

JUST ADD DESSERT

for a perfect
Gold Coast treat



Cold selection

\$18.40 pp

- Vanilla bean baked blueberry cheesecake with red fruit gelée, vincotto berries, pistachio sponge and ruby chocolate macaron [v]
- Lemon coconut polenta cake with toasted macadamia streusel and coconut sorbet [v]
- Chocolate, caramel whisky mousse with popcorn praline and chocolate shortbread [v]
- Lime passionfruit tartlet with whipped vanilla ricotta, fingerlime and citrus sherbet [v]
- Tiramisu espresso Kahlua sponge, vanilla bean mascarpone, dark chocolate with coffee gelée and espresso chocolate powder [v]

Warm selection

\$18.40 pp

- Pistachio coconut and toffee pudding, macerated berries with coconut rum ice cream [v]
- Strawberry almond frangipane with vanilla bean sabayon and Prosecco strawberry consommé [v]
- Fig, ginger caramel pudding with cinnamon beurré noisette crème anglaise [v]

Petite platter

\$17.40 pp

- An arrangement of delectable hand-crafted petits fours, shared among your table [v]
- Local cheese with conserves, muscatels and lavoche [v]

Coffee and tea

\$4.50

- Roasted range of aromatic, enticing Vittoria blend coffee, decaffeinated coffee and a selection of premium quality classic and herbal teas

Served with chocolates +\$1.50

SHOULD YOU REQUIRE TWO ITEMS TO BE SERVED ALTERNATELY, PLEASE BUDGET AN ADDITIONAL \$3.50 PER SERVE.