

# Māha Dessert

Creme Brûlée w/ white chocolate,  
black cardamom & Black Collar  
white rum 18

Warm Chocolate & Ricotta Pudding  
w/ Spanish chocolate sauce & vanilla  
gelato 19

House made ice cream w/ a butter  
wafer  
per a proper scoop 8

Affogato: vanilla milk gelato,  
coffee / decaff., wafer & liqueur 17  
Without liqueur 11

Māha Spanish Hot Chocolate  
w/ butter wafer 16

Chambers Rutherglen Muscat 16  
PX Sherry 16  
Umeshu / Yuzu Umeshu 12  
Dr Beak Umeshu Gin Liqueur 14  
Chocolate Espresso Martini 22  
Māha Shochu 10

144 Islands Vermouth on ice 12  
#2 fortified red wine, orange,  
kanuka, rata, bark botanicals  
#3 fortified rosé wine, rhubarb &  
floral botanicals

Liqueur (30 mls): 12  
Grand Marnier  
Franjelico  
Baileys  
Amaretto  
Drambuie  
Kahlua  
Chinola

Liqueur Coffee 16  
Liqueur Spanish Hot Chocolate 20

Whisky:  
Thomson Two Tone 16  
Thomson Manuka Single Malt 18  
Hakushu Single Malt 25  
Yamazaki Single Malt 30

Hine VSOP Cognac 16  
Niepoort 10 yo Tawny / RubyPort 16

Coffee pour over fresh filter 7  
Espresso Newton Hand Lever 5  
Kerikeri Organic Tea 5  
Japanese Green Tea 6  
Korean Citron Tea 6  
Wharepuke Lemon Myrtle / Mint 5

