

Dessert Canapes

Brioche Doughnuts with Chocolate Cream (V) \$5.00 Each

Light and airy brioche doughnuts stuffed with dark chocolate cream

Dragonfly's Naughty Fudge Platter (GF)(V) \$5.00 per serve

Our own little naughty fudges such as Dark Chocolate and Fig Liquor, Baileys Fudge and our super special white chocolate and blood orange liquor fudge. Please note all these fudges contain alcohol.

Sticky Date Pudding (V) \$4.00 Each

Bite sized sticky date pudding topped with butterscotch sauce.

Rosella La Confiture (GF)(DF)(V) \$3.50 Each

Sparkling white wine and Rosella jellies, house made and beautifully presented. Refreshing and unique.

Double Chocolate Cheesecake (V) \$4.00 Each

Decedent chocolate base topped with chocolate mousse cheesecake. Finished with shaved chocolate.

Vanilla Panna Cotta (GF)(V) \$3.50 Each

Vanilla panna cotta, an Italian custard like dessert, beautiful and light. Served with a blueberry and vanilla bean jam

Tiramisu (V) \$4.00 Each

Traditional Italian dessert and a favourite with everyone, contains alcohol.

Chocolate and Rosewater Mousse Cups (GF)(V) \$3.50 Each

Traditional decadent chocolate mousse with a hint of rosewater served individually

Raw Chocolate Mint Slice (GF)(DF) (Vegan) \$4.00 Each

These raw slices are a creamy and cooling chocolate mint treat, great for those hot nights. No refined sugar so this treat is guilt free!

Mini Mango Cheesecakes (V) \$4.00 Each

Katherine grown mangoes in a rich cheesecake topped with mango slices

Mini Pavlova Cups (GF) (V) \$3.00 Each

Goopy traditional pavlova layered with whipped cream, seasonal fruit and finished with passionfruit

Individual Lemon Meringue Tarts (V) \$4.50 Each

Single serve of a traditional dish. Serve these fluffy lemon meringue tarts with coffee or tea after dinner - they will satisfy even the sweetest palate.

