

EGMONT ST.

E A T E R Y



DESSERT

Chocolate & peanut butter millefeuille, cocoa nib **13** | Johner Estate, 'Lyndor', Noble Cabernet, 2014, *Martinborough, NZ* **12**

Torched apple & caramel cake, crème fraiche gelato* **13** | Carmes de Rieussec, Sauternes, 2014, *Bordeaux, FR* **10**

Coconut mousse, mandarin, rhubarb, puffed rice **12** | Escarpment, 'Hinemoa', LH Riesling, 2015, *Martinborough, NZ* **12**

Cheese of the day, breads & accompaniments **18** | Vinoptima, 'Ormond' Reserve, Gewurztraminer, 2010, *Gisborne, NZ* **20**
| Graham's 10yr Tawny Port, NV, *PT* **16**

SWEET TREATS

Handmade salted vanilla caramels **5** | Carmes de Rieussec, Sauternes, 2013, *Bordeaux, FR* **10**

Feijoa sorbet, fresh feijoa **8** | Escarpment, 'Hinemoa', Late harvest Riesling, 2015, *Wairarapa NZ* **12**

*GF Not available

DESSERT WINE & PORT 60ml / 375ml

Carmes de Rieussec, Sauternes, 2014, *Bordeaux, FR* | *Unctuous clover honey, peach, pear, green fig* **10** | **55**

Escarpment, 'Hinemoa', Late harvest Riesling, 2015, *Martinborough NZ* | *Mandarin, apricot, lemon meringue* **12** | **65**

Johner Estate, 'Lyndor', Noble Cabernet, 2014, *Martinborough, NZ* | *Raspberry, plum compote, loganberry* **12** | **65**

Visner di Pergola, Vino Visciole, 2015, *Marche, IT* | *Rich red cherry, marzipan, blackberry jam* **10**

Churchills, LBV Port, 2008, *PT* | *Black plum, kirsch, sweet raspberry, light peppery tannin* **12**

Graham's 10yr Tawny Port, NV, *PT* | *Dried red berry, honeyed fig, toasted almond* **16**

DIGESTIF, LIQUEUR & COCKTAIL

Lagavulin, 16yo Scotch, Islay, *Scotland* | Glendronach, 12yo Scotch, Highlands, *Scotland* **13**

Diplomatico, dark rum, VZ **13** | Kraken, spiced dark rum, *Trinidad* **10**

Amaro Montenegro, IT **10** | Fernet Branca, IT **11** | Quick brown fox coffee liqueur, *NZ* | Limoncello, IT **10**

Cointreau, FR **12** | Grand Marnier, FR **11** | Frangelico, IT **12** | Disaronno Amaretto, IT **10** | Benedictine, FR **12**

Dark Ivory – House-infused chocolate rum, whey caramel, cold brew coffee, Quick Brown Fox liqueur **18**

Jesse James – House-smoked Amaro Montenegro, Plantation 3* rum, Diplomatico rum **18**

Old Fashioned - Bourbon | Rum | Variety of spirits available – *Please ask your server*

COFFEE & HOT BEVERAGE

Black coffee **4** | White coffee **4.5**

Hot chocolate **4.5** | Chai latte **5**

Irish coffee **15** | Liqueur coffee **16** | Espresso Martini **16**

T leaf tea | NZ Breakfast, Earl Grey + blue flower, Chai, Peppermint, Chamomile, Berry, Green + Jasmine, Rooibos **4.5**