

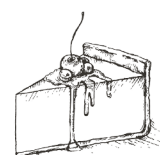
SIDES

- MAKIKIHI FRIES** 12
served with garlic aioli and tomato sauce (GF,V)
- GARLIC BREAD** 12
wood-fired ciabatta with garlic butter (V)
- SEASONED WEDGES** 13
sweet chilli sauce, sour cream (GF V)
- INSALATA** 13
cos lettuce, mesculin, sundried tomato, kalamata olive, red onion, balsamic vinaigrette (GF V)
- WINTER VEGETABLES** 15
sumac roasted winter vegetables, labneh, manuka honey, pistachio zaatar (GF,V)



DESSERT

- EGGNOG CREME BRULEE** 19
spiced brandy custard, crunchy caramel, mulled wine poached pear (GF)
- APPLE CROSTATA** 20
sweet pie crust, granny smith apple, spiced currants, served hot with fresh runny cream and maple walnut ice cream, perfect for sharing
- BAILEYS CHEESECAKE** 19
baked chocolate cheesecake, whipped cream and freeze dried raspberries (GF)
- BAKLAVA MILLE FEUILLE** 19
layers of sugared filo pastry, pistachio, walnut and pecan, creme patisserie
- AFFOGATO** 16
vanilla ice cream, freshly brewed espresso, frangelico shot (GF)
- ICE CREAM SUNDAE** 16
strawberry, chocolate or caramel, whipped cream, maraschino cherry (GF)



DESSERT COCKTAILS

- HERSHEY'S MARTINI** 20
Finlandia vodka, frangelico, Hershey's chocolate sauce
- STRAWBERRY CHEESECAKE MUDSLIDE** 20
Finlandia vodka, strawberry, gingerbread syrup, biscoff cookie crumbs, ice cream, whipped cream
- ESPRESSO MARTINI** 21
Absolut vanilla vodka, kahlua, fresh espresso

DIGESTIF

- LIMONCELLO** 13
Pallini, Rome, Italy
- FINE TAWNY PORT** 12
Sandeman, Douro Valley, Portugal
- GRAVITY ORG ESPRESSO COFFEE**
- HARNEY & SONS FINE TEA SELECTION**

