

Gourmet Desserts..

**Gourmet portion or individual serve...\$5.00 per person
or \$2.50 if desserts are already in menu**

Mud Cake rich and moist dipped in dark chocolate and drizzled with white and milk chocolate.

Sticky Date pudding loaded with luscious dates and rich caramel.

Apple & Rhubarb on an almond meal base topped with a fine crumble.

Cherry Crumble on an almond base topped with coconut crumble.

Orange & Almond, rich and moist topped with almond flakes.

Pear & Walnut, rich and moist, topped with walnuts and pears.

Cheesecakes, smooth and creamy baked cheesecake on a biscuit crumb base topped with the following toppings: Blueberry, Raspberry, Caramel or Mango.

Tiramisu, a traditional Italian favourite with rich coffee flavoured filling.

Chocolate Mousse, a creamy chocolate mousse topped with a whipped chocolate ganache on a light sponge base...

Alpen Caramel Crème, with flavoured caramel mousse topped with a rich caramel flavoured ganache.

Parfaits, beautifully presented in individual parfait style plastic martini glasses.

Black Forest, based on traditional black forest flavours with chocolate sponge and dark cherries sandwiched between cream mousse and sprinkled with flaked chocolate.

Chocolate Ripple with tiers of rich chocolate mousse and chocolate ganache and sprinkled with flaked chocolate.

Cointreau, a light and fluffy cointreau flavoured mousse sitting on a chocolate ganache and sprinkled with flaked chocolate.

Individual Tarts

Citrus Tart, tangy citrus curd on a sweet pastry.

Caramel Tart, rich caramel tart topped with a white and dark chocolate web.

Banana Toffee Tart, a smooth banana toffee mousse topped with coffee flavoured cream is an sweet pastry shell.

Lemon Meringue Tart, a classic citrus filling in a sweet tart shell, topped with an indulgent meringue.

