

DESSERTS

<p style="text-align: center;">Dessert Sampler <i>A selection of our dessert menu</i> \$25</p>

Chocolate and summer berry mousse parcel	12.5
<i>with chocolate garnish, fresh berries and three sauces</i>	
Warm gingernut pudding	12.5
<i>served with a creamy caramel sauce and accompanied by a miniature creme caramel</i>	
Pistachio and apricot baklava	12.5
<i>nut and apricot mixture wrapped in filo pastry, soaked in a spicy syrup, served with a soft vanilla bean ice-cream</i>	
Peach daquoise	12.5
<i>layered with meringue sheets. Served with caramelised peaches and vanilla anglaise</i>	
Chefs petit four selection	15
<i>a selection of four chocolates or candies handmade by our Pastry Chef</i>	
Fruit plate	14
<i>using seasonal fruits, the chef will prepare a colourful and tasty fruit selection</i>	
New Zealand ice cream (per scoop)	4
<i>please ask for the available flavours</i>	
New Zealand cheese selection	24
<i>award winning New Zealand cheeses, served with pepper lavosh and fruits</i>	

All prices are inclusive of 12.5% goods and services tax