

ONEMATA

SWEETS

Created by Executive Pastry Chef, Callum Liddicoat

FIG TART

Fig Leaf Cream, Poached Figs, Dulcey Caramel, Blackcurrant & Fig Sorbet **26**

LAMINGTON

Chocolate Brûlée, Raspberry Confit, Toasted Coconut Ice Cream **26**

FLAN

Summer Herb Flan, Macerated Blackberries, Jersey Milk Ice Cream **25**

APRICOT

Roast Apricot, Basque Cheesecake, Passionfruit Curd, Mandarin Ice Cream **25**

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. 2% SURCHARGE APPLIES TO ALL CREDIT CARD & PAYWAVE TRANSACTIONS.

SHERRY

Tio Pepe Palomino Fino **13 / 80**
Xérès, Spain

Valdespino Pedro Ximenez **13 / 75**
Xérès, 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

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