



## DESSERTS

Priced per person plated

Almond Basket with Fresh Berries napped with Grand Marnier	\$14.80
Baked Three Nut (Almond, Pistachio, Hazelnut) & Apricot Strudel	\$14.50
Bread Pudding	\$8.50
Chocolate Fondant with Raspberry Sorbet	\$14.50
Vanilla Crème Brûlée (Pistachio Tuile)	\$14.50
Chocolate Raspberry Gateaux (Buttercream Macaroon)	\$14.50
Coconut Crêpes with Mango	\$12.00
Dark & Stormy Banana Flambé with Vanilla Ice Cream	\$12.00
Fruit Salad in Phyllo Basket	\$9.50
Gingerbread with Grand Marnier Custard	\$14.80
Mocha Mousse Triangle	\$12.50
Blueberry Clafoutis Tart with Lemon Sorbet (gf)	\$14.50
Thai Mango Sticky Rice with Pandan Coconut Sauce (vegan/ gf)	\$12.50
Raspberry Cheesecake with Fruit Coulis (gf)	\$14.50
Pavlova (gf)	\$12.00
Pear & Hazelnut Cake	\$12.50
Soufflé (Cheese, Vanilla, Chocolate)	\$14.50
Sticky Toffee Pudding with Butterscotch Sauce & Berries	\$13.50
Tapioca Pudding with Coconut Sauce & Raspberries (vegan)	\$12.50
White Chocolate Crème Brûlée	\$14.50



## DESSERTS

Priced per person buffet

Apple Strudel	\$6.50
Baklava, Baked Walnuts in Phyllo Pastry with Sugar Syrup	\$4.00
Bread & Butter Pudding	\$6.00
Cheesecake	\$4.00
Chocolate Almond Cake	\$3.75
Chocolate Mousse	\$4.00
Coconut Rum Pudding	\$10.50
Dark & Stormy Banana Cake	\$2.50
English Trifle	\$4.00
Fruit Millefeuille with Harvey's Bristol Cream	\$3.75
Fruit Salad	\$3.75
Key Lime Pie	\$3.00
Lemon Meringue Pie	\$3.75
Lemon Squares	\$3.00
Apple Crumble	\$4.50
Apple Pie	\$4.50
Pound Cake	\$2.50
Strawberries with Whipped Cream	\$7.50
Strawberry Shortcake	\$3.75
Tiramisu	\$4.00
Assorted Mini Pastries	\$10.50

### GLUTEN FREE OPTIONS

Brown Sugar & Hazelnut Pavlova with Cranberry Compote	\$4.50
Blueberries Clafoutis Tart	\$4.50
Mango Sticky Rice with Pandan Coconut Sauce	\$3.75



## DESSERTS

Priced per dozen (minimum 1 dozen of each item)

Apple Tarts	\$45.00
Assorted Cookies	\$18.00
Assorted Mini Pastries	\$42.00
Chocolate Eclairs	\$42.00
Brownies	\$42.00
Cup Cakes	\$48.00
Fruit Tarts	\$42.00
Petit Fours	\$30.00
Profiteroles with Chocolate Sauce	\$42.00
Scones with Clotted Cream & Jam	\$39.00
Strawberries Dipped in Chocolate	\$30.00
Strawberry Shortcake	\$42.00
Cheesecake	\$42.00
Chocolate Fudge Cake	\$42.00
Red Velvet Cake	\$34.00
Lemon Meringue Tart	\$42.00





## DESSERTS

### PRICED PER WHOLE CAKE/ PIE

Coconut Cream Pie (10 inch)	\$50.00
Coconut Pie (10 inch)	\$48.00
Fruit Flan (10 inch)	\$48.00
Orange Loaf	\$48.00
Pumpkin Pie (10 inch)	\$48.00

### BREAD ROLL

1 dozen	
White	\$7.80
Whole Wheat	\$9.00

### SPECIAL CAKES (Wedding; Birthday; Anniversary; etc)

Cakes will be priced individually based on the number of tiers, icing, amount of work required (decorations) and number of people to feed.



## DESSERTS

PRICED PER WHOLE CAKE IN SIZES

CAKES & DESSERTS	6 "	8"	10"	FULL TRAY	HALF TRAY
STRAWBERRY SHORTCAKE	\$35	\$52	\$64	\$320	\$180
BLACK FOREST CAKE	\$35	\$52	\$64	\$320	\$180
CHOCOLATE MOUSSE CAKE	\$35	\$52	\$64	\$320	\$180
CHOCOLATE FUDGE CAKE	\$35	\$52	\$64	\$320	\$180
CARROT CAKE	\$35	\$52	\$64	\$320	\$180
CHEESECAKE   PLAIN	\$35	\$52	\$64	\$320	\$180
CHEESECAKE   FRUIT TOPPING	\$52	\$62	\$74	\$320	\$180
MANGO MOUSSE CAKE	\$35	\$52	\$60	n/a	n/a
FRUIT TART/ FLAN	\$26	\$38	\$50	n/a	n/a
APPLE PIE/ TART	\$26	\$38	\$50	n/a	n/a
POUND CAKE   PLAIN	\$36	\$52	\$64	n/a	n/a
POUND CAKE   MARBLE	\$35	\$52	\$64	n/a	n/a
DARK & STORMY CAKE	\$42	\$60	\$72	n/a	n/a