

DESSERT MENU

Apple crumble pie with vanilla ice cream
and whipped cream \$13

House made Ice-cream selection 2 ice creams and
1 berry sorbet \$10 (GFO)

Sticky date pudding with butterscotch sauce topped
with vanilla ice-cream and whipped cream \$13

Affogato, double shot espresso, vanilla ice cream
& ginger almond biscotti \$15 (GFO)
*With your choice of Vanilla Galliano,
Bailey's Irish Cream, Drambuie or Frangelico*

Baked cheesecake with berry coulis &
mixed berry sorbet \$13 (GFO)

Barry's bay cheese board served with candied nuts,
mustard fruits, grapes and crackers

1 cheese \$17	2 cheeses \$22
3 cheeses \$26	4 cheeses \$31

*Choices available
50gm size*

3 Pepper Havarti	Maasdam
Peninsula blue	Aged Edam

(GFO) = *Gluten Free option available*
*Should you have any food allergies please ask the wait staff for
information on what dishes can be altered to suit*