



HOT DRINKS

Tuatara Coffee

- espresso	4.5
- americano	4.5
- long black	4.5
- macchiato	4.5
- flat white	5 / 5.5
- cappuccino	5 / 5.5
- latte	5 / 5.5
- hot chocolate	5.5
- mochaccino	6
- chai latte	5.5
- vienna	5.5
- dirty chai	6

Pomeroy's Tea (for one / for two) 4.5/6.5

- english breakfast
- earl grey
- jasmine
- peppermint
- japanese sencha green tea
- central otago summer fruit
- lemon and ginger
- rooibos
- nepalese masala

OPTIONS

Milk

- Oaklands full cream	
- Oaklands trim	
- soy	.5
- oat	.5
- almond	.5

Extras (each) 1

- coffee syrups (vanilla/hazelnut/caramel)
- decaf
- extra shot
- cream (whipped or runny)

DESSERTS

All desserts served with berry coulis and your choice of whipped cream OR yoghurt

Chocolate and Orange Mousse Cake 10.5
orange sponge filled with luscious chocolate mousse, covered in chocolate ganache

Orange and Almond Cake ^{gf} ^{df} 10.5
moist orange cake with star anise syrup and candied orange

Strawberry Champagne Mousse Gateaux 10.5
strawberry mousse layered between champagne soaked sponge, strawberry jelly glaze

Passionfruit Cheesecake 10.5
velvety passionfruit crème set on a biscuit base, topped with passionfruit jelly

Citrus Tart 10.5
almond sweet pastry lines our lovely lemon infused tart

Boysenberry Frangipani Tart 10.5
boysenberries set in our lemon scented frangipani and almond sweet pastry

Carrot Cake 10.5
a traditional moist carrot cake, with customary lemon cream cheese icing

Kahlua and Hazelnut Gateaux ^{gf} 10.5
hazelnut meringue layered with kahlua mousse, garnished with toasted hazelnuts and chocolate

Wholemeal Caramel Pie 10.5
decadent caramel set between a wholemeal and coconut crust

Chocolate Cake ^{gf} 10.5
a rich and dense chocolate cake with chocolate ganache to top it off

Blackcurrant Mousse Cake 10.5
a light cassis mousse set on a white chocolate and sponge base, topped with blackcurrant jelly

Lemon Cake ^{ve} ^{df} 10.5
a moist lemon cake with lavender glaze

Extra 1
cream, yoghurt or icecream

EXTRAS

Scones and Muffins 6

Don't forget to check our cabinet for regularly changing cake specials and other sweet treats.