



## JERVOIS STEAK HOUSE

### Desserts

#### Pear 'belle Hélène' 18

Poached pear, chocolate ganache, caramelised almond

#### Chocolate Fondant 18

Chocolate soil, textures of raspberry

#### Passionfruit Panna Cotta 18

Caramelised cocopops

#### Black Forrest Entremet 18

Berry gel, cherry sorbet

#### Affogato 18

Vanilla ice cream, biscotti, espresso, liqueur

#### Selection of Local and European Cheese 28

Last year's apricots, walnuts & biscuits

Mondillo Nina Late Harvest Riesling - 2018 – Bendigo, Central Otago	19	92
Mt. Difficulty McFelin Ridge Late Harvest Pinot Gris – 2014 – Bannockburn	17	84
Chapoutier Muscat Beaumes de Venise - 2016 - Rhône, France	16.5	79
Chateau Rieussec - 2010 - Sauternes, France		270
Chateau d'Yquem 750ml - 1997 - Sauternes, France		1995
Taylor's - 10yo - Portugal	17	185
Warres Otima 500ml - 10yo - Portugal	18	120
Dow's - 20yo Oporto - Portugal	29	340
Lustau Pedro Ximenez San Emilio 375ml - NV - Jerez	18	85

*A 2% surcharge applies to all credit card and contactless payments.  
Cash payment available with no surcharge. All individual guests are  
required to register at [guesthq.co.nz](http://guesthq.co.nz) for contact tracing purposes.*

*Thank you.*



JERVOIS STEAK HOUSE

**After Dinner Drinks**

**Loose Leaf Tea 5**

*Black*

Stir T English Breakfast

Stir T Earl Grey Supreme

Stir T Coconut Cream

*Green*

Stir T Japanese Sencha

Dilmah Jasmine

*Herbals and fruits*

Stir T Peppy Mint

Stir T Crimson Berry

Dilmah Elderflower & Apple

Dilmah Blood Orange & Eucalyptus

Dilmah Chamomile

**Coffees**

Flat White 5

Cappuccino 5

Latte 5

Long Black 4.5

Americano 4.5

Macchiato 4.5

Espresso 4.5

Piccolo 4.5

Mochachino 6

Hot Chocolate 6

*Soy or Coconut milk available for 0.5*

*Selection of Monin Syrups available for 0.5*

Baileys Hot Chocolate 14.5

Hot Buttered Rum 14

Special Coffee w/ liqueur 14.5

Espresso Martini 22

Hokey Pokey 20