

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.***