

CAPTAINS RESTAURANT

DESSERTS

\$14

Strawberry & White Chocolate Cheesecake
with strawberry compote

Lemon & Rhubarb Crème Brulee GF
with buckwheat almond biscotti

Chocolate & Hazelnut Brownie
with peanut butter ice-cream & housemade honeycomb

Affogato
Vanilla ice cream, a shot of espresso & your choice of liqueur

DESSERT WINES

Cloudy Bay Late Harvest Riesling 2008, Marlborough
\$52 Bottle

Greenhough Ambrosia Gewurztraminer 2012, Nelson
\$12 Glass \$48 Bottle

*Please see our Relaxer Board
for our full selection of Port, Cognac & Whisky*

CAPTAINS RESTAURANT

NEW ZEALAND PUHOI VALLEY CHEESE

Matakana Blue

A rich, creamy, waxed blue
with a buttery texture and silky smooth mouth feel

Kaipara Washed Rind

This orange coloured “Trappist” style washed rind cheese
has a wild earthy aroma with a subtle buttery taste

Mahurangi Brie

A living cheese which ripens with ageing.
A young soft centred delicate brie with a hint of mushroom

Puhoi Aged Cheddar

Matured cheddar with a classic strong flavour,
a crunchy texture and sharp finish

Small Cheeseboard (Built for 1-2 people) \$20

Large Cheeseboard (Built for 2-4 people) \$35

Cheeseboards are accompanied with condiments, crackers and fruit.

*A 15% surcharge will apply on all accounts on a NZ public Holiday.
If you have time restraints, please let us know, good food takes time.*