



# Dessert Temptations

- **Toffee Crusted Crème Brûlée** flavoured with seasonally available fresh local produce (*GF on request*)
- **Chefs' Cheesecake of the Day** – see our Menu Board
- **Warm Mini Chocolate Gateaux** with Baileys chocolate sauce and cream
- **Norfolk Island Pie of the Day** made with fresh local produce – see our Menu Board

All desserts \$12.00

- **NZ Kapiti Cheese Board** accompanied by a selection of house made chutneys, dried fruit, roasted cashews & crackers \$18.50

Tea, Coffee & Hot Chocolate \$5.50

Herbal Infusion Tea (Green, Pepper Mint, Chamomile, Chai) \$6.00

Soy & Decaf Coffee \$6.50

Irish Coffee \$12.00

**Toblerone Cocktail** – Frangelico, Baileys, Crème De Cacao, Cream & Chocolate Sauce \$12.50

## Sticky's Ports & Sherries

	<b>Glass (100ml)</b>	<b>Bottle</b>
Harvey's Bristol Cream Sherry	\$ 7.50	
Taylor's Fine Tawny Port	\$ 8.00	
D'Arenberg Sticky Chardonnay	\$ 8.00	\$25.00
Matua Valley Late Harvest Muscat	\$ 9.00	\$27.00
Brown Brothers Orange Muscat & Flora	\$ 9.50	\$29.00
De Bortoli Show Muscat	\$10.00	
Drambuie	\$12.50	
<b>Two Chimneys of Norfolk Island NV Tawny Port</b>	\$13.00	
Galway Pipe Port	\$13.00	
Lochan Ora Scotch Liqueur	\$18.00	

We also have a selection of cocktails & liqueurs to choose from  
Please consult your wait person