



DESSERT

Strawberry mousse , basil, balsamic	17
Liquorice & coconut panna cotta , white chocolate, blood orange*	16
Limoncello crème brûlée , lemon curd, cherry buttermilk ice-cream*	16
Smoked mascarpone semifreddo , dark chocolate, mocha, lady finger	16
Honey & lavender cake , boysenberry & sage ice-cream.	16

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.	

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