

POSTRE (dessert)

SORBETE g \$7

ask one of our friendly staff for today's flavour

ROSQUILLAS o DONUTS \$11

doughnut balls w house made vanilla bean ice cream & duo of sauces

CREMA CATALANA gfo \$12

Crema Catalana inspired mousse w fig sorbet & almond tuile

PUDÍN AL PEDRO XIMÉNEZ g \$13

Px & raisin pudding, whey caramel, pear w ice cream & pecan praline

PX HELADO g \$13

house made vanilla bean ice cream w pedro ximénez sherry

TARTA DE CREMA PASTELERA \$14

Portuguese custard tartlet, strawberry, salted caramel,
ginger nut crumb w vanilla bean ice cream

QUESO (cheese)

Served with lavosh & quince paste gfo

\$14 (1 x 50g) / \$20 (3 x 25g)

Urgelia (semi-soft, cow)

Roncari blue cheese (semi-soft, sheep)

El Artesano de HM (hard, sheep)

Cabra al Pimenton (semi-soft, goat)

Roblevega Manchego (hard, sheep) – aged 3 mths

Organic Double Cream Brie (soft, cow)

SWEET & STICKIES :

TELMO RODRIGUEZ '10 500ml	Moscatel	MALAGA, ESP	13/90
TORO ALBALÁ 'Don PX' 375ml	Pedro Ximénez	MONTILLA-MORILES, ESP	13/65
CASTELLI 'Empirica' '14 375ml	Iced Viognier	FRANKLAND RIVER, WA	11/50