

DESSERT MENU

Dark Chocolate Torte GF DF Vegan 16.5
Black Forest crumble, cherry sorbet, macerated cherries

Coconut & Pandan Panna Cotta GF DF 16
Raglan coconut yogurt, roasted lychee, palm sugar & puffed wild rice

Milk & Cookies 16
Peanut butter cookie, milk parfait, whipped milk chocolate, peanut crumble

Coffee Custard Slice "Ca Phe Viet" GF 16.5
Toasted almond, condensed milk ice cream, almond brittle

All ice creams are made In House at Macau

'Over the Moon' Cheeses, Choice of

Creamy Blue smooth, rich, decadent, sharp blue bite 75gr 15.5

Black Truffle Brie smooth with a luscious buttery flavour 100gr 16.5

Hand crafted in Putaruru 100% NZ ingredients served with grapes, quince paste & croutons

PORTS

	GLS	BTL
Taylor's Tawny from Portugal	10	76
Taylor's 10 year from Portugal	13	110
Taylor's 20 year from Portugal	19	169

LIMONCELLO

Santa Marta Limoncello great digestive 60ML 10

DESSERT COCKTAIL

MONKEY KING Sun Wu Kong Kahlua, Baileys, cream, 17
sugar syrup, chocolate dust, shaken served in a Margarita glass, garnished with peanut crumble

ESPRESSOTINI Fresh double espresso coffee, Vodka, 18
Kahlua, Vanilla, hard shaken, served in a chilled Martini glass

DESSERT WINES

	90ML	BTL
BrookFields Indulgence Viognier	12.5	50
Allan Scott Late Harvest Riesling	13.5	55

FUSION COFFEE

Espresso	4	Long Black	4
Flat White	4.5	Latte	5
Cappuccino	4.5	Americano	4
Mocha Latte	5.5	Chai Latte	5
Hot Chocolate & Sante Bar	6	Kids Hot Chocolate	3

SPECIAL COFFEES

Irish Coffee Jameson's Irish whiskey 16

Baileys Mint Kiss Baileys, Peppermint Schnapps 16

Jamaican Coffee Tia Maria, White Rum 16

Mexican Coffee Kahlua, Tequila 16

Italian Coffee Baileys, Frangelico 16

All double shot espresso coffee, topped with cream, dusted with cinnamon

T LEAF TEA

Sencha green tea, Earl grey blue flower, Monks blend, Peppermint, English breakfast, Chamomile, Liquorice. Berrylicious 4

