24**
Three cheeses **28**

Estate Liqueur & Grappa

Our liqueur and Grappa created onsite, celebrates traditional Italian spirit-making techniques with a modern flair. Unique to the Estate, we encourage you to enjoy these smooth and rich drinks as the perfect conclusion to your dining experience

Grappa di Prosecco - served chilled **10**

Grappa di Pinot Grigio - served chilled **10**

Grappa al Caffè - served chilled over ice **9**

Limoncello Classico - served chilled **8**

Liquore alla Liquirizia - served chilled **8**

Liquore al Cioccolato - served chilled **8**

Liquore all'Arancia - served chilled over ice **8**

Liquore al Lime - served chilled over ice **8**

Caffè Corretto - an Italian classic, short black with a 15ml Estate grappa shot **10**