



## dessert menu

puhoi distinction blue, puhoi triple aged cheddar, or puhoi triple cream brie served with crackers, fresh fruits and toast	<b>12/selection 17</b>
chocolate marquise, with a shot of berries, and vanilla ice cream	<b>12</b>
traditional south american milk & caramel flan, served with wild berries and a citrus crust	<b>11</b>
zabaglione with brandy, served with seasonal fruit & classic kiwi feijoa ice cream wrapped in caramel and almond praline	<b>12</b>
warm spiced date pudding, caramel sauce and vanilla ice cream	<b>12</b>
'gluttony'- trio of ice cream, served with fresh fruit, whipped cream, rich chocolate sauce, and berry sauce to finish	<b>14</b>
indulge yourself with a dessert tasting plate with 5 chef selected desserts (for 2)	<b>19.50</b>

## dessert wines/ ports

	glass	bottle
doctors late harvest sauvignon blanc		<b>40</b>
old brother john tawny port	<b>11</b>	

## liqueurs

baileys	<b>10</b>
drambuie	<b>10</b>
tia maria	<b>10</b>
grand marnier	<b>10</b>
st. remy vsop	<b>10.50</b>