



Dessert Menu

Chocolate and caramel parfait with layers of chocolate oreo, mochaccino mousse, mascarpone topped with caramel popcorn	14.0*
Lemon posset with berry sorbet and lavender biscotti	14.0 *
Zeppole with salted caramel sauce and vanilla bean icecream	14.0
Chocolate board for two - A selection of decadent chocolate treats	22.0
Trio of Wangapeka cheeses with a homemade date log 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

glass

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	3.5
Long Black, Americano, Macchiato	3.9
Flat White, Cappuccino, Vienna	4.5
Latte	4.9
Chai Latte	5.5
Mochaccino, Hot Chocolate	5.5
Iced Coffee, Iced Chocolate	8.0
Tea for One/Two	4.5/7.5
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.