



JERVOIS STEAK HOUSE

Desserts

Raspberry Bombe Alaska,
red berry & basil nage 18

Chocolate Fondant,
vanilla praline and vanilla ice cream 18

Rhubarb Crème Brûlée,
rhubarb gel, oats & honey crumble 18

Baked Lemon Cheese Cake,
meringue, lemon sorbet 18

Roasted Banana Sundae,
peanut butter mousse chocolate brownie
salted caramel rice bubbles 18

Trio of Dessert Cocktails,
lemon pie, cherry tart, chocolate fudge brownie 21

Affogato,
vanilla ice cream, biscotti, espresso, liqueur 18

Selection of Local and European Cheese,
last year's apricots, walnuts & biscuits 28

Marisco Kings Series The Sticky End Sauvignon Blanc - 2011 - Marlborough	21	97
Mondillo Nina Late Harvest Riesling - Bendigo - Central Otago	18	90
Chapoutier Muscat de Beaumes de Venise - 2012 - Rhone, France	16	79
Chateau Rieussec - 2009 - Sauternes, France		270
Vinoptima Noble Gewürztraminer - 2007 - Gisborne		445
Taylor's - 10yo - Portugal	17	155
Dows - 20yo - Oporto	28	226
Lustau Pedro Ximenez San Emilio - NV - Jerez	12	70



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After Dinner Drinks

Loose Leaf Tea Range

Black Teas

Brilliant Breakfast 5.5

The Original Earl 5.5

Singe Estate Darjeeling 5.5

Springtime Chocolate Mint 5.5

Green Teas

Ceylon Whole Leaf 5.5

Green Tea with Jasmine 5.5

Japanese Sencha Extra Special 5.5

Single Estate Oolong 5.5

Herbal Infusions – Caffeine Free

Pure Peppermint 5.5

Gentle Chamomile 5.5

Natural Rosehip w/ Hibiscus 5.5

Elderflower & Apple Infusion 5.5

Blood Orange & Eucalyptus 5.5

White Teas

White Lychee No.1 Handrolled 15

Ceylon Silver Tips White Tea 15

Coffees

Flat White 4.5

Cappuccino 5

Latte 5

Long Black 4.5

Americano 4.5

Macchiato 4.5

Ristretto 4.5

Piccolo 4.5

Mochachino 5.5

Hot Chocolate 6

Soy or Coconut milk available for 0.5

Add in Monin Syrup to your coffee for 0.5

Baileys Hot Chocolate 13

Irish coffee 12.5

Espresso Martini 20

Raspberry Espresso Martini 20

Choc Rabbit 18