

The Lakes

restaurant 

dessert

chocolaté tasting plate

fondant, brownie, ice cream and truffles
(please allow 10 minutes)

16.5

warm spiced pear torte

apple crumble ice cream and sauce anglaise

15.5

cookies and cream cheesecake

with milk chocolate shot

15.0

warm sticky date pudding

plum and crème farce ice cream and butterscotch sauce

15.0

banoffee crème brulee

glazed bananas and almond tuille

15.5

manuka honey and vanilla rice pudding

wild blackberry compote

15.0

affogarto

with vanilla bean ice cream and pistachio and chocolate biscotti
with your choice of either baileys, cointreau or tia maria,

15.0

cheese platter

selection of cheese, served with crackers and seasonal relish

18.0

dessert wine selection

2007 askerne dessert cabernet, hawke's bay, new zealand

65.0 - 375ml btl

2003 rose tree cottage noble riesling, marlborough, new zealand

11.5 - 90ml glass

45.0 - 375ml btl

2007 pegasus bay "encore" noble riesling, waipara, new zealand

55.0 - 375ml btl