

# The Bunker

RESTAURANT • BAR • PRIVATE ROOM

## DESSERTS

### BRULEE

*Manuka honey and saffron crème brulee  
with almond tuille and citrus salsa.*

14.

### PANNA COTTA

*Peach and Kawakawa panna cotta with  
rhubarb jam, spiced biscotti and blueberry coulis.*

15.

### PUDDING

*Sticky date pudding with butterscotch sauce,  
praline and vanilla gelato.*

16.

### DESSERT OF THE DAY

*Your server will advise of today's creation.*

15.

### FONDUE FOR TWO

*Melted premium Valrhona chocolate  
with marshmallows and fresh fruit.*

28.

### CHEESEBOARD

*Selection of premium New Zealand cheeses served with  
spiced figs, honeycomb, walnuts and crackers.*

28.

### SINGLE CHEESE

*Served with spiced figs, honeycomb, walnuts and crackers.  
Your server will advise of today's selection.*

12.

## 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>		84.
<i>De Bortoli 'Noble One' Bortrytis Semillon (N.S.W)</i>		72.
<i>Cloudy Bay Late Harvest Riesling (Marlborough)</i>	12.	60.
<i>Aurum '18 Carat' Noble Pinot Gris (Central Otago)</i>		58.

## PORTS

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

## 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.*