

Dessert

Rose sorbet with Prunotto Moscato D'Asti and strawberry meringue	18
Peanut butter chocolate mousse cake	18
Passionfruit, white chocolate and coconut vacherin	18
Raspberry mille feuille	18
Strawberry and Kwark cheesecake with pistachio, basil and black olive	18

Sweet tray

Pistachio cranberry nougat, chocolate peanut toffee, chocolate caramels, blackcurrant and vanilla marshmallow	10 per person
Fruit mince pie	4.50

Cheese

Cheese served with butter roll and mache salad one 19.00 / two 25.00 / three 32.00

	Soft cheese	Blue cheese	Hard cheese
1. Name of the product	Brie	Gorgonzola	Parmesan
2. Description of the product	A soft, creamy cheese with a mild flavor.	A blue cheese with a strong, tangy flavor.	A hard, aged cheese with a nutty flavor.
3. Ingredients	Cream, Brie cheese, salt, pepper	Milk, Gorgonzola cheese, salt, pepper	Milk, Parmesan cheese, salt, pepper
4. Preparation method	Prepared by spreading cream over Brie cheese and seasoning with salt and pepper.	Prepared by mixing milk with Gorgonzola cheese and seasoning with salt and pepper.	Prepared by grating Parmesan cheese and seasoning with salt and pepper.
5. Packaging	Plastic wrap	Plastic wrap	Plastic wrap
6. Storage instructions	Store at room temperature for up to 2 weeks.	Store at room temperature for up to 2 weeks.	Store at room temperature for up to 2 weeks.
7. Shelf life	Up to 2 weeks	Up to 2 weeks	Up to 2 weeks
8. Price per unit	\$10.00	\$10.00	\$10.00
9. Supplier information	Local dairy farm	Local dairy farm	Local dairy farm
10. Contact information	Phone: 555-1234	Phone: 555-1234	Phone: 555-1234

Welcome to Whitebait.(Inanga)

Nau mai e ngā hua
o te wao
o te ngakina
o te wai tai
o te wai Māori
Haumi e! Hui e! TĀIKI E! I

Welcome the gifts of food
from the sacred forests
from the cultivated gardens
from the sea
from the fresh waters
Draw together! Affirm!

Paul Heather