



## DESSERTS

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*Most of our desserts are baked to order, please allow 10 mins.*

**Double Chocolate Brownie** (gluten-free) topped with  
Milk chocolate ice cream, dark chocolate Ganache  
& white chocolate crème anglaise \$10

**Local Apricot Melba Turnover** served with  
Raspberry coulis & cinnamon ice cream \$9

**Cheese Platter: Chef's selection of the world's finest**  
assortment of three \$10  
assortment of five \$16

**Cookies & Crème: Vanilla ice cream sandwiched**  
between fresh baked chocolate chip cookies \$8  
\*\*\*Gluten-free Cookies & Crème \$9

**Cookie Platter: A trio of fresh baked cookies** \$7

**House-made Trio of Ice cream & Sorbet** \$12  
*See your server for flavors*

*Let us do your baking; we make special occasion cakes, pies,  
tarts and cobblers!*

*Pastry Chef Jessica Winchell*

*We are now offering hand-packed pints of our premium ice cream & sorbet.*