

DESSERT MENU

Matcha Tiramisu	17.5
Roasted white chocolate, espresso ice-cream	
Shibuya Honey Toast	17.5
Honey caramel, chocolate custard, roasted hazelnuts, miso ice-cream	
Coconut & Banana <small>Vegan GF</small>	17.5
Toasted coconut mousse, pandan sago, caramelised banana, coconut ice	
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

Hand crafted in Putaruru 100% NZ ingredients

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
Villa Massa Limoncello great digestive	10.5

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, sprinkle of toasted coconut	17.5
ESPRESSOTINI Fresh double espresso coffee, Vodka, Kahlua	18

SPECIAL COFFEES

Double shot, topped with cream, dusted with cinnamon 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	Matcha Latte	6
Chai Latte	5	Hot Chocolate & Sante Bar	6.5
Kids Hot Chocolate	3		

T LEAF TEA

All 4.5

Sencha green tea, Earl grey blue flower, Liquorice Star, Monks blend, Peppermint, English breakfast, Chamomile

