

Dessert Menu

CRÈME BRULÉE	(GF)	\$14.00
With French Macaron		
MILLE-FEUILLE		\$14.00
Sweet Pastry layered with vanilla cream and caramel sauce		
MOUSSE AU CHOCOLAT	(GFA)	\$16.00
Dark Chocolate Mousse, Orange Compote, Scented Madeleine		
CHEESECAKE		\$16.00
Baked White Chocolate Cheesecake with Berry Compote		
TRUFFLE	(GF)	\$8.00
Todays Flavour, with Whipped Cream and Meringue		
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

