

EST. 2005

Dessert Lady

CAFÉ & BAKERY

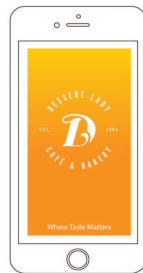
Hours

Monday - Saturday 7:30am - 8:00pm

Sunday 9:00am - 8:00pm

Brunch Hours

Saturday - Sunday Open - 2:00pm



1. Download the Dessert Lady App
2. Place your Order
3. Pick up in 20min

Lets get Social! Follow us on Instagram @dessertlady_to

LUNCH MENU

NOTE THAT THIS IS NOT A NUT FREE FACILITY, PLEASE LET ONE OF OUR TEAM MEMEBERS KNOW IF YOU HAVE ANY ALLERGIES

BEVERAGES

Hot Beverages

Organic Tea	2.50/3.50
Dripped Coffee	2.50/3.75
Espresso	2.50/3.50
Macchiato	3.00/4.00
Café au Lait	3.50/4.75
Americano	3.75/4.75
Cortado	4.00/5.00
London Fog	4.25/5.50
Cappuccino	4.25/5.50
Hot Chocolate	4.25/5.50
White Hot Chocolate	4.25/5.50
Flavoured Lattes	
Latte	4.25/5.50
Mocha/Vanilla Latte	4.75/6.00
White Mocha Latte	4.75/6.00
Matcha Latte	4.75/6.00
Decafe Drinks	
Decaf Organic Tea	2.50/3.50
Decaf Coffee	2.50/3.75
Decaf Cappuccino	4.50/5.75
Decaf Latte	4.50/5.75

Cold Beverages

Iced Coffee	3.00/4.25
Caffinated Iced Drinks	
Iced Americano	3.75/4.75
Iced Latte	4.25/5.50
Iced Matcha Latte	4.75/6.00
Iced Mocha Latte	4.75/6.00
Iced White Mocha Latte	4.75/6.00
Iced Chai Latte	4.75/6.00
House Drinks	
Iced Tea	3.75/5.25
Lemonade	4.25/5.75
Fresh Orange Juice	5.00/6.50
Bottled Drinks	
San Pellegrino	3.50
Fiji Water	3.50
Coke	3.00
Diet Coke	3.00
Ginger Ale (Fever Tree)	4.50
Ginger Beer (Fever Tree)	4.50
Club Soda (Fever Tree)	4.50

Milk Alternatives (+.50) Soy | Almond | Coconut Milk | Lactose Free

BREAKFAST

Mama's Oatmeal Traditional Oatmeal, Fresh Berries, Table Cream and a touch of Brown Sugar	9.00	Three Egg Veggie Omelette Cheddar Cheese, Mushrooms, Spinach, Red Onions, Tomatoes, Red Bell Pepper *With choice of one side	15.00
Fresh Fruit Bowl Seasonal Fruit and Berries with Greek Yoghurt and Granola on the side	12.00	Three Egg Meat Lover Omelette Sous Vide Turkey Breast, Bacon, Ham, Cheddar Cheese, Red Onions *With choice of one side	16.50
Classic Breakfast Two Eggs, Bacon, Roasted Tomatoes, Homemade Breakfast Potatoes and 2 Slices of Toast	15.00	Avocado Grilled Cheese 5yr Old White Cheddar, Avocado, and Sundried Tomato Pesto on Pumpernickel Bread	15.00
Classic Eggs Benedict Peameal Bacon, Poached eggs, and Hollandaise Sauce on an English Muffin *With choice of one side	16.50	Turkey Grilled Cheese Oka Cheese, Sous Vide Turkey, Spinach, and Artichoke Aioli on Artisan White Bread	16.00
Smoked Salmon Benedict Poached Eggs, Smoked Wild Sockeye Salmon, Hollandaise Sauce, Capers, Red Onions and Cream Cheese on an English Muffin *With choice of one side	18.00	Ham Grilled Cheese Black Forest Ham, Smoked Gouda Cheese, and Garlic Aioli on Artisan White Bread	15.00

Toast Options *White | Pumpernickel | Whole Wheat | Multigrain | Gluten Free (+2.00)*
Option of Side *House Salad | Breakfast Potatoes | Toast*

Add - On | with the purchase of a meal

Egg	2.00	Bacon 3 Pieces	4.00
½ Avocado	4.00	Ham	4.00
Homemade Breakfast Potatoes	4.00	Sous Vide Turkey	7.00
Mixed Green Salad	5.00	Smoked Salmon	7.00

Served until 11:30am

LUNCH MENU

SOUP WITH TOAST

Veggie and Barley Soup 12.00
Wholesome soup made with Tomatoes, Potatoes, Carrots, Celery, Onion Cabbage, and Barley mixed in a Turkey Stock

Coconut Lime Vegetable Soup 12.00
Coconut Milk, Chickpea, Sweet Potato, Spinach, Red Bell Pepper, and Fresh Lime

Hearty Chili 14.00
Chunky and Beefy with Kidney Beans, Navy Beans topped with Sour Cream, Cheddar Cheese and Avocado

MAKE IT A BREAD BOWL +5.00

Toast Options *White | Pumpernickel | Whole Wheat | Multigrain | 2 Gluten Free (+2.00)*

Option of Side *House Salad | Breakfast Potatoes | Toast*

ALL DAY BREAKFAST

Three Egg Veggie Omelette 15.00
Cheddar Cheese, Mushrooms, Spinach, Red Onions, Tomatoes, Red Bell Pepper
*With choice of one side

Three Egg Meat Lover Omelette 16.50
Sous Vide Turkey Breast, Bacon, Ham, Cheddar Cheese, Red Onions *With choice of one side

Classic Breakfast 15.00
Two Eggs, Bacon, Roasted Tomatoes, Homemade Breakfast Potatoes and 2 Slices of Toast

SALADS

Autumn Salad 20.00
Sous Vide Turkey, Maple Glazed Butternut Squash, Pine Nuts, Mixed Greens and Cranberry Dressing

Gourmet Quinoa Salad 16.00
Quinoa, Avocado, Kale, Cucumber, Tomatoes, Corn, Red Onions, with Lemon Vinaigrette

Rosemary Chicken Salad 18.00
Rosemary Grilled Chicken, with Mixed Artisanal Lettuce, Apple, Candied Pecan, Citrus Spiced Chicken, with Red Wine Vinaigrette

Sesame Crusted Tuna Tataki Salad 23.00
Sesame Crusted Tuna on a bed of Mixed Greens tossed in a Lemon Mint Dressing with Grape Tomatoes, Fried Egg Noodles, Avocado, Red Onions, Seaweed Strips

Add - On *Baked Chili Salmon 8.50 | Rosemary Grilled Chicken 6.50*

Soups, Salads, All Day Breakfast

LUNCH MENU

Autumn and Winter Features

Jambalaya A Southern Classic made with a variety of Spices, a mixture of Brown and Wild Rice, Chicken, Sausage and Shrimp served with fresh Lemon Wedges, topped with Parsley	20.00	Hoisin Salmon + Rice Bowl Baked Atlantic Salmon Glazed with a Hoisin Sauce served with Rice and Sautéed Brussel Sprouts, Red Bell Peppers and Onions	20.00
Thai BBQ Chicken Stir Fried Rice Noodles Chicken Thighs Marinated in a blend of Thai Spices and a Thai BBQ Sauce. Served and Plated over Stirfried Rice Noodles with a hint of Lemon	18.00	Beef Quesadillas Beef Shoulder Slow Cooked for 6 hours with a mix of White and Orange Cheddar, Refried Beans, Fresh Red Onions and Mashed Avocado all Packed in a Crispy White Flour Tortilla. Served with a Refreshing Pickled Slaw and Mango Slices	18.00

Sandwiches

Avocado Grilled Cheese 5yr Old White Cheddar, Avocado, and Sundried Tomato Pesto on Pumpkinickel Bread	15.00	Ham Grilled Cheese Black Forest Ham, Smoked Gouda Cheese, and Garlic Aioli on Artisan White Bread	15.00
Turkey Grilled Cheese Oka Cheese, Sous Vide Turkey, Spinach, and Artichoke Aioli on Artisan White Bread	16.00	French Dip Classic Beef Dip Sandwich on a French Roll, with Horseradish Mayo, Arugula, and Onions with a side of Beef au Jus and a Side Salad	18.00
Shrimp Salad Grilled Cheese Smoked Gouda, Old Bay Spice Shrimp, Celery, and Mayonnaise on Artisan White Bread	16.00	Smoked Salmon Club Sandwich Layers of Smoked Samon, Cream Cheese, Lettuce, Tomatoes and Cucumber Tripled Stacked on Artisan White Bread	18.00
Chicken Arugula Focaccia Grilled Chicken, Tomato, Red Onions, Arugula, and Homemade Pesto on Focaccia Bread	16.00	Mediterranean Veggie Sandwich A Medley of Roasted Eggplant, Zucchini, Red Bell Peppers, Mushrooms and Caramelized Onions with Hummus on a Artisan White Bun	16.00

Add - On Bacon (3pcs) 4.00 | ½ Avocado 2.00 | Mixed Green Salad 5.00

Features & Sandwiches

ON-THE-GO

Build Your Own Avocado Toast

1 Slice of Toast with Avocado (base) | 8.00

Toast Options

White
Pumpernickel
Whole Wheat
Multigrain
Gluten Free (+2.00)

Add Protein

Egg + 2.00
Bacon + 4.00
Sous Vide Turkey + 7.00
Smoked Salmon + 7.00

Add Extras

Feta Cheese + 2.00
Arugula + 2.00
Red onions + 2.00
Cherry Tomatoes + 2.00

Bagel + Spread

Bagle | 2.50

Bagel

Plain Bagel
Multigrain Bagel
Sesame Bagel
Everything Bagel

Spread

In - House Jam
Butter
Peanut Butter +1.00
Cream Cheese + 1.00

Extras

Smoked Salmon + 7.00
Bacon + 4.00
Egg + 2.00

Breakfast Sandwiches

B.E.L.T + Small Coffee 10.00
Bacon, Egg, Lettuce, Tomato, and Garlic Aioli on an English Muffin

Veggie Breakfast Sandwich + Small Coffee 10.00
Egg Whites, Spinach, Sautéed Mushrooms, Tomato, and Garlic Aioli on an English Muffin

Bagel (+1.00) | Plain Croissant (+2.50) | Gouda Cheese (+2.00) | Cheddar Cheese (+2.00)

Served all day

Alcohol

Rosé	(5oz)	Red Wine	(5oz)
Gerard Bertrand Cote des Roses <i>France 2018</i>	12	Beringer Main & Vine Cabernet Sauvignon <i>California 2017</i>	10
Gris De Garille Cite De Carcassonne <i>France 2018</i>	12	Masi Modello Refosco & Merlot <i>Italy 2017</i>	10
Kim Crawford Rosé <i>New Zealand 2018</i>	12	Jacob's Creek Shiraz Cabernet <i>Australia 2016</i>	12
White Wine	(5oz)	Rosemount Diamond Shiraz <i>Australia 2017</i>	12
Peller Estates Chardonnay <i>Niagara 2017</i>	10	Chateau Puyfromage Francs Cotes De Bordeaux <i>France 2016</i>	12
Peller Family Vineyards Pinot Grigio <i>Niagara 2018</i>	10	Carnivor Cabernet Sauvignon <i>California 2016</i>	12
Two Vines Riesling VQA <i>Niagara Peninsula 2017</i>	12	Jovino Pinot Noir <i>Oregon 2015</i>	12
Twenty Bees Sauvignon Blanc VQA <i>Ontario 2018</i>	12	Albert Bitchot Bourgogne Pinot Noir <i>France 2017</i>	12
Relax Riesling <i>Germany 2017</i>	12	Imported Beer	
Stoneleigh Marlborough Sauvignon Blanc <i>New Zealand 2017</i>	12	Corona Extra <i>Mexico</i>	8
Prosecco	(4oz)	Lefte Blonde <i>Belgium</i>	8
Bottega Vino dei Poeti Prosecco <i>Italy 2018</i>	10	Sapporo Premium Lager <i>Japan</i>	8
Tenuta Sant Anna Extra-Dry Prosecco <i>Italy 2015</i>	12	Domestic Beer	
Cocktails		Mill Street Original Organic Lager	8
Mimosa <i>Orange Juice and Prosecco (3oz)</i>	10		

*Alcohol can be served starting 9am
Can be served inside the cafe or in the patio*