

# DESSERT BAR

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

## CHEESECAKES

Cookies and Cream - Showcasing whole cookies in cold set cheesecake folded with cookie crumbs, covered with dark chocolate glaze dripping lusciously down the sides, finished with white chocolate curls and sweet white peaks.

New York Baked - A traditionally prepared creamy baked New York cheesecake on a biscuit crumb base.

Lime Swirl Cheesecake - Taste tempting creamy cheesecake with a fresh burst of tangy lime.

Raspberry New York Cheesecake - A traditionally prepared creamy New York cheesecake, topped with delicious raspberry compote, white chocolate curls and ganache peaks.

Chunky Choc Cheesecake - A brownie base with rich chocolate cheesecake laced with white and dark choc chips, topped with dark and white ganache, finished with dark chocolate flakes.

Cappuccino Cheesecake - Coffee infused cheesecake on a chocolate biscuit base finished with a light dusting of cocoa, white chocolate rosettes and striped chocolate decorations.

Choc Vanilla Cheesecake Slice - What makes this creation so unique is the beautiful marbling effect. Swirls of rich chocolate are gently incorporated into the vanilla cheesecake batter, creating an elegant and eye-catching pattern which is too hard to resist and its also delish and gluten free!

Strawberry cheesecake Tart - Creamy baked cheesecake finished with a strawberry swirl in a gluten free tart shell.

Marzbar Cheesecake - A thin layer of chocolate mud cake topped with a mixture of caramel and chocolate cheesecake then covered with chocolate and caramel nougat pieces with a drizzle of chocolate.

Raspberry Cheesecake - Creamy baked cheesecake finished with a strawberry swirl in a gluten free tart shell.

## TORTES

Caramel Sin - Delicate chocolate cake filled with decadent caramel, topped with sinful caramel ganache whipped with cream cheese, chocolate dollops, caramel drizzle and caramel chocolate curls.

Café Supreme Carrot - A succulent cake with walnuts, carrots, golden syrup and spice, finished with cream cheese icing topped with walnuts.

Mississippi Mud Cake - A delicious chocolate mud cake, decorated with triangular chocolate shards and dusted with cocoa.

Hummingbird Cake - A tropical medley of flavours including banana and pineapple. A touch of cinnamon infuses the cake with a delightful aroma and adds a subtle depth of flavour. Topped with cream cheese icing sprinkled with pistachios, banana chips and coconut, making it a truly irresistible treat.

## TORTES CONT.

Nero Mud Cake - A majestic rich, dense mud cake, covered with ganache and topped with dark chocolate glaze that drips down the sides, finished with hand piped ganache and hand crafted dark chocolate shards.

Red Velvet Cake - A simply stunning layered cake of red velvet and vanilla flavoured, white chocolate cream cheese with a semi naked "crumb coat" on the sides and topped with crumbed red velvet.

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

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

Black Forest Gateau - A simply stunning layered cake of red velvet and vanilla flavoured, white chocolate cream cheese with a semi naked "crumb coat" on the sides and topped with crumbed red velvet

## TARTS

Lemon Meringue - Mallowy meringue with hand torched peaks crowning tangy lemon curd in a sweet tart shell.

Citrus Tart - A sweet pastry tart filled with lemon curd. (Gluten free also available)

Caramel Tart - Rich baked caramel filling in a fluted tart shell, finished with delicate chocolate piping and a choc caramel duo rosette.

Choc Berry Tart - Tangy blueberry and creamy baked cheesecake in a gluten free chocolate tart shell.

Strawberry Tart - Creamy baked cheesecake finished with a strawberry swirl in a gluten free tart shell.

Rocky Road - A classic rocky road mix of pink and white marshmallows, glacé cherries, coconut and slivered almonds, all folded through dark ganache on a mud cake base

**Disposable Dinnerware:** \$9.00 per guest    **Crockery & Stainless Steel Cutlery:** \$11.00 per guest