



## DESSERT

**Chocolate cake, hazelnut mousseline, cherry, pecan praline 16**

*PAIR WITH* - OLIVARES, 'DULCE', LATE HARVEST MONASTRELL, 2016, *JUMILLA, SP* 15

**Peach cheesecake, oat crumble, nectarine compote, peach sorbet 16**

*PAIR WITH* - CRAGGY RANGE, 'FLETCHERS', NOBLE RIESLING, 2009, *MARLBOROUGH, NZ* 12

## SWEET TREATS

**Handmade salted vanilla caramels 5**

*PAIR WITH* - CHÂTEAU DE VILLEFRANCHE, SAUTERNES, 2016, *BORDEAUX, FR* 11

**Passionfruit sorbet 8**

*PAIR WITH* - JOHNER ESTATE, NOBLE PINOT NOIR, 2017, *MARTINBOROUGH, 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* - BRET BROS., 'TERROIR DU MÂCCONNAIS', MÂCON-VILLAGES 2016, *BURGUNDY, FR*  
6

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

*PAIR WITH* - OLIVARES, 'DULCE', LATE HARVEST MONASTRELL, 2016, *JUMILLA, SP* 15

*All dishes may be gluten free on request*