

The Sweet Stuff

ALL OUR DESSERTS ARE LOVINGLY MADE IN HOUSE

CHEF'S SPECIAL DESSERTS \$13.00

JOHNNY'S BREAD AND BUTTER PUDDING

My dad's recipe a local and British favourite served with brandy sauce

PEANUT BUTTER ICE CREAM PIE

My mother Jackie's recipe is a huge favorite. Mile high slice with Ghirardelli chocolate drizzle

CHOCOLATE FONDANT

Crazy rich chocolate pudding cake oozing delicious chocolate and served with vanilla ice cream

CHEF'S CHEESECAKE

Ever changing always homemade

STICKY TOFFEE PUDDING

Sticky, gooey and luxurious English classic date sponge cake with whipped cream and Ghirardelli caramel sauce

Bailey's Ice Cream

Rum Swizzle

a frozen creamy version of the famous drink

Dark 'n Stormy
flavours of rum and ginger

Bermuda Banana

Mango Passion Sorbet (DF)

MILKSHAKES \$10.75

Oreo Cookie

vanilla ice cream with chunks of the greatest cookie in the world

Chocolate brownie

chocolate ice cream with delicious pieces of homemade brownie

Regular vanilla, chocolate or strawberry



SPECIAL DESSERT COFFEES

ESPRESSO MARTINI

\$16.00

Titos vodka, Tia Maria and espresso coffee shaken and served with coffee bean float

SALTED HONEY ESPRESSO NO-TINI

\$10.00

SWIZZLE COFFEE

\$15.00

Our special blend Goslings Rum, Cointreau, falernum with whipped cream.

TRADITIONAL IRISH COFFEE

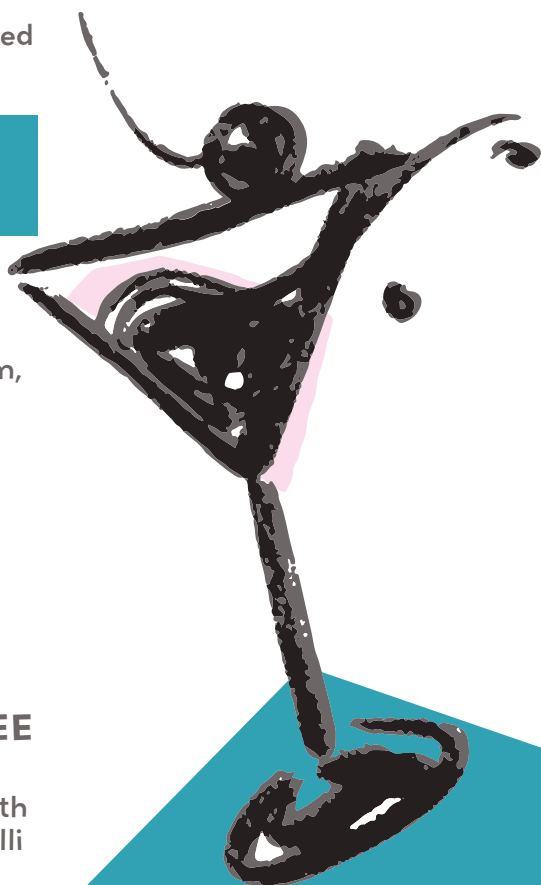
\$14.00

Jamesons Irish whisky with whipped cream

CARAMEL IRISH COFFEE

\$15.00

Baileys, Butterscotch liqueur with whipped cream and a Ghirardelli caramel drizzle.



COFFEES AND TEAS

Regular and Decaf coffee
\$5.00

Espresso **\$5.00**

Cappuccino **\$6.00**

Café Latte **\$6.00**

Selection of Harney and
Sons Fine Teas **\$5.00**