



WHITE HOUSE
Restaurant

DESSERTS

Black Forest (GF)

\$18

Chocolate delice, chocolate soil, berry gel, basil, strawberry sorbet

Trio of Sorbets (DF)

Daily selection

\$16

Avocado and Lime Cheesecake (GFO)

Avocado, pistachio, date base, passionfruit syrup

\$18

Mochaccino Brulee

Chocolate brownie biscuit

\$18

Chefs' selection Three Cheese Board (GFO)

Fig marmalade, candied walnuts, honeycomb, fig and walnut rye

\$35

Dessert Cocktails

Espresso martini – Vanilla vodka, Kahlua, fresh coffee

Maple old fashioned – Bourbon and maple syrup

Affogato

Vanilla bean ice cream, double espresso **\$12**

Add single liqueur **\$18**

Special Liqueur Coffees

\$18

Irish, Baileys, Frangelico, Galliano, Kahlua, Cointreau or

Your favourite with fresh cream

We offer a selection of Tea and Fusion Coffee

Dessert Wines

The Cider Factorie Ice Cider Bottle \$40 Glass \$13

Schild Estate Reserve Bottle \$49 Glass \$15

Ports

Vilagrad's 20-year-old Glass \$18

Taylor's Special Tawny Glass \$13

Vilagrad's Vintage Glass \$13