

The Bunker

FINE DINING • COCKTAIL BAR • PRIVATE ROOM

DESSERTS

BRULEE

Peach crème brulee served with local stonefruit and biscotti.

15.

LEMON CHIBOUST

Frozen lemon curd mousse with fresh berries.

13.

TRIO OF CHOCOLATE

White chocolate icecream, milk chocolate mousse, dark chocolate and pistachio brownie.

16.

DESSERT OF THE DAY

Your server will advise of today's creation.

14.

FONDUE FOR TWO

Melted premium Valrhona chocolate with marshmallows and fresh fruit.

28.

With liqueur of your choice added to the chocolate.

35.

CHEESEBOARD

Selection of premium New Zealand cheeses for two.

32.

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

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| <i>Isabel Noble Sauvage (Marlborough)</i> | 86. |
| <i>De Bortoli 'Noble One' Bortrytis Semillon (N.S.W)</i> | 68. |
| <i>Trinity Hill 'Gimblett Gravels' Noble Viognier (Hawkes Bay)</i> | 64. |
| <i>Cloudy Bay Late Harvest Riesling (Marlborough)</i> | 12. 60. |

PORTS

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| <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 space restrictions inhibit our ability to have an esspresso machine so we offer plunger coffee as an alternative.

4.