



KENSINGTON STREET SOCIAL
DESSERT AND CHEESE MENU

//////////

↓ PORT STYLE & OTHERS

Chambers 'Rosewood' Ruby Rutherglen, VIC 8.
Spinifex Tawny Barossa, SA 14.50.
Campbell's Topaque Rutherglen, VIC 11.
Chamber's Muscat Rutherglen, VIC 8.
RIESLING FREAK No.7 Fortified Riesling, Clare Valley, SA 12.

Equipo Navavos 'I Think' Manzanilla, Jerez, Spain 14.
Emilio Hidalgo Fino Jerez, Spain 10.
Micaela Oloroso Secco Jerez, Spain 10.
Toro Albala 'Don PX' Pedro Ximenez, Jerez, Spain 22.

Quinto do Noval 10yo Tawny Port Oporto, Portugal 20.
Henriques & Henriques 10yo Sercial Madeira, Portugal 19.
Henriques & Henriques 15yo Malvasia Madeira, Portugal 24.

Egly-Ouriat Ratafia Champagne, France 2011 18.
Jolly Ferriol Aul Fil du Temps Rancio Carignan Macabeu
Roussillon, France 21.
Mas Amiel Maury Grenache Roussillon, France 2012 16.

//////////

//////////

↓ DESSERT

Chocolate peanut bar, caramel & banana ice cream 17.
Mr Riggs Sticky End Viognier McLaren Vale, SA 2013 12.

—
Yoghurt mousse, lemon curd, malt meringue, basil 17.
Mas Amiel Maury Grenache Roussillon, France 2012 16.

—
Marinated blueberries, almond cream, warm chocolate
mousse, milk crisp 17.
Henriques & Henriques 10yo Sercial Madeira, Portugal 19.

—
Toasted madeleine, strawberries, cream cheese chantilly,
wild strawberry sorbet, black olive caramel 17.
De Juliis Late Picked Semillon Hunter Valley, NSW 2015 10.

—
Roast apricot compote, fresh green apple, almond crumb,
lime 17.
Campbell's Topaque Rutherglen, VIC 11.

//////////

↓ LOCAL ARTISAN CHEESE PLATE, 28

Pecora 'Bloomy White', Southern Highlands, NSW 14.
Tim Malfroy's honeycomb, hazelnut

Berry's Creek 'Moss Vale blue' Victoria, AUS 16.
Pear, toasted walnut

//////////