

## DESSERT MENU

### MINI DESSERT SELECTION

*\$4.50 per person per item*

Caramel gelato balls coved in lint chocolate and slithered almonds

Mini choc éclairs with coffee praline cream.

Banoffee Mini Meringues topped with banana, salted caramel and toasted coconut

Mini salted chocolate mousse cups topped with mascarpone and pistachio praline.

Mini Passionfruit curd tarts with toffee shards and blueberries

Mini coconut and lemongrass panna cotta with mango jelly and toffee shards

Lemon and ricotta donuts with cinnamon sugar and custard sauce

Flourless chocolate and hazelnut hearts with ganache and praline

Chocolate and banana spring rolls with salted peanut caramel

### PLATED DESSERTS

*\$15 per person*

Warm flourless chocolate and hazelnut cake served with warm coffee anglaise

Caramelised Italian Apple tart with cinnamon ice cream and orange custard

Sticky fig and walnut pudding with whisky butterscotch sauce and double cream

Flourless pear and hazelnut torte with caramel ice cream and Frangelico chocolate sauce

Passionfruit crème brûlée with coconut wafers and berries

Affogato panna cotta with coffee syrup and toffee shards

Chocolate marquee, hazelnut soil, honey comb

Wattle seed meringue, passionfruit curd, raspberry cream, fresh raspberries