
DESSERT

VANILLA BEAN ICE CREAM | \$10 ^{GF}

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

VANILLA CRÈME BRULÉE | \$14 ^{GFA}

passionfruit shortbread

BANOFFEE CHEESECAKE | \$14

salted caramel, banana chips, chocolate soil

WARM CHOCOLATE BROWNIE | \$14

chocolate hazelnut truffles, raspberry coulis, white chocolate and raspberry ice cream

LEMON TART | \$14

lemon curd, chantilly cream, raspberry coulis

YOGHURT PANNACOTTA | \$14

boysenberry compote, white chocolate shavings, macadamia crumb

SALTED CARAMEL SUNDAE | \$14 ^{GFA}

sticky date chunks, vanilla bean ice cream, cream cashew praline

FEIJOA AND APPLE CRUMBLE | \$14

cream, cinnamon ice cream

'WHAT THE FOOD' BLACK FORREST TART | \$16

cacao mousse [RSF, GF, DF, Vegan]

CHEESE SELECTION ^{GFA}

1 cheese \$17 | 2 cheeses \$27 | 3 cheeses \$35

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