

Dessert

Raupo Brulé **GF** 18.00

Tiramisu Brule scented with Kahlua, espresso and mascarpone served with savoiardi and vanilla ice cream

Cheesecake Of The Day **GFA** 18.00

Ask our wait staff for todays cheesecake flavor

Warm ginger pudding **GF/VEGAN** 18.00

A warm spiced ginger pudding stuffed with candied crystal ginger glaze topped with vegan vanilla bean ice cream

Raupo Ice Cream **GF** 16.00

House made delicacy blended with Armagnac Black Doris plum and caramelized almond crumble

Poached Pear pie 18.00

Poached pears and mascarpone stuffed warm pie scented with ground cinnamon served with vanilla ice cream

Cheeseboard **GFA** 22.00

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

Affogato **GF** 18.00

Vanilla ice cream, Allpress coffee and chocolate ganache, with your choice of liqueur

Digestifs

Dessert Wine

Late Harvest Sauvignon Blanc

~ Marlborough

Glass 12.00

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	5.50
Cappuccino	5.50
Latte	5.50
Long Black	5.00
Mochaccino	6.00
Liqueur Coffee	18.00
Mug	+0.50
Soy/Oat/ Almond Milk	+1.00
Vanilla/Hazelnut/Caramel Syrups	+0.80
Decaf	+1.00

Hot Drinks

Hot Chocolate	6.00
Chai Latte	6.00
Turmeric Latte	6.00
Lemon, Honey, Ginger	6.00
Hibiscus, Ginger and Honey	6.00

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Thank You

Tea

English Breakfast	5.00
Earl Grey	5.00
Peppermint	5.00
Green	5.00
Otago Summer fruits	5.00
Gran's Garden	5.00
Japanese Lime	5.00
Chamomile	5.00
Rosehip	5.00
Nepal Masala	5.00

Please inform your waiter of any dietary requirements.

We are happy to accommodate our vegan diners,



GF: Gluten Free

GFA: Gluten Free Available

DF: Dairy Free

DFA: Dairy Free Available

V: Vegetarian