



SWEET ENDINGS

| Pave |

Milk chocolate ganache with coffee mousse, frozen cappuccino and caramelized banana

\$10

| Passion Tart |

Passion fruit curd on shortbread topped with Italian meringue, lemon fluid gel and kalamansi pearls with passion fruit coulis

\$10

| Carrot Cake |

Iced with mascarpone and coconut with a carrot orange puree, compressed pineapple, toasted white chocolate and burnt orange ice cream

\$10

| Pear Delice |

Sous vide Forelle pear, Pear William bavaois and sea salt caramel mousseline topped brown butter cake with butterscotch and truffle oil gelato

\$10

| Chocolate Peanut Butter |

Peanut butter and hazelnut chocolate bar topped with vanilla foam with Valrhona cocoa paint and peanut praline.

\$10

| Verses Ice Cream |

\$9

| Local, Artisanal and Imported Cheese |

Fourme d'ambert blue cheese and port jelly

Goat cheese and crisp apple

4-year cheddar with baguette chards

House marinated sheep feta

\$16

| Harbour Estate Icewine |

\$20

| Late Harvest |

\$10

| Graham's Tawny Port |

\$8

| Taylors LBV |

\$7

| Taylors 20-Year Tawny |

\$17

| Verses Praline Coffee |

Butterscotch liqueur, frangelico and baileys topped with whipped cream and crushed praliné

\$9