

Dessert Menu



*Inclusive of crockery, cutlery and serviettes when accompanying a meal.
Desserts are sold whole and provide 16 portions unless otherwise stated. All (v).
\$6.00 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!

Profiterole Cake

Light vanilla sponge, chocolate mousse, topped with custard filled profiteroles

Peach Passion and Mango Cheesecake

Smooth and creamy, filled and topped with chunky fruit pieces

Lemon Tea Cake

Vanilla sponge, lemon curd, coconut and lemon topping

Double Chocolate Bomb

White and dark chocolate mousse in a dome shape

Italian Torte

Custard filled torte with fruits inside and on top

Apple Pie

Fresh apples with cinnamon

Pecan Pie

Caramelised toffee filling, fresh pecans

Flourless Orange

Moist orange cake, no flour

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

Baked Berry Mascarpone Cheesecake

Mascarpone cheese filled, topped with mixed berries

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

Baked Strawberry Mango Mascarpone Cheesecake

Mascarpone cheese filled, topped with strawberries and mango

Pavlova 12 portions (gf)

A light and fluffy meringue covered in fresh cream and fruit (gf)

Profiteroles minimum 20 portions

Individual profiteroles filled with Grand Marnier custard and topped with chocolate

Fresh Fruit Salad minimum 20 portions (gf)

Fresh seasonal fruits with passion fruit syrup

Gourmet Handmade Chocolates 1.60 ea

Petite Selection

- Pass around 6.50 pp
- Share planks 8.50 pp

Patisserie selection of premium petites may include choc misu, white chocolate mudcake, strawberry surprise, lemon meringue, glazed fruit tart

Gourmet Individual Selection 6.90 pp

May include mudcake, Bailey 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 3.50 pp
- Plate / share 4.50 pp

"Mouthwatering..."