



## DESSERTS

Caramel custard tart, with rum soaked raisins, banana crème patisserie, honey comb and passion fruit

Warmed gingerbread pudding, with eggnog panna cotta, candied hazelnuts, cinnamon crèmeux and eggnog powder

Chocolate gateaux, crunchy hazelnut tuile, flourless chocolate biscuit, passion fruit crèmeux and chocolate Bavarian mousse

Sorbet and ice cream - a selection of New Zealand's finest  
GF

Rich chocolate brownie, with dark chocolate ganache, caramelized pear and cocoa syrup  
GF

Brandied figs, yoghurt mousse, pistachio and olive oil powder  
GF

Mixed Southern cheese board, with grapes, dried fruit, nuts, chutney, and crackers (*Gluten Free on request*)

*Cheeseboard \$21.00, all other desserts \$14.50*



## COFFEE

Short Black

Long Black

Hot Chocolate

Chai Latte

Flat White

Cappuccino

Mochaccino

## STIR TEA

Ask your server for our selection

## LIQUEUR COFFEE

Royale - Cognac

Caribbean – Dark Rum

Gaelic – Whisky

Calypso – Tia Maria

Mexican - Kahlua

Orange Blossom - Cointreau

Prince Charles - Drambuie

Roman – Vanilla Galliano

Irish – choice of Baileys or Jameson's

## DIGESTIFS

Lochan Ora – One of Chivas finest honey whisky liqueurs

Glavya - Taken from the Gaelic 'Gle Mhath' meaning very good

Baileys – Irish whiskey and cream based liqueur

Drambuie – One of Scotland's finest whisky liqueurs

Penfolds Grandfather – rare tawny 20yr port

Taylors – tawny and fine ruby port

Dows – fine ruby port

