



## *Desserts & Sweets*

Dark chocolate, pear, pistachio mini-cakes served w/ dark ganache

Pistachio Semifreddo on fresh raspberries topped with salted nougatine crumble and rosemary garnish

Wine-poached Pear frangipani tart served w/ vanilla ice cream

Chocolate & vanilla Semifreddo with Macadamia pastry brick

Pistachio Meringues with poached rhubarb and Barambah crème fraîche

Classic Tiramisu served w/ a fluffy almond macaron in shot glasses

Fruit-of-the-forest trifle served in mini glasses

Peach and almond layered cake served w/ nectarine jellies & raspberry vino cotto drizzle

Vanilla cheesecake topped with poached fruit

Hazelnut meringue roulade filled with fruits-of-the-forest served w/ yoghurt coconut cream

Chocolate espresso mousse with salted caramel peanut ganache

Orange semolina slices served with warm tangelo sauce and pomegranate jewels

Margarita mousse served w/ lime curd, charred pineapple and passionfruit syrup

Mango curd tart served w/ pistachio shards and passionfruit ice cream

Fresh seasonal fruit salad with lime kaffir dressing

## *Late Night Snacks:*

Locally sourced cheese and fruit platter, spelt crackers and crusty bread

Glazed ham, mustard, fresh baguettes and a medley of pickles

Crispy pulled pork with Asian pickle sliders served w/ Sriracha mayo

Haloumi & roasted vegetable sliders

Smoked, pulled Chicken in adobo sauce served with mini tortilla