

# DESSERTS

## Feature Dessert

\$10.75

Ask your server about today's featured desserts made by our in-house baker



## Cupcake

\$5

Ask your server about our list of fresh baked cupcakes made by our in-house baker

## Macaron

\$4

Ask your server about today's selection

## Chocolate Decadence Cake

\$8.50

Made with plant-based ingredients mixed with cocoa and finished with a heavenly chocolate glaze



## Apple Crisp Meltaway

\$7

Delicious coconut, cinnamon streusel, loaded with wedged apples and topped with decadent caramel sauce

## Sticky Toffee Pudding Cake

\$10

Two layers of lightly spiced sponge cake with finely chopped dates, topped with a layer of cool whipped cream and rich, buttery golden toffee sauce  
Served warm

 Gluten Free  Vegan

*Sweeten the moment by pairing your dessert with a freshly brewed coffee, soothing tea, or one of our specialty drinks.*



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## Lemon Cake

\$10.25

Three-layer vanilla cake lemon cream cheese filling, covered in lemon mousse, topped with lemon glaze and white chocolate curls.

## Salted Caramel Cold Brew Cake

\$10.25

Featuring a base of rich chocolate espresso cake, topped with espresso and salted caramel cream cheese mousse. Capped with another layer of light and fluffy vanilla cake and finished with vanilla espresso icing.



## Carrot Cake

\$9

Perfectly spiced carrot cake with crushed pineapple, coconut, walnuts and almonds. Filled and covered with cream cheese icing, sweet coconut and a white chocolate drizzle.

## Coconut Cream Pie

\$7

## Ice Cream

\$5.25

Ask your server about today's flavour selection

## White Chocolate Brownie Cake



\$10

A heavenly heap of white chocolate mousse and chocolate brownie chunks all layered into a signature brownie base.

