

Dessert Canapé Menu

Please note to adjust menu items to fit a dietary requirement may incur further charges.

Minimum of 10 per menu item.

Pineapple, Mint and Lime Sorbet (Vegan) (GF)\$5.00

Fresh pineapple, mint and lime blended with their natural juices, frozen and whipped.

Sticky Date Pudding (V) \$6.50 Each

Traditional sticky date pudding topped with butterscotch sauce.

Double Chocolate Cheesecake (V)\$6.00 Each

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

Vanilla Panna Cotta (GF)(V) \$5.00 Each

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

Chocolate and Rosewater Mousse Cups (GF)(V)\$6.00 Each

Traditional decadent chocolate mousse with a hint of rosewater served individually

Mini Mango Cheesecakes (V)\$6.50 Each

Katherine grown mangoes in a rich cheesecake topped with mango slices

Individual Lemon Meringue Tarts (V) \$7.00 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.

Pavlova Cups with a Raspberry Coulis (GF) (V) \$4.50 Each

Gooey traditional pavlova layered with whipped cream and a sticky raspberry coulis

Almond Flour Brownies (GF) \$5.00 per serve

Sweet, decadent, and ultra-fudgy, these almond flour brownies are sinfully delicious

Dragonfly