

DESSERT

Coconut mousse, poached rhubarb, black sesame nougatine,
rhubarb purée, shiso*. **14**

Pair with – Château de Villefranche, Sauternes, 2016, Bordeaux, FR **11**

Spiced squash and walnut cake, crème fraiche gelato, roasted butternut cream,
burnt hazelnut **13**

Pair with – Johner Estate, 'Noble' Late Harvest Syrah, 2017, Martinborough, NZ **12**

SWEET TREATS

Housemade chocolate and pumpkin seed praline truffles* **6**

Pair with – Château de Villefranche, Sauternes, 2016, Bordeaux, FR **11**

Feijoa sorbet* **8**

Pair with – Johner Estate, 'Noble' Late Harvest Syrah, 2017, Martinborough, NZ **12**

Ambrosia gelato* **8**

Pair with – Château de Villefranche, Sauternes, 2016, Bordeaux, FR **11**

Affogato - vanilla bean gelato, espresso* **9**

Variety of additional liqueurs available – Frangelico | Disaronno Amaretto | Baileys
Mr Black coffee liqueur | Cointreau

CHEESE

Manchego ESP, burnt quince, honey, sourdough cracker* **14**

Pair with – Olivares Bodegas, Old Vine Dulce Monastrell, 2017, ESP **15**

* CAN BE GLUTEN FREE ON REQUEST

