

# DESSERT

## THE BALVENIE

### WHISKY & CHEESE PAIRING

Scan the city skyline and gaze into the stars through the epic Balvenie telescope, hand-crafted by Mark Turner of Moonraker Telescopes and Master woods craftsman Paul Cruikshank-Inns as you indulge in a pairing experience fit for connoisseurs and magnificent bastards alike.

**A DRAM OF EACH WHISKY + A SLICE OF EACH CHEESE 24**

**BALVENIE 12 YO DOUBLE WOOD**

Hard, cow's milk, natural rind

**BALVENIE 14 YO CARIBBEAN CASK**

Hard, cow's milk, cooked curd

**BALVENIE 17 YO DOUBLE WOOD**

Soft, cow's milk, white mould



### SWEETS

**MATCHA CHIFFON 15**

Red bean parfait, strawberry, meringue, marscapone cream

**BLACK SESAME SPONGE 15**

Blood orange sorbet, miso, chocolate bark, marmalade

**WHISKIED CHESTNUT 15**

Chestnut, chocolate mousse, hazelnut, Jameson

**SELECTION OF CHEESES 24**

A selection of local and international cheeses, crackers and condiments to share

## STICKIES

**SAMOS PYLLOS VINDOUX**

2012 Greece (60 mls)

**PETIT GUIRAUD**

Sauternes / Bordeaux, France

**DOMANE WACHAU**

Beerenauslese / Austria

8

65

75

## DIGESTIFS

**SEPPELTSFIELD PARA**

21 year Tawny / Seppeltsfield

**SETTLERS COFFEE LIQUEUR**

McLaren Vale

**JEAN FILLIOUX COGNAC**

1994 Grande Champagne

14

11

29

## SPECIALTY TEA &amp; COFFEE

**COFFEE**

Exclusive blend for Level One by Adelaide Coffee Culture.  
40% India Kelagur Heights Geisha / 60% Brazil

4

**TEA**

T-Bar Salon blends

Earl Grey, Jasmine Dragon Eye, English Breakfast, Amaranth & Jasmine Arch, Green Sencha, Chamomile, Peppermint

4

**GOLDFISH TEA**

Rose Oolong / Handcrafted in Taiwan

20