



Harbour Light Bistro

## Desserts

Chocolate fondant, red fruit, chocolate crumble & vanilla ice cream

Fig spice cake, nashi & passionfruit, white chocolate ice cream

Trio of sorbets on fresh fruit & lime syrup

Coconut rice brulee, hazelnut biscotti & rhubarb confit

Wakefield Quay lime pie, coconut & whipped cream

Affogato, ice cream, espresso with Amaretto or Frangelico

All \$14.5 per plate

Whangapeka cheese's (2) with homemade chutney,  
oatmeal crispbread, pumpernickel & grapes  
\$18

Petit Fours, three varieties, wait staff will advise  
\$11

## 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

Taylor's Fine Ruby or Fine Tawny Port \$12  
El Candado Pedro Ximenez Sherry \$12  
Krohn LBV Port, 2007 \$15