



**PORTLANDER** EST.  
**20**  
**12**

WELLINGTON / NEW ZEALAND



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## DESSERT

*All our desserts are lovingly made by our chefs, right here on the premises*

<b>COLD SET COCONUT CUSTARD</b> , <i>preserved pears, salted pistachio</i> (PB,DF,V,NG)	\$13
<b>PĀMU DEER MILK AND PORTLANDER'S MANUKA HONEY CRÈME BRÛLÉE</b> , <i>roasted cornflakes, raspberry</i> (V)	\$16
<b>CALLEBAUT RUBY CHOCOLATE PANNA COTTA</b> , <i>berries, meringue</i>	\$13
<b>SELECTION OF ZELATI'S GELATOS</b> <i>by the scoop with an old-fashioned pink wafer</i> 1 scoop \$5.50   2 scoops \$10   3 scoops \$14	
<b>TRIO OF LOCALLY SOURCED CHEESES</b> , <i>candied walnuts, quince, crackers - ask our wait staff for today's cheese</i>	\$28

## DESSERT WINE

GLASS    BOTTLE

<i>Nevis Bluff Lake Harvest Pinot Gris, Central Otago, 500ml bottle</i>	\$13	\$67
<i>De Bortoli Noble One Botrytis Semillon, Australia, 350ml bottle</i>	\$18	\$72
<i>Dry River Lake, Harvest Riesling, Martinborough, 750ml bottle</i>		\$124

## COFFEE & TEA

<i>Espresso   Macchiato   Flat white   Long black   Latte   Mochaccino   Cappuccino   Hot chocolate</i>	\$4.50
<i>Why not add something extra?</i>	\$12
<i>Add... Frangelico   Grappa   Jameson's</i>	
<i>English Breakfast   Earl Grey   Green Tea   Peppermint Tea   Mixed Berry Tea   Lemon, Honey &amp; Ginger</i>	\$4.50

