

SIDES

MAKIKIHI FRIES

served with garlic aioli and tomato sauce (GF,V)

GARLIC BREAD

wood-fired ciabatta with garlic butter (V)

SEASONED WEDGES

sweet chilli sauce, sour cream (GF V)

POLENTA CHIPS

truffle powder, ricotta salata, black garlic aioli (GF V)

INSALATA

cos lettuce, mesculin, sundried tomato, kalamata olive, red onion, balsamic vinaigrette (GF V)

SUMMER ASPARAGUS

woodfire grilled summer green asparagus, wrapped in prosciutto, rocket salad, ricotta salata, fresh lemon (GF) (V-optiona



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DESSERT

CLASSIC CREME BRULEE

manuka honey custard, crunchy caramel, fresh summer berries(GF)

APPLE CROSTATA

sweet pie crust, granny smith apple, spiced currants, served hot with fresh runny cream and walnut ice cream

BAILEYS CHEESECAKE

baked cheesecake, whipped cream and freeze dried raspberries (GF)

HOT CHOCOLATE & GINGER BROWNIE

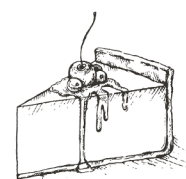
served with Hershey's chocolate sauce, and vanilla ice cream

AFFOGATO

vanilla ice cream, freshly brewed espresso, frangelico shot (GF)

ICE CREAM SUNDAE

strawberry, chocolate or caramel, whipped cream, maraschino cherry (GF)



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DESSERT COCKTAILS

HERSHEY'S MARTINI

Finlandia vodka, frangelico, Hershey's chocolate sauce

STRAWBERRY CHEESECAKE MUDSLIDE

Finlandia vodka, strawberry, gingerbread syrup, biscoff cookie crumbs, ice cream, whipped cream

ESPRESSO MARTINI

Absolut vanilla vodka, kahlua, fresh espresso

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DIGESTIF

LIMONCELLO

Pallini, Rome, Italy

FINE TAWNY PORT

Sandeman, Douro Valley, Portugal

GRAVITY ORG ESPRESSO COFFEE

HARNEY & SONS FINE TEA SELECTION



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