



TO-GO-CAFÉ BAR RESTAURANT

DESSERT MENU

DESSERTS

Chocolate Pannacotta (GF, NF) 17
Matcha mascarpone, fresh berries

Earl Grey Cheesecake 16
Fresh strawberry, blueberry & lemon whipped cream

Blood Orange & Almond Cake (GF) 13
Dark rum, orange crème, blood orange

Cheese Board 27
Whitstone's Blue vein & creamy brie, Kapiti smoked cheddar, fresh fruit, homemade chutney, crackers

Ice Cream Selection per scoop 5
Vanilla, cookies n' cream, chocolate, boysenberry ripple

Ice Cream Sundae 15
Vanilla, cookies n' cream & chocolate ice cream, fresh fruit, meringue, chocolate sauce

COFFEE

Affogato 8
Vanilla ice cream, espresso

Irish Coffee 15
Jameson whiskey, Baileys, espresso, cream

Baileys Hot Chocolate 13

PORT

De Bortoli - Premium Tawny Port 8 YO 12

DESSERT WINE

Lake Hayes Noble 10 60



NF- Nut Friendly GF - Gluten Friendly

We have a mixed use kitchen so menu items may contain, or come into contact with: wheat, eggs, peanuts, tree nuts, and dairy products.

If you have any allergies or special dietary requirements, please let your server know