



Harbour Light Bistro

Desserts

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

Steamed spice pudding & ginger butterscotch sauce, white chocolate ice cream

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

Crème brulee from fresh turmeric, pistachio & apricot biscotti, poached pear

Wakefield Quay lime pie, coconut & whipped cream

Affogato, ice cream, espresso with Amaretto or Frangelico
All \$14.5 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