



M E N U



### Desserts

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

Chocolate Fondant - honeycomb / toffee ice cream \$17

Charlie's Gelato - biscotti / macadamia \$15 gfo

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

House Made Sorbet - freeze dried berries \$15 gfo, df, vegan

H 

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

E 

Affogato with Liqueur of Your Choice - espresso / vanilla gelato

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

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

### Dessert Wine

Marsden LH Muscat 2024 - bay of islands \$10

D 

### Dessert Cocktails

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

Citrus by the Sea - vodka / limoncello / lemon / cream \$21

K 

### 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

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### Tea - Harney & Sons

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

