Dessert Canapés

Chocolaticious Tarts (V) \$4.00 Each Chocolate Tarts filled with chocolate mousse and dusted with Dutch chocolate

Macaron Treat Tower (V) \$5.50 per head Selection of flavoured macarons served on a tiered tower.

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

Light and airy brioche doughnuts stuffed with dark chocolate cream

White Chocolate & Banana Rice Pudding (V)(GF) \$5.00 Each White chocolate and bananas up the ante in this dessert, rich and filling. Puddings are baked to add that delicious caramel flavour

Sticky Date Pudding (V) \$4.00 Each

Bite sized sticky date pudding topped with butterscotch sauce.

Rosella La Confiture (GF)(DF) \$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

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 Gooey 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.

Nutella Lamingtons \$4.00 each
An Aussie favourite Sponge cake layered with Nutella and
coated with chocolate and rolled in coconut

Coconut & Mango Chia Pudding (GF)(Vegan) \$3.00 Each Chilled pudding made from local mangoes, chia seeds and rich coconut cream