Harbour Light Bistro

Desserts

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

Fresh strawberries with sorrel ice cream, meringue & brown butter financier

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 chutney, grilled pumpernickel & grapes

1 cheese $8 2 cheese $16 3 cheese $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
Krohn LBV Port, 2007	$15