



DESSERT MENU

DESSERTS

Tahitian vanilla panacotta, pistachio shortbread, rhubarb compote	\$15
Apple and cranberry crumble, vanilla bean ice cream, Grand Marnier custard	\$14.5
Kiwi pavlova, praline cream, kiwi soup, Valrhona shavings	\$14.5
Warm chocolate pudding, Bergamot ice cream, kirsch soaked cherries	\$14.5
Passion fruit and white chocolate cheesecake, passion fruit sorbet	\$14.5
*Gourmet ice cream, Danish waffle cone - please ask your server for flavour options	\$12
*Gourmet sorbet - please ask your server for flavour options	\$12

*** Ice cream and sorbet are served with your choice of wild berry coulis, passion fruit syrup or chocolate ganache*

CHEESE

Port Nicholson Traditional washed rind allows a sweet, slightly smoked aroma	\$16
Kakariki Brie Smooth creamy handmade cheese from the Kapiti coast	\$16
Eltham Blue A handcrafted marvel, subtly blue with white curd	\$16

*** All cheese served with fig jelly, red grapes, toasted almonds and Falwasser crackers*

DESSERT WINES

	Bottle	Glass
Trinity Hill Noble Viognier 07 Gimblett Gravels Hawkes Bay	\$72	\$18
Cottage Block Cut Cane Pinot Gris 09 Hawkes Bay	\$72	\$18