



-----  
KENSINGTON STREET SOCIAL  
DESSERT & CHEESE MENU  
-----

↓ DESSERT

Chocolate cheesecake mousse, caramelised banana,  
salt chocolate cookie & fresh blackberries 18.

*El Candado Pedro Ximenez Sherry, Jerez, Spain 22.*

—

Yoghurt mousse, lemon curd, meringue, basil 18.

*Yalumba FSW Botrytis Viognier Wrattanbully SA 2015 14.*

—

Ginger lemon cake, jasmine chantilly,  
blood orange curd, citrus sorbet 18.

*Carmes De Rieussec Sauternes Bordeaux, France 2014 14.*

—

Warm quince crumble slice, cinnamon ice cream, spiced quince syrup 16.

*Joseph Botrytis Riesling Traminer McLaren Vale, SA 2016 16.*

↓ ARTISANAL CHEESE PLATE, 28

Tête de Moine rosette Jura, Switzerland 14.

*Pear & vanilla jelly*

—

Papillon Roquefort Blue Cheese Midi-Pyrenees, France 16.

*Quince, toasted walnut*

↓ LIQUID DESSERT

PORT STYLE, SHERRY & FORTIFIED

Chambers 'Rosewood' Ruby Rutherglen, VIC 8.

Spinifex Tawny Barossa, SA 14.50.

Campbell's Topaque Rutherglen, VIC 11.

Lustau Solera Familiar Manzanilla Jerez, Spain 14.

Lustau Solera Familiar Fino Jerez, Spain 10.

Lustau Solera Familiar Oloroso Jerez, Spain 10.

Warre's Optimal 10yo Tawny Port 20.

Henriques & Henriques 15yo Malvasia Madeira, Portugal 24.

Jolly Ferriol Aul Fil du Temps Rancio Carignan Macabeu Roussillon,  
France 21.

↓ TEA & COFFEE

COFFEE BY SINGLE O

Black		4.
	^ long black, espresso, double espresso	
Milk		4.
	^ flat white, cappuccino, latte, macchiato, piccolo, mocha, hot chocolate, chai latte	
	+ soy/decaf/almond/chocolate 0.5	
Pour over		5.5
Cascara coffee cherry tea		5.

LARSEN & THOMPSON TEA

4.

^ chai, english breakfast, earl grey, lapsang souchong,  
lemongrass & ginger, peppermint, yunnan green,  
yunnan oolong