

Dolci / Dessert

Tiramisu Classico Traditional Tiramisu of coffee soaked sponge layered with mascarpone, Marsala and cocoa 15.00

Vaso di Cioccolato A set Chocolate cream with whipped coconut cream, berries and biscuit.
Vegan, GF on request 15.50

Caramello Salato Salted caramel cheesecake mousse with a dulce de leche centre topped, with caramel covered popcorn *GF* 15.00

Crema Bavarese Bavarian Cream with lemon curd, limoncello jelly, white chocolate, mint granita and almond biscotti 15.00

Trio of Sorbet Three different sorbets served with a frangipane biscuit *GF & DF, Vegan on request* 15.00

Affogato Vanilla ice cream served with a double shot of espresso on the side 11.00
add a liqueur +8.00

Tia Maria | Frangelico | Amaretto | Cointreau | Malibu | Drambuie | Kahlúa | Baileys | Midori | Grand Marnier | Galliano Galliano | Black/ White Sambuca

Cafe / Coffee

Nespresso: regular / decaf

Short Black | Long Black 4.00

Cappuccino | Latte | Flat White | Mocha 5.50

Hot choc 5.50

Liqueur Coffee Espresso coffee, double shot of liqueur and whipped cream 13.00

Leaf Tea Selection NZ Breakfast | Earl Grey | Chamomile | Red Vanilla Raspberry | Peppermint | Tokyo Lime green tea 4.00

Aperitivo / Aperitif

Whitehaven Noble Riesling,
Marlborough btl 53.00

Astrolabe Late Harvest Chenin Blanc,
Marlborough btl 49.00

Port aged 10 years 12.00

Koakoa Limoncello 9.00