

DESSERT

Forêt noire, chocolate & Otago cherry mousse cake w/ feuilletine 18

Coconut panna cotta w/ fresh summer berries & raspberry sauce 18

Compressed watermelon, lemon & ginger custard, rhubarb soup, buffalo milk ice 18

Chameleon house-churned ice creams & sorbets 16

Petits fours assortment including; macarons, chocolates, biscotti & panforte 18

(Dessert wine and digestive menu is available upon request)

NEW ZEALAND CHEESE

Selection of cheeses, house-made poppy seed crackers, brioche, quince paste, pear relish and wild thyme honey-roasted walnuts

60g 25 | 120g 32

Tinui Blue

Pasteurised sheeps milk, vegetarian rennet, 1 month old, made in Masterton. A savoury Roquefort clone with huge length of flavour.

Tania smoked brie

Smoked pasteurised cows milk, microbial rennet, 4 weeks old, hot smoked in manuka wood chips, from Dunedin.

Tenara

Pasteurised goat's milk, microbial rennet, 3 weeks old, made in Kaikoura. A mousse paste enrobed in Geotrichum bacteria, producing a fluffy wrinkled lactic beauty.

Mt Eliza Red leicester

Mt Eliza red leicester unpasteurised cow's milk, in the style of cheddar. Traditional rennet, 4 months old, slightly sweet, nutty and earthy, with evident notes of caramel.
Made in Katikati

CHEF DE CUISINE

PAUL LIMACHER