

*The Bay*

RESTAURANT

## DESSERT

Lemon Tart (GF,NF) Sable breton, citrus curd, lemon mousse, meringue tuile	24
Strawberries & Madeleine (NF) Green pea madeleine, green pea chocolate cream, strawberry melba sorbet	24
Profiteroles (NF) Malted ice-cream, cornflakes, chocolate crèmeux	24
Sweet Potato & Peach Pannacotta (GF,V) Stone fruit compote, hazelnut crumble, peach sorbet	24
Crumble (GF,VGO) Roasted seasonal fruit, hazelnut crumble, vanilla ice-cream	24
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 | NF Nut free | 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

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	14
Lark Distillery Sláinte	17
Lark Distillery XO Brandy	18