

DESSERT

11AM - LATE

Crème Brulee | \$15.90

Raspberry & white chocolate brulee, pistachio nut biscotti, chocolate tuile & vanilla bean ice cream

Chocolate Bomb (GF) | \$15.90

Chocolate dome filled w vanilla bean anglaise, forest berry nut cluster & honey comb, served w oreo crumbs, hot chocolate sauce & vanilla bean ice cream

Cloud Egg Meringue | \$15.90 (GF)

Lemon curd yolk w meringue, lemon gel, Italian meringue chards, sherbet & vanilla bean ice cream

Affogato | \$13.90

Kapiti vanilla bean ice cream w Allpress espresso & a shot of either Bailey's, Tia Maria, Kahlua or Amaretto

Trio of Kapiti Ice Cream | \$12.90

Vanilla Bean, Triple Chocolate & Hokey Pokey, served w biscuit crumbs

Apple Crumble Tart | \$15.90

Spiced apple crumble w cinnamon anglaise, brandy raisins, cinnamon foam & vanilla bean ice cream

Baklava | \$14.90

White chocolate & Pecan Baklava w vanilla compressed orange, pistachio nuts, vanilla syrup & vanilla bean ice cream

Homemade Chocolate Brownie | \$13.90

Warm chocolate brownie, dulce de leche curd, oreo crumbs, lime sherbet & vanilla bean ice cream

Cheese selection w fig chutney, honey comb, crostini & crackers \$28.90

Special Coffees | \$13.90

B'52 – Bailey's, Kahlua & Cointreau

Irish Cream – Irish Whiskey & Bailey's

Black Gold – Amaretto, Bailey's, Frangelico & Cinnamon

Special Hot Chocolates | \$13.90

Nut Job – Amaretto & Frangelico

Jamaican – Malibu & Dark Rum

Cheeky Monkey – Bailey's & Banana Liqueur

Dessert Wines

Framingham Noble Riesling 2015 \$17 \$85

Campbells Rutherglen Muscat NV \$13.50 \$67

Sherry

Lustau Puerto Fino NV \$9

Lustau Dry Amontillado Los Arcos NV \$9

Lustau Pedro Ximenez San Emilio NV \$16

Port

Grahams Fine Tawny \$9

Grahams 10 yr Tawny \$16

(GF) Gluten Free | (GF^*) Can be made Gluten Free on request | (V) Vegetarian
(This may incur an extra charge)

* Please advise us if you have any specific dietary requirements