

# Soul

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DESSERT	<b>Passionfruit crème brûlée</b> coconut mousse, kaffir lime leaf + coconut macaroon	\$16.50
	<b>Baked meyer lemon tart</b> wild lemon thyme black doris plums	\$16.50
	<b>Roasted golden queen peaches</b> with sablé biscuit, amaretto + mascarpone	\$16.50
	<b>Apricot soufflé</b> pistachio ice cream, rose water + vanilla English cream	\$16.50
	<b>Valhrona molten chocolate pudding</b> with peanut brittle + caramel ice-cream	\$16.50
	<b>Palette of fruit sorbets</b>	\$16.00
	<b>Soul trinkets</b>	\$16.00

DESSERT WINE	<b>Milton "Clos Samuel" Special Berry Selection</b> Viognier Gisborne 2010	\$15.00	\$73.00
	<b>Forrest Estate Botrytised</b> Riesling Marlborough 2009	\$15.00	\$73.00
	<b>De Bortoli Noble One Semillon Australia 2006</b>		\$85.00
	<b>M. Chapoutier Muscat de Beaumes</b> de Venise France 2009	\$14.50	\$69.00
	<b>Elephant Hill "Rania"</b> Sauvignon Blanc Viognier Hawkes Bay 2009		\$95.00
	<b>Lustau Pedro Ximenez Sherry</b>	\$15.50	\$75.00

CHEESE	<i>Individually or a selection</i>		
	<b>Whitestone Windsor Blue Oamaru, NZ</b>		\$18.50
	<b>Crescent Dairy Goat Farmhouse Sting Kumeu, NZ</b>		\$22.00
	<b>Whitestone Totara Tasty Vintage Cheddar Oamaru, NZ</b>		\$14.00
	<b>Brie de Meaux A.O.C. Ile de France, France</b>		\$19.00
	<b>Brunet Goat Cheese Piedmont region, Bosia, Italy</b>		\$21.50
	<b>Pont l'Eveque Graindorge A.O.C. Normandy, France</b>		\$22.00
	<b>Bleu d'Auvergne <i>Massif Central, France</i></b>		\$17.50

CHEESE WINE	<b>Greenhough Apple Valley Riesling Nelson 2010</b>	\$10.50	\$49.00
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COGNAC & ARMAGNAC	Martell VSOP Medallion		\$22.00
	Martell XO		\$43.00
	Hennessy VSOP		\$20.00
	Delamain Pale and Dry XO		\$21.00
	Delamain Tres Venerable XO		\$63.00
	Delord Armagnac XO		\$18.00
	Domfrontais Calvados		\$16.00
LIQUEURS	Chocolate Grappa Liqueur		\$11.00
PORTS	Grahams Fine Tawny	\$10.00	\$95.00
	Grahams L.B.V. 2005	\$13.00	\$125.00
	Grahams 10 year old	\$17.00	\$165.00
	Sandemans 20 year old	\$21.00	\$200.00
COFFEE	<i>Roasted Addition</i>		
	Cappuccino, Espresso, Long Black, Macchiato, Ristretto, Flat White		\$4.00
	Latte		\$4.50
	Iced Coffee / Chocolate		\$4.50
	Hot Chocolate		\$4.50
	Selection of fruit and herbal teas		\$4.00
	SPECIAL COFFEES	<i>30mls</i>	
<b>Café Nero</b> :: Galliano, coffee and cream			\$13.00
<b>Fudge</b> :: Frangelico and Drambuie, coffee and cream			\$13.00
<b>Chocolate Scotchman</b> :: Scotch Whisky and dark Crème de Cacao, coffee and cream			\$13.00
<b>Metal Bean</b> :: Sambuca and Kahlua with coffee and cream			\$13.00
<b>Irish Heaven</b> :: Drambuie and Jameson, coffee and cream			\$13.00
<b>S.B.B</b> :: Kahlua, Baileys, coffee and cream			\$13.00
<b>Mexican</b> :: Tequila, Tia Maria, coffee and cream			\$13.00
<b>Chocolate Fantasy</b> :: Peppermint Schnapps, Baileys, hot chocolate and marshmallows			\$13.00

15% surcharge will be added to your bill on public holidays.