ONEMATA

SWEETS

Created by Executive Pastry Chef, Callum Liddicoat

CHOCOLATE ROLL

Foundry Chocolate Cremeaux, Chocolate Sponge, Salted Caramel, Blackberry Ice Cream 26

STRAWBERRY SPLICE

Clevedon Strawberries, Vanilla Ice Cream, Vanilla Sponge, Strawberry Sorbet 25

TROPICAL VACHERIN

Coconut Vacherin, Passionfruit, Ricotta Cheesecake, Mango and Pineapple Sorbet 25

MINCE PIE

Fruit and Nuts, Yoghurt Foam, Vanilla Custard, Apple Compote, Prune Ice Cream 26

ICE CREAM or SORBET

CHOICE OF

Vanilla Bean Ice Cream, Chocolate Ice Cream, Sorbet of the Day

6 per scoop

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.MENUS ARE SUBJECT TO CHANGE DUE TO SEASONALITY AND PRODUCT AVAILABILITY.

SHERRY

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

Valdespino Pedro Ximenez **13 / 80**
Xèrés, Spain

PORT

Graham's 10 Year Old **20**
Douro, Portugal

2017 Taylor's LBV Port **16 / 185**
Douro, Portugal

DESSERT WINE

2023 Château Giraud 'Petit Giraud' **22 / 130**
Sauternes, France

2021 Mondillo Nina 'Late Harvest' Riesling **19 / 99**
Central Otago, NZ