

# ONEMATA

## SWEETS

Created by Executive Pastry Chef Callum Liddicoat

### PISTACHIO

Pistachio Cake | Ricotta Cheesecake | Granny Smith Sorbet **22**

### CHOCOLATE

Soft Chocolate | Prune & Date | Hazelnut Ganache | Tonka Bean Ice Cream **23**

### CITRUS ORCHARD

Lemon Brûlée | Yuzu Ganache | Poached Citrus | Bergamot Ice Cream **23**

### ESPRESSO

Mascarpone Cream | Espresso Curd | Hazelnut Sponge | Honeycomb Ice Cream **22**

### ICE CREAM or SORBET

House Made | Wafer **15**

### NEW ZEALAND CHEESE

Spiced Chutney | House Made Lavosh | Fruit

One Cheese **16** | Two Cheeses **24** | Three Cheeses **36**

ALL DISHES MAY CONTAIN TRACES OF GLUTEN, NUTS & DAIRY.  
PLEASE INFORM OUR TEAM OF ANY SPECIAL DIETARY REQUIREMENTS.  
15% SURCHARGE APPLIES ON ALL PUBLIC HOLIDAYS. 1.5% SURCHARGE APPLIES TO ALL CREDIT CARD TRANSACTIONS.

## SHERRY

Tio Pepe Palomino Fino Xèrés, Spain	<b>12 / 80</b>
Valdespino Pedro Ximenez Xèrés, Spain	<b>12 / 75</b>
Apostoles VORS Xèrés, Spain	<b>150</b>

## DESSERT WINE

2016 Famille Perrin Muscat de Beaumes de Venise Rhône, France	<b>16 / 85</b>
2021 Mondillo Nina 'Late Harvest' Riesling Central Otago, NZ	<b>18 / 99</b>

## PORT

Graham's 10 Year Old Douro, Portugal	<b>18</b>
Taylor's Ruby Port Douro, Portugal	<b>11 / 145</b>
2017 Taylor's LBV Port Douro, Portugal	<b>13 / 145</b>