

# VINE

**DOUBLE BAY**

Spring Menu 2016

## **DESSERT**

Crème Brûlée, figs, vincotto \$12

Mango and passionfruit cheesecake, coconut, grapefruit \$16

Soufflé, Valrhona Guanaja 70%, smoked chocolate fudge, nitro vanilla ice cream  
\$16 (Please allow up to 30 minutes)

Assiette Mignardise \$38  
(A tasting platter of our finest desserts)

## **CHEESE**

Selection of 3 cheeses with grapes, apple, dried fruits and lavosh \$22

Manchego, Spain  
Semi-hard Ewe's Milk

Chevre De Rambouillet, France  
Semi-soft Blue Goat's Milk

Brie De Rambouillet, France  
Soft White Mould (Brie Style) Cow's Milk