



DESSERT

Chocolate cake, coffee liqueur, whipped cream, whey caramel 15

Pair with - Carmes de Rieussec, Sauternes, 2014, *Bordeaux, FR 10*

Slow roasted quince, goats cheese custard, hazelnut biscuit 15

Pair with - Johner Estate, Noble Pinot Noir, 2017, *Martinborough, NZ 12*

Pair with - Visner de Pergola, Vino Visciole, 2015, *Marche, IT 10*

Passionfruit sorbet, coconut sugar meringue & crumble 15

Pair with - Craggy Range, 'Fletchers', Noble Riesling, 2009, *Marlborough, NZ 12*

SWEET TREATS

Handmade salted vanilla caramels 5

Pair with - Carmes de Rieussec, Sauternes, 2013, *Bordeaux, FR* 10*

Feijoa sorbet 8

Pair with - Craggy Range, 'Fletchers', Noble Riesling, 2009, *Marlborough, NZ 12*

Affogato - vanilla bean gelato, espresso 9

Variety of liqueurs available - *Please ask your server*

CHEESE

Brie De Meaux *FR*, brandied prunes, rye cracker, sourdough 15

Pair with - Vinoptima, 'Ormond' Reserve, Gewurztraminer, 2010, *Gisborne, NZ 20*

Kingsmeade Sunset Blue *NZ*, grilled pear, honey, rye cracker, sourdough 15

Pair with - Graham's, 10yo tawny Port, *NV, PT 16*

All dishes maybe gluten free on request