

FULL MENU SELECTION

BBQ, Buffet & Spit Roast Dessert Selection

Classic Desserts

- Summer berry pavlova with vanilla cream GF V
- Belgian chocolate tart with double cream V
- Wild berry cheesecake with berry compote V
- Sticky date pudding with butterscotch sauce and King Island cream V
- Pear and Calvados tarte tatin with fig mascarpone V
- Lemon tart with King Island cream V
- Chocolate and hazelnut cake V
- Baked almond and peach tart with blackberry glaze V

DIETARY KEY

V Vegetarian

VG Vegan

GF Gluten-free

DF Dairy-free

Please discuss allergies and dietary requirements with our team. Ingredients and availability may change seasonally.

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Miniatures & Individual Sweets

Individual Favourites

- Vanilla bean panna cotta with berry compote GF V
- Dark Belgian chocolate mousse cups GF V
- Mini lemon meringue tartlets V
- Pear and almond mini tartlets V
- Wild berry cheesecake bites V
- Chocolate brownie squares and berry macarons V

Petit Fours & Miniatures

- Assorted mini cakes and pastries V
- Mini tartlets with assorted fillings V

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Fruit, Cheese & Sharing Platters

To Share

- Australian cheese and seasonal fruit platter **GF V**
- Fresh seasonal fruit platter **VG GF DF**
- Petit four and miniature dessert platter **V**

Make It Yours

Nicholas can combine classic desserts, individual sweets and sharing platters into one inviting display, selected to complement your BBQ, buffet or spit-roast menu.

REQUEST A PERSONALISED QUOTE

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NSW LIQUOR ACT 2007

It is an offence to sell or supply to or obtain liquor on behalf of a person under the age of 18 years.

We practice the Responsible Service of Alcohol in New South Wales.

Pinnacle Catering Liquor Licence Number: LIQ0660032365