

# SWEET ENDINGS



We have plenty of **Gluten Free, Dairy Free** and **Vegan** options, please just ask your waiter.

## **Guilt Free Pleasure \$14**

“Raw” lemon tart served with raspberry coulis and coconut ice cream

## **Meringue Nest \$12**

Fresh fruit, passionfruit curd and whipped cream

## **Summer Fruit Crumble \$14**

Seasonal stewed fruit topped with spiced crumble and Anglaise

## **Decadent Chocolate Hazelnut Brownie \$12**

Warm chocolate hazelnut brownie served with homemade vanilla ice cream and chocolate sauce

## **Homemade Ice-Cream/Sorbet \$4 Per Scoop**

Chocolate & caramel, vanilla, vegan coconut ice cream or sorbet of the day

## **Cheeses**

Whitestone brie, quince paste, toasted walnuts and quinoa crackers **\$12**

Kapiti aged cheddar, fig chutney, homemade oatcakes and fresh apple **\$16**

Kapiti Kikorangi blue, ginger loaf, honeycomb and fresh pear **\$16**

## **Super Sweet Endings**

### **Affogato \$8**

Homemade vanilla ice-cream with a shot of espresso

*add your choice of liqueur \$16*

### **Liqueurs \$11**

*Try your favourite liqueur blended with espresso coffee or hot chocolate \$14*

Kahlua, Baileys, Grand Marnier, Frangelico, Amaretto, Tia Maria, Drambuie, Cointreau, Chambord, Campari

### **Sticky \$14 (90ml) / \$55 (375ml)**

Gibbston Valley Late Harvest Pinot Gris 2017, Cental Otago

### **Port \$17 gl**

Taylors 10 Year Old Tawny Port