

DESSERTS

HONEY LAVENDER BRULEE \$14

Marinated strawberries, hazelnut biscotti

CHOCOLATE CHEESE CAKE \$14

Orange compote, mint, sweet cherries

SPICED RHUBARB CRUMBLE \$14

orange custard, vanilla ice cream

CREAMY MANGO PUDDING \$14

Tangy Strawberry and champagne soup



PISTACHIO MERINGUE \$14

Pistachio ice cream, strawberries, rose water syrup

NEW ZEALAND CHEESE SELECTION

INDIVIDUAL CHEESE \$15

CHEESE TASTING PLATE FOR 2 \$28

Served with Barros special reserve port

KAPITI AWA BLUE

Sweet and salty blue vein cheese with crumbly texture which mellows with age

Baby pears, roasted almonds, falwasser crackers

KAPITI WASHED RIND HAVARTI

Semi soft cheese with smooth buttery flavour

Red wine syrup, grapes, falwasser crackers

KAPITI SAINTE MAURE

Mild camembert style soft goat's cheese with creamy body and intensified flavours

Fig paste, rata honey, walnuts, falwasser crackers

KAPITI TUTEREMOANA CHEDDAR

Specially selected cheddar, 3 – 4 years aged, zesty and crumbly body

Dark cherry jam, roasted almonds, falwasser crackers

DESSERT WINES

Trinity Hill Noble Viognier 07

Gimblett Gravels Hawkes Bay

Bottle

\$72

Glass

\$18

Kim Crawford Reka Riesling 07

Marlborough

\$53

\$13.5