



DESSERTS

AWARD WINNING COCONUT CREAM PIE

A graham crust topped with coconut milk pudding and finished with whipped cream, toasted coconut and a drizzle of crème anglais. 7.00

CHEESECAKE RUNDLE

Light cheesecake wrapped in phyllo served warm with seasonal berry compote and French vanilla ice cream. 8.00

LIME COCONUT SYLLIBUB

Gaspereau Muscat, coconut milk, lime juice, mint leaves and seasonal berries. 8.00 ◆◆

CHOCOLATE LOVER'S DREAM

Milk chocolate mousse, enrobed in dark chocolate, with chocolate sauce and chocolate pearls. 9.00

CRANBERRY MASCARPONE TART

Tart shell filled with Mascarpone mousse, cranberry compote, Ironworks maple rum caramel sauce and candied cranberries. 9.00

WILD BLUEBERRY CAKE

Topped with sweet cream, seasonal berries and local mint. 9.00 ◆

Gluten free option available, please ask your server for details.



Gluten Free



Mi'kmaq Inspired



Vegetarian