

Desserts

CRÈME BRULÉE Whipped cream and almond crumble	(GF) \$14.00
MILLE-FEUILLE AU CAFÉ Sweet pastry, layered with Cappuccino Cream and Caramel Sauce	\$16.00
TIRAMISU AUX FRAMBOISES Traditional Mascarpone Mousse and raspberry flavoured sponge	\$14.00
CHEESECAKE Baked White Chocolate Cheesecake with Berry Compote	(GF) \$16.00
AFFOGATO Vanilla Ice Cream, Espresso Shot Or try it with your choice of liqueur	(GF) \$8.00 \$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



GF: Gluten Free

GFA: Gluten Free Available

Please inform your waiter of any dietary requirements

OLIVES	(GF) \$7.00
Mixed Olives	
GARLIC VIENNA	(GFA) \$9.00
French Vienna, Garlic Butter, Salsa, Parmesan	
ASSIETTE DE FROMAGES	(GFA) \$19.00
French Cheese Platter: Bleu d'Auvergne, Comte, St Paulin.	
SALADE DE CHEVRE CHAUD	(GFA) \$17.00
Warm goat cheese salad	
PÂTÉ DE FOIE DE VOLAILLE	(GFA) \$17.00
Chicken Liver Pâté, Chutney, Toasted Breads	
BEIGNETS DE CREVETTES	\$18.00
Tempura Chilli Prawns, Piri-Piri Mayonnaise	
PENNE A LA FORESTIERE	\$19.00
penne pasta, creamy sauce, ham, mushroom, spinach, Parmesan	
SALADE MONTAGNARDE	(GFA) \$20.00
Chicken, Bacon, Croutons, Brie, French Vinaigrette, Aioli	
MOULES FRITES	(GFA) \$22.00
Green Lip Mussels, Red Onion, Garlic, White Wine, Fries	
CUISSE DE CANARD	(GF) \$27.00
Confit Duck Leg, Mushroom Risotto, Red Wine Jus	
FILET DE CABILLAUD	(GF) \$27.00
Chatham Island Blue Cod Fillet, Seasonal Vegetables, Red Onion and Tarragon Sauce	
POITRINE DE PORC	(GF) \$28.00
Rolled Pork Belly with Apple, Thyme Mash, Slaw, Sage and Mustard Sauce	
STEAK SAUCE AU BLEU	(GF) \$37.00
Ribeye Steak, Roasted Potatoes, Cherry Tomatoes, bleu cheese sauce	

To Share

PLATEAUX
DE CHARCUTERIE
FOR TWO
\$39.00

Brie, Aged Cheddar,
Port wine Cheddar, Ham,
Jambon Cru, Olives, Toasted
Breads (GFA)

On the Side

FRIES \$8.00
With Aioli and Tomato Sauce

SALAD \$8.00
Mixed Leaf Green Salad

VEGETABLES \$8.00
Tagliatelle of Seasonal Vegetables

BREAD \$5.00
Rye, Ciabatta & Wholemeal

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Please enquire for additional Vegetarian Options