

DESSERT	\$
French Vanilla Brulee (GF option Available) homemade biscotti, strawberries, rose & vanilla mascarpone	16.5
Bread & Butter Pudding whiskey butterscotch sauce & vanilla ice cream	16.5
Chocolate Fondant salted caramel, poached pear, raspberry & white chocolate ice cream	16.5
Deconstructed NY Cheesecake gingernut crumb, raspberry gel & baileys liqueur cream	16.5
Assortment of Chocolate Truffles hand made chocolates and sweets	16.5
Affogato GF espresso, vanilla bean ice cream	11.5
Affagato with Liqueur espresso, vanilla bean ice cream & your choice of liqueur	16.5
LIQUEURS	\$
Apple Sourz, Cointreau, Chambord, De Kuyper, Disaronno, Kahlua, XO Café, Mandarine Napoleon, Tia Maria, Midori, Drambuie, Glayva, Baileys Irish Cream, Jägermeister, Galliano, Limoncello.... Plus many more....	from 8
CHEESE	\$
Cheese Board ~ Single Serving	15.5
~ All Three Cheeses	32
Choose from the following cheeses; Waikato Aged Gouda New Zealand Brie Italian Gorgonzola Dolce	

HOT BEVERAGES	\$
Short Black	3.8
Long Black	4.3
Cappuccino, Flat White, Mocha	5
Latte	5.4
Hot Chocolate	6.5
Extras ~Decaf, Soy Milk, Almond Milk, Extra Shot, Syrups	0.7
Tea	5
english breakfast, earl grey,	
Herbal Tea	5.5
chamomile, peppermint, green tea ginger & lemon, raspberry, spiced vanilla chia	

DESSERT WINE	GLS	\$
Campbells NV Rutherglen VIC, AU		62
Jules Taylor Late Harvest Sauvignon 2015 Marlborough		67
Domain Road Symposium 2018 Central Otago	13.5	69
Clearview Sea Red NV Hawke's Bay	16	77
Johanneshof Noble Riesling 2011 Marlborough		88

PORT	GLS	\$
Fonseca Bin 27 Ruby Port	7.5	80
Taylors LVB 2013 Port	8.5	85
Taylors 10 year old Tawny	10.5	100
Taylors 20 year old Tawny	18.5	180