DESSERT

72% Dark Chocolate Delice 20.00
Decadent chocolate mousse on a brownie base with a ganache topping. Served with raspberry coulis and Kapiti Black Doris plum ice cream and raspberry chocolate bark

Kahlua Salted Caramel Brulée [GF] 20.00
A Kahlua salted caramel coffee liqueur infused brulée, caramelised and served with Kapiti affogato ice-cream and salt caramel macaron

Sticky Date Steamed Pudding 20.00
Individual date, sultana and walnut steamed pudding served with butterscotch sauce and Kapiti vanilla bean ice-cream

The Kiwi Pav 20.00
Classic Kiwi mini pavlova's with fresh fruit, chantilly cream, passionfruit sauce and Kapiti strawberries & cream ice cream

Baileys & White Chocolate Cheesecake 20.00
A wedge of Bully's self-indulgent cheesecake finished with milk chocolate shavings & Kapiti raspberry white chocolate ice cream

French Lemon Tart 20.00
Classic style, refreshingly zesty baked lemon tart topped with Italian meringue. Served with limoncello curd

Cheese Selection [GF] 27.00
Our selection of four "Barry's Bay" cheeses and brie served with fig chutney, crackers, dried fruits, toasted nuts & grapes

Affogato Coffee 21.00
Double shot of coffee & liqueur of your choice. Both served over Kapiti vanilla bean ice-cream

Baileys, Kahlua, 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