

Café del Mar

SYDNEY

DESSERTS

Gelato and Sorbet Selection (gf)	5
<i>Please ask your waiter for current flavours</i>	
Moroccan Mojito Churros	19
<i>White rum custard, lime gel, lime powder, rose petals and churros</i>	
Chocolate Textures (n)	19
<i>Dark Chocolate soil, double chocolate fudge brownie, milk chocolate namelaka, chocolate bubbles, crunchy salted corn and chocolate granita</i>	
Piña Colada Dessert (gf)	19
<i>Pineapple, Piña Colada Coulis, toasted coconut granita, maraschino cherry, whipped coconut ganache, coconut chips, pineapple chips</i>	
Crèma Catalana (gf)	19
<i>Caramlized vanilla custard, Fior di latte gelato, raspberry cell</i>	
Golden Moon (to share) (n)	24
<i>A hand-painted moon of house-made white chocolate, frozen with liquid nitrogen at your table. Within the moon is mascarpone mousse with a lemon curd insert, preserved lemon on a vanilla and almond crumb, served with hazelnut sauce</i>	

CHEESE SELECTION

Served with house bread, pickles, lavosh, house-made chutney 34

Pecorino Romano DOP (Italy)

The pale white interior has a moist crumbly texture with a characteristic perfume and sweet, slightly sharp salty taste.

Cashel Blue (Ireland)

A cow's milk blue cheese named after the Rock of Cashel, and is made from fully organic, grass fed, Tipperary milk. This young farmhouse blue is firm yet moist. Profile: notes of fresh tarragon, white wine, spices and little outside saltiness.

BrillatSavarin IGP (France)

This White mould artisan French cheese takes its name from the famous 18th century French food writer Brillat Savarin and was originally created in the 1950s by Parisian affineur, Pierre Androuet. With a buttery texture, milky and lemon sour aroma, it has a distinctive butter and fresh cream flavour. Coming from Bourgogne, it stands out from the crowd with its unique coat of wrinkled yellow Geotrychum mould naturally found in unpasteurized cow's milk.

La Leyenda, Sheep's and Black Olives Cheese (Spain)

This young sheep's and black olives cheese (5 months) from Castille has a delicate taste with an assertive olive scent. It has a buttery appearance and an unmistakable lactic aroma. It intensifies and hardens with age. The addition of Mediterranean herbs like oregano and thyme, confers to this cheese a distinct Mediterranean spirit.

DESSERT / FORTIFIED WINES

De Iuliis Late Picked Semillon	15/65
<i>Yarra Valley, VIC</i>	
Penfolds Grandfather Rare Tawny	20
<i>Barossa Valley, SA</i>	
Alta Alella Dolc Mataro	110
<i>(by the bottle) Alella, SP</i>	
Pegasus Bay Encore Noble Riesling	120
<i>(by the bottle) Waipara, NZ</i>	

AFTER DINNER

<i>Limoncello</i>	10
<i>Victor Gontier Calvados Domfrontais Vielle Reserve</i>	17
<i>Romate Cardinal Cisneros Pedro Ximenez</i>	18
<i>Delord Armagnac Tenareze 1979</i>	24
<i>Remy Martin XO</i>	35
<i>Hennessy XO</i>	35
<i>Martell Cognac Cordon Blue</i>	35

HOT BEVERAGES

<i>Latte</i>	5
<i>Flat White</i>	5
<i>Espresso</i>	5
<i>Long Black</i>	5
<i>Piccolo Latte</i>	5
<i>Hot Chocolate</i>	5
<i>Mocha</i>	5
<i>Cappuccino</i>	5
<i>Chai Latte</i>	5
<i>Selection of Tea</i>	5

| n/ contains nuts / gf/ gluten free |

Menu subject to change based on seasonality and availability of produce *10% service charge applies for groups of 10 or more
Note: A \$5 per person cakeage fee is applied to bring your own cake, with a maximum charge of \$50 for groups of 10+