

## Dessert

|  |    |
|--|----|
| <b>PETIT FOURS</b> , selection of petite desserts                                  | 19 |
| <b>PEANUT BUTTER AND CHOCOLATE BAR</b> , blood orange segment, cocoa nib nougatine | 17 |
| <b>APPLE AND FEIJOA WARM CRUMBLE</b> , vanilla ice cream                           | 16 |
| <b>PAVLOVA</b> , passion fruit cream, compressed pineapple, mint                   | 15 |
| <b>YOGHURT PANNA COTTA</b> , ginger snap, golden peaches, peach sorbet             | 15 |
| <b>MARSHMALLOW</b>   | 7  |
| <b>SOFT SERVE GELATO IN CONE</b>   | 6  |
| <b>TRIO SEASONAL FRUIT SORBET</b>  | 12 |

## Cheese

|  | ONE | TWO | THREE |
|--|-----|-----|-------|
| <b>BRIE DE MEAUX</b> , raw cow's milk, France                        | 16  | 25  | 35    |
| <b>WHITESTONE WINDSOR BLUE</b> , cow's milk, Five Forks, North Otago |     |     |       |
| <b>PICO PICANDINE</b> , goat's milk, Périgord, France                |     |     |       |
| <b>APPENZELLER</b> , raw cow's milk, Appenzell, Switzerland          |     |     |       |

## Sweet Wine & Fortified

|  | G  | B   |
|--|----|-----|
| <b>Château Garonelles de Climens</b> , 2013, Sauternes, Bordeaux, FR (375mls)<br><i>This botrytised Sémillon &amp; Sauvignon fermented in oak barrels is creamy-rich, honeyed &amp; unctuous</i>   | 14 | 63  |
| <b>Framingham</b> , Noble Riesling, 2016, Marlborough, NZ (375mls)<br><i>Impeccably balanced in the classic Germanic Beerenauslese style, this elegant yet powerfully citrusy, honeyed wine is consistently at the top of its class.</i> | 16 | 73  |
| <b>Vinoptima</b> , Noble, 2007, Gewürztraminer, Ormond, Gisborne, NZ (750mls)<br><i>Intense &amp; luscious. Butterscotch toffee, Manuka honey and zesty lemon, lime &amp; mandarin</i>   | —  | 293 |
| <b>Passage Rock</b> , Late Harvest Cabernet, 2016, Waiheke Island, NZ (375mls)   | 12 | 58  |
| <b>Campbells</b> , Muscat, NV, AU  | 13 | 58  |
| <b>Churchill's</b> , Reserve, NV, Douro, PT (200 ml)   | —  | 32  |
| <b>Churchill's</b> , 10 year Tawny, Douro, PT  | 9  | —   |
| <b>Bodegas Hidalgo</b> Trina, NV, Pedro Ximénez, Xérès-Jerez, ESP  | 12 | —   |

## Fair trade Coffee & Organic Tea

|   |     |
|---|-----|
| Espresso / Flat White / Latte / Cappuccino                | 4.5 |
| Chai Latte  | 5   |
| Callebaut 70% Hot Chocolate, vanilla marshmallow          | 6   |
| Liqueur Coffee  | 16  |
| Liqueur Hot Chocolate, vanilla marshmallow                | 16  |
| Affogato, espresso, vanilla ice cream (Liqueur available) | 9   |
| English Breakfast   | 5   |
| Earl Grey   | 5   |
| Gunpowder Green / Relaxing Herbs                          | 5   |
| Peppermint / LPF  | 5   |

## Digestif

|                                | SINGLE | DOUBLE |
|--------------------------------|--------|--------|
| Limoncello                     | 10     | 19     |
| Hennessy VS Cognac             | 11     | 19     |
| Delamain XO 'Pale & Dry'       | 14     | 26     |
| Laphroaig 10 y.o - Islay       | 17     | 33     |
| Glenfiddich 12 y.o - Speyside  | 12     | 23     |
| Glenmorangie Tùsail - Highland | 25     | 48     |
| Amaro Montenegro               | 10     | 19     |
| Amaro Averna                   | 10     | 19     |
| Fernet-Branca                  | 10     | 19     |
| Espresso Martini               |        | 17     |