



DESSERT MENU

Japanese Cheesecake	17.5
White chocolate chards, cream cheese sorbet, blackberry gel	
Chilli Chocolate Bowl GF	17.5
Mascarpone, chocolate meringue, freeze dried cherries & lime zest	
Mango Pudding GF	17
Lime gel & zest, cream, freeze dried mandarin	
Portuguese Custard Tarts	17
A Macanese traditional delight lightly dusted with icing sugar	

CHEESE SELECTION

Each Cheese Served with grapes, quince paste, croutons & GF rice crackers

Over the Moon Creamy Blue smooth, rich, decadent, sharp blue bite	75gr	17
Over the Moon Black Truffle Brie smooth with a luscious buttery flavour	50gr	17
<i>Hand crafted in Putaruru 100% NZ ingredients</i>		

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

JAPANESE PLUM WINE

	90ML	BTL
Gekkeikan Japanese Plum Wine	10	60

LIMONCELLO

	60ML
Limoncello great digestive	10

DESSERT WINES

	75ML	BTL 250ML
Tempura Two Botrytis Semillon 2015 rich, apricots, citrus, marmalade	13.5	46

DESSERT COCKTAILS

MONKEY KING Sun Wu Kong Kahlua, Baileys, white chocolate liquor, cream & dusted with chocolate	17.5
ESPRESSOTINI Fresh double espresso coffee, Vodka, Kahlua	18

SPECIAL COFFEES

<i>Double shot, topped with cream, dusted with cinnamon</i>	All	17
Irish Jameson's Irish whiskey		
French Grand Marnier, Brandy, Kalua, orange peel		
Italian Tia Maria, Frangelico		
Coco Mex 1800 Coconut Tequila, Kalua		

FUSION COFFEE (locally roasted in Mt Maunganui)

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	6.5	Kids Hot Chocolate	3

T LEAF TEA

<i>Sencha green tea, Earl grey blue flower, Liquorice Star, Monks blend, Peppermint, English breakfast, Chamomile</i>	All	4.5
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