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## 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

**2008 Craggy Range, Fletcher Family** 65.00

*Noble Riesling, Wairau Valley, Marlborough*

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

#### **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.

<b>Cognac</b>	
Frapin VS	7.50
Ragnaud-Sabourin VSOP	12.00
Hennessy XO	12.00
Frapin Fontpinot XO	14.00
<b>Armagnac</b>	
Barone de Siogonac 10yr	10.00
<b>Calvados</b>	
Fine Berneroy	10.00
<b>Eaux de Vie</b>	
<b>Lubberhuizen &amp; Raaf</b>	
Apple	7.00
Raspberry	
Plum	
Poire William	8.00
<b>Grappa</b>	
Bepi Toslini, Grappa di Moscato	9.00
<b>Rum</b>	
Ron Abuelo	7.50
Havana 3yr	7.50
Santa Teresa 1796	10.00
<b>Whiskey &amp; Bourbon</b>	
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
<b>Liqueurs</b>	
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



### The Providores Desserts

- The Providores biscuits and chocolates
- Two fruit sorbets, Golden Crunch ice cream, gingernut biscuit
- Coconut sago, blood orange, mango ginger sorbet, peppered almond praline, pandan meringues
- Apple and medjool date samosa, goji berries, crystallized hazelnuts, ginger ice cream
- Treacle-cured bacon ice cream, cumquats, banana salted caramel, maple cream, cornflakes
- Warm Original Beans sweet miso brownie, chocolate passionfruit delice, saffron spiced quince, lavender cream, chocolate crumble

### Neal's Yard Dairy cheese 14.00

- oat cakes, crackers, fig-anise bread, fruit chutney

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

**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**