

DESSERT

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Oreo and White Chocolate Dumplings 16

ESPRESSO ANGLAISE | CRÈME PATISSÈRE

**Blueberry and Mascarpone
Deconstructed Cheesecake** 16

VANILLA BEAN | WHITE CHOCOLATE TRUFFLE SAUCE
LEMON CURD ICE CREAM

Vanilla Crème Brulee 16

RHUBARB AND APPLE COMPOTE | OAT AND HAZELNUT COOKIE
BUTTERSCOTCH ICE CREAM

Cinnamon Custard Pie 16

CANDIED WALNUT CRUMBLE | FIG AND HONEY ICE CREAM

Banoffee Stack 16

DARK CHOCOLATE BISCUIT BASE | CARAMEL | BANANA
CREAM CHOCOLATE CHARDS | AFFOGATO ICE CREAM

Strawberry Shortcake 16

MOIST SPONGE | STRAWBERRIES | ALMOND PRALINE
IRISH CREAM ICE CREAM

Pear and Frangipane Tart 16

SUGAR GLAZED PEARS | SWEET PASTRY | CINNAMON CREAM |
KAPITI VANILLA BEAN ICE CREAM

Banana and Chocolate Filo Rolls 16

SALTED CARAMEL SAUCE | MAPLE WALNUT ICE CREAM

SPECIAL COFFEE

Irish Coffee 13 **Calypso Coffee** 13
SERVED W WHISKEY SERVED W KAHLÚA | RUM

Café Mendoza 13 **Jamaican Coffee** 13
SERVED W TIA MARIA | TEQUILA SERVED W TIA MARIA | RUM

DESSERT WINE

Escarpment Hinemoa Riesling 2015

WAIRARAPA \$55 - 375ML BOTTLE | \$14 - 90ML GLASS

CHEESE BOARD

All cheese served w local honey and figs
black plum jelly | house-made gingerbread

Italian Prima Donna Fino Cheese (GF) 16 | 100g
RICH FULL FLAVOUR | SLIGHTLY SWEET | NUTTY
MATCH: PINOT NOIR OR SYRAH

French Brie 16 | 100g
SOFT-RIPENED CHEESE | BUTTERY | RUNNING TEXTURE | STRONG
AROMA | FRUITY | NUTTY | TANGY FLAVOUR
MATCH: ASKERNE HAWKE'S BAY GEWÜRZTRAMINER
OR PINOT GRIS

Wairarapa Kingsmeade Sunset Blue 20 | 200g
WARM BUTTERY TEXTURE | HINT OF LIME
MATCH: PORT OR ESCARPMENT HINEMOA RIESLING

DECADENT

Death by Chocolate

GLUTEN FREE MUD CAKE | BAKED CHOCOLATE TART | HOUSE
MADE TRUFFLES | BERRIES | CHOCOLATE MOUSSE
WHITE AND DARK CHOCOLATE BROWNIES
CHOCOLATE DIPPED PROFITEROLES

\$45
FOR TWO

SHARE WITH SOMEONE YOU LOVE AND MATCH WITH A
ROMANTIC, SPARKLING ITALIAN
CANTI PROSECCO D.O.C 2014

12.5 | 200ML BOTTLE