



Chef's Platter

FOUR TASTINGS OF CHEF'S FAVOURITE DESSERTS

mini s'more, lemon posset, carrot cake

& phyllo-wrapped cheesecake

two or more can share 17.

DESSERTS

OLIVER'S FAMOUS CARROT CAKE

walnuts, sour cream gelato 9.

VANILLA CRÈME BRÛLÉE

with shortbread cookie 9.

MOLTEN CHOCOLATE CAKE

vanilla crème anglaise, raspberries 9.

PHYLLO-WRAPPED CHEESECAKE

whipped cream, blueberry compote 9.

TIRAMISU

mascarpone, espresso, cocoa 8.

SELECTION OF GELATO & SORBETS

two scoops 8.

SWEET NOTHINGS

4. each

MINI S'MORE

LEMON POSSET

NANAIMO BAR

COFFEE & TEA

FRESHLY BREWED COFFEE		3.75
decaf available		
ESPRESSO	single 4.00 double	5.25
AMERICANO		4.00
CAPPUCCINO OR LATTE		4.95
TEA		3.75
Earl Grey, black, chamomile, green or mint		
SPECIALTY COFFEE	1oz	8.00
B-52, Spanish, Irish, Kahlúa or Baileys Irish Cream		
BLUEBERRY TEA	1.5oz	8.00
Grand Marnier, amaretto, Earl Grey tea		

AFTER DINNER DRINKS

COGNAC	1oz	
Hennessy VS		
		9.95
Courvoisier VSOP		
		13.00
SCOTCH	1oz	
Ballantine's		
		6.95
Chivas Regal, 12 Year Old		
		7.95
Glenfiddich, 12 Year Old		
		7.95
Johnnie Walker Red Label		
		7.95
Johnnie Walker Black Label		
		9.95
Talisker, 10 Year Old		
		10.95
Oban, 14 Year Old		
		13.95
Lagavulin, 16 Year Old		
		15.95
The Macallan Amber		
		19.95
<i>or make it an old fashioned!</i>		
DESSERT WINES	1.5oz	
Cave Spring, 'Indian Summer' Late Harvest Riesling		
		10.95
Graham's, 10 Year Old Tawny Port		
		10.00

Please inform us of any allergies. We will do our utmost to accommodate, though we are unable to guarantee an allergen-free kitchen.