

# BUVETTE

BISTRO & WINE BAR

## DESSERT MENU

### CHEESE SELECTION

*Choice of 1 for \$15 / 2 for \$22 / 3 for \$29*

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Section28 Mont Priscilla, cow milk (Australia)

Manchego Queso Oveja al Romero, ewes' milk (Spain)

Vacherousse d'Argental, cow milk, wash rind (France)

La Dame, goat milk, semi-mature  
(Barossa Valley, Australia)

*Served with quince paste, lavosh, sourdough baguette.*

### DESSERTS

\$17

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Black Rhum soaked savarin, roasted & poached pineapple, coconut  
& passionfruit sorbet

Gin & tonic cheesecake, lime sorbet

Paris-Brest, vanilla & salted caramel ice cream

### TO FINISH

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Glenfiddich, Project XX \$23

*Experimental Series No.2 Single Malt Scotch Whisky*

2010 Château Roumieu \$20

*Sauternes (botrytis)*

1990 Toro Albalá Don PX \$18

*Pedro Ximénez, Montilla-Moriles*

Paul Giraud Et Fils \$18

*Napoleon, 15yo, Grande Champagne*