

THE BANK

bar and brasserie

dessert

- V vegetarian
- GF gluten free
- DF dairy free
- VE vegan
- O on request

CHOCOLATE MUD CAKE 10.5

steaming hot chocolate mud cake served with vanilla bean ice cream and rich chocolate sauce

PECAN PIE 10.5

rich pecan pie served warm with butterscotch sauce, whipped cream and ice cream

CRÈME BRÛLÉE 10.5

vanilla and raspberry crème brûlée served with farm style shortbread

ICE CREAM SUNDAE GF 10.5

salted caramel ice cream and white chocolate mousse topped with chocolate ganache and roasted white chocolate

APPLE SHORTCAKE 10.5

hot apple shortcake served with vanilla ice cream, whipped cream and topped with rum and maple syrup sauce

STICKY DATE PUDDING 10.5

warm sticky date pudding served with fig and honey gelato served in a bowl of hot homemade butterscotch sauce

CHEESECAKE 10.5

dark chocolate cheesecake served with white chocolate mousse

coffee

FLAT WHITE	5	MOCHACCINO	5.5
CAPPUCINO	5	LATTE	5.5
HOT CHOCOLATE	5	CHAI LATTE	5
SHORT BLACK	4.5	VIENNA	5
LONG BLACK	4.5	MACCHIATO	5

add a shot of your favourite Monin syrup for 50c

CARAMEL HAZELNUT	VANILLA CHAI
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alternative milks available on request for 50c

special coffee

*double espresso or hot chocolate served with
a shot of your favourite liqueur*

BAILEYS	11.5	DRAMBUIE	11.5
FRANGELICO	11.5	COINTREAU	11.5
KAHLUA	11.5	JAMESON	11.5

tea

your own teapot with your choice of

EARL GREY	4	LEMON AND GINGER	4
ENGLISH BREAKFAST	4	CHAMOMILE	4
GREEN	4	PEPPERMINT	4

port

BARROS RUBY	9	BARROS TAWNY	9
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contact us today.*

*To enquire contact the Lawrenson Group functions
and events manager*

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