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BRYDONE
HOTEL OAMARU

DESSERT

HAZELNUT CHOCOLATE MERINGUE
with chocolate pistachio bar and cream

RASPBERRY AND ALMOND CLAFOUTIS
(FRENCH BAKED DESSERT)
with berry coulis and vanilla ice cream

BLUEBERRY SOUFFLÉ
with berry coulis and vanilla ice cream
As cooked individually, there will be a 20 minute wait

ESPRESSO MARTINI BAKED CHEESECAKE
with coffee syrup sauce and whipped cream

ALL 14.00

CHEESE BOARD
a selection of local cheeses with chutney and crackers
18.00



DESSERT MENU