



# FURNACE

RESTAURANT • BAR

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• \$14 DESSERTS •

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## CHOCOLATE BROWNIE

Warm chocolate brownie with chocolate sauce, dark chocolate shards, mint gelato and fresh cream

## BANOFFEE PIE

Sweet caramel tart on a malt biscuit crumb with fresh banana, whipped cream and toasted nut praline

## CRÈME BRÛLÉE †

Vanilla bean brûlée infused with slices of dark plum served with a shortbread and Doris plum ice cream

## DECONSTRUCTED LEMON MERINGUE †

Lemon curd, whipped cream and crumbled shortbread, topped with flambéed Italian meringue

## CENTRAL OTAGO TART

A southern classic - hot apple, peach and apricot pie served with caramel ice cream, mascarpone and caramel sauce

## COINTREAU AND CHOCOLATE MOUSSE †

Belgian chocolate and Cointreau mousse with chocolate shards and freeze-dried mandarin

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† GLUTEN FREE ON REQUEST



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## • DRINKS •

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### COFFEE

Flat White	4.5	Latte	5
Cappuccino	4.5	Chai Latte	5
Short Black	4.5	Mochaccino	5
Long Black	4.5	Vienna	5
Hot Chocolate	4.5	Macchiato	5

### TEA 4

Earl Grey
English Breakfast
Green
Chamomile
Peppermint
Lemon & Ginger

*Add a shot of your favourite Monin syrup for 50c*

Caramel    Vanilla    Hazelnut

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### SPECIAL

#### COFFEE 12.5

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

Baileys  
Frangelico  
Kahlua  
Drambuie  
Cointreau  
Jameson

### WHISKEY

	glass
Jameson	9
Glenfiddich 12yr	11
Glenfiddich 15yr	12
Glenfiddich 18yr	13
Talisker 10yr	13
Laphroaig	13
Meukow Vanilla	12
Meukow VS	13

### PORT

	glass
Taylor's 10 year Port	11
Taylor's 20 year Port	13

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