

# P Ò NI

## Dessert

Dessert \$16

MANGO SORBET, pineapple salsa, passionfruit, coconut foam

PASSIONFRUIT CREME BRULEE, yoghurt sorbet

WHITE CHOCOLATE MISO TART, oreo caramel, cherry compote, ice-cream

Cocktails \$22

Catalana | pedro ximenez, montenegro, coconut, burnt sugar, egg white, biscoff

House Espresso Martini | camper coffee, 42 below, quick brown fox, creme de cacao

Ember | rum, fig, burnt orange, cocchi torino

Digestifs \$12

Amaro Montenegro | Bologna, Italy

Disaronno Amaretto | Saronno, Italy

DOM Benedictine | Normandy, France

Lustau Pedro Ximenez San Emilio | Jerez, Spain

Wine \$16

Urlar The Mediator Late Harvest Riesling | Wairarapa, New Zealand

Coffee / Tea

Black \$5

White \$5.5/6

English Breakfast, Earl Grey, Chamomile, Peppermint, Green \$5



