



## DESSERTS

Chocolate and peanut butter bar, with chocolate soil, Nutella snow, caramel sauce, crushed peanuts and banana ice-cream.

Moist Italian orange and almond cake, with pistachio and mascarpone cream, raspberry gel, white chocolate, orange textures, rose petal gel and toasted almonds. **GF**

Warmed gingerbread pudding, paired with spiced rum and banana butterscotch, soaked raisins, banana hokey pokey crush and Chantilly cream.

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

Dark chocolate and marshmallow brownie, chocolate soil, caramelised white chocolate snow, chocolate truffle, candied walnuts, freeze dried raspberries and Frangelico crème. **GF**

Pina colada cheesecake, Malibu, toasted coconut, pineapple, caramelised pineapple gel, coconut cream and white chocolate accents. **GF**

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

*Cheese board \$21.00, all other Desserts \$15.00*

**V** – Vegetarian    **GF** – Gluten Free



## 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

Glavva - 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