

Desserts

HOT CRUMBLE GFR

Our friendly wait staff will inform you of today's chef's creation topped with a golden anzac and rolled oat crumble, vanilla bean ice cream and fresh cream. 16.0

CHOCOLATE AND WALNUT BERRY BROWNIE

Decadent chocolate brownie with walnuts and raspberries served with mascarpone, berry coulis and vanilla bean ice cream. 16.0

CARAMEL CROISSANTS

Baked bread and butter style pudding served with cream and vanilla ice cream. 16.0

EATON MESS GF

Layers of berry compote, meringue, cream and ice cream. 15.0

SUNDAES GF

Chocolate mint, bananaberry or caramel white chocolate.
Small 10.0 / Large 15.0

BANOFFEE

Gingernut malt biscuit layered with caramel, banana, ice cream and whipped cream. 16.0

POACHED PEARS GFR

Infused in port, cinnamon and orange liquor, served with Kikorangi blue cheese, honey mascarpone and ginger bread. 18.0

CHEESECAKE

Served with ice cream and whipped cream.
Our friendly wait staff will inform you of today's chef's creation. 16.0

AFFOGATO GF

Espresso shot, vanilla ice cream and liqueur shot of your choice. 18.0

CHEESEBOARD

A selection of cheeses, fruit, cherry tomatoes, gherkins and spreads.
For 2 – 25.0 / For 4 – 45.0

(Some desserts can be made gluten free on request. Please ask.)