



Make a Reservation

Desserts & After Dinner Drinks

Dessert Wines by the glass

	75ml glass
2015 Seifred Sweet Agnes <i>Riesling, Nelson</i>	8.00
2014 Black Estate, Home <i>Chenin Blanc, Waipara, Canterbury</i>	9.50
2011 Pegasus Bay, Finale <i>Noble Semillon, Canterbury</i>	11.50

Port and PX

	75ml glass
NV Niepoort 10yr Tawny Port	9.00
NV Fernando de Castilla, Pedro Ximenez	8.00

	375ml bottle
NV Niepoort Tawny Dee Port	20.00
2008 Niepoort LBV Port	30.00

Dessert Wines by the bottle

	375ml bottle
2015 Seifried 'Sweet Agnes' <i>Riesling Waimea Plains, Nelson</i> A rich nose with succulent ripe apricot, stone-fruit, candied orange and fragrant spring floral notes. Full and luscious with balanced acidity	34.00
2014 Black Estate, Home <i>Chenin Blanc, Waipara, Canterbury</i> White peach, apricot, wax and lanolin with underlying roasted fennel seed. Soft richness with gently balanced acidity	45.00
2013 Tinpot Hut <i>Late Harvest Riesling, Awatere Valley, Marlborough</i> Aromas of mandarin, apricot and orange peel mingle with underlying hints of spiced honey. Well balanced with refreshing acidity leads to a long silky finish	49.50
2011 Pegasus Bay, Finale <i>Noble Semillon, Waipara, Canterbury</i> Concentrated aromas of dried apricots, Christmas cake and nougat. Refined acidity keeps it balanced with lingering hints of toffee and honey	52.00
2011 Framingham, F-Series <i>Riesling Beereauslese</i> <i>Renwick, Marlborough</i> Only 300 bottles of this were made. Intense and powerful with dried apricots, mixed spice, marmalade and honeycomb. Layers of elegant texture with a long enticing finish	60.00
2008 Craggy Range, Fletcher Family <i>Noble Riesling</i> <i>Wairau Valley, Marlborough</i> Aromas of marmalade, sliced orange, citrus zest and hints of baking spice with mango and stone fruit flavours. Generous natural sweetness and balanced acidity leads to a long juicy finish	65.00

	750ml bottle
2012 Pegasus Bay 'Aria' <i>Late Picked Riesling</i> <i>Waipara, North Canterbury</i> Ripe stone fruit, honeysuckle and lychee support a long silky textured finish.	55.00

Cognac

Frapin VS	7.50
Ragnaud-Sabourin VSOP	12.00
Frapin Fontpinot XO	14.00

Armagnac

Barone de Siogonac 10yr	10.00
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Calvados

Fine Berneroy	10.00
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Eaux de Vie

Lubberhuizen & Raaf

Apple	7.00
Raspberry	
Plum	
Poire William	8.00

Grappa

Bepi Toslini, Grappa di Moscato	9.00
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Rum

Ron Abuelo	7.50
Havana 3yr	7.50
Santa Teresa 1796	10.00

Whiskey & Bourbon

Jamesons	7.50
Makers Mark	7.50
Woodford Reserve	10.00
Lagavulin 16 yr	10.00
Jack Daniels, Single Barrel	10.00
Auchentoshan 12yr	12.00
Glenfiddich Reserve 21yr	15.50

Liqueurs

Amaretto	8.50
Baileys	8.50
Cointreau	8.50
Drambuie	8.50
Frangelico	8.50
Kahlua	8.50
Limoncello	8.50
Sambuca	8.50
St. Germain	8.50
Tia Maria	8.50
Tuaca	8.50

Peter Gordon's Savour – Salads for all Seasons (signed HB)	25.00
Peter Gordon's Fusion – A Culinary Journey (signed HB)	25.00
Peter Gordon's A World In My Kitchen (signed PB)	25.00
Providores Blend coffee beans 250g	8.00



The Providores Desserts

The Providores biscuits and chocolates

Two scoops of sorbet, Golden Crunch ice cream, verjus, kalamansi shortbread

Treacle cured bacon ice cream, olive meringues, banana salted caramel, yoghurt maple cream

White chocolate panna cotta, passionfruit jelly, grilled pineapple, olive oil hazelnut crumble

Lemon tart, blueberry compote, tonka bean meringue, Earl Grey white chocolate ice cream

Coconut yuzu tapioca, basil sorbet, peppered almond praline, green mango

Chocolate delice, lemongrass rhubarb and brandy snap

Neal's Yard Cheese selection

Served with oat cakes, fig-anise bread, fruit chutney

Please inform your waiter if you are allergic to any food items.

We cannot guarantee that any items are completely allergen free due to being produced in a kitchen that contains ingredients with allergens.

A discretionary service charge of 12.5% will be added to your bill