



## DESSERT

**Espresso Chocolate Crème Brûlée \$9 gf**  
Fresh berries, Chantilly cream, caramelized sugar topping

**Chocolate Fondant Cake \$10 \*\***  
Molten center, graham cracker ice cream, candied walnuts

**Carrot Cake (for two) \$12 \*\***  
Cream cheese icing, crème anglaise, pecans, fresh berries

**Whoopie Pies \$9 \*\***  
Oreo cookie-cream cheese filling, fresh raspberry coulis, chocolate sauce

**Fresh Doughnuts \$8**  
Made to order, seasonal pastry cream filling, fresh berry garnish

**Cranberry Apple Crisp \$9 \*\***  
Streusel topping, house cinnamon ice cream

gf denotes item is prepared gluten free  
\*\* denotes item contains nuts

## COFFEE & TEA

Coffee/Tea/Hot Chocolate \$3

Espresso \$4

Cappuccino \$6

Double Espresso \$7

## DESSERT WINE

Six Grapes \$8

Noval Black \$8

Taylor Fladgate 10 yr \$10

Warres Otima 10 yr \$11

Grahams 10 yr \$12

Taylor Fladgate 20 yr \$16

Grahams 20 yr \$16

Royal Tokaji 2008 5 Puttonyos \$18