

the after menu

desserts

BAYSIDE TIRAMISU

Espresso and kahlúa soaked ladyfingers with whipped mascarpone, finished with cocoa powder. 15

NIEVE DE MANGO

Sweet, rich and creamy mango sorbet, finished with maldon salt and seasonal berries. 14

BAYSIDE AFFOGATO

Vanilla gelato with hot espresso and housemade almond biscotti. 14

CHEF'S FEATURE CHEESECAKE

Ask your server about our chef inspired cheesecake. 15

MIXED BERRY PAVLOVA

Crisp meringue with chantilly cream, lemon curd, seasonal berries, and mixed berry compote. 15

SALTED CARAMEL COCONUT PANNA COTTA

Creamy coconut panna cotta with salted caramel, housemade almond biscotti, and toasted coconut. 14

BLACK FOREST LAVA CAKE

Rich, dark chocolate cake with a molten chocolate centre, housemade morello cherry jam and chantilly cream. 15
Add ice cream +3

specialty coffees

BAYSIDE COFFEE 10z

Kahlua, Bailey's, Amaretto. 10

IRISH COFFEE 10z

Bailey's, Jameson's Irish Whiskey. 10

SPANISH COFFEE 10z

Brandy, Kahlua. 10

BAYSIDE-52 10z

Bailey's, Kahlua, Grand Marnier. 10

MONTE CRISTO 10z

Kahlua, Grand Marnier. 10

BLUEBERRY TEA 10z

Amaretto, Grand Marnier, Black Tea. 10

port wines

TAYLOR FLADGATE 1.50z

10 year - Duoro, Portugal. 9

BLACK SAGE PIPE 1.50z

2011 - Summerland, BC, VQA. 11

please inform your server of any dietary restrictions

Ⓥ = Vegetarian • 🌾 = Gluten Free Substitutes • 🥛 = Dairy Free • 🍴 = Split Plate Charge +3

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We are not a gluten-free restaurant and cannot ensure that cross contamination will never occur. Please inform your server of any allergies. While we take steps to minimize the risk of cross contamination, we cannot guarantee that any of our products are safe to consume for people with peanut, tree nut, soy, milk, egg, or wheat allergies. Taxes not included.

Menu created by Executive Chef Justin Feng