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Brioche Doughnuts  Homemade brioche doughnuts served with chocolate sauce sherry mascarpone and vanilla bean ice cream.  Suggested wine match Saint Clair Pioneer Block 17 Gimblett Gravels Cabernet Merlot	\$14.00	Brioche Doughnuts  Homemade brioche doughnuts served with chocolate sauce sherry mascarpone and vanilla bean ice cream.  Suggested wine match Saint Clair Pioneer Block 17 Gimblett Gravel Cabernet Merlot	\$14.00
Blowing Raspberries Raspberry Financier topped with vanilla bean ice cream, and hot raspberry compote, to pour over the ice cream. Suggested wine match Saint Clair Sparkling Pinot Noir Rosé	\$16.00	Blowing Raspberries Raspberry Financier topped with vanilla bean ice cream, and hot raspberry compote, to pour over the ice cream. Suggested wine match Saint Clair Sparkling Pinot Noir Rosé	\$16.00
A take on the classic Italian aperitivo Aperol Spritz sorbet (prosecco, Aperol and orange) with candied orange slices. (GF, DF) Suggested wine match Saint Clair Dawn Méthode Traditionelle	\$16.00	A take on the classic Italian aperitivo Aperol Spritz sorbet (prosecco, Aperol and orange) with candied orange slices. (GF, DF) Suggested wine match Saint Clair Dawn Méthode Traditionelle	\$16.00
Classic ice cream Sundae  Vanilla ice cream with your choice of caramel, chocolate sauce or berry ragout, whipped cream and tuile. (GF option)	\$14.50	Classic ice cream Sundae Vanilla ice cream with your choice of caramel, chocolate sauce or berry ragout, whipped cream and tuile. (GF option)	\$14.50
Make it ADULTS ONLY by adding your choice of one liquor: Baileys, Chambord or Frangelico.	\$22.00	Make it ADULTS ONLY by adding your choice of one liquor: Baileys, Chambord or Frangelico.	\$22.00
Affogato "Vineyard Kitchen style" Walnut ice cream served with a shot of Ritual coffee and Frangelico liquor. (GF)	\$16.50	Affogato "Vineyard Kitchen style" Walnut ice cream served with a shot of Ritual coffee and Frangelico liquor. (GF)	\$16.50
South Island Cheese Board (1 piece/2 pieces/3 pieces)  Artisan cheese sourced from the South Island of New Zealand (Nelson, Marlborough, and the deep South). Served with crackers, seasonal fruit and Saint Clair sourdough bread. (GF option)  Suggested wine match Saint Clair Noble Riesling	\$13/25/40	South Island Cheese Board (1 piece/2 pieces/3 pieces) Artisan cheese sourced from the South Island of New Zealand (Nelson, Marlborough, and the deep South). Served with crackers, seasonal fruit and Saint Clair sourdough bread. (GF option) Suggested wine match Saint Clair Noble Riesling	\$13/25/40
Slice of the Day Ask your server for today's bake Add a scoop of vanilla ice cream Add a scoop of maple walnut ice cream	\$6.50 \$3.00 \$4.50	Slice of the Day Ask your server for today's bake Add a scoop of vanilla ice cream Add a scoop of maple walnut ice cream	\$6.50 \$3.00 \$4.50

Desserts