



Desserts \$12.90

Chocolate Profiteroles

with vanilla ice-cream

Authentic Swiss Ice-Cream or Sorbet

on French meringue

Cheesecake special

on a bed of forest-berry coulis

Chocolate fudge cake

with cream anglaise and hot chocolate sauce

Crème brûlée

waiter will advise

Peach and Blueberries crumble

oven baked and served with Vanilla ice cream

Dessert Platter \$30.00

for two

Cheese Platter \$35.00

for two

Coffees

Flat White	\$4.00	Mochachino	\$4.00
Cappuccino	\$4.00	Mochalatte	\$4.50
Latte	\$4.50	Hot Chocolate	\$4.00
Short Black	\$3.50	Machiato	\$3.50
Long Black	\$3.50	Chai latte	\$4.50
Iced coffee	\$6.00	Iced chocolate	\$6.00

Tea selection \$3.50

**Lemon Ginger, Jasmine, Peppermint,
Raspberry, Green tea, orange Spice, Chai
Spice, Earl Gray and English breakfast**

Special coffees \$11.50

**Baileys, Kahlua, Benedictine, Tia Maria,
Drambuie, Galliano, Drambuie Cream,
Frangelico, Amaretto, Cointreau, Irish coffee**



Dessert wines

Pirramimma Riesling \$48.00

Succulent, enticing late harvest Riesling from the estate's own vineyard. Classic honey and apricot botrytis characters abound on the richly textured palate and there is an excellent balance of acidity to allow the finish to remain fresh and clean

Saints Noble Sémillon \$10.00 \$40.00 (Gisborne)

A Sauternes-style wine displaying intense Semillon flavours of orange peel, lemon blossom and pineapple, intertwined with rich honeyed apricot and dried fruit characters.

Port

Robard & Butler Artillery Port Glass \$7.50

One of New Zealand's most renowned Ports- smooth and mellow.

Bottle \$60.00

Barros 10-Year-Old Tawny Glass \$10.00

A fine Portuguese tawny port that shows delicate fruit flavours and nutty characters from barrel maturity.

Bottle 120.00

Barros 20-Year-Old Tawny Glass \$15.00

A fine Portuguese tawny port with a fine, delicate nuttiness from many years barrel maturation.

Cognac

Otard VSOP \$13.00

Hennessy XO \$20.00

Otard XO Gold \$20.00