

DIETARY REQUIREMENTS:  
We accommodate all requests including  
gluten free & vegan  
Please let us know on your initial inquiry.



## THE LARDER DESSERT MENU

Add a deluxe dessert buffet to your menu selection @ \$10.50pp  
*(Price based on a minimum of 20 guests)*

Flourless Chocolate Mud Cake  
Mini berry cheesecakes  
Tiramisu  
Caramelised Lemon Tart  
Custard filled Profiteroles with chocolate sauce  
Warm sticky date pudding with caramel sauce  
Individual strawberry shortcakes  
Warm Berry Crumble  
Layered White & dark chocolate mousse  
Gluten free orange, lemon & pistachio cake  
Platters of local seasonal fruits

## WEDDING CAKE SERVED AS DESSERT

Serve your wedding cake as the dessert plated with whole berry coulis & cream @ \$5.50pp

For functions less than 40 guests, please select three (3) items from the following menu.  
For functions of 40-70 guests, please select up to four (4) items from the following menu.  
For Functions of 70-100 guests please select up to five (5) items from the following menu.  
For Functions of 100+ guests please select up to six (6) items from the following menu.

## TO FINISH

Endless brewed coffee & tea selection - \$99 (up to 75 guests) or \$139 (over 75 guests)  
Barista style espresso coffee (machine included) & tea selection - \$149 up to 50 guests / \$250 over  
50 guests *(max. 100 guests)*

## SERVICE STAFF

Supervisor (Mon-Sat) \$47.00 per hour (Sun) \$55.00 per hour  
Food & Beverage Staff (Mon-Sat) \$42.00 per hour (Sun) \$50.00 per hour  
Additional cost applicable for Public Holidays

*\* Please note a minimum of a 4-hour call out is applicable for all service staff*

