

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 \$14

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