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KENSINGTON STREET SOCIAL  
DESSERT AND CHEESE MENU  
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↓ 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.

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↓ DESSERT

Chocolate peanut bar, caramel & banana ice cream 16.  
*Mr Riggs Sticky End Viognier McLaren Vale, SA 2013 12.*

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

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Marinated blueberries, almond cream, warm chocolate  
mousse, milk crisp 16.  
*Henriques & Henriques 10yo Sercial Madeira, Portugal 19.*

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Toasted madeleine, strawberries, cream cheese chantilly,  
wild strawberry sorbet, black olive caramel 16.  
*De Juliis Late Picked Semillon Hunter Valley, NSW 2015 10.*

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Roast apricot compote, fresh green apple, almond crumb,  
lime 15.  
*Campbell's Topaque Rutherglen, VIC 11.*

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↓ LOCAL ARTISAN CHEESE PLATE, 26

Pecora 'Bloomy White', Southern Highlands, NSW 13.  
*Tim Malfroy's honeycomb, hazelnut*

Berry's Creek 'Moss Vale blue' Victoria, AUS 15.  
*Pear, toasted walnut*

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