

Desserts

PRICE

we aren't finished with you yet!

pumpkin bread pudding served warm and drizzled with grand marnier scented crème anglais	8.00
maple pecan pie buttery brown sugar and pecans in a soft pastry crust, drizzled with caramel & chocolate	7.00
pear apple strudel wrapped in crispy phyllo pastry, baked fresh to order and topped with butter rum sauce	8.00
white chocolate crème brulee with sun dried cherries and toasted sugar top	7.00
double chocolate fudge cheesecake served with raspberry coulis & fresh berries	8.00
strawberry/passion fruit gelato vibrant fruit flavoured ices	6.00
<i>add vanilla bean ice cream to any of the above</i>	2.50
fruit & cheese plate	12.00
brie, peppered goats cheese, Danish blue, figs, grapes, assorted crackers & breadsticks, accompanied by balsamic glazed strawberries	

the perfect ending

etchart 2005 – late harvest torrontes dessert wine	(bottle) 29.00
reif estate 2004 – vidal icewine	(bottle) 45.00
johnny walker – green label blended scotch	7.50
glenlivet -12 yr single malt scotch	6.75
chivas regal – 18 yr blended scotch	10.50
martell medallion VSOP cognac	8.50
raynal VSOP brandy	6.75
godiva white chocolate liqueur	6.50
starbuck's dark coffee liqueur	6.25
mcauslan apricot wheat ale beer	5.75
espresso	3.00
espresso float steaming hot, poured over vanilla bean ice cream	5.50
latte regular, french vanilla or english toffee	4.00
hot chocolate	3.25
coffee/tea	2.00

