

Organic Dessert Menu

Our desserts are crafted with organic ingredients and unrefined sugars.

Most of our desserts contain almond products.

Apple Strudel 12

sweet and tart apple, almonds, walnuts, cinnamon, wrapped in crispy thin phyllo,
Crème Anglaise

Raspberry Cashew 'Cheesecake' 12

creamy and tart cashew based "cheesecake" with berry compote, medjool date and almond crust,
sweetened with maple syrup **V, GF**

Assorted Cookie Plate 10

mini biscotti, macaroon, tuile, Florentine **GF**

*Ask your server for our daily selections;

Feature Tart 10

A selection from our bakery's fruit and almond tarts **GF**

Feature Cake 10

A selection from our bakery's almond based sponge cakes,
layered with mousse and crisp meringue **GF**

Ice Cream 8

Extreme Cream or Chocolate **GF**

Cappuccino 4.5

Latte 4.5

Espresso 4

Freshly Brewed Coffee 3.5

almond milk or oat milk + 75¢ extra

Birds and Beans all organic certified fair-trade coffee and bird friendly is the ultimate certification in environmental excellence for coffee.

Tea 4

Lavender Earl Grey - Masala Chai - Elderberry Hibiscus
Moringa Mint - Assam Breakfast – Sencha Kyoto -Chamomile Lemongrass

Genuine Tea, all-organic directly sourced tea company, proudly supports mental health and wellness as 1% of all proceeds are donated to the Canadian Mental Health Association.