



DESSERTS

Dark Chocolate Crèmeux 13

dulce de leche, hazelnut praline, quark
whipped cream, and flaky salt
suggested pairing Harry's Ruby

Tiramisu 13

made in house, this generous portion is a must!
layers of ladyfingers, coffee, whipped mascarpone
topped with cocoa powder
suggested pairing Harry's Apera

Crème Brûlée 13

rich custard base topped with a layer of caramelized
sugar, Chantilly cream and fruit
suggested pairing Harry's Ruby

Olive Oil Cake 13

lemon infused, raspberry rose ice cream & coulis, quark
whipped cream, mint syrup with broken raspberries
suggested pairing Harry's Apera

Dessert Sampler 32

Can't decide on one? Try our dessert sampler offering the
dark chocolate crèmeux, the tiramisu and the olive oil cake

Cheese Platter 23

Prefer something more savoury? Chef's selection of three
local cheeses, blueberry compote, seasonal fruit, nuts,
crostini's

Want to elevate the occasion?
Bring on the bubbles!

Chronos Brut 60

a blend of Chardonnay 80% and Pinot Noir 20%, blended
for complexity and finished in the Cuvee method

Evolve Brut Premiere 65

traditional method sparkling wine that mixes 67%
Chardonnay with 33% Pinot Noir. Pale straw bubble that
presents a clean, fresh, biscuity dry finish



AFTER

McWatters Collection Harry's Ruby 8

2oz of the late Harry McWatters' love of Port inspired this
fortified, deep ruby wine with brooding notes of blackberry
cassis, chocolate and spice

McWatters Collection Harry's Apera 8

2oz aromas and flavours of dried fruit and nuts compliment
the fresh, ripe apricot of this elegant aperitif

Italian Espresso Martini 19

espresso, Montenegro Amaro, Kahlua

Irish Coffee 9

americano, Jamesons

Bailey's Coffee 9

americano, Bailey's, whipped cream

Monte Cristo 9

americano, Kahlua

Kentucky Coffee 9

americano, Old Grandad Bourbon

Cappucino | Latte | Amerciano 5

