

### Desserts

# Apple Crumble

A traditional apple, cinnamon, spiced "body" but check out the crumble Served with mascarpone cream or Vanilla ice-cream.... or both \$12.00

## Kapiti ice-cream Sundae

Flavours - Vanilla Bean, Strawberry, Ginger Lemongrass or Triple Chocolate Served with whipped cream and "Callebaut" Dark Chocolate Sauce or Berry Coulee \$10.00

## Sticky date Pudding

....with lashings of butterscotch sauce Served with a ginger lemongrass ice-cream and mascarpone \$13.00

## **Affagato**

Two scoops of Vanilla Bean Ice-cream with "Callebaut" dark chocolate with a shot of espresso to pour over \$10.00

Try it with Frangelico Hazelnut Liqueur \$15.00

#### White Chocolate and Raspberry Cheesecake

Dark chocolate biscuit crust crowned with a white chocolate and raspberry infused cream cheese, served with fruit coulis and mascarpone \$14.00

#### Coffee and Cake

Your choice of coffee, tea or hot chocolate to accompany a slice of home-made Carrot Cake or Chocolate Hazelnut cake (gluten free) \$10.00

### Coffee and treat

Your choice of coffee, tea or hot chocolate to accompany

- Chocolate, dried apricot and pistachio slice sprinkled with coconut

- "Boterkoek" - A Dutch butter and almond slice
\$7.00

#### Cheeseboard

Choice of two cheeses served with fig and almond fruit bread, crackers, chutney and fresh grapes

Kikorangi Blue Camembert Vintage Cheddar Creamy Havarti

\$20.00

### Liqueur Coffee

Please ask our wait staff for our liqueur selection Topped with whipped cream and sprinkled with cinnamon \$12.00