
DESSERT

VANILLA BEAN ICE CREAM | \$8 

chocolate, raspberry or caramel sauce (Add \$2 for caramel)

VANILLA CRÈME BRULÉE | \$13 

house-made shortbread

WARM CHOCOLATE BROWNIE | \$13

dark chocolate mousse, raspberry and white chocolate ice cream, raspberry coulis

LEMON AND PASSIONFRUIT CHEESECAKE | \$13

raspberry sorbet, lemon curd, raspberry coulis

STICKY DATE PUDDING | \$13

butterscotch sauce, vanilla bean ice cream, cashew praline

FEIJOA AND APPLE CRUMBLE | \$14

cream, vanilla bean ice cream

'WHAT THE FOOD' BANOFFEE TART | \$16 

creamy banana caramel, chocolate ganache, banana pecan crumb,
whipped coconut cream (RSF, GF, DF, V)

CHEESE SELECTION 

1 cheese \$15 | 2 cheeses \$25 | 3 cheeses \$33

Cheese served with crackers and toasted crostini

Over the Moon Creamy Blue w honey, pears and walnuts

Over the Moon Triple Cream Brie w quince jelly

Kapiti Aged Cheddar w fig and balsamic relish



GLUTEN FREE



GLUTEN FREE AVAILABLE