

The Bunker

DESSERTS

BRULEE

Manuka honey and saffron crème brulee with central otago stonefruit compote and almond tuille. -14.

BANANA WONTONS

Banana and white chocolate wontons with mandarin and orange compote and vanilla bean ice cream. - 15.

BAKLAVA AND PEAR TART

Crisp filo with pistacios and almonds, greek yoghurt cream and cardamon poached pears. – 14.

CHOCOLATE PEANUT SLAB

Glazed Valhrona chocolate mousse on a crunchy peanut praline and almond sponge with vanilla and caramel peanut ice cream. – 16.

DESSERT OF THE DAY

Your server will advise of today's creation. - 15.

CHEESEBOARD

*Selection of premium New Zealand cheeses served with spiced figs, honeycomb, walnuts and crackers. - 28.
Single Cheese – 14.*

DESSERT COCKTAILS

TOBLERONE

Baileys, Frangelico, Crème de cacao, cream, honey, chocolate swirl - 16.

TIRA MISU

Kahlua, Crème de cacao, butterscotch cream float and shaved chocolate - 16.

DESSERT WINES

<i>Isabel Noble Sauvage (Marlborough)</i>		<i>84.</i>
<i>De Bortoli 'Noble One' Bortrytis Semillon (N.S.W)</i>		<i>72.</i>
<i>Cloudy Bay Late Harvest Riesling (Marlborough)</i>	<i>13.</i>	<i>60.</i>

PORTS

<i>Penfold's 'Grandfather' (Australia)</i>	<i>20.</i>	<i>Taylor's 20 Year Old (Portugal)</i>	<i>18.</i>
<i>Taylor's 10 Year Old (Portugal)</i>	<i>12.</i>	<i>Taylor's Tawny (Portugal)</i>	<i>10.</i>

COFFEE AND TEA

Please note that due to space restrictions we do not have an espresso machine so we offer plunger coffee as an alternative, and a selection of teas - 4.