

# NELLIES

RESTAURANT & BAR

AT HOTEL TAIERI

## DESSERTS

### Classic Crème Brulee 🍷

14.00

Vanilla crème brulee served with a chocolate dipped biscotti.  
Add a scoop of ice-cream \$2 or sorbet \$3

### Double Chocolate Brownie

14.00

Goosey house made double chocolate brownie,  
served warm with chantilly cream & mixed berry sauce.  
Add a scoop of ice-cream \$2 or sorbet \$3

### Pavlova 🍷

14.00

House made pavlova served with fresh summer berries,  
lemon curd & chantilly cream.

### Cheesecake

14.00

Flavour of the moment, served with chantilly cream.

### Ice Cream Sundae 🍷

14.00

Your choice of Berry Meringue, Chocolate Fudge or  
Caramel Hokey Pokey with vanilla bean ice-cream,  
chantilly cream & a wafer.

### Cheese Platter 🍷

18.00

Selection of smoked, Havarti and aged cheddar  
with a variety of crackers.

**Suggested accompaniment:**

Glass of Taylors Ruby or Tawny Port

9.00

## DESSERT COCKTAILS

\$20.00 each

### Limoncello Delight

Lemon Sorbet, topped with Limoncello  
Liqueur & our house made torched  
meringue, sprinkled with a candied  
lemon sugared peel, garnished with a  
lemon macaron.

### White Chocolate & Berry Heaven

Berry Sorbet topped with Chambord's  
Black Raspberry Liqueur, smothered  
in fresh chantilly cream, sprinkles  
of raspberry crumble, flaked white  
chocolate & garnished with a white  
chocolate dipped raspberry macaron.

### After Dinner Mint

To die for! Vanilla ice cream topped  
with crème de menthe, peppermint  
chocolate emersed in chantilly cream,  
garnished with a peppermint dipped  
chocolate macaron.

## KIDS DESSERTS

Preschool kids under 5 get a free  
Ice Cream Tub!

### Kids Ice Cream Sundae 6.50

Vanilla ice-cream, with your choice of berry, chocolate  
or caramel sauce, topped with cream, a chocolate fish  
& sprinkles.

### Spider 6.50

Ice-cream served with coke or lemonade & sprinkles.

## TEA, COFFEE, LIQUEURS & PORT

SEE REVERSE

## DIETARY

🍷 Gluten free option available

🍷 Dairy free option available

Please advise staff of any dietary requirements.

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## TEA

<b>English Breakfast</b>	<b>5.00</b>
<b>Earl Grey</b>	<b>5.00</b>
<b>Peppermint</b>	<b>5.00</b>
<b>Green Tea</b>	<b>5.00</b>
<b>Lemon / Ginger</b>	<b>5.00</b>

## COFFEE

<b>Short Black</b>	<b>4.50</b>
<b>Long Black</b>	<b>5.00</b>
<b>Americano</b>	<b>5.50</b>
<b>Flat White</b>	<b>5.50</b>
<b>Cappuccino</b>	<b>6.00</b>
<b>Mochaccino</b>	<b>6.00</b>
<b>Latte</b>	<b>6.00</b>
<b>Chai Latte</b>	<b>6.00</b>
<b>Hot Chocolate</b>	<b>6.00</b>
<b>Extras: Caramel / Vanilla syrup</b>	<b>1.00</b>

## LIQUEURS & PORT

<b>Coffee Liqueur</b>	<b>12.00</b>
<i>Coffee with something extra, topped with fresh cream</i>	
<i>Irish / Baileys / Tia Maria / Kahula / Frangelico</i>	
<b>Taylor's Ruby Port</b>	<b>9.00</b>
<b>Taylor's Tawny Port</b>	<b>9.00</b>