



FURNACE

STEAKHOUSE

• **DESSERTS** •

CHOCOLATE BROWNIE 16.5

Warm chocolate brownie with roasted white chocolate parfait,
chocolate ice cream and macintosh toffee sauce

CENTRAL OTAGO TART 16.5

Hot apple, peach and apricot pie served with caramel ice cream,
mascarpone, praline and caramel sauce

COINTREAU AND CHOCOLATE MOUSSE 16.5 GF

Belgian chocolate and Cointreau mousse with chocolate shards
and freeze-dried mandarin

DECONSTRUCTED LEMON MERINGUE 16.5 GF

Lemon curd, whipped cream and crumbled shortbread,
topped with flambéed Italian meringue

HOKEY POKEY BRULEE 16.5

Creamy hokey pokey brulee with homemade marshmallow
and butter biscuit crumbs

SALTED CARAMEL 'OPERA' TIRAMISU 16.5

Italian Chocolate soil, dark chocolate pearls, almond praline

GF GLUTEN FRIENDLY ON REQUEST

• C H E E S E B O A R D •

A SELECTION OF TWO NEW ZEALAND CHEESES SERVED WITH QUINCE PASTE,
FIG AND WHISKY MARMALADE AND WARM BREADS AND CRACKERS

16 FOR ONE 27 FOR BOTH

KAPITI KIKORANGI BLUE GF (KAPITI COAST)

Decadent triple cream cheese with a golden curd
and rich network of blue veining

OVER THE MOON OMG CREAM BRIE GF (WAIKATO)

A soft rich cheese which melts in the mouth, it has a soft white rind with a firm centre.
The paste is smooth with a delicate mushroomy and luscious buttery flavour

COFFEE

Flat White	5.5	Latte	6
Cappuccino	5.5	Chai Latte	6
Short Black	5.5	Mochaccino	6
Long Black	5.5	Vienna	6
Hot Chocolate	5.5	Macchiato	6

Add a shot of your favourite Monin syrup for 50c

Caramel Vanilla Hazelnut

Coconut or Oat milk available for 50c

TEA 4.5

Earl Grey
English Breakfast
Green
Chamomile
Peppermint
Lemon & Ginger

SPECIAL

COFFEE 12.5

*Double espresso or
hot chocolate served
with a shot of your
favourite liqueur:*

Baileys
Frangelico
Kahlua
Drambuie
Cointreau
Jameson

WHISKEY

	glass
Jameson	9
Glenfiddich 12yr	11
Glenfiddich 15yr	12
Glenfiddich 18yr	13
Talisker 10yr	13

PORT

	glass
Taylor's 10 year Port	12
Taylor's 20 year Port	16
