

# BURNIE ARTS & FUNCTION CENTRE

## DESSERT MENU

One choice \$8.75 per person; Two choices \$11.00 per person; Three choices \$13.00 pp  
Alternate drop (2 selections) \$10.25 per person

### Fruit

**Strawberries Romanoff (seasonal):** succulent local strawberries macerated in cointreau and dusted with icing sugar

**Fresh Fruit Salad:** The best of the season's fruit served with vanilla ice cream

### Puddings

**Sticky Date Pudding:** an old favourite served with butterscotch sauce, cream and ice cream

**Individual Summer Puddings:** luscious summer berries encased in traditional bread wrapping

**Plum Pudding:** home made plum pudding served with brandy custard

### Pavlovas

A traditional Aussie dessert of lightly whipped egg whites, baked and served with lashings of cream and fresh seasonal fruit. Please choose from the following:

**Traditional Pavlova:** topped with seasons best fruit

**Pavlova Roulade:** baked like a Swiss roll filled with cream and luscious fruit

**Individual Meringue baskets:** filled with Chantilly cream and seasonal fruit

**Chocolate Hazelnut Meringue:** layers of hazelnut meringue, sandwiched together with a chocolate and rum cream

### Chocolate Lovers Delights

**Rich Chocolate Mud Cake:** dense chocolate cake topped with a chocolate ganache and served with cream

**Black Forest Cake:** layers of chocolate sponge topped with macerated black cherries and cream, garnished with chocolate curls

**Double Chocolate Mousse Cake:** a rich, dark, moist, flour free cake, covered in a chocolate glaze, served with double cream

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### Cheese cakes

A selection of creamy treats. Please choose from the following:

**Black Forest:** a chocolate biscuit crumb base, topped with creamy cheese and black cherry filling

**Wild Berry:** a light cheesecake swirled with a selection of delicious berries

**Lemon:** an old favourite, lightly whipped filling with sharp lemon bite

**Lemon Curd:** a lovely baked cheesecake finished with lemon curd

### Crumbles

Hot fruit topped with an old country style crumble. Please choose from either:

**Apricot or Caramelised apple**

### Strudels

Served individually with vanilla anglaise. Choose from either:

**Apple and Sultana:** warm apple with spicy sultanas

**Apple and Blueberry:** warm apple with juicy blueberries

### Cakes

**Pear and Almond Upside Down Cake:** caramelised pears on top of an almond sponge served with a light caramel sauce

### Pies & Tarts

**Citrus tart:** a baked citrus tart served cold with cream and a citrus sauce

**Caramel banana tart:** a sweet pastry shell filled with creamy caramel, topped with fresh bananas and finished with cream and toasted coconut

### Something Light

**Panna cotta:** a light vanilla type custard served cold with a berry couli

**Confirmation of catering numbers and any special dietary needs are required one week in advance of the function.** Accuracy is important as charges correspond with this figure. **Please note that prices are subject to change due to the recent floods and fluctuating prices for fresh produce and meat. A firm price can be given a month out from an event.**