

Desserts

CRÈME BRULÉE (GF) \$14.00
Whipped cream and almond crumble

MILLE-FEUILLE AU CAFÉ \$16.00
Sweet pastry, layered with Cappuccino Cream and Caramel Sauce

TIRAMISU AUX FRAMBOISES \$14.00
Traditional Mascarpone Mousse and raspberry flavoured sponge

CHEESECAKE (GF) \$16.00
Baked White Chocolate Cheesecake with Berry Compote

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
Turmeric 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



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

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