

Warm chocolate banana cake, passion fruit ganache maple and walnut ice cream		<b>15</b>
Cointreau pain de gêna, almond sable, white chocolate parfait		<b>15</b>
Summer berry mousse, rose jelly		<b>15</b>
Mandarin crème brulee, ginger almond crunch,		<b>15</b>
Chef's selection of petit fours		<b>15</b>
Seasonal fresh fruit plate*		<b>15</b>
New Zealand ice creams and sorbets (per scoop)		<b>5.5</b>
Ice creams	Chocolate	Sorbets
	Strawberry	Lemon and lime
	Vanilla bean	Mango and passion fruit
	Hokey pokey	Strawberry
		Raspberry
New Zealand Kapiti cheese platter		<b>28</b>
Kakariki Brie, pear <i>smooth and creamy texture</i>		<b>15</b>
Trig & McKenzie, quince jelly <i>textured cheese with a blue tang</i>		<b>15</b>
Tuteremoana cheddar, fig <i>zesty bite and firm, crumbly body</i>		<b>15</b>
<b>DESSERT WINES</b>		
The Ned Noble Sauvignon Blanc, Marlborough	Glass	<b>14</b>
	Bottle	<b>69</b>
<b>SPECIALITY COFFEE</b>		
<i>Irish</i>	– Irish whiskey	<b>10</b>
<i>French</i>	– Cointreau	
<i>Spanish</i>	– Kahlua	