

# ONEMATA

## SWEETS

Created by Executive Pastry Chef Callum Liddicoat

### CARAMEL

Caramel Flan, Orange Crème, Cacao Nib Crumble, Milk Ice Cream **22**

### CHOCOLATE FRUIT & NUT

Soft Chocolate, Prune & Date, Vanilla Chantilly, Black Tea Ice Cream **23**

### FIG TART

Fig Leaf Pastry Cream, Poached Figs, Honey, Blackcurrant Sorbet **23**

### QUINCE

Poached Quince, 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

2023 Château Giraud **19 / 120**  
'Petit Giraud'  
Sauternes, France

2023 Mondillo Nina 'Late  
Harvest' Riesling **18 / 99**  
Central Otago, NZ