

CAPTAINS **RESTAURANT**

DESSERTS

Peanut Butter Cheesecake \$14
with blueberry coulis & hokey pokey ice-cream

Lemon Posset \$14
with pistachio praline & cherry compote (gf)

Chocolate & Hazelnut Brownie \$14
with peanut butter ice-cream, honeycomb & chocolate sauce

Sticky Toffee Pudding \$14
with vanilla bean ice-cream & salted caramel

Affogato \$14
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*

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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

Puhi 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.*