



DESSERTS

Bitter chocolate tart with orange blossom caviar, mango sorbet, chocolate soil, Nutella snow and micro basil. **GF**

Warmed gingerbread pudding with salted caramel sauce, spiced rum fruit medley, hokey pokey crush and Chantilly cream.

Raspberries and cream with Frangelico mousse dome, candy mirror glaze, shortbread, raspberry gel, freeze dried raspberries, chantilly cream and vanilla tuile **GF**

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

Ebony & Ivory brownie with almond crumb, honeycomb, caramelized white chocolate snow and black sesame panna cotta.

"Tiramisu" our way. Amaretto mousse, mascarpone, chocolate soil, meringue crumbs, lady finger crush and Tia Maria jelly.

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

Pastry Chef- Greg Jenks

Cheeseboard \$21.00, all other desserts \$15.00



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

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