

— Dessert —

Passionfruit soufflé , coconut & lime sorbet	22
Valrhona Dark Chocolate & Grand Marnier mousse , caramelised milk, Gisborne mandarin	22
‘Star-grazing’ pineapple lump , butter chocolate, roasted pineapple sorbet	24
Clevedon strawberry profiterole , white chocolate ganache, vanilla ice cream, candied pistachio	22
Origine’s vanilla cheesecake , rhubarb sorbet, chocolate & almond crumb	22
Honest Chocolate bonbons	7 ea.

— Cheese —

Iconic cheeses from New Zealand and France with accompaniments

changes frequently

1× 18 · 2× 33 · 3× 42

— Dessert & Fortified Wines —

gls / btl

Château du Breuil Pommeau de Normandie · NV · Normandie	10 / 90
Sauternes, Petit Guiraud Sémillon · 2020 · Bordeaux	28 / 105
Misha’s ‘The Cadenza’ Gewürztraminer · 2023 · Central Otago	26 / 100
Rivesaltes, Domaine Cazes Grenat · 2017 · Languedoc-Roussillon	20 / 95
Pineau Des Charentes, Pasque NV · Cognac	15 / 130

— Digestif —

Château de Breuil Calvados Fine	12
Château de Breuil Calvados VSOP	14
Briottet Eau De Vie Mirabelle / Framboise / Poire William	12
Grand Marnier	12
Chartreuse Yellow	12
Chartreuse Green	14