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## DESSERT

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**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

**ORANGE AND WHITE CHOCOLATE CHEESECAKE | \$13**

raspberry glaze, orange segments

**HONEY AND TYHME PANNACOTTA | \$13**

white wine and saffron poached apricots, pistachio crumb

**WALNUT AND PECAN TART | \$13**

bourbon anglaise

**WARM CHOCOLATE BROWNIE SUNDAE | \$13**

vanilla bean ice cream, raspberry coulis, cream, cashew sprinkle

**'WHAT THE FOOD' AFTER DINNER MINT | \$16**

peppermint tart, cacao mousse [RSF, GF, DF, vegan]

**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