

OYSTER&CHOP

DESSERTS

THE PAV	23
<i>burnt meringue, vanilla cream, strawberry sorbet, strawberry gel</i>	
GOLDEN KIWIFRUIT MOUSSE	24
<i>Cloudy Bay sauvignon blanc jelly, vanilla cremeux, macadamia praline</i>	
MILLE-FEUILLE	25
<i>brown butter diplomat cream, calvados caramel, apple compote, vanilla ice cream</i>	
BLACK FOREST	25
<i>chocolate mousse, cherry gel & sorbet, kirsch jelly, chocolate shards</i>	
AFFOGATO	22
<i>espresso, vanilla ice cream, hazelnut liqueur</i>	
ICE CREAM & SORBET	22
<i>seasonal flavours ask your waiter</i>	

CHEESE BOARD

*a selection of local cheeses, served with New Zealand honeycomb,
grapes, fruit, spiced nuts, crackers & water biscuits*

for two	39
for four	75

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SWEET & FORTIFIED WINES

			75ml	bottle
2022	Mount Edward <i>Late Harvest Riesling</i>	Central Otago	13	117
2021	Dicey <i>Late Harvest Pinot Gris</i> ,	Central Otago	20	97
NV	Campbell's <i>Topaque Muscat</i>	Rutherglen, Victoria	19	92
NV	Tio Pepe <i>Fino</i>	Jerez, Spain	13	150
NV	Delgado Zuleta <i>Olorosso</i>	Jerez, Spain	15	89
NV	Valdespino <i>Pedro Ximenez</i>	Jerez, Spain	15	89
2019	Taylor's <i>LBV</i>	Douro Valley, Portugal	17	189
NV	Taylor's <i>20</i>	Douro Valley, Portugal	27	299

COGNAC & DIGESTIFS

		30ml
Hennessy XO	Cognac, France	55
Hennessy VSOP	Cognac, France	21
Prunotto Grappa Costamiole	Agliano d'Asti, Italy	23
Amaro Montenegro	Bologna, Italy	14
Averna Amaro	Caltanissetta, Italy	14
Fernet Branca	Milano, Italy	14

COCKTAILS

OLD FASHIONED	28
<i>whiskey, sugar, bitters</i>	
ESPRESSO MARTINI	28
<i>vodka, espresso, salted caramel</i>	
GRASSHOPPER	25
<i>chocolate, mint, cream</i>	
IRISH COFFEE	25
<i>whiskey, coffee, cream</i>	