

# M I K A N I O



## DESSERT WINE

Perrin & Fils Muscat Beaumes De Venise '08, Southern Rhone Valley, France	\$59.00	\$15.50
Milton Clos Samuel Viognier '10 Gisborne	\$61.00	\$16.50
Kirkpatrick Fortified Merlot '09 Gisborne	\$55.00	\$15.00
Hunter's Hukapapa Dessert Riesling '09 Marlborough	\$51.00	\$13.50
Aurum Port Molyneux '11 Central Otago	\$53.00	\$14.50
Two hands brilliant disguise Moscato '10 Barossa Valley (500mls)	\$65.00	\$14.00

## PORT 70MLS

Dow's Fine Ruby	\$85.00	\$12.00
Warres Kings Tawny	\$115.00	\$15.00
Grahams Late Bottled Vintage '06	\$138.00	\$16.50
Dows 10 year Old Tawny	\$155.00	\$18.00
Lincoln "The Archive" 40 Year Grand Tawny	\$168.00	\$20.50

## COGNAC & ARMAGNAC 30MLS

Remy Martin XO Special	\$28.00
Remy Martin VSOP	\$15.50
Courvoisier VS	\$16.00
Courvoisier VSOP	\$19.00
Armagnac (Bas) Delord XO	\$17.50

## GRAPPA 45MLS

Carpene Malvolti di Proseco – Italy	\$15.00
-------------------------------------	---------

## COFFEE AND TEA

Cappuccino, Flat White, Espresso, Long Black, Vienna, Macchiato, Ristretto, & Latte	\$4.00
Decaffeinated Coffees	\$4.50
Soy Coffee	\$4.50
Chai Latte	\$4.50
Hot Chocolate	\$4.50
Selection of Fruit & Herbal Teas	\$3.80

## SPECIAL COFFEES ALL \$13.50

Mikano - Butterscotch, Baileys Irish Cream, coffee, cream
Almond Dream - Amaretto, coffee, cream & cinnamon
Chocolate Scotchman - Dewars, Dark Crème de Cacao, coffee & cream
French Connection - Grand Marnier, Cointreau, coffee & cream
Absolute Vanilla - Absolut Vanilla, White Cream de cacao, vanilla bean & hot chocolate
Fudge - Frangelico, Drambuie, coffee & cream
Mexican Kiss - Kahlua, Brandy, Baileys Irish Cream, coffee, cream
Mikano After-Dinner Mint - Crème de Menthe & frothy Hot Chocolate, cream

# M I I K A I N I O



## ■ DESSERTS

ALL \$16.00

Vanilla & cinnamon crème brûlée with orange and almond biscotti

*Wine match Milton Clos Samuel Viognier '10 Gisborne gls \$16.50*

Chocolate & mandarin 'Delice' :- hazelnut crust, chocolate mousse and mandarin jelly

*Wine match Kirkpatrick Fortified Merlot '09 Gisborne gls \$15.00*

Crispy marshmallow pavlova with passionfruit curd, whipped cream & fresh passionfruit

*Wine match Two hands brilliant disguise Moscato '10 Barossa Valley gls \$14.00*

Warm sticky ginger cake with spiced pineapple and gingernut ice cream

*Wine match Perrin & Fils Muscat Beaumes De Venise '08, Southern Rhone Valley, France gls \$15.50*

Old-fashioned apple tart, served warm with vanilla custard and vanilla ice cream

*Wine match Hunter's Hukapapa Dessert Riesling '09 Marlborough gls \$13.50*

Buttermilk pannacotta with strawberry jelly, rhubarb & rosewater puree, vanilla fairy floss

*Wine match Aurum Port Molyneux '11 Central Otago gls \$14.50*

Affogato – vanilla ice cream, espresso coffee & your choice of liqueur shot

Selection of New Zealand ice creams & sorbets

## ■ CHEESE SELECTION 60g, All served with walnut bread and quince paste **\$12.50 EACH**

*Comté* - Firm & supple cheese, with a sweet taste, & nutty tang

*Brie Fromage de Meaux* - Soft, even texture, creamy body - full of sweet smoky aromas

*Livarot* - Washed rind soft cheese, thick supple texture with a pungent earthiness & a spicy finish

*Bleu d'Auvergne* - Traditional cows milk blue cheese, moist & crumbly

*Chevrot Maitre Seguin* - Soft, fine & creamy cheese with natural rind

Cheeseboard

**\$45.50**

Selection of four of the above cheeses