

Dessert Menu



Who can resist a dessert? Add to your menu.

Desserts are sold whole and provide 16 portions unless otherwise stated. All (v).

\$7.50 per portion

Black Forest Gateau

The classic!

Cappuccino Sponge Cake

Light sponge, Kahlua mousse

Chocolate Devil Mudcake

Dark chocolate cake

Carrot and Walnut Cake

Everyones' favourite!

Peach Passion and Mango Cheesecake

Smooth and creamy, filled and topped with chunky fruit pieces

Double Chocolate Bomb

White and dark chocolate mousse in a dome shape

Apple Pie

Fresh apples with cinnamon

Pecan Pie

Caramelised toffee filling, fresh pecans

Flourless Orange and Almond (gf)

Moist delicious cake

Flourless Chocolate

Rich chocolate cake, no flour

Lemon Meringue Pie

Tangy lemon curd and meringue

Lemon Lime Brulee

Fresh lemon and lime infused custard

Cookies & Cream Cheesecake

Cold set cheesecake, crushed cookies throughout and on top

Toblerone Torte

Filled with honey, chocolate and nougat

Lemoncello Cheesecake

Lemon cheesecake, hint of vodka, layered with vanilla sponge

Fruits of the Forrest Cheesecake

A tangy refreshing cheesecake topped and filled with a selection of berries

Tiramisu Cake

Chocolate sponge, layers of coffee mousse and soaked coffee fingers

Strawberry Cheesecake

Creamy baked cheesecake with strawberries topped with white chocolate flakes

Sticky Date and Walnut

Old time favourite!

Red Velvet Cheesecake

Velvety cocoa and raspberry infusion, smooth vanilla cream cheese icing

Pavlova (gf) 12 portions

A light and fluffy meringue covered in fresh cream and fruit

Profiteroles minimum 20 portions

Individual profiteroles filled with Grand Marnier custard and topped with chocolate

Fresh Fruit Salad (gf) min 20 portions

Fresh seasonal fruits with passion fruit syrup

Dessert Grazing Station

14

Chefs selection of handmade pastries, cake slices and petites, presented on a shared grazer board. May include:

Lemon lime brulee, petite red velvet cupcake, eclairs, chocolate, cherry and coconut slice, dark chocolate mudcake, profiteroles, mini carrot and walnut cake, petite malteser cake, gourmet donuts, pandan marshmallow (gf), caramel slice (gf), cranberry blondie (gf), sliced fresh fruit (gf), seasonal berries (gf)

Gourmet Petite Selection

Pass around 8
Share plank 12

Patisserie selection of premium petites may include choc misu, lemon tart, white chocolate mudcake, chou chou, strawberry surprise, lemon meringue, glazed fruit tart orange and rosemary marshmallow (gf), hummingbird slice (dairy free)(gf)(nut free) (vegan)

Gourmet Individual Selection

8

May include mudcake, cookies and cream cheesecake, glazed fruit tart, profiterole, pavlova and fruits of the forrest cheesecake

Cakeage

You supply the dessert / wedding cake and we supply crockery, cutlery, serviettes and staff to set up, serve and clean up desserts!

- Buffet 4
- Plate / Share 5