



Dessert Menu

Sticky date pudding with poached pears, chocolate & bourbon sauce and vanilla bean icecream	14.0
Lemon posset with cassis sorbet and ginger snap	14.0 *
Vanilla bean brulee with white chocolate and berry coulis	14.0 *
Zeppole with salted caramel sauce and vanilla bean ice cream	14.0
Trio of Wangapeka cheeses with homemade fig bread and chutney	16.5 *
Chocolate truffle	4.5 gf
Affogato	11.0
	with liqueur 18.0

dessert wine

Tohu Limited Release Noble Riesling 2014 - Marlborough	glass 12.5	375ml bottle 49.0
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night caps

	<i>glass</i>
Sandeman 10 year old Tawny Port	10.5
Taylor's 10 year old Tawny Port	14.5
Godet Cognac	14.5
Liqueur Coffee - espresso coffee with a double shot of liqueur topped with whipped cream and your choice of Whiskey, Baileys, Kahlua, Tia Maria, Frangelico, or Drambuie...	12.5

coffee/tea

upsizing, flavour, decaf add 50c extra shot add \$1

Short Black	3.2
Long Black, Americano, Macchiato	3.7
Flat White, Cappuccino, Vienna	4.2
Latte	4.7
Chai Latte	5.8
Mochaccino, Hot Chocolate	4.8
Iced Coffee, Iced Chocolate	6.9
Tea for One/Two	4.0/7.0
Pomeroy's Loose Leaf Tea :: English Breakfast, Earl Grey, Lemon Citrus, Jade Green Sencha, Gran's Berry Garden, Chamomile	

* Gluten Free option available on these dishes. Please advise your wait-staff if you have any other dietary requirements.