



DESSERT MENU

Crème Brulee, raspberry compote, tuile
\$15

Tiramisu sundae
\$15

Lemon brioche pudding, meringue, curd
\$15

Kikorangi, tuteremoana cheddar, port soaked figs, lavosh, parmesan biscuits
\$19

Affogato, chocolate brandy truffle
\$11
with liqueur
\$17

DESSERT WINE

Lake Chalice Sweet Beak Late Harvest Riesling
\$30 bottle. \$6 glass

Limoncello
\$7 glass

House Port
\$6 glass





COFFEE

Flat White, Cappuccino,
Vienna, Hot Chocolate
\$4.20

Mochaccino
\$4.50

Latte
\$4.00 Medium, \$5.20 Large, \$4.00 Chai

Long Black, Short Black
\$3.50

Deluxe Hot Chocolate
Peppermint, Dark Chocolate
\$6.00

Iced Coffee, Iced Chocolate
\$6.50

Liqueur Coffee
\$10.50

Affogato
\$6.00

Syrups
\$0.80

TEA

English Breakfast, Earl Grey, Green,
Peppermint, Chamomile, \$3.50
Lemon & Ginger, \$4.00

LEAF TEA

A selection available please enquire
\$4.00

