
DESSERT

- Molten Chocolate Cake** 19.50
72% Dark Ghana Chocolate. Single Serve, gooey centre pudding. Served with raspberry coulis and Kapiti Triple chocolate icecream
- Kahlua Salted Caramel Brulée [GF]** 19.50
A Kahlua salted caramel coffee liqueur infused brulée, caramelised and served with Kapiti affogato ice-cream and salt caramel macaron
- Sticky Date Steamed Pudding** 19.50
Individual date, sultana and walnut steamed pudding served with butterscotch sauce and Kapiti vanilla bean ice-cream
- Apple & Rhubarb Crumble** 19.50
Lightly spiced granny smith apple and rhubarb, topped with oat & brown sugar crumble. Served with whipped cream & custard
- Baileys & White Chocolate Cheesecake** 19.50
A wedge of Bully's self-indulgent cheesecake finished with milk chocolate shavings & Kapiti raspberry white chocolate ice cream
- French Lemon Tart** 19.50
Classic style, refreshingly zesty baked lemon tart topped with Italian meringue. Served with limoncello curd
- Cheese Selection [GF]** 26.00
Our selection of four "Barry's Bay" cheeses and brie served with fig chutney, crackers, dried fruits, toasted nuts & grapes
- Affogato Coffee** 20.00
Double shot of coffee & liqueur of your choice. Both served over Kapiti vanilla bean ice-cream
Baileys, Kahlua, Kahlua Salted Caramel, Tia Maria, Glayva, Cointreau, Sambuca White, Benedictine, Drambuie, Frangelico, Amaretto, Midori, Wild Turkey Honey Liqueur, Jameson Irish Whiskey, Canadian Club Malibu, Galliano, Southern Comfort, Grand Marnier, Opal Nera Sambuca

DESSERT WINES

	75ml glass	375ml bottle
Pegasus Encore Noble Riesling	15.50	65.00