

DESSERT MENU

All desserts \$14.50 unless otherwise indicated



Trio of crème brûlée

Chocolate and hazelnut, orange and raspberry and French Vanilla, with nut biscotti. *GF without biscotti.*

Mango and coconut panna cotta

With caramelised lime and chilli sauce.



Raspberry and frangipane tartlet

With lemon and mint crème fraîche.

White chocolate and manuka honey cheesecake

With hokey pokey crunch and berry coulis.

Gourmet ice creams

Served in a brandy snap basket with macerated summer berries.



Assiette to share

Chef's selection of desserts to taste
\$24.0

Cheese selection

Locally sourced cheeses served with grapes, honeycomb and crackers.
\$18.5 or \$32.5 to share.

DESSERT WINE AND SPECIAL COFFEE

Dessert Wine	Glass	Bottle
Gibbston Valley Late Harvest Riesling '07, Central Otago	10.0	44.0
Brancott Estate Letter Series "B" late harvest		
Sauvignon Blanc '11, Marlborough	14.0	50.0
Cloudy Bay Finale, '06, Marlborough		68.0
Liqueur Coffee	12.5	
Baileys, Kahlua, Galliano Vanilla, Cointreau, Drambuie, Frangelico, Jameson, Tia Maria, St Remy		
Dessert Cocktails	16.0	
<i>Affogato</i> Vanilla bean ice cream, Frangelico and coffee		
<i>Toblerone</i> Baileys, Frangelico, Kahlua, honey and cream		
<i>After Eight</i> Kahlua, Frangelico, mint and cream		

Port and Cognac are listed with spirits on Page 22



If you have allergies or special dietary requirements, please advise waitstaff at time of ordering. Good food takes time to prepare, so if you are on a tight schedule, please let us know. All prices include GST. Gratuities are not included but are appreciated for excellent service. On New Zealand public holidays a surcharge of fifteen per cent will apply on food and beverage purchases. DF = dairy-free; V = vegetarian; GF = gluten-free.