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KORORAREKA

Desserts

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Hāngī Kūmara Ice Cream - yorkshire pudding / almond brittle / dark caramel / watercress gravy \$17

Chocolate crèmeux - coffee / almond / tahini \$17 gf

Charlie's Gelato - biscotti / macadamia \$15

Rosemary Mascarpone Mousse - pistachio crumb / feijoa & kiwifruit sorbet / apple gel \$17

House Made Sorbet - freeze dried berries \$15 gf

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

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

Affogato - espresso / vanilla gelato \$8 gf

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Affogato with Liqueur of Your Choice - espresso / vanilla gelato

kahlua / vanilla galliano / irish whiskey / cointreau / tia maria / baileys / frangelico \$16 gf

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

Dessert Wine

Marsden LH Muscat 2024 - bay of islands \$10

Dessert Cocktails

Tap Espresso Martini - vodka / coffee liqueur / cold brew coffee \$16

Citrus by the Sea - vodka / limoncello / lemon / cream \$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

