



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

GF Gluten friendly | V Vegetarian

COLD SELECTION

\$22.50 pp

Butterscotch tiramisu with chocolate coffee beans and espresso crème anglaise [V]

Dark chocolate and raspberry La Bête Noire with chocolate crumb, cocoa macaron, dried raspberries, vanilla bean caramel and raspberry powder [V]

Limoncello kaffir lime tart with passionfruit curd, finger-lime pearls, and citrus sherbet [GF V]

Jaffa cheesecake with dark chocolate pistachio crumb, orange gelee and jaffa crème anglaise [GF V]

Banoffee with caramelised brown sugar banana, salted toffee, vanilla marshmallow and Irish whisky cream [V]

WARM SELECTION

\$22.50 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

\$22.50 pp

Chocolate crumb with petite passionfruit tarts, chocolate walnut brownies, jumbo marshmallows, Turkish delight, strawberries, churros and butterscotch sauce [V]

PETITE PLATTER

\$22.50 pp

Handcrafted petit fours [V]

Local cheese with conserves, muscatels and lavoche [V]

COFFEE AND TEA

\$5.00 pp

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

Served with chocolates _____ +\$2.50pp

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