



Make a Reservation

Desserts & After Dinner Drinks

Dessert Wines by the glass 75ml glass

2015 Seifred Sweet Agnes 8.00
Riesling, Nelson

2014 Black Estate, Home 9.50
Chenin Blanc, Waipara, Canterbury

2011 Pegasus Bay, Finale 11.50
Noble Semillon, Canterbury

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' 34.00

Riesling Waimea Plains, Nelson
A rich nose with succulent ripe apricot, stone-fruit, candied orange and fragrant spring floral notes. Full and luscious with balanced acidity

2014 Black Estate, Home 45.00

Chenin Blanc, Waipara, Canterbury
White peach, apricot, wax and lanolin with underling roasted fennel seed. Soft richness with gently balanced acidity

2011 Pegasus Bay, Finale 52.00

Noble Semillon, Waipara, Canterbury
Concentrated aromas of dried apricots, Christmas cake and nougat. Refined acidity keeps it balanced with lingering hints of toffee and honey

2011 Greywacke 58.00

Late Harvest Riesling, Brancott Valley, Marlborough
Vibrant citrus, peach and hints of orange blossom. Sweet, rich and luscious with well balance crisp acidity

2013 Schubert, Dolce 60.00

Late Harvest Müller-Thurgau, Wairarapa, Martinborough
Layers of floral aromas complement green walnuts, peaches and honey- finishing with an exquisite acidity

2014 Framingham, F-Series 65.00

Riesling Trockenbeerenauslese, Renwick, Marlborough
Only 406 bottles made. Concentrated aromas of exotic tropical fruits, marmalade, honey, musk and talc botrytis. It is beautiful vibrant and fresh with a fine and intense floral lift. Light-medium bodied, with the refreshing acidity

750ml bottle

2012 Pegasus Bay 'Aria' 55.00

Late Picked Riesling
Waipara, North Canterbury
Ripe stone fruit, honeysuckle and lychee support a long silky textured finish.

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

Armagnac	
Barone de Siogonac 10yr	10.00

Calvados	
Fine Berneroy	10.00

Eaux de Vie	
Lubberhuizen & Raaf	7.00
Apple	
Raspberry	
Plum	
Poire William	8.00

Grappa	
Bepi Toslini, Grappa di Moscato	9.00

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 sorbets, Golden Crunch ice cream, olive meringue, strawberries
- White chocolate panna cotta, grilled pineapple, passionfruit jelly, hazelnut crumble
- Lemon tart, tonka bean meringues, Earl Grey white chocolate ice cream, blueberries
- Coconut yuzu tapioca, green mango, strawberries, basil sorbet, peppered almond praline
- Treacle-cured bacon ice cream, roast peach, banana salted caramel, maple cream, cornflakes
- Chocolate delice, lemongrass rhubarb, brandy snap

Neal's Yard Dairy cheese

- 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