

Desserts

Brûlée GF	14
Orange infused brulée, with orange and mint salad, blood orange sorbet and meringues	
Chocolate	14
Dark chocolate brownie with Belgium chocolate mousse and berries	
Pudding	14
Sticky date ginger and pear pudding with rhubarb, caramel and vanilla ice cream	
Cheese	18
Blue and brie New Zealand aged Brie and triple cream blue with poached pears, quince paste, toast and crackers	
Ice Cream	for two 18 for one 10
6 scoops of assorted ice cream with banana, berries, nuts, meringues and marshmallows, finished with whipped cream, berry and chocolate sauce	

Dessert Cocktails

Almond Espresso Martini	15
Disaronno, Chambord, sweetened espresso	
Butterscotch Crumble	15
Butterscotch, Baileys, espresso, ice cream, brownie bits	
Jaffalicious	18
Baileys, Cointreau, Frangelico, White Creme de Cacao	

Dessert Wine 375ml

Crater Rim 'Dr Kohls' Riesling Canterbury	40
Candied apple, mandarin, marmalade and floral. Beautifully weighted showing silky texture, plush sweetness and perfectly pitched acidity	

Port	90ml	120ml	750ml
Barros Tawny	10.5	14.5	82
Fresh and velvety with wood and spices			
Barros Tawny 10 Y.O.	13.5	18.5	110
Intense dried fruits, vanilla and chocolate flavours			

Escape the race.