



DESSERT

Deer milk and rose water pannacotta, meringue, freeze dried strawberry, brut cuvee jelly, berry sorbet - \$14

Classic NY baked cheesecake, blueberry compote, ginger nut base, Baileys espuma - \$12

Portlander petite fours, house made bourbon and chilli chocolate truffles - \$10

Zelati's gelato 'du jour' on a cone, single scoop - \$7 | double scoop - \$12

Dark chocolate tart, orange curd, honeycomb, cocoa sable - \$12

Showcased NZ cheese, 50g - \$13 each or \$24 for both

Kapiti Kahurangi blue vein cheese, served with candied walnuts, quince paste, oat crackers | Grinning gecko brie, dried apricot compote, grapes and lavosh crackers

DESSERT WINE

	125ml	Bottle
Nevis Bluff Lake Harvest Pinot Gris , 500ml, Central Otago	\$13	\$67
De Bortoli Noble One Botrytis Semillon , 350ml, Australia	\$18	\$72
Dry River Lake Harvest Riesling , 750ml, Martinborough		\$124

COFFEE - \$4.50 each

Espresso | Flat white | Long black | Latte | Cappuccino | Hot chocolate

Why not correct your coffee? Frangelico | Grappa | Jameson's - \$5 extra

TEA - \$4.50 each

English breakfast | Earl grey | Green tea | Peppermint tea | Mixed berry tea | Lemon, honey & ginger