

## DESSERT

<b>Raspberry crème brulee</b> pistachio friand, raspberry sorbet	\$16.50
<b>Poached rhubarb</b> rhubarb custard, buttermilk panna cotta, white chocolate ice-cream	\$16.50
<b>Dark chocolate pudding</b> cardamom ice-cream, mascarpone mousse, Oreo crumb, freeze dried mandarin	\$16.50
<b>Honey roasted pear</b> frangipane, earl grey sultanas and yoghurt sorbet	\$16.50
<b>Banana and coconut pie</b> hokey pokey, banoffee caramel, banana milk ice-cream	\$16.50
<b>House made ice-cream and sorbet selection</b>	\$12.50
<b>Soul trinkets</b>	\$16.00

**CHEESE** :: Individually or two varieties \$35.00 or three varieties \$50.00

<b>Mahoe Blue</b> , cow milk, 5 months old, semi firm and creamy, made by Jake in Kerikeri, NZ	\$17.50
<b>Pico Camembert</b> , earthy and rich, soft and luscious, goats milk, Aquitaine, France	\$18.50
<b>Hikurangi</b> , washed rind, super runny, aged 2 months, cow milk, Kaikoura, NZ	\$18.50
<b>Brie de Meaux AOC Rouzaire</b> , cow milk, white bloomy rind, Ile de France, France	\$17.50
<b>Mahoe Very Old Edam</b> , firm texture, creamy caramel flavours, cow milk, Kerikeri, NZ	\$17.50
<b>Wangapeka Matariki</b> , amazing flavours of salami, semi-hard, aged 5 months, cow milk, Nelson, NZ	\$18.50
<b>Crescent Dairy Mature Farmhouse</b> , robust and aromatic, goat milk, Kumeu, NZ	\$18.00