



SUMMER DESSERTS

Vanilla Bean Brulee served with biscotti 12

Brown Sugar Pavlova roasted fruits, whipped cream, lemon syrup

Pear and Ginger Pudding warm winter upside pudding, toffee sauce, maple and walnut ice cream 12

White Chocolate and Raspberry Tiramisu a classic Italian Trifle with layered sponge fingers, raspberries and a white chocolate mascarpone cream 12

Fruit Crumble toffee apple and mixed fruit, oat crumble, boysenberry ice cream, pouring cream 12

Banoffee Sundae fresh banana, caramel sauce, vanilla ice cream, honeycomb, chocolate crackle, whipped cream 12

Cheese Plate a wedge of New Zealand's finest blue cheese with apple and mustard chutney, pickled onions and fig and walnut bread 16

OR add Barros Tawny Port 23

Affogato Chateau vanilla ice cream with a double shot of espresso to drink or mix, served with biscotti 13

OR add a double shot of Baileys or Kahlua 20

Chateau Ice Cream choose any 3 of the following flavours:

Vanilla, Hokey Pokey, Cookies & Cream, Gum Drops, Passionfruit Ripple, Berry Sorbet, Maple & Walnut, Dutch Chocolate, Orange Choc Chip or Boysenberry Ripple

With your choice of chocolate or caramel sauce 10

Cakes from the Cabinet served with ice cream, cream or yoghurt

Chef's Mini Selection 3 small treats \$9 or 5 small treats \$12

Special Coffees 12

Your choice of: Baileys, Kahlua, Tia Maria, Brandy, Jameson, Frangelico