

# Desserts

<b>House made Pavlova</b>	<b>\$14</b>
<i>House made Crisp pavlova served with whipped cream, passionfruit coulis and fresh fruit</i>	
<b>Brownie</b>	<b>\$14</b>
<i>Chocolate, pecan and caramel brownie served with cream Chantilly and berry compote</i>	
<b>Double Chocolate Eaton Mess</b>	<b>\$18</b>
<i>Chocolate crumb, white chocolate mousse, raspberry gel almond tulle and yoghurt mint sorbet</i>	
<b>Lemon curd</b>	<b>\$17</b>
<i>Lemon curd, coconut crumb, mango jelly, mini pavlovas, and raspberry daiquiri ice served layered in a glass</i>	
<b>Caramelized Pear Tart</b>	<b>\$17</b>
<i>Caramelized pear served on a sweet pastry with cream patisserie, ricotta and balsamic reduction finished with an apple crumble ice-cream</i>	
<b>Ice Cream</b>	<b>\$14</b>
<i>Selection of gourmet New Zealand Ice Creams</i>	
<b>Affogato</b>	<b>\$16</b>
<i>Vanilla bean ice cream, espresso and your choice of one of the following liqueurs; Kahlua, Tia Maria, Frangelico, Amarula or Baileys</i>	

## Dessert wines

<i>Cloudy Bay Late Harvest Riesling (Marlborough)</i>		<i>350ml bottle \$62</i>
<i>Pegasus Bay "finale noble Semillion"</i>		<i>350ml bottle \$52</i>
<i>Framingham Noble Riesling (Marlborough)</i>	<i>125ml Glass \$8</i>	<i>350ml Bottle \$37</i>

## Port

<i>Porto Barros Vintage Character</i>	<i>Glass \$10</i>	<i>Bottle \$60</i>
<i>Sandeman's Tawny</i>	<i>Glass \$11</i>	<i>Bottle \$69</i>
<i>Porto Ten Year Old Tawny</i>	<i>Glass \$12</i>	<i>Bottle \$72</i>

# Coffee

	<i>REG</i>	<i>LARGE</i>
<i>Short Black</i>	\$3.50	
<i>Long Black</i>	\$4.00	
<i>Americano</i>	\$3.50	\$5.50
<i>Flat White</i>	\$4.00	\$5.50
<i>Cappuccino</i>	\$4.00	\$5.50
<i>Mochaccino</i>	\$4.00	\$5.50
<i>Latte</i>	\$4.00	\$5.50
<i>Macchiato</i>	\$4.00	\$5.50
<i>Piccolo</i>	\$4.00	
<i>Hot Chocolate</i>	\$4.00	\$5.50
<i>Syrups</i>	\$0.50	
<i>Soy</i>	\$0.50	

# Tea

*(all Teas are \$3.50 for one or \$6.00 for two)*

*English breakfast*  
*Earl Grey*  
*Green*  
*Jasmine*  
*Mint*  
*Darjeeling*  
*Rooibos*  
*Camomile*