

# SWEET ENDINGS



We have plenty of **Gluten Free, Dairy Free**  
and **Vegan** options, please just ask your waiter.

## **Guilt Free Pleasure \$14**

“Raw” chocolate caramel tart served with boysenberry coulis and coconut ice cream

## **Winter Fruit Crumble \$14**

Seasonal stewed fruit topped with spiced crumble and crème fraîche ice cream

## **Decadent Chocolate Hazelnut Brownie \$14**

Warm chocolate hazelnut brownie served with  
homemade salted caramel ice cream and chocolate sauce

## **Homemade Ice-Cream \$4 Per Scoop**

Salted caramel, crème fraîche or vegan coconut ice cream

## **Cheeses**

Whitestone brie, quince paste, toasted walnuts and quinoa crackers **\$12**  
Kapiti aged cheddar, fig chutney, homemade oatcakes and fresh apple **\$16**  
Kapiti Kikorangi blue, ginger loaf, honeycomb and fresh pear **\$16**

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## **Affogato \$8**

Homemade salted caramel ice-cream with a shot of espresso  
*add your choice of liqueur \$16*

## **Liqueurs \$11**

*Try your favourite liqueur blended with espresso coffee or hot chocolate \$14*

Kahlua, Baileys, Grand Marnier, Frangelico, Amaretto, Tia Maria, Drambuie, Cointreau, Chambord, Campari

## **Sticky \$14 (90ml) / \$55 (375ml)**

Gibbston Valley Late Harvest Pinot Gris 2017, Cental Otago

## **Port \$17 gl**

Mills Reef Vintage Port 2013