

DESSERT MENU

Chocolate Orange & Chai 18
Orange infused rich chocolate, Chai spiced sable biscuits, candied orange, mascarpone

Crème Caramel GF 17.5
Kafir lime, lemongrass and ginger spiced crème caramel, poached rhubarb, vanilla coconut yoghurt, chunky almond granola

Coconut & Banana Vegan GF 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 18

Over the Moon Black Truffle Brie smooth with a luscious buttery flavour 50gr 18

Hand crafted in Putaruru 100% NZ ingredients

PORTS

	60ML	BTL
Taylor's Tawny from Portugal	11	85
Taylor's 10 year from Portugal	15	135
Taylor's 20 year from Portugal	23	199

JAPANESE PLUM WINE

	90ML	BTL
Gekkeikan Japanese Plum Wine	11	75

LIMONCELLO

	60ML	BTL
great digestive	11	79

DESSERT WINES

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

DESSERT COCKTAILS

MONKEY KING Sun Wu Kong Kahlua, Baileys, white chocolate liquor, cream & dusted with chocolate 18

ESPRESSOTINI Fresh double espresso coffee, Vodka, Kahlua 18

SALTED CARAMEL MARTINI Vodka, Frangelico, salted caramel, cream, salt rimmed glass 18

SPECIAL COFFEES

Double shot, topped with cream, dusted with cinnamon All 18

Irish Jameson's Irish whiskey

French Grand Marnier, Brandy, Kalua, orange peel

Italian Tia Maria, Frangelico

FUSION COFFEE (locally roasted in Mt Maunganui)

Espresso	4	Long Black	4.5
Flat White	4.5	Latte	5
Cappuccino	4.5	Americano	4.5
Mocha Latte	5.5	Matcha Latte	6
Chai Latte	5.5	Tumeric Latte	6
Hot Chocolate & Sante Bar	7	Coconut Milk	extra 1

HERBAL TEAS T LEAF

Sencha green tea, Earl grey blue flower, Liquorice Star, Monks blend, Peppermint, English breakfast, Chamomile All 5