

## DESSERT

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Goat's milk caramel, salted pistachios, passionfruit, pear, feijoa 18

Chocolate crème brulee 18

Warm pineapple cake w/ pina colada parfait 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

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

60g 25 | 120g 32

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### CWMGLYN (COOM GLIN) FARMHOUSE CHEDDAR

Each Cwmglyn farmhouse cheese is individually handmade from the milk of a single named cow, this particular cheese is from Patsy. The farm is situated near Mt Bruce in the foothalls of the Tararua Range, 7km south of Eketahuna

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### MAHOE CHEESE, VERY OLD EDAM

Winner of New Zealand's champions of cheese award 2015. This cheese displays a firm and crunchy texture with sweet floral notes and nutty aftertaste

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### KIKORANGI BLUE CHEESE

Meaning sky blue in Maori. Kapiti Kikorangi is an intense and decadent triple cream cheese with a golden curd and rich network of blue veins distributed evenly throughout. The buttery texture divulges a full-flavoured, savory taste to tantalize the taste buds.

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### OVER THE MOON BURGUNDY MOON

A classic Over The Moon cheese, mild and golden with a hint of grapes. The Burgundy moon is rind-washed with Merlot grape skins and seeds which imparts a fruity, earthy flavour.

CHEF DE CUISINE

PAUL LIMACHER