

DESSERT

Dark Doris plum, vanilla poach apricot & apple crumble with toasted coconuts ice cream and pecan praline	\$9.50
Lemon tart by fresh whipped cream and caramelised lemon zest with lime sorbet.	\$9.50
Passion fruit brulee with apple & feijoa compote and ice cream	\$9.50
New Zealand Premium Choices of Selected Kapiti Ice cream with berry compote and a crisp tuille	\$13.50
Chocolate Parfait coffee cream, chocolate brownie, caramel ice cream, toasted hazelnuts	\$13.50
Vanilla panna cotta with rhubarb and strawberry compote, and raspberry sorbet	\$11.50
Ice Cream & Fresh Fruit Plate French vanilla Ice Cream served with slices of fresh seasonal fruit	\$12.50
Chesses Board	\$19.50

DESSERT WINE & PORT

Kim Crawford Reka 375ml	Glass \$9.50 / Bottle \$43.50
Allan Scott Late Harvest Riesling	Glass \$11.50 / Bottle \$49.50
Quinta de La Rosa Tawny 2004 375ml	Glass \$9.50 / Bottle \$43.50
De Bortoli Port 8 Year Old	Glass \$12.50 / Bottle \$69.50

COFFEES AND TEAS

Flat White	\$3.50
Cappuccino	\$3.50
Short Black	\$3.00
Long Black	\$3.00
Macchiato	\$3.00
Latte	Glass \$3.80 / bowl \$4.30
Mocha	Glass \$3.80 / bowl \$4.30
Hot Chocolate	Glass \$3.80 / bowl \$4.30
Chai latte	Glass \$3.80 / bowl \$4.30
Flavours to add to coffee	\$0.50
Caramel, Vanilla, Hazelnut and Chocolate Mint	

Teas

\$3.00

English Breakfast	Earl Grey	Chamomile
Japanese Green Tea	Peppermint	Raspberry
Lemon Zest		

SPECIAL COFFEES

All \$9.50

Kahlua	Baileys	Amaretto	Cointreau
Sambuca	Tia Maria	Irish	Hennessey