



Dessert (\$14)

White chocolate mousse, feijoa jelly, roasted rhubarb, ginger ice cream (GF)

Apple & almond tart, cream cheese ice cream, hazel nuts, toffee sauce

Dark chocolate Fondant, vanilla bean ice cream, orange-almond tuile

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

NZ Cheeses Takeshi's Selection,

Served with raisin walnut buckwheat bread, homemade quince paste

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

Thorvald Devotion (Nelson, sheep milk, washed-rind, Semi-soft)

Thorvald White Vein (Nelson, sheep milk, Semi-hard)

Kervella Innocence (Takaka, cow milk, Hard)

Mahoe Very Old Edam (Bay of Islands, cow milk, Hard)

Mahoe Blue (Bay of Islands, cow milk, Soft Blue)

All ice creams and sorbets are homemade

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