



DESSERT

- Rosewater cheesecake**, rhubarb cannelloni \$15
- Passionfruit friand**, white chocolate, passionfruit yoghurt, mango \$16
- Mint & lemongrass crème brûlée**, lychee, pina colada. \$15
- Prosecco jelly**, berries, berry sorbet* \$15
- Chocolate cone**; Valrhona chocolate brownie,
coconut mascarpone, salted caramel, espresso panna cotta \$16

CHEESE

All cheese (50gm) are served with seeded lavosh, wafer crackers*, savoury granola, muscatels:

- Mt Eliza Blue Monkey** \$15
Pasteurised cow's milk, 6 weeks old, made in Katikati. Based on traditional Stilton, rich and buttery.
- Cwmglŷn Farmhouse Cheese** \$17
Raw, organic cow's milk, 3 months old, made in Eketahuna. Traditional English farmhouse style cheese with a natural rind. Each cheese is made from the milk of one jersey cow, there are four cows in the herd.
- 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.

Meal can be made gluten free*
Gluten free bread available
(add \$3)