



Dessert (\$14.5)

Chocolate Lover, dark chocolate ganache, dark chocolate brownie, white chocolate & coffee cream, vanilla bean ice cream

Pic's peanuts butter parfait, fig & peanuts biscotti, strawberries

Baked cheese cake "Gâteau au Fromage Blanc",

Kervella "Blanc" cheese, berry sorbet, berry sauce (GF)

Venezuelan coconuts cake "Bienmesabe", coconuts cake,

coconuts ice cream, orange cream (DF)

And more.....

Trio of ice cream (GF) or sorbet (DF, GF) as your choice \$10

All ice creams and sorbets are homemade

NZ Cheeses Takeshi's Selection, (see today's cheese)

Served with our raisin walnut buckwheat bread, homemade quince paste

Choice of 2 cheeses \$16.5, 3 cheeses \$21.5, 4 cheeses \$26.5

Vino Dulce & licores - to finish

Sweet wines (served by glass)

Dolce 2014, Müller-Thurgan, Schubert, Wairarapa	\$26
Olivares late harvest 2010, Monastrell, Bodegas Olivares, D.O.Jumilla, Spain	\$20
PX 1927, Pedro Ximénez, Bodegas Alvear, D.O.Montilla-Moriles, Spain	\$19
Cream Sherry, Pedro Ximénez, Bodegas Alvear, D.O.Montilla-Moriles, Spain	\$16
Colheita 2000 aged Tawny Port, Krohn, Portugal	\$16
2003 Vintage Port, Krohn, Portugal	\$18

Spirits (served double shots)

Brandy Alvear president, Spain	\$17
Cognac Godet XO, France	\$27
Whisky Glen Dronach original 12 years old, highland, Scotland	\$16
Whisky Glenfarclas 15 years old, Speyside, Scotland	\$20
Rum Diplomatico reserve exclusive, Venezuela	\$17

Hot drinks (we serve with Wangapeka fresh Milk)

Coffee & Hot Chocolate

Espresso, Long Black, Americano	\$4
Flat White, Capuccino, Cafe Latte	\$4.5
Flat white (large cup), Mocaccino, Hot Chocolate	\$5

Tea

Peppermint, Organic Chamomile, English Breakfast, Earl Grey, Coconut Melon, Otago Summer Fruits, Genmai Cha	
Chai (Nepal Masala; orange peel, ginger, almond, cardamom, clove)	\$4.5
Chai Latte (Nepal Masala)	\$5.5