

The Bay

RESTAURANT

## DESSERT

Chocolate Orange Lava Cake (GF) Cocoa tuile, caramelised white chocolate, fresh strawberry, raspberry sorbet	20
Bombe Alaska (GF) Passion fruit, lime, almond meal cake, Italian meringue	22
Banana Almond Financiers (GF, DF, V) Cinnamon, pistachio crumb, vanilla sorbet, blueberry coulis, fresh blueberry	18
Affogato (GF) Whisky ice-cream, Hellyers Road whisky cream liqueur, espresso	18
Tasmanian Cheese Plate (GF) Roasted house nuts, crackers, dried and fresh fruits, caramelised figs, tomato red peppers chutney	
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 | VGO vegan option

## POST DINNER DRINKS

### Fortified (60ml)

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

### Dessert Wine (75ml)

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

### Tasmanian Whisky

McHenry's Signature American Oak	20
Old Kempton "The Stables"	24
Launceston Peated	28
McHenry's 10yo French Oak	28
Waub's Harbour Original	28
Spring Bay "Bourbon Cask"	30
Spring Bay "Tawny Cask"	30
Furneaux "Lightly Peated"	30
Rosevears 'Three Grain'	32
Rosevears 'Bourbon Cask'	32
Overeem "Man of Promise"	34
Overeem 'Pedro Ximanez' Cask	34
Waub's Harbour "Port Storm"	34
McHenry's 12yo American Oak	35
Battery Point "Islay Cask"	38
Lark Distillery "Cask Strength" 58%	45

### Digestifs

Hellyers Road Whisky Cream	10
Hellfire Bluff Limoncello	10
The Splendid Gin Summer Cup	12
Lark Distillery Sláinte	17