

# DESSERTS



Banana Fritter with vanilla bean ice cream and warm fudge sauce

Baked Bread and Butter Pudding served with whisky sauce and vanilla bean ice cream

Summer Berry Pudding with double cream

Strawberry Cream Pavlova with raspberry coulis

Fresh Fruit Salad with ice cream and passionfruit coulis

Hazelnut and Chocolate Torte with Frangelico cream

Mississippi Mud Cake with Chantilly cream

Lychee Pannacotta with mango and passion fruit

2 courses @ \$36 per person ( minimum 100 persons)  
@ \$37 per person ( minimum 50 to 99 persons)  
@ \$38 per person ( minimum 20 to 49 persons)

3 courses @ \$41 per person ( minimum 100 persons)  
@ \$42 per person ( minimum 50 to 99 persons)  
@ \$43 per person ( minimum 20 to 49 persons)

Tea and coffee \$3.50

All meals served with bread rolls and after dinner mints