



## 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, crème chantilly - \$12

**Warm golden syrup pudding**, poached apple, vanilla bean ice cream, shortbread crumble - \$14

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

**Dark chocolate tart**, orange curd, freeze dried mandarin, cocoa sable - \$13

**NZ cheese board**, 50g - 1 - \$12 | 2 - \$21 | 3 - \$28

Selection of NZ cheeses, served with candied walnuts, macerated fig paste, fresh pear, oat and lavosh crackers – ask our staff for today's cheeses!

## DESSERT WINE

	125ml	Bottle
<b>Nevis Bluff Lake Harvest Pinot Gris</b> , 500ml, Central Otago	\$13	\$67
<b>De Bortoli Noble One Botrytis Semillon</b> , 350ml, Australia	\$18	\$72
<b>Coney Wines 'Sticky Fingers' Noble Riesling</b> , Martinborough	\$20	\$80

## COFFEE - \$4.50 each

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

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

## TEA - \$4.50 each

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