

# ONEMATA

## SWEETS

Created by Executive Pastry Chef, Callum Liddicoat

### FIG TART

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

### COFFEE

Textures Of Coffee, Baileys Cremeux, Espresso Ice Cream **24**

### PEAR

Caramel Milk Chocolate, Hazelnut, Pear Sorbet, Nut Butter Crumble **24**

### 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