



Desserts

BURNT COCONUT PANACOTTA \$17

coconut chips, blueberry, tarragon, coconut snow

ITALIAN MERINGUE \$16

orange whip, roasted chocolate, raspberry, gin & tonic gel

HIBISCUS BUTTERMILK SORBET \$15

chocolate soil, pinkpepper, pineapple, calendula

AFFOGATO \$12

2 scoops ice cream & coffee espresso shot

ADD A SHOT OF YOUR FAVOURITE LIQUEUR \$6

CHEESE BOARD \$34

selection of 2 Barry's Bay cheeses, 1 cranky goat cheese, lavosh, bread, chutney, pickles,
local honey, walnut

French Farm Winery