



Dessert

All of our menus can be customised to suit dietary requirements. Please discuss on booking your function.

V = Vegetarian GF = Gluten Free

All packages inclusive of napkins, all service accoutrements for a stylish cocktail function & food service staff.

A choice of four items - we provide 1.5 portions of each item

Chocolate caramel cupcakes
Cannoli with cream patisserie
Nutella Slice (GF)
Mini lemon or chocolate friands (GF)
Mini chocolate belgium cases with seasonal berries
Crostili
Kahlua Chocolate tarts Lemon Curd tarts Brownie slice (GF)
Raspberry brownie slice
Sticky date pudding with caramel glaze with king island cream served in a mini ramekin(GF)
Chocolate truffles
Mini lime & coconut cheesecakes Carrot cake with cream frosting
Dark chocolate coconut cheesecakes with pomegranate syrup (seasonal)
Chocolate mousse (depending on site & weather)
Chocolate waffle cannoli with cream patisserie
Profiteroles with cream patisserie

\$12.00 per person