

DESSERT menu

Created by Executive Chef Marie Penny



DESSERTS

Sticky fig & date pudding	22
<i>served warm with vanilla gelato, butterscotch sauce & almond praline</i>	
Spiced apple crepe	23
<i>served warm with custard, vanilla gelato, Anzac biscuit crumble & white chocolate powder</i>	
Chocolate plate	29
<i>dark choc torte, mousse & macaron, white choc bava rois & meringue, milk choc ice cream, cocoa puffed rice, chantilly mascarpone, raspberry coulis & salted caramel sauce</i>	
Champagne-glazed strawberries	23
<i>lemon sponge roll filled with lemon curd, white chocolate meringue, chantilly mascarpone</i>	
Housemade tiramisu	23
<i>salted caramel sauce, banana crisps & almond praline</i>	
Crème caramel	16
Chocolate macaron	6 ea

PLANT BASED DESSERTS

Chilled makrut lime & coconut rice pudding	22
<i>preserved peaches, mango sauce, passionfruit & ginger sorbet</i>	
Dark chocolate mousse	21
<i>raspberry textures, candied orange, chantilly plant cream, cocoa puffed rice</i>	
Orange & mango vegan crème brulee	23
<i>Biscoff cookies passionfruit & ginger sorbet</i>	

AFFOGATO

Caffè L'affare espresso	14
<i>with vanilla ice cream & a chocolate macaron add: Frangelico or Amaretto or Chambord 12 ea</i>	

LOCAL CHEESES

<i>with pickled pear, quince paste, crackers & walnut bread</i>	
Over the Moon OMG Triple Cream Brie	21
Kāpiti Te Tihi Aged Cheddar	21
Kāpiti Kikorangi Triple Cream Blue	21

DIGESTIFS

Beaumont Muscat Beaumes de Venise	14.5 / 68
<i>2023, France, 375mL Btl</i>	
De Bortoli Noble One	16.5 / 76
<i>2020, NSW Australia, 375mL Btl</i>	
De Bortoli 8 Year Tawny Port	12 / 110
Remy Martin VSOP	17
El Candado Pedro Ximenez	14
Remy Martin XO	35
Taylor's 20 Year Old Port	25 / 230

DESSERT COCKTAILS

Espresso Martini	20
<i>Absolute Vanilla Vodka, Kahlua, Frangelico, Harpoon Cold Brew</i>	
Banana Trade	20
<i>Banana-infused Jack Daniels, banana liqueur, cinnamon & vanilla syrup, coconut cream, & a touch of Harpoon Cold Brew</i>	
Dock Noir	20
<i>St Remy VSOP, Cherry Heering, Kahlua, finished with a touch of cream</i>	

Dessert & Cheese Allergen Guide

GF gluten free DF dairyfree EFeggfree NF nut free

✓ indicates the dish is free from that allergen

✗ indicates the dish contains that allergen

Can remove or substitute: indicates when an allergen can be removed or substituted

Desserts & Cheese	GF ✗	DF ✗	EF ✗	NF ✗
Housemade tiramisu, salted caramel, banana crisps & almond praline Contains:gluten,wheat,milk,egg,almonds,soy, alcohol Can remove: almonds				
Chocolate plate, salted caramel, raspberry coulis & chantilly mascarpone	✗	✗	✗	✗
Contains:gluten,wheat,milk,egg,soy,almonds, pistachios,hazelnuts Can remove: gluten, wheat, almonds, pistachios, hazelnuts				
Spiced apple crepewith Anzac biscuit crumble, custard, white chocolate & vanilla gelato Contains:gluten,wheat,oats,egg,milk,sulphites,soy,walnuts Can remove: walnuts	✗	✗	✗	✗
Champagne-glazedstrawberries, chantilly mascarpone, lemon sponge withlemon curd & white chocolate meringue Contains: gluten, wheat, milk, egg, soy, sulphites, citrus, alcohol	✗	✗	✗	✓
Warm sticky fig & date pudding, custard, butterscotch sauce, vanilla bean gelato & walnut praline Contains: gluten, wheat, milk, egg, soy, walnuts, alcohol, citrus Can remove: walnuts	✗	✗	✗	✗
Crème caramel Contains: Egg, milk	✓	✗	✗	✓ ✗
Chocolate macaron Contains:milk,egg,soy,almonds,pistachios,hazelnuts	✓ ✗	✗	✗	
Orange & mango soy crème brulee, Biscoff cookies, passionfruit & gingersorbet Contains: gluten,wheat,soy,citrus,sulphites Can remove : gluten, wheat		✓	✓	✓
Dark chocolate mousse raspberry textures, candied orange, chantilly plant cream, cocoapuffedrice Contains: citrus Can remove: citrus	✓	✓	✓	✓
Chilled coconut rice pudding with mango gel, tropical fruits & passionfruit & ginger sorbet Contains: citrus	✓	✓	✓	✓
Cheese board served with walnut bread, seeded crackers, blushing pear & quincepaste Contains: gluten,wheat,milk,sesame,walnuts Can remove or substitute: gluten, wheat, sesame, walnuts	✗	✗	✓	✗