



DESSERT

SOMETHING SWEET

VANILLA CREME BRULEE

Poached pear, vanilla crumbs

\$18

CHOCOLATE FONDANT

Coffee mascarpone, orange sorbet

\$18

BAKED APPLE

Grilled lemon custard, smoked salted caramel toffee, lemon sorbet

\$18

GIANTS BASQUE CHEESECAKE

Pistachio and white chocolate, Turkish coffee crumble, vanilla ice cream

\$18

BLACK FORREST ON THE BOOZE

Creamy berry ice cream, cherry compote, chambord shot, chocolate cake, chocolate sauce, whipped cream

\$19

CHEESE PLATTER

Kikorangi blue, brie, smoked cheddar, fig & pear chutney, quince paste, grapes, crackers

\$28

ICE CREAM & SORBET SELECTION

Vanilla bean, chocolate, mixed berry sorbet

PER SCOOP \$5

GF - GLUTEN FRIENDLY, DF - DAIRY FRIENDLY, NF - NUT FREE, VG - VEGAN, V - VEGETARIAN

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