



### STICKY DATE AND PALE ALE PUDDING

Sticky date pudding made with our very own Delicious Pale Ale served warm with caramel sauce and gingernut ice cream > \$14

### TROPICAL CHIA SEED PARFAIT [V] [GF]

Layers of coconut cream and chia seed pudding served with a mango and passionfruit compote and frozen vanilla cream > \$14

### THE DUX CONFECTION

A deliciously gooey chocolate-centred par-baked raisin and oatmeal cookie, served with vanilla ice cream, and smothered in chocolate fudge sauce > \$14

### THE SILLY TART

There's nothing silly about this delicately balanced zesty and smooth lemon tart served with white chocolate and raspberry ice cream > \$14

### CARAMELISED SEASONAL FRUIT [GF]

A lighter, satisfyingly sweet, caramelised fresh fruit dessert, served with sweetened amaretto mascarpone and almond biscotti > \$14

### CHEESE BOARD

Gold medal [2016] Puhoi valley Te muri **triple cream brie**; Gold medal [2016] Puhoi valley **gorgonzola**; Puhoi valley **extra mature cheddar**, quince paste, confit onions, baguette, water crackers. Please allow 20 minutes to prepare > \$26

### DESSERT WINE

#### LAKE CHALICE — SWEET BEAK RIESLING

Marlborough  
90ml \$10.5  
375ml Bottle \$42

#### PEGASUS BAY FINALE — RIESLING

Waipara  
375ml Bottle \$59

### PORT, BRANDY, WHISKEY

SANDEMAN TAWNY 60ml \$9.5  
SANDEMAN LBV 60ml \$11.5  
SANDEMAN 10YR 60ml \$14

REMY MARTIN VSOP \$19  
REMY MARTIN XO \$35

TEELING SINGLE GRAIN \$13.5  
GLENMORANGIE 10 YEAR OLD \$13  
THE DALMORE 12 YEAR OLD \$19  
JURA SUPERSTITION \$17  
CHIVAS REGAL 12 YEAR OLD BLEND \$13

### LIQUEUR COFFEE

Your choice of Amaretto, Drambuie  
Cointreau, Frangelico, Baileys,  
Irish Whiskey, Sambuca, Tia Maria \$12

Web version may differ from the menu available on the day of your visit

Please let us know if you have any food allergies or intolerances