

Desserts

Pinacolada delicious layered gateaux with rum cake, cherry jelly, coconut cremeux and macerated pineapple	20
Old fashion panacotta with meringue, almond soil, cinnamon poached pear, spiced merlot and sangria sorbet <i>gf</i>	20
Rhubarb & mascarpone semifreddo with pistachio praline and vanilla tuile	20
Raw caramel cheese cake served with candied fruits, berry gel and chocolate sorbet <i>v</i>	20

All desserts are served with an espresso coffee of your choice and homemade biscotti.

New Zealand Cheese Selection served with fruit relish, assorted crackers, quince paste, dried nuts and fruits.

3 Cheese Varieties	25
2 Cheese Varieties	22
1 Cheese Variety	19

Danish Blue Vein Danablu

Made from pasteurized milk. Danish blue paste is milk white with very blue veins and a few irregularly distributed holes. It is soft and a little crumbly.

Black Wax Pakariki

Covered in black wax this aged cheddar has a firm, dry and brittle body with a sharp and tangy flavor.

Creamy Brie (Mainland Special Reserve)

A deliciously creamy cheese with a smooth, rounded body and soft white mould exterior. Creamy Brie is full-flavoured with a fresh aroma and undertones of mushroom and nuts.

Dessert Wine

	<i>Glass</i>	<i>Bottle</i>
Ngatarawa Stables, Late Harvest	12	46
Hawkes Ridge Wine Estate, Late Harvest Viognier	12	42
Tietjen Witters, Viognier	11	42

Port

Taylor's, 10 Year Old Tawny Port	13
Barros Porto, 10 Year Old Ruby	13
Barros Porto, 10 Year Old Tawny	12
Quinta De La Rosa, Tawny	11

Cognac

Hennessy, XO Cognac	27
Camus, Cognac VS Deluxe	19
Hennessy, VSOP Cognac	17
Hennessy, Very Special Cognac	12