

Desserts



IMPORTANT INFORMATION

The Gold Coast Convention and Exhibition Centre's team of qualified kitchen personnel take great care in the preparation of our menus and endeavour to cater for all guests with special dietary requirements, such as vegetarian, vegan, gluten free, lactose intolerant or allergies. Charges may apply for other dietary choices.

Our Event Managers welcome the opportunity to discuss this with you during the planning stages of your event. Planning for your guests' food allergies and intolerances is important to ensure the success of your event.

PLEASE NOTE:

Although every possible precaution will be taken to ensure that these menu items are allergen free, certain items may still contain allergens as they are prepared in facilities that process milk, egg, soy, sesame, nuts and seafood.



Desserts MENU

GF Gluten friendly
V Vegetarian

COLD SELECTION

\$21.50 pp

Red berry cheesecake with ruby chocolate, port wine strawberries, pistachio crumble and vanilla bean mascarpone [V]

Piña colada pannacotta with pineapple gelee, toasted coconut praline, lime vanilla curd and coconut rum crème anglaise [V]

Dark chocolate jaffa mousse with orange caramel sesame honeycomb and vanilla citrus shortbread [V]

Lime passionfruit tartlet with vanilla curd, finger lime and citrus sherbet [V]

Flavours of mocha- espresso meringue, coffee bean biscuit, tiramisu mousse and chocolate latte crème anglaise [V]

WARM SELECTION

\$21.50 pp

Chocolate molten pudding with chocolate cookie ice cream and chocolate crème anglaise [V]

Date and toffee pudding with bourbon butterscotch ice cream and cashew nut praline [V]

Sticky apple ginger-spiced pudding with coffee streusel crumble and vanilla crème [V]

DESSERT BOX

\$21.50 pp

Chocolate crumb, molten filled bombolinis, decadent macarons, petite marshmallows, handcrafted caramel tart, strawberries and hot fudge sauce [V]

PETITE PLATTER

\$21.50 pp

Handcrafted petit fours [V]

Local cheese with preserves, muscatels and lavoche [V]

COFFEE AND TEA

\$5.50 pp

Served with chocolates +\$2.00 pp

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