

## Dessert

<b>PETITS FOURS</b> , selection of petite desserts	18
<b>POACHED PEAR</b> , coconut chocolate cremeux, crunchy chocolate, warm chocolate sauce (GF available)	16
<b>CARROT CAKE</b> , cream cheese chantilly, carrot compote, pumpkin granola, orange segment	15
<b>APPLE TARTE TATIN</b> , caramelised apple, puff pastry, burnt bread crumble, vanilla ice cream	17
<b>CARDAMOM MILKY RICE</b> , tamarillo, puff wild rice, tamarillo chips, cardamom ice cream (GF)	15
<b>MARSHMALLOW</b> (GF)	5
<b>TRIO SEASONAL FRUIT SORBET</b> (GF)	12

## Cheese

	ONE	TWO	THREE	FOUR
<b>BRIE DE MEAUX</b> , raw cow's milk, France	15	24	32	38
<b>FOURME D'AMBERT</b> , cow's milk, Auvergne, France				
<b>PICO PICANDINE</b> , goat's milk, Périgord, France				
<b>APPENZELLER</b> , raw cow's milk, Appenzell, Switzerland				

gluten free accompaniments available

## Sweet Wine & Fortified

	G	B
<b>Château Garonelles de Climens</b> , 2013, Sauternes, Bordeaux, FR (375mls) <i>This botrytised Sémillon &amp; Sauvignon fermented in oak barrels is creamy-rich, honeyed &amp; unctuous</i>	14	63
<b>Framingham</b> , Noble Riesling, 2018, Marlborough, NZ (375mls) <i>Impeccably balanced in the classic Germanic Beerenauslese style, this elegant yet powerfully citrusy, honeyed wine is consistently at the top of its class.</i>	16	73
<b>Vinoptima</b> , Noble, 2007, Gewürztraminer, Ormond, Gisborne, NZ (375mls) <i>Intense &amp; luscious. Butterscotch toffee, Manuka honey and zesty lemon, lime &amp; mandarin</i>	—	293
<b>Astrolabe</b> , Late Harvest Chenin Blanc, Wrekin' Vineyard, 2018, Marlborough, NZ (375mls)	13	58
<b>Chambers</b> , Muscat, NV, AU (375 mls)	11	53
<b>Churchill's</b> , Reserve, NV, Douro, PT (750 ml)	9.5	88
<b>Churchill's</b> , 10 year Tawny, Douro, PT	19	120
<b>Alvear</b> , Moscatel, NV, Montilla, Córdoba, ES (750ml)	9	70
<b>Bodegas Hidalgo</b> Trina, NV, Pedro Ximénez, Xérès-Jerez, ESP	12	—
<b>La Guita</b> , Manzanilla, NV, Jerez, ES	12	—

## Fair trade Coffee & Organic Tea

<b>Black</b> , long/short	4
<b>White</b>	4.5
<b>Chai Latte</b>	5
<b>Callebaut 70% Hot Chocolate</b> , vanilla marshmallow	6
<b>Liqueur Coffee</b>	16
<b>Liqueur Hot Chocolate</b> , vanilla marshmallow	16
<b>Affogato</b> , espresso, vanilla ice cream (Liqueur available)	9
<b>English Breakfast / Earl Grey</b>	5
<b>Green / Chamomile</b>	5
<b>Peppermint / Lemongrass, Ginger, Kawakawa</b>	5

## Digestif

	SINGLE	DOUBLE
<b>Limoncello</b>	10	19
<b>Hennessy VS Cognac</b>	11	19
<b>Delamain XO 'Pale &amp; Dry'</b>	14	26
<b>Laphroaig 10 y.o - Islay</b>	17	33
<b>Glenfiddich 12 y.o - Speyside</b>	12	23
<b>Nikka Yoichi Japan</b>	23	45
<b>Amaro Montenegro</b>	10	19
<b>Amaro Averna</b>	10	19
<b>Fernet-Branca</b>	10	19
<b>Espresso Martini</b>		17