

# Dessert Menu

POT DE CRÈME A L'ARMAGNAC (GFA) \$14.00

Light chocolate custard, flavoured with Armagnac

MILLE-FEUILLE AU CAFÉ \$16.00

Sweet pastry, layered with Cappuccino Cream and Caramel Sauce

TIRAMISU (GFA) \$14.00

Traditional Mascarpone Mousse, Ladyfinger Sponge

DOUCE PENSÉE \$16.00

Chocolate Sponge layered with Beetroot Mousse

AFFOGATO (GF) \$8.00

Vanilla Ice Cream, Espresso Shot

Or try it with your choice of liqueur \$15.00

## Digestifs

### DESSERT WINE

Forrest Botrytised Riesling (Glass) \$10.50  
(Bottle) \$49.00

### LIQUEURS

Grand Marnier	\$8.00
Kaluah	\$8.00
Frangelico	\$8.00
Amaretto	\$8.00
Cointreau	\$8.00
Baileys	\$8.00
Tia Maria	\$8.00
Galliano Vanilla	\$8.00

A full range of drinks are available to view on our beverage menu. Merci

### COFFEE

Served Double Shot

Flat White	\$4.00
Cappuccino	\$4.00
Latte	\$4.00
Macchiato	\$3.50
Long Black	\$3.50
Moccachino	\$5.00
Liqueur Coffee	\$12.00

## Hot Drinks

Hot Chocolate	\$5.00
Tumeric Latte	\$5.00
Chai Latte	\$5.00
Lemon, Honey & Ginger	\$3.50
Hot Berry Juice	\$3.50
Turkish Apple	\$3.50

### TEA

English Breakfast	\$3.50
Earl Grey	\$3.50
Peppermint	\$3.50
Green	\$3.50
Grans Garden	\$3.50
Otago Summer Fruits	\$3.50
Japanese Lime	\$3.50
Chamomile	\$3.50

  
**SAVEUR**  
CAFÉ, BISTRO & PÂTISSERIE

GF: Gluten Free

GFA: Gluten Free Available

Please inform your waiter of any dietary requirements

