

NOTE: This is a sample menu as our menus change often due to availability

To Finish

Apple Wellington – poached apples wrapped in puff pastry, white chocolate & maple cream, Granny Smith Sherbert (vv, nf)	16
Fried Custard – ginger & pear compote, salted caramel (nf)	15
Callebaut Chocolate Delice – raspberry sorbet, candied nuts	17
Cheese – choice of the following cheeses accompanied with a fig & walnut paste and grape jam (gf*) Mahoe Farmhouse Blue Mahoe Farmhouse Aged Edam Little River Brie	
One	10
Two	19
Three	27

Or finish with a drink...

Dessert wine and friends

Charles Wiffen Late Harvest Reisling, 2015, Marlborough	9/40	Amaretto	13
Moscato di Pantelleria, 2019, Sicily	11/50	Baileys	12
Johner Estate Noble Sauvignon Blanc, 2018, Gladstone	9/40	Drambuie	12
Taylor's Fine Ruby Port	12	Frangelico	12
Taylor's Tawny Port	12	Montenegro	12
Graham's 10 Year Tawny	14	Cointreau	12
Hennessy VSOP Cognac	12	Il Convento Limoncello	14
Pedro Ximenez Sherry	9	Dessert Cocktails	
		Irish Coffee	14
		Vegan Sour (whiskey/amaretto)	16

Olive.

We charge a 2% transaction fee on visa and master card credit cards. There is no fee for Eftpos accounts