



DESSERT

Honey & lavender cake , boysenberry & sage ice-cream	16
Limoncello crème brûlée , lemon curd, cherry buttermilk ice-cream*	16
Valrhona chocolate brownie , vanilla coconut cream, salted caramel	13
Brandy snaps (2), chocolate ganache	8
Donuts (6), cinnamon sugar, caramel popcorn, peanuts	12
Affogato ; espresso, vanilla bean ice-cream*	10

CHEESE

All cheese (40gm) are served with seeded lavosh, wafer crackers*, pear & honey, walnuts:

Mt Eliza Blue Monkey	15
Pasteurised cow's milk, 6 weeks old, made in Katikati. Based on traditional Stilton, rich and buttery.	
Meyer Vintage Gouda	13
Pasteurised cow's milk, aged 18 months, made in the Waikato. Sharp and fruity with firm sometimes crumbly texture.	
Evansdale Cheese, Tania Smoked Brie	13
Pasteurised cow's milk, 4 weeks old, made in Dunedin. Hot smoked in Manuka wood chips.	
Clevedon Valley Buffalo Company, Marinated Buffalo Cheese	13
Soft cheese from buffalo milk, made in Clevedon. Marinated in olive oil, roast garlic and thyme.	

COFFEE & TEA

Flat white, latte, cappuccino	4.50
Long black, short black, Americano	4.00
Mochaccino	4.80
Hakanoa Spicy Chai latte	4.80
Extra shot, decaf, soy milk, almond milk, side of milk or cream	0.80
West Coast Cocoa Hot Chocolate	4.80
Regular, dark, peppermint or caramel	
Harney & Sons Loose Leaf Tea	4.80
Supreme Breakfast, Earl Grey Supreme, Paris, Peppermint, Raspberry, Gunpowder Green, Hot Cinnamon, Chamomile	

*Meals can be made gluten free. (Gluten free bread \$3 extra)