

SOBREMESA - DESSERT

White Chocolate & Roasted Pecan Torte \$9.50/\$18

with a golden rum caramel

perfectly paired with bacardi oakheart rum

Spiced Apple & Black Doris Crumble \$9.50/\$18

with lime & coriander yoghurt

perfectly paired with ruahine red boysenberry port

Bolas De Churros \$9.50/\$18

churro balls with cajeta caramel dipping sauce

perfectly paired with baileys irish cream

Coconut & Liquorice Saga Pudding \$9.50/\$18

with caramelised apricots

perfectly paired with galliano white sambuca

LIQUEUR COFFEE

Barista Espresso With Your Choice Of Liqueur \$15

drambuie, baileys, kahlua, frangelico, stolen dark rum, jameson select reserve

COFFEE

Barista Espresso Made To Your Preference \$4.5/\$5

short or long black, flat white, latte, cappuccino, americano, mocha

TEA

Lose Leaf Tea Selection \$5/\$6

english breakfast, earl grey, sencha green, peppermint, chamomile

HOT CHOCOLATE

Velvety Steamed Hot Chocolate \$6

COCKTAILS \$17

Negroni

rogue society gin, campari & sweet vermouth with an orange slice; smooth, simple and sophisticated

Martini

vodka or gin? shaken or stirred? twist or olive? wet, dry or perfect? tell us how you have your martini

Manhattan

a classic masterpiece featuring bulleit bourbon

Espresso Martini

vodka and espresso – a match made in heaven?

Mojito

straight out of havana, we bring you the classic mojito

Frozen Daiquiri

a blended rum masterpiece with your choice of flavour
(kiwifruit, passionfruit, mango, pineapple)

Black Forest Martini

black raspberry, hazelnut & dark chocolate are shaped into this tasty dessert treat

Pineapple Lump Rum Old Fashioned

a pineapple rum and chocolate kiwi inspired take on the classic