

SOUL

BAR & BISTRO

dessert

passion fruit ice-cream sandwich, sesame seed semifreddo, brandy snaps	\$15
honeycomb, toasted rice ice-cream, malted caramel chocolate sauce	\$16
crème brûlée, feijoa, lime, apple crumble, feijoa sorbet	\$16
rye pound cake, walnut cream, pear sherbet, burnt meringue	\$14
chocolate pudding, caramelised orange ice-cream, dulce de leche, mandarin	\$16
house made ice-cream and sorbet selection	\$12
soul trinkets	\$16

cheese

individually or two varieties — \$36
or three varieties — \$54

blue rhapsody, cow milk, rich & creamy, pohangina valley, nz	\$19
pico camembert, earthy and rich, soft and luscious, goat milk, aquitaine, france	\$19
the cheese with no name, sheeps milk, 3 weeks old, soft, central hawkes bay, nz	\$22
brie de meaux aoc rouzaire, cow milk, white bloomy rind, ile de france, france	\$18
mahoe very old edam, firm texture, creamy caramel flavours, cow milk, kerikeri, nz	\$18
comté fort lucotte, semi hard, creamy & nutty tasting, age 8 - 12 months, cow milk, france	\$18
mt eliza farmhouse cheddar, un-pasterised cow milk, aged for 8 months, katikati, nz	\$19

SOUL

BAR & BISTRO

dessert cocktails

ginger kiss — amaro montenegro, vanilla syrup, agave nectar, fresh cream	\$15
berry temptation — chambord, cherry heering, crème de cacao, fresh cream	\$15
espresso martini — absolut vanilia, butterscotch, simple syrup, espresso	\$18

dessert wine

fromm late harvest gewurztraminer 2014	glass—\$14	bottle—\$69
greywacke botrytis pinot gris 2013	glass—\$14	bottle—\$69
yalumba botrytis viognier 2014	glass—\$13	bottle—\$64
clearview sea red n/v	glass—\$13	bottle (500ml)—\$84
lustau pedro ximenez sherry	glass—\$16	bottle—\$79

cheese wine

greenhough 'apple valley' riesling nelson 2014	glass—\$11	bottle—\$54
---	------------	-------------

SOUL

BAR & BISTRO

cognac, armagnac & liqueur

distillerie de provence douce cognac (half cognac, half pear)	\$15
martell xo	\$43
hennessy vsop	\$20
delamain pale and dry xo	\$24
delord armagnac xo	\$19
domfrontais calvados	\$17
grappa	\$14
amaro montenegro	\$10
fernet branca	\$12

port

warre's kings tawny	glass—\$12	bottle—\$115
warre's warriors finest reserve	glass—\$15	bottle—\$130
krohn 10 year old tawny	glass—\$18	bottle—\$160
warre's otima 20 year old tawny	glass—\$26	bottle (500ml)—\$175

special coffee — 30mls

affogato — espresso shot with vanilla ice cream	\$8
affogato — with liqueur	\$14
fudge — frangelico and drambuie, coffee and cream	\$13
irish heaven — drambuie and jameson, coffee and cream	\$13
s.b.b — kahlua, baileys, coffee and cream	\$13
chocolate fantasy — crème de menthe, baileys and hot chocolate	\$13