

RESTAURANT & BAR

eighteen fifteen

WINTER DESSERTS

WARMED CHOCOLATE BROWNIE with malt fudge and house made vanilla bean ice cream GF	8.5–
TRIO OF HOUSE MADE ICE CREAMS OR SORBETS – see our wait staff about today’s offerings GF	12.–
RASPBERRY AND VANILLA CHEESECAKE with candied dark chocolate and hazelnut GF	13.–
CHOCOLATE CHURRO BITES with Whittaker’s dark chocolate sauce, almond and nutmeg crème fraiche	15.–
STEAMED ORANGE PUDDING with toffee cardamom sauce, salted pistachio praline and house made vanilla bean ice cream	15.–

NEW ZEALAND CHEESE BOARD – served with house made crackers and accompaniments:

Kapiti Aorangi Brie – Smooth and creamy, matches well with fruit preserves and sweet wines.

Kapiti Kikorangi – a New Zealand classic, triple cream blue cheese with slight piquant tones. A gentler blue great for new-comers to this style of cheese.

Kapiti Aged cheddar – A Kiwi favourite, firm and slightly crumbly with sweet and salty notes.

x1 Cheese 14.–
x2 Cheeses 18.–
x3 Cheeses 22.–

SERVED FROM 11.30 TILL 4PM MONDAY.
11.30am till 8pm Tuesday to Friday

GF Gluten Free