

DESSERT menu \$10

Sticky Date Pudding

Salted Caramel Ice Cream,
Warm Toffee Sauce

Vanilla Crème Brûlée

Shortbread Cookies

Chocolate Peanut Butter Stout Cake

Peanut Butter Buttercream, Island Red
Caramel, Salted Peanuts and Pretzels

White Chocolate Espresso Cheesecake

Chocolate Brownie, Dulce de Leche

Lemon Poppy Seed Vanilla Cake

Vanilla Poppy Seed Cake, Lemon Curd,
Blueberry Semifreddo, Poppy Seed Brittle

Chef's Cheese Choice

For One **15** For Two **23**



= Can be prepared Gluten Free

Head Chef *Kyle Panton*
Sous Chef *Kaela Barnett*

AFTER DINNER

Espresso/Macchiato	3.5
Café Latte/Cappuccino	4.5

PORT

Taylor Fladgate LBV	7.5
Taylor Fladgate 10 Year Old	8.5
Wolf Blass Reserve Tawny	6.5
Cockburn's 20 Year Old Tawny	10.5
Graham's 30 Year Old Tawny	20

ICE WINE

Trius Vidal	12
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COGNAC

Courvoisier VS	7.5
Remy Martin VSOP	8.5
Hennessy XO	28

SPECIALTY COFFEES \$7.5

B-52

Kahlua, Baileys,
Grand Marnier

Irish

Irish Whiskey,
Baileys

Chocolate

Macadamia
Crème de Cacao.
Macadamia Nut
Liqueur

Blueberry Tea

Amaretto, Grand
Marnier