

Desserts



Vanilla crème brulée with a fruit compote, vanilla bean ice cream and shortbread	11.50
Hot Greytown apple tartlet with a Hawkes Bay honey crème fraiche and butterscotch sauce	12.50
Chocolate croissant pudding with a Jameson Irish whiskey anglaise and vanilla bean ice cream	13.00
'Celebration of the local lemon' (from our own lemon grove) - Lemon meringue pie with lemon sorbet, served on a lemon biscuit	14.50
Double-thick chocolate ganache with an orange and Hennessy cognac compote, crème anglaise and hazelnut biscotti	15.00
The Grill's world-famous-in-the-Wairarapa 'Death by Chocolate' - Chocolate tart, Baileys chocolate mousse, Mississippi mud cake, assorted chocolate truffles, and chocolate-marbled strawberries — divinely decadent! (for two persons)	24.50
The very best of Kingsmeade Artisan Cheeses — Wairarapa Jack, Sunset Blue and Ngawi Brie - served with tipsy grapes, fruit compote and nuts, with crostini and water crackers (for two persons)	25.00

Dessert Wine

	Glass	Bottle
Johner Noble Sauvignon 375ml	18.50	55.00
Pale yellow, deep apricot and tropical aroma and lingering taste make this perfect to serve with cheese or a luxurious dessert.		
Murilea Rise Apres 500ml	16.50	65.00
A blend of the infamous Martinborough 'mystery grape' (syrah-like) and cabernet sauvignon with French brandies. Deep in colour and rich in fruit aromas. Delicious sweet berry flavours with a brandy dry finish		

Tea & Coffee



Coffees

Espresso	3.5
Latte	4.5
Flat White	4.5
Cappuccino	4.5
Long Black	3.5
Short Black	3.5
Moccacino	4.5
Vienna	4.5
Affigato	5
Macchiato	4

Hot Chocolate	4
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Liqueur Coffees

Irish Coffee	9.5
Jamaican Coffee	9.5
Baileys Coffee	9.5
Coffee Nero	9.5

Teas

Selection of Herbal Teas	3.5
English Breakfast	3.5
Earl Grey	3.5

Iced Drinks

Iced Coffee	5
Iced Chocolate	5
Iced Mocha	5