

DESSERT MENU

Our pastry chef is committed to ensuring your final course is a memorable experience, freshly prepared in the early hours of the morning, these tasty creations are made in our very own kitchen daily and you will taste the passion in every bite.

Cato's Dinner Buffet

Indulge in Noosa's largest selection of comforting desserts and pastries including gourmet ice-cream, freshly baked hot dessert, petite cake and espresso coffee \$16.50

Dessert

Jaffa chocolate dome, cointreau mousse, orange compote, thyme anglaise \$14.50

Chocolate fondant with baileys and crunchy chocolate ice cream \$15.00

Tropical fruit toasted in sabayon, brandy snap basket, pistachio ice cream and pashmak \$14.50

Sticky pudding, rum and raisin ice cream with warm caramel sauce \$14.00

Caramelised apple and rosemary crème brulle \$14.00

Cheese

Selection of australian cheeses, lavosh, spiced quince paste Changes daily - please ask your waiter for today's selection \$18.50

Cato's Dessert Plate

\$19.50

Our Pastry Chef has designed a share plate to take our guests on a short adventure through some of his favourite creations. Enjoy some these delicious desserts together with some one special.

- Mini chocolate éclairs
- Coconut mousse with banana gâteaux
- Linzer slice
- Strawberry cheesecake

Allow us to fulfil your needs.

Please let one of our wait staff know if you have any special dietary requirements, food allergies or food intolerances.

Not all ingredients included in each dish are listed.

Prices are "GST" inclusive. "Conditions apply"