

Dessert Menu

All desserts \$11

PECAN & CHOCOLATE

Soft chocolate cake studded with toasted pecans, topped with a caramel cream & whipped dark chocolate ganache

PAVLOVA



Crisp, light & chewy meringue filled with mango custard & vanilla pineapple topped with whipped passion fruit cream

DAILY SLICE

Our baked daily cake or tart served with vanilla whipped cream

SWEET TREATS

A small selection of our pastry chef's creations

APPLE CREME BRULEE

Caramel & vanilla custard studded with apple chunks with a caramel crust & oat biscotti

BANANA RUM SUNDAE

House churned vanilla bean & chocolate ice cream with caramelized bananas, ginger cake & rum sauce

BON BONS \$2 each



Hand molded chocolates:

WHITE ~Strawberry & cream ganache

MILK~ Hazelnut & caramel

DARK ~Raspberry & dark chocolate ganache

CHOCOLATE CHIP COOKIES \$5

Three of our freshly baked cookies

MACARONS \$2 each Rotating flavours



ESPRESSO MARTINI \$12

Vodka, espresso, simple syrup

Coffee

REGULAR OR DECAF

Americano	4	Espresso	4
Cappucino/Latte	5	Cafe Mocha	6
Caramel Machiatto	6		
Almond Milk	1	Bailey's	5

SPECIALTY COFFEE

12

CAFE CARRIBEAN

Aged rum, Amaretto, cafe Americano topped with whipped cream & almonds

MONTE CRISTO

Kahlua, Grand Marnier, cafe Americano topped with whipped cream

FRENCH CONNECTION

Amaretto, cognac, cafe Americano topped with whipped cream

DIGESTIFS

PRICED PER OZ

10 YR TAWNY PORT	6	<u>BRIDGELAND DISTILLERY</u>	
20 YR TAWNY PORT	12	GRAPPA	8
AMONTILLADO	10	AGED GRAPPA	10
COGNAC VS	9	BRANDY VSOP	9
SORTILEGE	6	LIMONCELLO	6
Canadian maple whiskey			

KRANG LIQUOR 6

Pershephone; hibiscus & cranberry, Raspberry, Blackberry

WHISKY

PRICED PER OZ

ARDBEG UIGEADAIL	12
G & M MILTONDUFF 10 YEAR	12
TEELING IRISH	8
OLD PULTENEY 12 YEAR	8
PORT CHARLOTTE 10 YEAR	14
WRITER'S TEARS IRISH	8
TULLABARDINE	9