



HIGHFIELD TERRAVIN

MARLBOROUGH NEW ZEALAND



VINEYARD RESTAURANT

DESSERT MENU

Granny Smith Tarte Tatine **\$13.00**

Caramelised apple upside down tart with lemon verbena
infused crème anglaise and vanilla bean ice cream

(Please allow 15 minutes to bake)

Sorbetto Seasonale **\$12.00**

Three seasonal sorbets with poached fruits and sesame tuiles

Chocolate Custard Cake **\$13.00**

Baked rice chocolate custard with butterscotch and plum sorbet

To Die for Affogato **\$16.50**

With Italian biscotti & TerraVin late harvest Pinot Gris

Nelson Viavio Italian Artisan Cheese

Accompanied with preserves, fruit, crackers & bread

Small Plate **\$25.00**

Large Plate **\$32.00**