



HIGHFIELD TERRAVIN

MARLBOROUGH NEW ZEALAND



VINEYARD RESTAURANT

DESSERT MENU

<i>Leche Frita</i>	\$15
<i>Spanish fried custard with salted caramel ice cream and sugared almonds</i>	
<i>Coconut Panna Cotta</i>	\$14
<i>With caramelised pineapple, mango sorbet, coconut crumble and puffed buckwheat</i>	
<i>Strawberries and cream</i>	\$14
<i>Textures of strawberries and black olive ice cream</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>Top of the South Artisan Cheese Platter</i>	
<i>Nelson VIAVIO Italian style cheese, Kaikoura Cheese or Cranky Goat accompanied by seasonal preserves, fruit, crackers and bread</i>	
<i>Small Plate</i>	\$27.00
<i>Large Plate</i>	\$35.00