



HIGHFIELD TERRAVIN

MARLBOROUGH NEW ZEALAND



VINEYARD RESTAURANT

DESSERT MENU

<i>Origins of Autumn</i>	\$14.50
<i>Highfield Pinot Noir roasted figs with figleaf ice cream, honey gel and walnuts two ways</i>	
<i>Liquorice and Chocolate</i>	\$14.50
<i>Dark chocolate and liquorice tart with homemade raspberry sorbet and sesame wafer</i>	
<i>Tarte au Citrone</i>	\$13.00
<i>Tangy lemon tart with crème quenelle and meringue tuile</i>	
<i>To die for Affogato</i>	\$16.50
<i>With Italian style Biscotti and Terravin Late Harvest Pinot Gris</i>	
<i>Ice Cream Sundae</i>	\$12.50
<i>Vanilla ice cream with meringues and your choice of caramel, chocolate sauce or berries, whipped cream and tuiles</i>	
<i>Nelson VIAVIO Italian style Artisan Cheese Platter</i>	
<i>Accompanied by seasonal preserves, fruit, cracker and our bread</i>	
<i>Small Plate</i>	\$27.00
<i>Large Plate</i>	\$35.00