



Dessert Selections

(Formal Menus Only)

\$7.70 per person

Price includes whipped cream, small china plates, dessert forks and served from the buffet.

Select from our delicious range of Desserts below.

* Denotes Gluten Free options

Apple Pie

Traditional Apple Pie served cold with cream

Black Forest Cake

Moist choc sponge layered with mousse, cherries, and liqueur, finished with chocolate shavings and maraschino cherries

Choc Almond (Flourless)*

Moist Chocolate Almond Flourless Cake

Bacci Bomb

Chocolate mud cake layered with hazelnut & caramel infused choc mousse. Finished with caramel hazelnut pieces

Caramel Malteazer

Caramel mud cake with malteazers

Muddy Fudge

Traditional dense mud cake

Lemon Meringue Pie

Creamy tangy lemon filling topped with peaks of sweet meringue

Red Velvet

Traditional red velvet cake topped with cream cheese icing and white chocolate

Fruits of the Forrest Cheesecake

Seasonal mix of berries

Honey Macadamia Cheesecake

Sweet honey and crunchy macadamia nuts





Cookies & Cream Cheesecake

Creamy cheesecake with cookie pieces

Lemon Passion Cheesecake

The name says it all!

Rhubarb, Apple & Raspberry Pie

Delicious apple, rhubarb and raspberries baked in a sweet shortcrust pastry.

Lemon & Lime Tart

Fresh lemon & lime in custard

Baileys Cheesecake

Chocolate, almonds and liqueur

Rocky Road Cheesecake

Cool cheesecake with marshmallows and chocolate

Salted Caramel Nut Tart

Sultana Ricotta Tart

Sultana and ricotta filled homemade pie

Lemoncello Cheesecake

Creamy lemon cheesecake, topped with tangy lemon curd

Rhubarb & Apple Pie

Fresh apple and juicy rhubarb

Orange & Almond (Flourless)*

Delicious moist orange & almond cake

Ricotta, Plum & Blackberry Crumble

Creamy baked ricotta filled with blackberry and plums and homemade crunchy crumble top.



Individual Gluten Free (single serves)

For individual Gluten Free guests we can supply the following as single items:

Apple Rhubarb

Pear & Walnut

Orange & Almond