

SWEET ENDINGS



'Raw' ChocoBerry Torte \$14

Cacao & dark chocolate torte served with boysenberry coulis and coconut ice cream...
This is amazing!

Baileys Brûlée \$12

Our take on the classic brûlée. Chef's favourite!

Seasonal Fruit Crumble \$14

Seasonal stewed fruit topped with spiced crumble and warm 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)

Forrest Botrytised Riesling 2012, Marlborough. Love in a glass.

Port \$13 gl

Barros 10 Year Old Tawny Port. Christmas cake in a glass, without the calories!

❖ If you have any special dietary requirements please advise your waiter
15% surcharge applies on public holidays