

Please let us know of any allergies or dietary requirements, we can cater for vegan, vegetarian, gluten & dairy free options upon request.

TO FINISH

Affogato, vanilla bean ice cream, coffee, amaretto or frangelico	16
Vanilla poached pear, crème anglaise, lychee, biscuit crumb, chocolate	18
Chocolate terrine, salted caramel, mascarpone, salted peanuts, raspberry gel, vanilla	19
Cheese, French Comte, Italian Gorgonzola, quince, honeycomb, pear, cherry, walnuts	22
House made chocolate truffle, hazelnut, caramel, raspberry	4.5

DESSERT WINE BY THE GLASS (100ML) OR 190ML CARAFE

	(G)	(C)
Johner Noble Sauvignon Blanc, Wairarapa	10	17
Dows 10 Year Tawny Port, Portugal	14	21

DESSERT WINE BY THE BOTTLE

Johner Noble Sauvignon Blanc, Wairarapa	47
Greywacke Pinot Gris, Marlborough	66
Chateau Villefrance Sauternes, France	70
Pegasus Bay Aria Riesling, Waipara	90
Clearview 'Sea Red', Hawkes Bay - 500ml	107

T-LEAF TEA OR REVIVE COFFEE 4.5

Earl Grey
English Breakfast
Sencha Green
Peppermint
Berrylicious
Chamomile

LIQUEURS

Amaretto	Hennessy VSOP
Campari	Spring bank 10 Year
Baileys	Sambuca
Cointreau	Jamesons
Frangelico	Irish Coffee
Kahula	Espresso martin