

Dessert Bar

OUR FRESHLY BAKED SPECIALTY CAKES ARE A PERFECT ACCOMPANIMENT TO ANY MEAL.

CHEESECAKES

Cookies and Cream Cheesecake - Beautifully whipped cream cold set cheesecake, blended with chocolate and cream cookies on a biscuit base and crowned with chocolate and cream cookies.

Strawberry - A round cold set cheesecake flavoured with strawberry and topped with strawberry glaze on a biscuit crumb base.

Passionfruit - A cold set cheesecake flavoured with passionfruit and topped with passionfruit glaze on a biscuit crumb base

Marzbar - A thin layer of chocolate mudcake filled with a mixture of caramel and chocolate cheesecake, drizzled with caramel and finished with segments of mars bar.

New York Baked - A traditional baked cheesecake on a crunchy biscuit base lightly sprinkled with dusting sugar

Caramel Baked - A traditional baked cheesecake on a crunchy biscuit base topped with a caramel spread.

TORTES

Mortal Sin – Three yummy flavours of pure delight! Cheesecake, chocolate mousse and caramel cream, on a chocolate biscuit crumb base.

Truffle – Three layers of a creamy smooth dark, milk and white chocolate make this cake divine.

Choc Mud Cake – Two layers of rich chocolate cake filled with smooth pure chocolate and finished with chocolate ganache.

Mango and Coconut Torte – A mix of mangoes and coconut juice make up this tantalising cake. Layered with cheese icing and mango filling, coated with shredded coconut and topped with mango coulis.

Tiramisu – Four layers of liquored sponge and Neufchatel cheese, covered with fresh cream and dusted with chocolate.

Choc Cherry Torte - A rich chocolate cake with two luscious layers of sour cherries and fresh cream, topped with a chocolate ganache, finished with chocolate curls.

Hummingbird Cake – Layer upon layer of a banana and pineapple cake, divided by a lovely creamy cheese filling, wrapped in shredded coconut and finished with an intricate cream cheese lattice.

Death by Chocolate – Creamy chocolate mousse on a base of chocolate sponge, topped with custard filled profiteroles and finished with a chocolate ganache and chocolate curls.

Carrott Cake - A round carrot cake made with fresh carrots, walnuts and pineapple, layered with cream cheese and garnished with crushed walnuts

TARTS

Lemon Meringue Pie – Golden shortbread casing filled with a lemon custard and topped with a traditional baked meringue.

Pavlova – a deliciously light and sweet dessert covered with fresh cream and topped with fruit.

Lemon Lime Citrus Tart – A creamy citrus custard made on a golden baked tart, finished with lemon curd and icing sugar.

Apple Pie and Cream – Traditional apple dessert in a soft pastry, accompanied by a dollop of fresh cream.

Pricing:

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Quality Genfac Disposable Dinnerware:

\$5.50 per guest

Crockery and Stainless Steel Cutlery:

\$6.50 per guest