

SWEET ENDINGS



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

Burnt Orange Tart \$14

Served with macerated strawberries and mascarpone

Guilt Free Pleasure \$14

“Raw” chocolate caramel tart served with Black Doris plum coulis and coconut ice cream

Summer 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**

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