

duendé

BREAKFAST • BRUNCH • TAPAS • WINE BAR

POSTRE (dessert) - \$12

ROSQUILLAS o DONUTS

doughnut balls w house made vanilla bean ice cream & seasonal flavours

PASTEL DE CHOCOLATE g

flourless chocolate cake w vanilla bean ice cream topped w cherry & px compote

ESCONDIDO

Our "hidden" dessert, ask staff for our current delightful special

PX HELADO g

house made vanilla bean ice cream w pedro ximénez sherry

SORBETE g

seasonal fruit sorbet

QUESO (cheese)

Served with lavash & quince paste gfo

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

Roncari blue cheese (sheep)

Agour Ossau Iraty AOP (sheep)

Brebis Petit Agour (sheep)

Cabra al Pimenton (goat)

Roblevega Manchego (sheep) – aged 3 mths

SWEET & STICKIES :

TELMO RODRIGUEZ '10 500ml	Moscatel	MALAGA, SPAIN	16/90
BODEGA YUSTE 'Aurora' 375ml	Pedro Ximenez	JEREZ, SPAIN	11/60
CASTELLI 'Empirica' '14 375ml	Iced Viognier	FRANKLAND RIVER, WA	11/50