

ONEMATA

SWEETS

Created by Executive Pastry Chef, Callum Liddicoat

CITRUS

Yuzu Ganache, Poached Citrus, Bergamot, Finger Lime, Mandarin Ice Cream **24**

COFFEE

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

PEAR

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

RHUBARB

Roast Rhubarb, Basque Cheesecake, Lime Curd, Ginger 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**
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

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