

# JUST ADD TREATS

for a perfect  
Gold Coast dessert



### 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]

### Dessert Box

\$17.40 pp

- Chocolate crumb, molten filled bombolini's, decadent macarons, petite marshmallows, handcrafted caramel tart, strawberries and hot fudge sauce

### 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

Served with chocolates +\$1.50

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

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

GF = gluten friendly | V = vegetarian