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KORORAREKA

Desserts

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Rice Pudding Brulée - chocolate crumble / tahini ice cream \$17 gfo

Milk Chocolate Délice - raspberry sorbet / hazelnut praline \$17

Lavender Panna Cotta - strawberries / meringue / almond & oat crumb \$17 gfo

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

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

Local Cheese - 'Mahoe' blue cheese or Waipu 'belle chevre' with poached pears /

local honey / house made crackers \$14 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 / jameson / whipped cream \$16

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Dessert Wine

Marsden LH Muscat 2024 - Bay of Islands \$12

Tohu Noble Riesling 2016 - Marlborough \$15

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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

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Port

Taylor's White Dry Port - Portugal \$25 / 75ml

Taylor's 10 yr - Portugal \$30 / 75ml

The Landing Ruby - Bay of Islands \$30 / 75ml

Warres Otima 10yr - Portugal \$25 / 75ml

Warres Otima 20yr - Portugal \$35 / 75ml

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Tea - Harney & Sons

English breakfast, Earl grey, chamomile, citron green, hot cinnamon, peppermint,
decaffeinated vanilla, Paris \$5

You are Here

