

Dessert

Mango Brulée GF 18.00

A creamy mango Brulée served with berry burst sorbet and our almond, dark chocolate coconut biscotti .

Ice Cream Sandwich GF/VEGAN 18.00

Vegan snickers slices with coconut ice cream , orange and caramelised brandy nuts and chocolate sauce.

Raupo's Ice Cream V/GF 18.00

Ask your server for today's flavour.

Cheesecake V/GF 18.00

Raspberry and white chocolate cheese cake served with berry compote, Vanilla ice cream and dark chocolate shavings.

Peach and Almond Roulade DF/GF 18.00

House made rolled almond meringue stuffed with cinnamon infused peaches, coconut and lime custard.

Cheeseboard GFA 22.00

Aged cheddar, pakari blackcurrant cheddar, brie and blue cheese with assorted breads and crackers

Digestifs

Dessert Wine

Late Harvest Sauvignon Blanc	
~ Marlborough	
Glass	11.00
Bottle	55.00

Liqueurs

Baileys	10.00
Kahlua	10.00
Frangelico	10.00
Tia Maria	10.00
Galliano Vanilla	10.00
Grand Marnier	12.00
Amaretto	12.00
Cointreau	12.00

A full range of drinks are available to view on our beverage menu.

Thank you.

Coffee

Served Double Shot

Flat White	5.00
Cappuccino	5.00
Latte	5.00
Long Black	5.00
Mochaccino	5.50
Liqueur Coffee	13.00
Mug	+0.50
Soy/Oat/ Almond Milk	+1.00
Vanilla/Hazelnut/Caramel Syrup	+0.80
Decaf	+1.00

Hot Drinks

Hot Chocolate	5.50
Chai Latte	5.50
Turmeric Latte	5.50
Lemon, Honey, Ginger	5.00
Hibiscus, Ginger and Honey	5.00

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Thank You

Tea

English Breakfast	4.50
Earl Grey	4.50
Peppermint	4.50
Green	4.50
Otago Summer fruits	4.50
Gran's Garden	4.50
Japanese Lime	4.50
Chamomile	4.50
Rosehip	4.50
Nepal Masala	4.50

Please inform your waiter of any dietary requirements.

We are happy to accommodate our vegan diners, please ask the wait staff for options.



GF: Gluten Free

GFA: Gluten Free Available

DF: Dairy Free

DFA; Dairy Free Available

V: Vegetarian