



## DESSERTS MENU

**Bailey chocolate mousse** **\$15**

With a hazelnut dacquoise, candied hazelnut crumb  
& cardamom infused crème fraiche sorbet

**Crème brûlée** **\$15**

Tonka bean crème brulee with coffee  
ice cream & hazelnut crumb

**Coconut Panna cotta** **\$15**

With passionfruit curd, toasted coconut &  
mango sorbet

**Caramelized white chocolate  
& peach cheesecake** **\$15**

With a champagne sorbet & toasted granola

**Selection of home-made sorbets** **\$13**

With chocolate crumb & caramel chard

**Cheese board** **\$28**

Little River blue, brie de moutere, walnut  
& fenugreek bel paso & vintage Waikato  
with dried figs, beetroot chutney, basil pesto,  
homemade focaccia bread, crackers & olive