

The Bay

RESTAURANT

DESSERT

Sticky date pudding Vanilla ice cream, butterscotch sauce	18
Tasmanian apple crumble (GF) Vanilla ice cream	18
Dark chocolate Torte (GF, V) Rhubarb compote, berry coulis, raspberry sorbet	18
Tasmanian spiced Pear & Almond (GF, V) Almond panna cotta & crumble, Bahen chocolate sauce, pear sorbet	18
Tasmanian Cheese Plate (GFO) Swansea walnuts, Eureka quince paste, house-made lavosh	
Two-cheese	26
Three-cheese	30
Ice-cream & Sorbet (GF) Selection of any two (ask our staff for tonight's selection)	12

Please talk to us regarding your dietary requirement
GF gluten free | DF dairy free | V vegan

POST DINNER DRINKS

Fortified (60ml)

NV Frogmore Creek Ruby Pinot Port Cambridge, TAS	13
Chambers Old Vine Muscat	14

Dessert Wine (75ml)

Frogmore Creek Iced Riesling, Cambridge, TAS	15
Bream Creek Schönburger, Marion Bay, TAS	16
Pooleys 'Butchers Hill' Cane Cut Riesling	18

Tasmanian Whisky

Old Kempton "The Stables"	24
Launceston Peated	28
Spring Bay "Bourbon Cask"	30
Furneaux "Lightly Peated"	30
Overeem "Man of Promise"	32
Waubs Harbour "Port Storm"	34
Battery Point "Islay Cask 57%"	36
Lark Distillery "Cask Strength" 58%	40

Digestifs

Hellyers Road Whisky Cream	10
Hellfire Bluff Limoncello	10
The Splendid Gin Summer Cup	12
Courvoisier V.S.O.P Cognac	16
Lark Distillery Sláinte	17
Lark Distillery XO Brandy	18