

ONEMATA

SWEETS

Created by Executive Pastry Chef Callum Liddicoat

HONEYDEW

Compressed Honeydew, Lime Curd, Sago, Coconut Sorbet **22**

CHOCOLATE ROLL

Foundry Chocolate Crème, Burnt Vanilla Caramel, Blackberry Ice Cream **23**

STRAWBERRY TART

Vanilla Pastry Cream, Basil, Filo Pastry, Strawberry Sorbet **22**

APRICOT

Roasted Apricot, Crème Pâtisserie, Almond Friand, Ginger 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 **13 / 80**
Xèrés, Spain

Valdespino Pedro Ximenez **13 / 75**
Xèrés, Spain

PORT

Graham's 10 Year Old **18**
Douro, Portugal

2017 Taylor's LBV Port **15 / 185**
Douro, Portugal

DESSERT WINE

2016 Château Suduiraut **20 / 99**
'Lions de Suduiraut'
Sauternes, France

2021 Mondillo Nina 'Late
Harvest' Riesling **18 / 99**
Central Otago, NZ