

# OYSTER & CHOP

• B I S T R O •

## DESSERT MENU

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<b>BASQUE CHEESECAKE</b>	25
vanilla crème fraîche, apricot, caramelised milk crumb	
<b>CRÈME CARAMEL</b>	24
citrus salad, walnut, mandarin sorbet	
<b>DARK CHOCOLATE MOUSSE</b>	26
Valrhona Guanaja chocolate, summer berries, torched meringue, raspberry sorbet	
<b>ICE CREAM &amp; SORBET</b>	22
please ask your waiter for today's selection	
<b>CHEESE PLATE</b>	
Chef's selection of local cheeses served with NZ honeycomb, grapes, fruit, spiced nuts, crackers & water biscuits	
<b>serves 2</b>	39
<b>serves 4</b>	74

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## DESSERT COCKTAILS



**ESPRESSO MARTINI** 25  
1919 vodka, espresso, butterscotch, vanilla



**GRASSHOPPER** 25  
crème de menthe crème de cacao, cream

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## DESSERT WINES

2021 **DICEY LATE HARVEST PINOT GRIS** 20 97  
*Central Otago*

2022 **MOUNT EDWARD THE LATE EDWARD** 13 117  
**RIESLING** *Central Otago*

2021 **CAMPBELLS RUTHERGLEN 'TOPAQUE'** 19 92  
*Victoria*

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