



Dessert

Apple & Raisin Filo (n) Calvados fluid gel, vanilla custard, honey & figs ice cream, walnut & ginger crunch	\$18.50
Thyme Crème Brûlée (gf) A twist on a classic served with chia shortbread and cherries	\$18.00
Jaffa Mousse Chocolate soil, orange jelly, summer berries, meringue	\$18.50
Sticky Date Pudding Vanilla ice cream, pistachio crumble, Salted bourbon butterscotch sauce	\$18.00
Trio of Sorbet (gf, v, dl) Seasonal slice fruits served with coconut yoghurt	\$18.00

“A taste that melts in the mouth” Cheese Selection

All Cheese’s come from New Zealand’s award-winning cheese makers at **“Kapiti Cheese”**. The cheese board includes a tasting of each of the below and comes with appropriate accompaniments

Choice of three cheese (for one/two)	\$30.00/55.50
Kikorangi Blue Aged Cheddar Pakari Brie	Smoked Cheddar Pakari Gouda Cumin
<i>Add cold cuts</i>	<i>\$10</i>

Signature Grazing Platter (enough for six to four people)
This cheese board includes a tasting of each of the **“Kapiti Cheese”**,
cold cuts and comes with appropriate accompaniments
\$100