



Harbour Light Bistro

## Desserts

Rich chocolate terrine, berry compote, hazelnut brittle,  
freeze dried plum, crème fraiche ice cream

Fresh fig, walnut sponge, beetroot compote, fig leaf &  
yogurt sorbet

Trio of house made sorbets & ice-creams on fresh fruit &  
lime syrup

Crème brulee from fresh turmeric, pistachio & apricot  
biscotti, citrus salad

Wakefield Quay lime pie, coconut & whipped cream

Affogato, ice cream, espresso with Amaretto or Frangelico  
All 15 per plate

Artisan cheeses (wait staff will advise) served with  
oatmeal crispbread, homemade quince paste, grilled  
pumpnickel

1cheese 8 / 2 cheese's 16 / 3 cheese's 24

## Dessert Wines and ports

### Dessert Wines

Spy Valley Iced Sauvignon, Marlborough 39 g 9.5  
Seductively sweet and lush with layers of tropical fruit and a  
vibrant acidity

Riverby Nobel Riesling, Marlborough 48  
Rich and spicy with ripe stonefruits, honey and nutty characters

### Port and Sherry 30 ml pours

Taylors Fine Ruby or Fine Tawny Port 12  
El Candado Pedro Ximenez Sherry 12  
Mazuran's Special Reserve Port 15