

HAND-CRAFTED

Desserts

Spring & Summer Features

raspberry, chocolate, and lime verrine

light chocolate cream with raspberry jelly and lime cream

\$2.50 each

honey macha tart

\$3.50 each

seasonal coffee & caramel puff

coffee puff with caramel filling with dulce chocolate

\$3.25 each

summer seasonal petite eclairs

pistachio strawberry, raspberry passion fruit,
cherry milk chocolate

\$2.50 each

white chocolate and raspberry cheesecake

\$2.50 each

almond and green apple tart

almond cream and apple cremeaux in a vanilla tart shell

\$3.00 each

blueberry cheesecake tart

blueberry confit in an orange infused cheesecake cream

\$3.00 each

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Desserts

chocolate financier

mini chocolate and almond 'brown butter' cake (financier),
with cocoa nibs

\$2.50 each

earl grey macaron

earl grey macaron with dark chocolate ganache

\$2.50 each

lemon tart

tangy lemon cream and lemon jelly in a crisp vanilla tart shell,
garnished with white chocolate shaving

\$3.25 each

mini opera cake

layers of sponge cake, coffee buttercream, and chocolate
ganache, topped with a chocolate glaze.

\$2.00 each

mont blanc

milk chocolate cremeux and chestnut mousse in a crispy pastry
tart shell, a classic french dessert

\$3.25 each

orange and wine poached pear verrine

orange cinnamon cream layered with red wine poached pear
and spice cake

\$3.00 each

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Desserts

raspberry and chocolate cupcake

moist chocolate and almond cupcake filled with a fresh raspberry with whipped milk chocolate ganache

\$2.50 each

salted caramel and vanilla cream cupcake

moist caramel cupcake filled with a whipped salted caramel and topped with a light vanilla mascarpone cream

\$3.00 each

salted chocolate tart

rich chocolate custard and cremeux in a crisp chocolate tart shell, with fleur de sel

\$3.00 each

spiced pumpkin and apple verrine

light pumpkin mouse layered with apple and spiced cake

\$3.25 each

Dessert Platters

cheese board

assortment of local and imported award winning cheeses, lavender honey, spiced nuts, seasonal fruit, crisps and mixed Terra Breads

\$8.75 / person

seasonal fruit platter

a selection of seasonal melons, fruits and grapes

\$5.25 / person