

DESSERTS

"Cookies & Cream" Chocolate Cheesecake (gf) 15

White chocolate shard, toasted milk crumbs,
condensed milk gel

*Recommended pairing – Glenmorangie Nectar
d'or sauternes cask*

Roasted Pear Mousse Cake 15

Cinnamon pear crisp, brown butter powder,
vanilla pear purée

Recommended pairing – 2024 Fielding Vidal icewine

Salted Caramel Apple Sphere 15

Streusel crumble, spiced apple compote,
gingersnap sable

Recommended pairing – Boulard Calvados Pays d'Auge XO

Espresso Pecan Entremet 15

Pecan mascarpone mousse, sponge toffee, coffee gel

*Recommended pairing – Cantera Negra Tequila
coffee liqueur*



Please advise your server of any food allergies & intolerances

Prices subject to GST | Parties of 8 or more are subject to 18% gratuity | gf - gluten free

DESSERT WINE

	60ml
QUADY ELYSIUM – Black Muscat, California	9.85
FEILDING ESTATE WINERY – Vidal Icewine, Niagara Ontario	22.85

PORT

	60ml
TAYLOR FLADGATE 10 YEAR OLD	9.85
TAYLOR FLADGATE 40 YEAR OLD	35.05

DIGESTIVES/AMARI

	30ml
MONTENEGRO	10.85
FERNET BRANCA	10.85
AVERNA	11.85
NONINO	13.85

SPECIALTY COFFEE

	30ml
IRISH COFFEE	12.85
SPANISH COFFEE	12.85
MONTE CRISTO	12.85
AFFOGATTO	12.85

COFFEES & TEA

SMITH TEA Ask for our current selection	4.5
AMERICANO	4.5
ESPRESSO	4.5
CAPPUCCINO	4.5
LATTE	6
SINGLE ORIGIN VEROHNA HOT CHOCOLATE	6.5