



Desserts

Lemon Tart

with blueberry sauce, lemon crème fraiche and fresh & freeze-dried blueberries \$14

Berry Mess

with fresh Nelson berries, vanilla cream, berry compote & meringue \$14 GF option

Dark Chocolate Cremeux

white chocolate snow, fresh raspberry gel and shortbread crumb \$14

Affogato

Vanilla bean ice cream served with espresso with walnut & pine nut crumble \$11

With Baileys, Frangelico, Amaretto, Kahlua, Whiskey or liqueur of your choice \$18

Cheese Board

a selection of delicious New Zealand cheeses, lavosh crackers, apricots, grapes,

tomato chutney & honeycomb GF option available

For 1 person \$22 OR for 2 people \$28

Selection of Teas, Herbal Teas, Coffees & Hot Chocolate
or may be a Dessert Sticky Wine or Liqueur ?

** Please advise your wait staff of any allergies or special dietary requirements you may have, as we will gladly do our best to accommodate these. GF – Gluten Free. DF – Dairy Free. Veg – Vegetarian
10% surcharge on Public Holidays