

the Grill

Desserts

Chocolate Tasting Plate , hand crafted chocolates to share	12.5
Amora Apple Strudel with an apple jelly topped, calvados panna cotta, honey and thyme ice cream	16.5
Baked Blueberry & Marmalade Cheesecake , with salted caramel, cashew nut ice cream	16.5
Caramelised Banana Bavarois , with hazelnut cherry nougat glaze	16.5
Chocolate Ginger Mousse on green tea cake quenelle of hazelnut cream and cardamom ice-cream	16.5
Saffron Crema Catalana Brûlée , with spiced pears, labneh cream and sesame wafer	16.5

Dessert Wines

	Glass	Bottle
Tietjen Witters Voignier, Gisborne	11.0	42.0
Hawkes Ridge Wine Estate Late Harvest Voignier	12.0	42.0
Ngatarawa Stables Late Harvest	12.5	46.0
Wild Earth Late Harvest Riesling	14.0	46.0

New Zealand Cheese Selection

Served with fruit relish, toasted fruit bread and Assorted Crackers

Choose From:

Kikorangi

Kapiti Cheese's award winning and long serving stunning triple cream cheese with a golden curd and rich buttery texture marbled with dense blue veining

Totara Tasty

Aged for 18-24 months this is a classic, strong flavoured vintage cheddar with a crunchy texture and sharp finish. Cheddar the way they made them in the old days.

Mt Domet Double Cream Brie

Named after one of North Otago's highest mountains, this unstabilised variety is made from cow's milk with extra cream added. This has created a smooth textured cheese with a wicked rich flavour that strengthens with ageing to run at full maturity.

1 Cheese Variety	18.5
2 Cheese Variety	20.5
3 Cheese Variety	22.5

Ports

Quinta De La Rosa Tawny	10.5
Barros Porto 10 Year Old Tawny	12.5
Barros Porto 10 Year Old Ruby	12.5
Taylor's 10 Year Old Tawny Port	13.0

Cognacs

Hennessy Very Special Cognac	12.0
Hennessy VSOP Cognac	17.0
Camus Cognac VS Deluxe	19.0
Hennessy XO Cognac	27.0