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KORORAREKA

Desserts

Confit Strawberries - strawberry sorbet / lavender cream / meringue shards \$17 gfo

Coconut & Passionfruit Rice Pudding -

BBQ banana ice cream / candied banana skin \$17 gfo, df, vegan

Chocolate Bliss - blueberry / coffee / almonds / fetuin \$17 gfo

Charlie's Gelato - biscotti / macadamia \$15

House Made Sorbet - freeze dried berries \$15 gfo

Cheese Board - 4 cheeses / mānuka honey / relish / crackers \$30 gfo

Single Cheese of Your Choice - mānuka honey / house made seed crackers \$13.5 gfo

Affogato - espresso / vanilla gelato \$8 gfo

Affogato with Liqueur of Your Choice - espresso / vanilla gelato
kahlua / vanilla galliano / irish whiskey / cointreau / tia maria / baileys / frangelico \$16 gfo

Irish Coffee - espresso / jamesons / whipped cream \$16

Dessert Wine

Marsden LH Muscat 2024 - bay of islands \$10

Tohu 'Rahia' Noble Riesling 2016 - marlborough \$17

Dessert Cocktails

Tap Espresso Martini - vodka / coffee liqueur / cold brew coffee \$15

Caramel Carnival - caramel liqueur / butterscotch schnapps / cointreau / apple / cinnamon \$21

Port

Taylor's White Dry Port - portugal \$10

Taylor's 10 yr - portugal \$12

The Landing Ruby \$15

Warres Otima 10yr - portugal \$15

Warres Otima 20yr - portugal \$20

Tea - Harney & Sons

english breakfast, earl grey, chamomile, citron green, hot cinnamon, peppermint,
decaffeinated vanilla, paris \$5

