



DESSERT

Kiwi fruit and avocado Avocado crèmeux, lime curd, pickled cucumber, yoghurt granite	<i>17</i>
Valrhona chocolate terrine Salted kumara caramel, meringue, milk ice cream	<i>18</i>
Banana ice-cream 'sundae' Peanut butter mousse, chocolate brownie, salted caramel rice bubbles	<i>17</i>
New season strawberry pavlova Kaffir lime leaf, white chocolate mascarpone, passion fruit sorbet	<i>17</i>
Meyer lemon + shortbread Baked lemon curd, shortbread glaze, candied lemon, ricotta ice cream	<i>17</i>

Cheese

Today's selection of constantly evolving, locally sourced and European cheese will be advised by your waiter.

All served with house-made biscuits and condiments.



TO DRINK

Little Italy	16
Rye, Cynar & Antica Formula	
Brandy Alexander	16
Cognac, dark and light chocolate liqueurs & cream	
Espresso Martini	22
42 Below Vodka, Patron XO, coffee espresso, Quick Brown Fox	
2015 Misha's 'The Cadenza' Gewürztraminer, Central Otago	15
2014 M. Chapoutier Muscat de Beaumes de Venise, Rhône Valley	15
2014 Nevis Bluff 'Late Harvest' Pinot Gris, Central Otago	16
2016 Marisco 'A Sticky End' Sauvignon Blanc, Marlborough	16
NV Clearview 'Sea Red', Hawke's Bay	17
2014 Pegasus Bay 'Aria' Late Picked Riesling, Waipara	18
NV Warre's Warrior Finest Reserve	11
2009 Dow's Late Bottle Vintage	12
2008 Graham's Late Bottle Vintage	12
NV Graham's 'Six Grapes' Reserve	13
NV Graham's 10 Year Old Tawny (Served from Jeroboam)	14
NV Graham's 20 Year Old Tawny	21
NV Lustau Oloroso 'Don Nuño'	12
NV Lustau Pedro Ximénez	14