



DESSERTS



Banoffee Pie *(gf+ avail)*

\$16

In house made with fresh banana, caramel sauce, dusted with chocolate powder, fresh cream, served with maple walnut ice cream

Apple Crumble *(gf+ avail)*

\$15

A delicious combination of cinnamon and diced apple, house made crumble, heated and served with vanilla ice cream

Chocolate Mousse Cake *(gf+ avail)*

\$15

Made fresh in house and served with vanilla bean ice cream.

Poached Pear *(gf+ avail, ve avail)*

\$15

Poached fresh inhouse, served chilled with berry compote, oven roasted nuts with a scallop of vanilla ice cream

Chefs special *(gf+ avail)*

\$POA

Ask your friendly waitstaff for details

Affogato

\$11

Fresh espresso served with vanilla ice cream

Add a shot of liqueur for \$9

Drambuie, Frangelico, Baileys, Cointreau, Galliano, Kahlua and more

gf+ - can be prepared gluten free (according to the requirement set out by Coeliac NZ and the dining out programme), ve - Vegan. If you have any severe dietary requirements, allergies or coeliacs disease, please inform your waitstaff on ordering.

Please note we have a 1.9% surcharge for payWave and credit card transactions.

