

**Cheesecake of the week \$14**

House made cheesecake  
please ask wait staff for this week's flavour

**Crème Brulee \$17**

A choice of Espresso flavour crème brulee  
Or classic vanilla both Served with  
a side of house made churros

**Apple and Blackcurrant Crumble \$15 G.F**

Lightly spiced apples slowly cooked with  
blackcurrants & brandy topped with chunky  
crumble & served with a side of custard

**Chocolate and Baileys Mousse \$17 G.F**

Rich chocolate and baileys mousse served in a  
Glass with toasted hazelnuts & whipped cream

**Chocolate brownie \$12 G.F**

House made warm double chocolate brownie  
Served with whipped cream, chocolate  
ice cream and chocolate sauce

**Lemon Cup \$16 G.F**

Lemon curd, raspberry jelly, crumble, raspberry  
compote and lemon jelly layered in a glass and  
finished with whipped yoghurt & mini pavlova

**Ice cream \$12 G.F**

A selection of gourmet  
New Zealand ice creams

### **Affogato \$16 G.F**

Vanilla bean ice cream served with  
Espresso and your choice of one of the  
following liqueurs; Kahlua, Tia Maria,  
Frangelico, Amarula or Baileys

### **Coffee**

	Reg	Large
Short Black	\$3.50	
Long Black	\$4	
Flat White	\$4	\$5.50
Latte	\$4	\$5.50
Cappuccino	\$4	\$5.50
Mochaccino	\$4	\$5.50
Hot Chocolate	\$4	\$5.50

### **Teas**

All teas are \$3.50

Earl Grey

English breakfast

Peppermint

Camomile

Green

Lemon and ginger

Jasmine

Wild Raspberry

**Gluten free desserts are by request please**

**Let wait staff know so any adjustments**

**Can be made**