

DESSERTS

White chocolate crème brulee velvety smooth and creamy vanilla bean-egg custard w vanilla ice cream \$12

French chocolate mousse w honey fig ice cream and cherry compote, Oreo shaving \$12

Bob ker ice cream- selection of homemade ice cream served in a brandy snap basket top w raspberry caramel sauce \$12

Warm sticky date pudding w butter scotch sauce and vanilla ice cream \$11.5

Chef made caramel white chocolate passion fruit cheese cake w whipped cream and a caramel raspberry ice cream \$12

A selection of fine NEW Zealand cheese w walnuts, dry fruit and cracker \$15

HOT DRINKS

Short black, long black ,flat white \$3.5

Cappuccino, latte , plunger coffee \$3.5

Hot chocolate \$3.5

Selection of tea \$3.5

Lemon, honey and ginger tea \$3.5

Special liqueur coffee \$8.5

Wine Corkage \$5 per bottle