



DESSERT MENU

An additional assortment of delicacies suited for all celebrations.

OPTION ONE: DESSERTS

YOUR CHOICE OF 2 ITEMS

Brie plate with assorted crackers & dried fruits (v)

Coconut, cherry & dark chocolate cheese cake with whipped cream (v) (gf)

Pecan pie with honey glaze & whipped cream (v) (gf)

Tiramisu gateaux with hot chocolate sauce (v) (gf)

A wide selection of cakes with cream & berry coulis (v) (gf)

Warm coconut & raspberry slice with vanilla cream (v) (gf)

Gluten free self saucing chocolate pudding with double cream (v) (gf)

Sticky Date with salted caramel butterscotch sauce. (v)

OPTION TWO: DESSERT GRAZING TABLE

Wow your guests with an array of guilty pleasures with a selection of bite sized sweets and seasonal fruits.

COMPLIMENTARY TEA & COFFEE STATION

Match our dessert menu options with complimentary coffee & selection of flavoured teas at your leisure.

A service fee of \$6.50 per person will apply for cakeage served to your guest with cream & berry coulis.

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\$15 PER PERSON
PER OPTION
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