

EGMONT ST.

EATERY

DESSERT

Chocolate & peanut butter millefeuille, cocoa nib* 13

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

Torched apple & caramel cake, crème fraiche gelato 13

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

Passionfruit sorbet, coconut sugar meringue & crumble* 12

Pair with - Escarpment, 'Hinemoa', LH Riesling, 2015, Martinborough, NZ 12

Cheese of the day, breads & accompaniments* 18

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

Pair with - Graham's 10yr Tawny Port, NV, PT 16

**Gluten Free available*

SWEET TREATS

Handmade salted vanilla caramels* 5

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

Ginger beer sorbet, poached rhubarb* 8

Pair with - Escarpment, 'Hinemoa', Late harvest Riesling, 2015, Wairarapa NZ 12*

Affogato - vanilla bean gelato, espresso* 9 | Variety of liqueurs available – *Please ask your server*

**Gluten Free available*



EGMONT ST.

E A T E R Y



DESSERT WINE & PORT 60ml / 375ml

Carmes de Rieussec, Sauternes, 2014, Bordeaux, FR | *Unctuous clover honey, peach, pear, green fig* **10 | 55**

Escarment, 'Hinemoa', Late harvest Riesling, 2015, Martinborough NZ | *Mandarin, apricot, lemon meringue* **12 | 65**

Johner Estate, Noble Pinot Noir, 2017, Martinborough, NZ | *Stonefruit, red florals, pink grapefruit marmalade* **12 | 65**

Visner di Pergola, Vino Visciole, 2015, Marche, IT | *Rich red cherry, marzipan, blackberry jam* **10**

Churchills, LBV Port, 2008, PT | *Black plum, kirsch, sweet raspberry, light peppery tannin* **12**

Graham's 10yr Tawny Port, NV, PT | *Dried red berry, honeyed fig, toasted almond* **16**

POST DINNER COCKTAIL

Dark Ivory – House-infused chocolate rum, whey caramel, cold brew coffee, Quick Brown Fox liqueur **18**

Jesse James – House-smoked Amaro Montenegro, Plantation 3* rum, Diplomatico rum **18**

The Nightcap – Walnut infused brandy, Armagnac XO, rich syrup **18**

Old Fashioned - Bourbon | Rum | Variety of spirits available – *Please ask your server*

Negroni | Variety of gins available – *Please ask your server*

DIGESTIF & LIQUEUR

Diplomatico, dark rum, VZ **14** | Kraken, spiced dark rum, TTO **12**

Amaro Montenegro, IT **11** | Fernet Branca, IT **11** | Quick brown fox coffee liqueur, NZ **12** | Limoncello, IT **10**

Cointreau, FR **12** | Grand Marnier, FR **12** | Frangelico, IT **10** | Disaronno Amaretto, IT **11** | Benedictine, FR **12**

WHISKY

Ardbeg 10, Single malt, *Islay, Scotland* **14** | Laphroaig 10, Single malt, *Islay, Scotland* **16**

Lagavulin 16, Single Malt, *Islay, Scotland* **18** | Nikka Yoichi, Single Malt, *Hokkaido, Japan* **18**

Monkey Shoulder, Blended, *Speyside, Scotland* **12** | Glendronach 12, Single Malt, *Highlands, Scotland* **14**

AnCoc 12, Single Malt, *Speyside, Scotland* **14** | Springbank 12, Cask strength single malt, *Campbell Town, Scotland* **14**

BRANDY, COGNAC & ARMAGNAC

Hennessy, Cognac, XO, FR **28** | Chateau du Breuil, Calvados, 15yo, FR **15**

St Remy, Brandy, VSOP, FR **11** | Delord, Armagnac, VSOP, FR **14** | Delord, Armagnac, XO, FR **16**

COFFEE & HOT BEVERAGE

Eightthirty coffee | *Variety available*

T leaf tea | NZ Breakfast, Earl Grey + blue flower, Chai, Peppermint, Chamomile, Berry, Green + Jasmine, Rooibos **5**