

# CAPTAINS RESTAURANT

## **DESSERTS \$14**

**Berry & White Chocolate Cheesecake (gf)**  
with berry compote

**Cappuccino Parfait (gf)**  
with cherry ragout

**Chocolate Fondant**  
with vanilla ice-cream & berries

### **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

## **NEW ZEALAND PUHOI VALLEY CHEESE BOARD**

**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

**Puhi Aged Cheddar** - Matured cheddar with  
a classic strong flavour, a crunchy texture and sharp finish

Served with condiments, crackers and fruit.

**Small (1-2 people) \$20**

**Large (2-4 people) \$35**

***A broad range of spirits and liqueurs are available.***

***Please ask to see our Relaxer Board***

***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.***