

INDULGENT DESSERTS

CHOCOLATE ALMOND TORTE \$8

Bittersweet Chocolate, Coconut Milk, Almond Graham Cracker Crust,
Meringue Cloud, Berry Coulis

APPLE CINNAMON FRITTERS \$8

Local Apples, Crispy Tempura Batter, Cinnamon Sugar, Vanilla Ice Cream,
Salted Caramel Sauce

TRADITIONAL TIRAMISU \$9

Vanilla Custard, Lady Fingers, Kahlua, Mascarpone, Cocoa

CHOCOLATE RASPBERRY TARTUFO \$8

Rich Chocolate Ice Cream, Raspberry Sorbet, Berry Coulis

HOUSE MADE ICE CREAM OF THE DAY \$8

Chef Created Ice Cream, Fresh Berries, Sponge Toffee

CREME BRÛLÉE OF THE DAY \$9

Traditional & Exotic Flavours, Heavy Cream, Farm Fresh Eggs,
Sugar Crust, Fresh Berries

SHARING TRIO DESSERT PLATTER \$14

Assortment of Bite Sized Desserts

SPECIALTY COFFEE

SPANISH COFFEE \$8

Premium Brandy, Tia Maria, Freshly Brewed Coffee, Whipped Cream

IRISH COFFEE \$8

Freshly Brewed Coffee, Tia Maria and Irish, Irish Whiskey!

NUT CRACKER \$8

Bailey's, Frangelico, White Crème de Cacao, Freshly Brewed Coffee,
Whipped Cream

CABIN FEVER \$8

Baileys, Peppermint Schnapps, Hot Chocolate, Whipped Cream

POLAR BEAR \$8

Grand Marnier, Baileys, Hot Chocolate

PEPPERMINT PATI \$8

Peppermint Schnapps, Hot Chocolate, Whipped Cream