DESSERT



TO DRINK

DESSERT & FORTIFIED

			75ml
2015	Nevis Bluff Pinot Gris	Central Otago	19
2019	Churton Petit Manseng	Marlborough	20
2015	Chateau Guiraud, Sauternes	Bordeaux, France	42
2024	Pegasus Bay 'Finale' Late Harvest Riesling	North Canterbury	24
NV	Yalumba Antique Muscat	Barossa, Australia	20
2019	Alvear Pedro Ximenéz	Montilla Moriles, Spain	23
NV	Lustau 'Don Nuno' Oloroso Seco	Jerez, Spain	20
NV	Graham's 10yo Tawny	Gaia, Portugal	25
NV	Graham's 20yo Tawny	Gaia, Portugal	38

BRANDY, COGNAC, GRAPPA

		30ml
Martell VS	Cognac, France	18
Pierre Ferrand '1840' 1er	Cognac, France	20
Delord 1995 Bas Armagnac	Armagnac, France	24
Domfrontais 2015 Calvados	Calvados, France	18
Jacopo Poli 2014 Grappa Sassicaia	Tuscany, Italy	30
Hennessy 'XO'	Cognac, France	60

AFTER DINNER COCKTAILS

CRIMSON & CREAM 26
White Chocolate, Chambord, Hazelnut, Pisco, Cream

KEY LIME PIE 20
Lime, Pistachio Biscuit Infused Pisco, Cream, Tonic

LATE NIGHT COURAGE 28
Espresso, Vanilla, Orange, Tequila, Fernet

CHEESE & CRACKERS (MINI) 14
Blue Cheese Vodka, Pear, Manzanilla Sharry

DESSERT

Chocolate Soufflé – Hawke's Bay Oramge Ice Cream 26
match with
Gonzales Byass "Solera" Cream Sherry 16

Hazelnut Praline Cream – Blackberry Sorbet, White Chocolate Cake, Rosemary Oil 24
match with
Crimson & Cream – Pisco, Chambord, White Chocolate, Frangelico 26

'Not Tiramisu' Layer Cake – Chocolate Mousse, Salted Caramel 22
match with
Graham's 10 Year Old Tawny Port 25

Bread & Butter Pudding - Candied Orange, Rum Anglaise, Brown Butter Ice Cream 24
match with
Yalumba Antique Muscat 20

Onslow Petit Fours 20
Please ask your server for today's selection

Guéridon Service

CHEESE

The perfect finish after dessert, or instead. A seasonal selection, brought tableside for you to choose from. Served with chutney, lavosh, biscotti, and honeycomb.

ONE	THREE	FIVE
18	54	90