



DESSERTS

Cannoli, filled with dark chocolate custard, served with Tia Maria cream and cocoa nibs.

Munro honey and almond cake with hokey pokey ice cream, toasted almonds flakes, white chocolate and honey comb. **GF**

Pāmu Deer milk panna cotta and mango coulis with pistachio almond biscotti, mango sorbet and white chocolate shards. **GF**

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

Devils chocolate cake with chocolate textures, fresh seasonal berries and berry coulis.

Mojito mousse dome with Italian meringue, dark chocolate soil, freeze dried raspberries and lemon sorbet. **GF**

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

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

GF – Gluten Free

Pastry Chef : Ashok Prajapati



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

Pāmu Deer Milk

Exclusive, natural and rare from the South Island of New Zealand. Peter and Sharon McIntyre are a fifth-generation farming family with a farm set deep in the stunning South Island of New Zealand. The deer are farmed with all the natural nutritional goodness of grass-fed pastures and are free to roam outdoors. Pāmu Deer Milk is an exclusive and rare ingredient. Rich in protein, high in fat, Pāmu Deer Milk has a clean, mild flavour and pure white colour. It is deliciously creamy with a silky mouth feel.

Munro Honey

From native bush blocks and southern fields, artisan honey producer Munro Honey Co tends their honey bees. They pride themselves on honey that is honest and unrefined - just as the bees intended. Recognised winning the Environmental Sustainability in Business Award for 2019.