



## DESSERT

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<b>Valrhona chocolate brownie</b> , coconut mascarpone, salted caramel . . . . .	\$13
<b>Prosecco jelly</b> berries, berry sorbet* . . . . .	\$15
<b>Mint &amp; lemongrass crème brûlée</b> , lychee, pina colada. . . . .	\$15
<b>Brandy snaps</b> (2), chocolate ganache . . . . .	\$8
<b>Donuts</b> (6), cinnamon sugar, caramel popcorn, peanuts . . . . .	\$11
<b>Affogato</b> , double espresso, vanilla bean ice-cream* . . . . .	\$8

## CHEESE

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

<b>Mt Eliza Blue Monkey</b> . . . . .	\$15
Pasteurised cow's milk, 6 weeks old, made in Katikati. Based on traditional Stilton, rich and buttery.	
<b>Cwmglŷn Farmhouse Cheese</b> . . . . .	\$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.	
<b>Evansdale Cheese, Tania Smoked Brie</b> . . . . .	\$13
Pasteurised cow's milk, 4 weeks old, made in Dunedin. Hot smoked in Manuka wood chips.	
<b>Clevedon Valley Buffalo Company, Marinated Buffalo Cheese</b> . . . . .	\$13
Soft cheese from buffalo milk, made in Clevedon. Marinated in olive oil, roast garlic and thyme.	

## COFFEE & TEA

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Flat white, latte, cappuccino . . . . .	\$4
Long black, short black, Americano . . . . .	\$3.50
Mochaccino . . . . .	\$4.50
Hakanoa Spicy Chai latte . . . . .	\$4.50
Extra shot, decaf, soy milk, almond milk, side of milk or cream . . . . .	\$0.80
<b>West Coast Cocoa Hot Chocolate</b> . . . . .	\$4.50
Regular, dark, peppermint or caramel	
<b>Harney &amp; Sons Loose Leaf Tea</b> . . . . .	\$4.50
Supreme Breakfast, Earl Grey Supreme, Paris, Peppermint, Raspberry, Gunpowder Green, Hot Cinnamon, Chamomile	

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