



DESSERTS

Sticky Chocolate Pudding

Sticky chocolate pudding, made with chocolate fudge sauce and served with vanilla bean ice cream > 14

Cheesecake

The Dux savoury set cheesecake with biscuit base served with your choice of Black Forest or Mixed Berry > 14

Chilled Rhubarb Sago GF | V

Creamy coconut sago mixed with a sweet berry and rhubarb compote > 14

Affogato GF

A scoop of vanilla ice cream, a cup of espresso and a shot of your choice of liqueur: Drambuie, Cointreau, Baileys, Frangelico, Amaretto, Tia Maria > 19

The Silly Tart

There is nothing silly about this delicately balanced, zesty and smooth lemon tart, served with white chocolate and raspberry ice cream > 14

Oops! I Dropped the Pav! GF

It's neither a Pav nor an Eton Mess, but somewhere in between. The non-pavlova pav. The classic with a twist inspired by Chef Massimo Bottura > 14

The Puhoi Valley Cheeseboard

Traditional brie, extra mature cheddar, and Distinction blue from Puhoi Valley. With Quince paste, confit onions, baguette, and water crackers. Please allow 20 minutes to prepare > 26

LIQUEUR COFFEE

Drambuie, Amaretto, Cointreau, Frangelico, Baileys, Irish Whiskey, Sambuca, Tia Maria > 14





DUX *dine*

EAT FRESH | EAT LOCAL

DESSERT WINE

Lake Chalice Sweet Beak Riesling

Marlborough

90ml > 10.5 375ml btl > 42

Pegasus Bay Finale Sauvignon Blanc

Waipara

375ml btl > 59

PORT, BRANDY, WHISKEY

Sandeman Tawny

60ml > 9.5

Sandeman LBV

60ml > 11.5

Sandeman 10 Yr

60ml > 14

Remy Martin VSOP

19

Remy Martin XO

35

Teeling Single Grain

13.5

Glemorangie 10 Yr

13

The Dalmore 12 Yr

19

Jura Supistition

17

Chivas Regal 12 Yr Blend

13