



## *Dessert \$11*

### **Chef's Feature Cheesecake**

Ask your server about our Chef Inspired cheesecake

### **Frangelico Crème Brûlée**

Creamy Frangelico scented baked custard with a brittle top of melted sugar, candied hazelnuts and fresh berries

### **Warm Sticky Toffee Pudding**

Rich, buttery golden toffee sauce flowing over a cool white cloud of whipped cream and layers of a dark, lightly spiced sponge cake generously specked with finely chopped dates

### **Chocolate Cake Indulgence**

Four irresistible layers of moist chocolate cake filled and wrapped in chocolate fudge icing, covered in a silky chocolate glaze with white chocolate swirls and skirted with pajets

### **Colossal Carrot Cake**

Moist, spicy carrot and pineapple laden cake, filled and covered with cream cheese icing and finished with sweet coconut, toasted walnuts, white chocolate and a toasted almond skirt

### **Nieve de Mango**

Sweet, rich and creamy mango sorbet, finished with Maldon salt and seasonal berries

## *Specialty Coffees \$10*

### **Bayside Coffee**

Kahlua, Bailey's, Amaretto

### **Irish Coffee**

Bailey's, Jameson's Irish Whiskey

### **Spanish Coffee**

Brandy, Kahlua

### **B-52**

Bailey's, Kahlua, Grand Marnier

### **Monte Cristo**

Kahlua, Grand Marnier

### **Polar Bear**

Creme de Cacao, Peppermint Schnapps, Hot Chocolate

### **Blueberry Tea**

Amaretto, Grand Marnier, Black Tea

*\*No Sugar Rim or Whipped Cream*

## *Fortified Wines (1.5oz)*

Taylor Fladgate Port \$9

Black Sage Vineyard Pipe \$11