
Dessert Menu

Desserts

Whittaker's Dark Chocolate Mousse 15

Mint and chocolate chip parfait

Crème Brulee 15

Fresh fruit and espresso tuille

Panna Cotta 15

Vanilla poached pear and passionfruit

Strawberry Cheesecake 15

Meringue and strawberry coulis

Traditional Pavlova 15

Berries and cream

Trio of Ice Creams 13

Flavours of the day

Choice of chocolate or butterscotch sauce

Affogato 16

Vanilla ice cream, double espresso and your choice of liqueur

Cheese Plate for One

Served with lavosh, pear and date chutney and walnut bread

St Agur (Blue) - France 14

Ossau Iraty (hard cheese) – France 14

Over The Moon (Triple Brie) – NZ 14

All three cheeses 29

Dessert Wines

Lake Chalice Sweet Beak Late Harvest 2010. Marlborough 44

Gatti Piero Moscato 2014 Italy 5% alcohol 9gls 56

De Bortoli Noble One 2013 72

Port

Taylors Fine Tawny Port 9

Taylors 10yr Fine Tawny 12

Dows Fine Ruby Port 8

Whiskey & Cognac

Johnnie Walker Double Black Blend 12

Jameson Irish 12

Laphroaig 10 Year 15

Chivas Regal 12 Year 12

Glenfiddich 12 Year 12

Glenmorangie 10 Year 12

Dalmore 12 Year 20

Talisker 10 Year 18

Monkey Shoulder Triple Blend 12

Glenlivet 15 Year 15

Highland Park 18 Year 24

Courvoisier Cognac Very Special 15

Remy Martin Very Special Old Pale Cognac 18

Liquers & Digestives

Baileys Irish Cream, Kahlúa, Tia Maria 8.5

Peach Schnapps 8.5

Southern Comfort 8.5

Crème de Menthe 8.5

Galliano ‐ Vanilla, Amaretto, Sambucca 8.5

Benedictine, Drambuie, Grand Marnier, Cointreau 8.5

Lochan Ora 8.5