

Dolce – Autumn 2020

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

Pair with Liquore all'Arancia **8**

Torta di ricotta - Limoncello ricotta cake, mascarpone, lemon gel ^{v gf} **16**

Pair with Limoncello Classico **8**

Budino - chocolate and coconut pudding, roasted macadamia, raspberry ^{v gf df vgn} **16**

Pair with Liquore al Cioccolato **8**

Crema pasticcera - apple and strawberry chiboust, caramelised white chocolate, champagne jelly ^{v gf} **18**

Pair with Grappa di Prosecco **10**

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

Affogato al Liquore - fior di latte gelato, a shot of hot espresso, almond biscotto served with your choice of Estate Liqueur: Cioccolato, Liquirizia, Grappa, Arancia ^{gf* v} **17**

Formaggi - specialty cheese, crostini, Estate onion jam ^{v nf* gf*} **28**

Pyengana Mature Cheddar
Tarago Triple Cream Cheese
Tarago Shadow of Blue

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**