

DESSERT MENU

Chocolate Snickers "Shi Li Jia" 19
Milk chocolate & peanut butter cream cheese mousse, salted caramel sauce, pecan & butterscotch ice cream.

Hot Apple & Pear Spring Rolls **DF Vegan** 18.5
Apple and pear compote, cinnamon, coconut whipped cream, vanilla coconut ice cream

Mango & Coconut Sago **GF, DF, Vegan** 18.5
Coconut cream sago, mango purée, coconut yoghurt, almond nut praline, mango sorbet

Portuguese Custard Tart 15.5
A Macanese traditional delight, a single tart dusted with icing sugar, with a scoop of coconut vanilla ice cream

We use Duck Island Icecream – 100% NZ Vegan ingredients

LIMONCELLO 60ML BTL
great digestive 12.5 109

PORTS 60ML BTL
Taylor's Tawny from Portugal 12.5 89
Taylor's 10 year from Portugal 17 139
Taylor's 20 year from Portugal 24 209

JAPANESE PLUM WINE 90ML BTL
Gekkeikan 11.5 80

DESSERT WINES 75ML BTL 375ML
Gibbston Valley Late Harvest Pinot Gris 2018 16 76

DESSERT COCKTAILS
RUM BLOSSOM Rum base, passionfruit, vanilla, clarified milk, orange blossom water, over ice ball 21

ESPRESSOTINI Coffee, Vodka, Kahlua Shaken 20

LEMON CHEESECAKE Lychee liqueur, Frangelico, vodka, pineapple juice, lemon juice 20

SPECIAL COFFEES
Double shot, topped with cream, dusted with cinnamon All 19

Irish Jameson's Irish whiskey

French Cointreau, Brandy, Kahlua, orange peel

Italian Tia Maria, Frangelico

FUSION COFFEE (locally roasted in Mt Maunganui)

Espresso	5	Long Black	5
Flat White	5.6	Latte	6
Cappuccino	5.6	Americano	5
Mocha Latte	7	Tumeric Latte	6.8
Chai Latte	6.2	Coconut Milk	extra 1.5
Hot Chocolate & Sante Bar	8		

HERBAL TEAS T LEAF All 5.5
Sencha green tea, Earl grey blue flower, Liquorice Star, Monks blend, Peppermint, English breakfast, Chamomile

