

the after menu

desserts

CHEF'S FEATURE CHEESECAKE

Ask your server about our chef inspired cheesecake. 12

CHOCOLATE CAKE INDULGENCE

Four irresistible layers of chocolate cake filled and wrapped in chocolate fudge icing, covered in a silky chocolate glaze with white chocolate swirls and skirted with pajets. 12

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. 12

NIEVE DE MANGO

Sweet, rich and creamy mango sorbet, finished with maldon salt and seasonal berries. 12

FRANGELICO CRÈME BRÛLÉE

Creamy frangelico scented baked custard with a brittle top of melted sugar, candied hazelnuts and fresh berries. 12

COLOSSAL CARROT CAKE

A spongy, spiced cake loaded with carrot and pineapple, layered and frosted with rich cream cheese icing. Sweet coconut, toasted walnuts, white chocolate, and a toasted almond skirt. 12

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

please inform your server of any dietary restrictions

 = Vegetarian •  = Gluten Free Substitutes •  = Dairy Free • Split Plate Charge +5

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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.