



DESSERT

Sticky date pudding , maple, candied walnuts, cajeta	17
Mint chocolate mousse *	16
Brandy snaps (2), chocolate	8
Donuts (6), cinnamon sugar, caramel popcorn, peanuts	12
Affogato ; espresso, vanilla bean ice-cream, biscotti*	11

CHEESE

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

Mt Eliza Blue Monkey	16
Pasteurised cow's milk, 6 weeks old, made in Katikati. Based on traditional Stilton, rich and buttery.	
Meyer Vintage Gouda	14
Pasteurised cow's milk, aged 18 months, made in the Waikato. Sharp and fruity with firm sometimes crumbly texture.	
Evansdale Cheese, Tania Smoked Brie	14
Pasteurised cow's milk, 4 weeks old, made in Dunedin. Hot smoked in Manuka wood chips.	
Clevedon Valley Buffalo Company, Marinated Buffalo Cheese	14
Soft cheese from buffalo milk, made in Clevedon. Marinated in olive oil, roast garlic and thyme.	

COFFEE & TEA

Vittoria Coffee	
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)