



FURNACE

RESTAURANT • BAR

• \$15 DESSERTS •

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

† GLUTEN FREE ON REQUEST



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• DRINKS •

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

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
