

NUMBER 8

restaurant & wine bar

SOMETHING SWEET

“Free-range” Pavlova, lemon curd, yellow peaches

16.50

NV M.I.D Miceli ‘Tanit’ Passito Pantelleria D.O.C, Pantelleria, Italy

16.00

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Cocoa Barry Venezuela chocolate fondant, milk sorbet, coffee syrup

18.00

Romate Cardenal Cisneros Pedro Ximenez, Jerez, Spain

12.00

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Silvan Estate summer berries, berry sauce, lemon balm, vanilla tuille,
roast almond ice cream

16.50

Cloudy Bay Late Harvest Riesling 2005, Marlborough, New Zealand

16.50

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Strawberry panna cotta, sable, crème fraiche sherbet

16.50

NV Haan ‘Ratafia’ Viognier, Barossa Valley, South Australia

12.00

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Vanilla crème brûlée

17.50

Domaine De Hautes Noelles Coteaux Du Layon A.O.C 2005, Loire Valley, France

12.50

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Number 8 ice cream and sorbet selection

13.50

2007 La Spinetta Bricco Quaglia Moscato d’Asti D.O.C.G, Piedemont, Italy

14.00

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Number 8 dessert tasting plate

40.00 for two people – 3 tastes and sorbet

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Cheese selection

Strzelecki Goat Blue (Gippsland, Victoria)

A rich, full flavoured goat's milk blue. The cheese has a brilliant white curd with a light greeny blue mould. A sensational looking cheese that delivers a rich creamy flavour with the earthy hint of goat.

Berry's Creek Brie (Gippsland, Victoria)

White mould grows on the rind, softening the cheese to give it a luscious creamy texture. Aged for four to six weeks the cheese will have a nice soft texture and white bloomy rind.

King River Gold (North Eastern Victoria)

Named for the river that runs through the valley, this cheese is hand formed and ripened for about six weeks. With a smooth creamy texture and subtle flavour, this cheese becomes firmer with age and strengthens in flavour.

Rinded Cheddar (North Eastern Tasmania)

Rinded Cheddar is produced using a traditional recipe and hand cheddaring technique. This cheese has a flaky texture and the flavour develops as each cheese is rubbed and turned weekly to develop the outer rind.

Gruyère (Exton, Tasmania)

This hard cooked cheese is made on the farm in Exton, northern Tasmania with milk sourced from a single herd on the local farm. It is a naturally rinded cheese matured in a humid room for at least six months. As the cheese matures, it develops a nutty texture with a hint of sweetness.

All cheeses are served with condiments of oatmeal biscuits, walnut bread, Tasmanian blackcurrant paste and a selection of fresh and dried fruit

Per 70g piece 9.50

For full cheese selection please ask your waiter

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Number 8 presents a selection of fine Ronnefeldt Teas for your enjoyment.

English Breakfast, Black Tea – Ceylon

A rich and tangy tea from the Uva District with a full body and sparkling flavour.

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Irish malt, Flavoured Black Tea – Assam

This malty Assam tea is blended with indulgent aromas of Irish whiskey and a hint of cocoa.

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Special Earl Grey, Flavoured Black Tea – China/India

Fresh Bergamot aroma in a seductive blend of precious teas from China and India. Enjoy its full-bodied and intensive flavour.

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Fancy Sencha, Green Tea – Japan

A top quality, large leafed Sencha, with delicate tartness and a breath of sweetness.

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Chamomile, Herbal Infusion

This world famous tea has a pleasant and relaxing effect and tastes typically tangy and aromatic.

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Peppermint, Herbal Infusion

The natural menthol from the peppermint leaf helps to think clearer, relax and unwind.

\$5.30

Coffee \$5.50

FORTIFIED WINES

Campbell's Muscat (375ml)

Rutherglen - Victoria

Campbell's Tokay (375ml)

Rutherglen - Victoria

Campbell's Classic Muscat (375ml)

Rutherglen - Victoria

Campbell's Liquid Gold Tokay (500ml)

Rutherglen - Victoria

Campbell's Rare Isabella Tokay (375ml)

Rutherglen - Victoria

Campbell's Merchant Prince Muscat (375ml)

Rutherglen - Victoria

Chambers Rare Tokay (375ml)

Rutherglen - Victoria

Seppelts DP59 Rare Rutherglen Tokay (500ml)

Rutherglen - Victoria

De Bortoli 'Black Noble' (375ml)

Griffith - New South Wales

Penfolds Grandfather Port

Barossa Valley - South Australia

Penfolds Great Grandfather Port

Barossa Valley - South Australia

Trevor Jones A/T Liqueur Shiraz (375ml)

Barossa Valley - South Australia

Yalumba Galway Pipe Port

Barossa Valley - South Australia

Hardy's Vintage Port

McLaren Vale - South Australia

McWilliams Hanwood 10 Year Old Tawny Port

Riverina - New South Wales

Romate Cardenal Cisneros Pedro Ximenez

Jerez - Spain

Borges & Irmao Quinto Do Junco Colheita

Douro - Portugal

Fonseca Vintage Port

Duoro - Portugal

Fonseca Vintage Port

Duoro - Portugal

COGNACS

	vintage	45ml	bottle
Camus XO			30ml 25.50
Courvoisier VSOP			11.50
Courvoisier XO			28.50
Hennessy VSOP			11.50
Hennessy XO			27.50
Hennessy Paradis			37.50
Hennessy Richard			198.00
Les Antiquaires	1936		88.50
Martell Cordon Bleu			19.80
Paul Giraud Très Rare			36.50
Rémy Martin V.S.O.P			11.80
Rémy Martin XO			27.50
Rémy Martin Extra			41.50
Louis XIII de Rémy Martin			138.50

ARMAGNACS

Délord Frères	1943		92.00
Délord Frères Tenareze	1979		24.00
Délord Frères Tenareze	1985		18.00
Lacourtoisie	1984		20.00

All prices are inclusive of 10% G.S.T

DESSERT WINE

Australia

		vintage	bottle
De Bortoli Noble One Semillon – Griffith – New South Wales	Half Bottle	2007	65.00
Dominique Portet 'Vendage Tardive' Sauvignon Blanc – Yarra Valley	Half Bottle	2005	68.00
Frogmore Creek 'Iced' Riesling – Regional – Tasmania	Half Bottle	2008	58.00
Haan 'Ratafia' Viognier – Barossa Valley – South Australia	Half Bottle	NV	38.00
Torbreck 'The Bothie' Muscat Blanc – Barossa Valley – South Australia	Half Bottle	2008	40.00
Yalumba Hand Picked Botrytis Viognier – Wrattenbully – South Australia	Half Bottle	2007	55.00

New Zealand

Cloudy Bay Late Harvest Riesling – Marlborough	Half Bottle	2005	68.00
Seresin Estate Noble Riesling – Marlborough	Half Bottle	2004	48.00

Barsac, France

Château Climens		1990	291.50
Château Climens	Half Bottle	2000	145.00
Château Coutet	Half Bottle	2000	115.00

Sauternes, France

Château de Rayne-Vigneau		1997	240.00
Château Suduiraut		2001	260.00
Château Suduiraut	Half Bottle	2005	135.00
Château de Fargues	Half Bottle	1994	145.00
Château d'Yquem	Half Bottle	1981	880.00
Château d'Yquem	Half Bottle	1986	525.00
Château d'Yquem	Half Bottle	1996	680.00
Château d'Yquem		1994	858.00
Château d'Yquem	Half Bottle	2001	900.00

Italy

Umani Ronchi 'Maximo' Botrytis Sauvignon – Marche Bianco I.G.T.	Half Bottle	2003	90.00
M.I.D. Miceli 'Tanit' Passito di Pantelleria NV Pantelleria - D.O.C.			115.00

Germany

Dr Loosen Ürziger Würzgarten Riesling Auslese – Mosel	Half Bottle	2002	78.00
Gunderloch Rothenburg Nackenheim Riesling Auslese – Rheinhessen	Half Bottle	2008	85.00

Austria

Feiller-Artinger Ruster Aubbruch 'Essenz' – Rust	Half Bottle	1995	192.50
Malat Noble Sauvignon Blanc – Kremstal	Half Bottle	1995	220.00

"Desert is probably the most important stage of the meal, since it will be the last thing your guests will remember"

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