

Dolici

TIRAMISU 14.50

Savoiardi dipped in espresso and coffee liqueur created with mascarpone cheese and cocoa powder and served with vanilla ice cream

SALTED CARAMEL POPCORN SEMIFREDDO 14.50

An update on the Italian classic - homemade fig ice cream coated with popcorn and warmed salted caramel sauce

LEMON TARTE TRIFLE MERINGUE 14.50

Limoncello meringue pie in a jar made with ginger biscuit crumbs, fresh lemon custard and a creamy brown meringue top

TORTINO DO CIOCCOLATO 16.50

(Chocolate Fondant) made with free range eggs, melted dark chocolate and Baileys liqueur topped with caramel sauce and vanilla ice cream

GELATO 14.50

Italian ice cream and sorbetto topped with chocolate sauce and amaretti

CREME BRULÉ 14.50

A delicious blend of orange, lemon and cinnamon flavours with vanilla ice cream and biscuits

CHEESE BOARD 28.00

Kapiti Pakari Aged Cheddar, Awa Blue and Special Reserve Camembert with dried fig chutney and crackers

**Single selection cheese* 14.50

Tea / Coffee

Short Black	4.00
Long Black	4.00
Cappuccino	4.00
Flat White	4.00
Latte	5.00
Mochaccino	5.00
Hot Chocolate	5.00
Affogato	5.00
Special coffee	12.00
Teas (selection)	4.00

Ports / Liqueurs

DE BORTELLI	12.00
GRAPPA	12.00
LIMONCELLO	12.00
PAVAN	12.00

Dessert Wine

ZIBIBBO D'SICILIA (MUSCAT) IGT (750ml)	11.50	46.00
DE BORTELLI NOBLE ONE BOTRYTIS SEMILLON (375ml)		95.00

Cognac

MARTELL VS	16.00
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