

Elephant Hill

HAWKE'S BAY NEW ZEALAND

Dessert

Ricotta hazelnut frangipane, fig leaf ice cream, thyme, honey	16
Passionfruit nest, baked custard, meringue, gel, sorbet	16
Chocolate delice, spiced poached plums, crème fraiche sorbet	16
Green apple sorbet, molasses oat crumble, calvados apple mousse, butterscotch crème	16
Coconut yoghurt parfait, citrus curd, lime rock, white choc, lemon yoghurt sorbet	16

Cheese

Whitestone Windsor blue, pasteurized cow's milk, Oamaru	
Meyer vintage gouda, pasteurized cow's milk, Waikato	
Brie de Meaux, unpasteurized cow's milk, France	
Buche de Chèvre, pasteurized goats milk, France	
All cheeses served with, onion seed lavoche, poached grapes, pip fruit chutney	
One	17
Two	32
Three	45
Four	58

Head Chef ~ Ashley Jones