

# M I I K A I N I O



## DESSERT WINE

Perrin & Fils Muscat Beaumes De Venise '07, Southern Rhone Valley, France	\$59.00	\$15.50
Spy Valley Noble Chardonnay '09 Marlborough	\$ 49.00	\$14.00
Milton Clos Samuel Viognier '09 Gisborne	\$61.00	\$16.50
Villa Maria Late Harvest Riesling '09 Marlborough	\$52.00	\$14.50
Kirkpatrick Fortified Merlot '09 Gisborne	\$55.00	\$15.00

## PORT 70MLS

Cockburns Fine Ruby	\$84.50	\$12.50
Warre's Kings Tawny	\$116.50	\$16.00
Churchills 10 Year Old Tawny	\$151.00	\$18.00
Taylor's 20 Year Old Tawny	\$210.00	\$27.50
Lincoln "The Archive" 40 Year Grand Tawny	\$168.50	\$22.50

## COGNAC & ARMAGNAC 30MLS

Cockburns Fine Ruby	\$84.50	\$12.50
Warre's Kings Tawny	\$116.50	\$16.00
Churchills 10 Year Old Tawny	\$151.00	\$18.00
Taylor's 20 Year Old Tawny	\$210.00	\$27.50
Lincoln "The Archive" 40 Year Grand Tawny	\$168.50	\$22.50

## GRAPPA 45MLS

Carpene Malvolti di Proseco – Italy	\$15.00
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## COFFEE AND TEA

Cappuccino, Flat White, Espresso, Long Black, Vienna, Macchiato, Ristretto, Latte	\$4.00
Decaffeinated Coffees	\$4.50
Soy Coffee	\$4.50
Chai Latte	\$4.50
Hot Chocolate	\$4.50
Selection of Fruit and Herbal Teas	\$3.80

## SPECIAL COFFEES ALL \$13.50

Mikano - Butterscotch, Baileys Irish Cream, coffee, cream
Almond Dream - Amaretto, coffee, cream and cinnamon
Chocolate Scotchman - Dewars, Dark Crème de Cacao, coffee and cream
French Connection - Grand Marnier, Cointreau, coffee and cream
Absolute Vanilla - Absolut Vanilla, White Cream de cacao, vanilla bean and hot chocolate
Fudge - Frangelico, Drambuie, coffee and cream
Mexican Kiss - Kahlua, Brandy, Baileys Irish Cream, coffee, cream
Mikano After-Dinner Mint - Crème de Menthe and frothy Hot Chocolate, cream

# M I I K A I N I O



## ■ DESSERTS

ALL \$16.00

Cinnamon & vanilla creme brulée with orange and almond biscotti

*wine match: Milton Clos Samuel Viognier '09 Gisborne \$16.50 gls*

Lime cheesecake with roasted rhubarb and lime syrup

*wine match: Villa Maria Cellar Selection Late Harvest Riesling '09 Marlborough \$14.50 gls*

Soft-centred hot chocolate tart, baked to order, with mint and chocolate ice cream

*wine match: Kirkpatrick Fortified Merlot '09 Gisborne \$15.00 gls*

Tiramisu – layered coffee soaked sponge, mascarpone and marsala mousse, chopped chocolate

*wine match: Kirkpatrick Fortified Merlot '09 Gisborne \$15.00 gls*

Hazelnut meringue cake with raspberry cream and raspberry sorbet

*wine match: Spy Valley Noble Chardonnay '09, Marlborough \$14.00 gls*

Chilled passionfruit soufflé with banana ice cream & coconut meringues

*wine match: Perrin & Fils Muscat Beaumes De Venise '07, Southern Rhone Valley, \$15.50 gls*

Affogato – vanilla ice cream, espresso coffee and your choice of liqueur shot

Selection of New Zealand ice creams and sorbets

## ■ CHEESE SELECTION 60g, All served with walnut bread and quince paste **\$12.50 EACH**

*Comté* - Firm & supple cheese, with a sweet taste, and a nutty tang

*Brie Fromage de Meaux* - Soft, even texture, creamy body - full of sweet smoky aromas

*Livarot* - washed rind soft cheese, thick supple texture with a pungent Earthiness and a spicy finish

*Bleu d'Auvergne* - Traditional cows milk blue cheese, moist and crumbly

*Chevrot Maitre Seguin* - Soft, fine and creamy cheese with natural rind

Cheeseboard

**\$45.50**

Selection of four of the above cheeses