



A fusion between classic North American soul food and hearty South and Central American cuisine.

We wanted to bring Cuba's big-time sass and stylish, old-school flair to little Wellington. Music, cocktails and friends, coming together with cuisine brought to life by award-winning chef Kit Foe.



DESSERT MENU

AVAILABLE FROM 11am to 9pm | Monday to Saturday

Tiramisu ^{VE}

20

Layer of mascarpone & chocolate with sponge fingers dipped in coffee rum served with crème anglaise and whipped cream

Match me with Bati Coffee Rum liqueur

Cuban Flan ^{GF}

18

Classic Cuban flan with caramelized banana, berries and cinnamon served with whipped cream and a lemon caramel sauce

Match me with Alpha Domus Late Harvest Semillon

Sorbet of the Week ^{VE GF}

15

2 scoops of sorbet, with fresh mint - Ask your server to hear about this week's flavour

Affogato ^{VE}

19

2 scoops vanilla ice cream, espresso and your choice of liqueur

ERNESTO'S FAMOUS

Cuban Rice Pudding ^{GF}

18

An Ernesto's twist on a Cuban classic!

Baked rice pudding served with whipped cream, berries, mint, and lemon caramel sauce

Panna Cotta ^{VE GF}

18

Coconut panna cotta served with an orange and citrus syrup, passionfruit pulp and fresh mint

Cheeseboard ^{GF*}

30 | 55

to share – for 2 pax OR 4 pax

A selection of brie, creamy blue, Kapiti smoked cheddar, crostini, crackers, grapes and quince paste, with dried fruit and nuts

Match me with Elephant Hill Raina LH Viognier

Chocolate Fondant

20

Warm chocolate fondant, on crème anglaise, whipped cream and fresh berries

Match me with Sandeman 20yo Tawny Port

2 FOR 1 WEDNESDAYS

Every Wednesday treat yourself to 2 for 1 desserts and dessert cocktails!*

*Valid with the purchase of 2 mains, excludes cheeseboard and other offers.

DESSERT COCKTAILS

Chocolate Orange Negroni

Cacao infused Antica Vermouth, Scapegrace blood orange gin, Campari, Crème de cacao, Xocolate mole bitters, orange

Toblerone Martini

Kahlua, Frangelico, crème de cacao, cream, milk, honey, chocolate

The Chapuline

Pisco Barsol Verde, Bols crème de menthe, Bols crème de cacao white, cream, mint

Classic Espresso Martini

Czarina Vodka, Kahlua, Espresso, sugar

Cuban Liqueur Coffee

Your choice of liqueur served with a shot of Havana Coffee

Classic black with whipped cream or Latte

Liqueurs

Grand Marnier, Cointreau, Kahlua, Jamesons, Crème de Menthe, Baileys, Frangelico, Ratu Dark, Disaronno, 0% Rum

DESSERT WINE

Alpha Domus Leonardo – Late Harvest Semillon – Hawkes Bay

Margrain – Late Harvest Chenin Blanc – Martinborough

Elephant Hill Raina – Late Harvest Viognier – Hawkes Bay

SOMETHING EXTRA?

Ask your server to see our selection of Whiskeys, Ports and Sherries!

22

20

21

21

17

POA



14

55

20

79

110

