DESSERT MENU

Passionfruit pavlova, passionfruit curd, whipped cream 15
Rhubarb and tamarillo tart, frangipani, strawberry sorbet 15
Speculoos cake, speculoos mousse, apple, cinnamon syrup 15
Chocolate marquise, mint ice cream 15

CHEESES

Barry’s Bay, extra mature cheddar (cow) 15
Cranky Goat soft cheese, Picton (goat) 15
Barry’s Bay, Peninsula blue (cow) 15
Selection of 3 42

PETIT FOURS

Pate de fruit of the moment (4) 10
Supreme coffee Fudge (4) 10
Mini lemon tart (4) 10
Ginger crunch reimagined (4) 10
One of each 10

SWEET WINE

<table>
<thead>
<tr>
<th>GLS</th>
<th>BTL</th>
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</thead>
<tbody>
<tr>
<td>2019 Seifried ‘Sweet Agnes’ Riesling 375ml, Nelson</td>
<td>16</td>
</tr>
<tr>
<td>2016 Churton Petit Manseng 500ml, Southern Valleys</td>
<td>20</td>
</tr>
<tr>
<td>NV Cockburn’s 10yr Tawny Port 500ml, Portugal</td>
<td>17</td>
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<tr>
<td>2012 Graham’s LBV Port 1 Litre, Portugal</td>
<td>24</td>
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</tbody>
</table>

COFFEE COCKTAILS

Espresso Martini 20
Broken Shed vodka, Quick Brown Fox, Supreme Coffee
Cardrona Coffee 25
Brandy, Cardrona Butterscotch liqueur, Quick Brown Fox, cream