



SWEET ENDINGS

all of our desserts are made fresh in house

MOCHA AMARETTO CRÈME BRULEE 8

turbinado sugar crust,
almond meringue biscuit

SAMOA CHEESECAKE 8

shortbread crust, toasted coconut
chocolate ganache

LEMON OLIVE OIL CAKE 8

strawberry balsamic coulis,
lemon curd, basil chantilly

GLUTEN-FREE CHOCOLATE BOMB 8

flourless chocolate brownie,
dark chocolate mousse ganache,
raspberry – chambord coulis

CHOCOLATE – CARAMEL

BREAD PUDDING 8

toasted brioche, bourbon anglaise,
vanilla bean icing, caramel sauce

SEGAFREDO PREMIUM ROAST ESPRESSO

ESPRESSO 4

CAPPUCCINO 4

CAFÉ LATTE 4

(decaf available)

Pastry Chef
**CHRISTINE
THOMPSON**