



# CONFERENCE & EVENTS MENUS 2014





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QT Gold Coast is proud to have Executive Chef Luke Stepsys on board.

In every culinary endeavour, Luke utilises the best local produce available to create an incredible menu injected with his passion for both food and life.

If you prefer an individually designed menu for your event, to provide that extra wow factor, Luke will be happy to liaise with you to create the perfect menu. Price on application.

Any dietary requirements that involve specialised food or preparation by our team of chefs may incur a surcharge.

Note: Menus enclosed in this kit require a minimum of 30 guests. Menu is subject to change without notice.

# BREAKFAST

## CONTINENTAL BREAKFAST BUFFET

Juice - orange and apple

Assortment of daily baked danishes, croissants, muffins, served with jam and butter **V**

Selection of cereals, served with whole cream milk, skim milk and soy milk **V**

Yoghurt, fruit compote and a fresh fruit platter **GF V**

Freshly brewed coffee and selection of fine teas

## QT BUFFET BREAKFAST

Juice - orange and apple

Assortment of daily baked danishes, croissants, muffins, served with jam and butter **V**

Selection of cereals, served with whole cream milk, skim milk and soy milk **V**

Yoghurt, fruit compote, sliced cold meats, cheeses and fresh fruits **GF**

## SERVED HOT FROM AN INDUCTION COOK-TOP

Soft boiled eggs with hollandaise sauce **GF**

Scrambled eggs **GF**

Grilled Shultz bacon and two types of chipolata sausages **GF**

Grilled Roma tomato, field mushrooms, potato rosti and homemade baked beans

Breakfast frittata **GF**

Freshly brewed coffee and selection of fine teas

## ADDITIONAL BUFFET SELECTIONS

Corn cake with smoked salmon and double cream

Pancakes or French toast with maple syrup **V**

Grilled fish, miso soup, mixed salad, rice and pickles **GF**

## MOBILE JUICE & SMOOTHIE BAR

Fresh blend of juices and smoothies



# BREAKFAST CONTINUED

## PLATED BREAKFAST

Orange Juice

Assortment of daily baked danishes, croissants, muffins, served with jam and butter **V**

**Plus** one of the following choices served individually:

Scrambled eggs with grilled bacon, chipolata sausage, potato rosti and grilled tomato

**or**

Scrambled eggs with smoked salmon, mascarpone cheese and chives in a pastry shell with fresh asparagus

**or**

Eggs Benedict with shaved leg ham or smoked salmon with steamed spinach, potato rosti and grilled tomato

Freshly brewed coffee and selection of fine teas

## STAND-UP BREAKFAST

Selection of seasonal fruits **GF**

Individual packed yoghurt **GF**

Selection of house baked scones, danishes, croissants and muffins **V**

Bacon and egg rolls with house made BBQ sauce

Toasted croissant with shaved leg ham, Gruyère cheese and grilled tomato

Breakfast burrito with chorizo, cheese and scrambled egg

## BOXED BREAKFAST

Whole piece of seasonal fruit

Granola breakfast trifle with yoghurt, berries and honey **V**

Croissant filled with Bangalow leg ham, tomato and Swiss cheese

Iced coffee

House baked apple and cinnamon brioche bun **V**

Cutlery and serviette



# MORNING & AFTERNOON TEA

*Please select one of the following options.*

*All baked goods are made daily in house by our pastry department.*

*Combinations of 2 food items attract a \$5.00 per person surcharge.*

## SAVOURY ITEMS

Crispy vegetable rice noodle cakes,  
sweet and sour sauce **V DF**

Roasted vegetable frittata **V GF**

Chicken and sweet corn frittata **GF**

Brunch pizza of chorizo, roasted peppers,  
egg and cheese

Savoury muffins or scones with  
flavoured butters **V**

Sweet corn fritters with chilli jam **V**

Croissant with shaved Bangalow leg  
ham, tomato and Swiss cheese

## CHEF'S SELECTION OF MINI PIES

Angus beef and stout

Lamb and rosemary

Chicken and mushroom

## CHEF'S SELECTION OF MINI QUICHES

Quiche Lorraine

English spinach and cream cheese **V**

Pumpkin, feta and pine nuts **V**

## SWEET ITEMS

Granola breakfast layer trifle with  
yoghurt, berries and honey **V**

Apple, cinnamon and vanilla custard  
on homemade brioche **V**

Coconut finger bun filled with vanilla  
crème and raspberry glacé **V**

Cinnamon doughnut filled with  
pineapple, ginger and lime jam **V**

Lemon and ricotta filled baked  
doughnut dipped in lemon sugar **V**

Giant choc-chip cookie topped with  
caramel chunks and smarties **V**

Light and fluffy raspberry scone with  
white chocolate and fruit jam **V**

Homemade Nutella filled croissant  
with hazelnuts and vanilla syrup **V**

Freshly toasted banana bread with  
honey mascarpone and jam **V**

Belgian chocolate rocky road,  
honeycomb and marshmallow **V**

Homemade muesli bar with cherry,  
apricot, honey and sunflower seeds **V**

Sour cherry jam and toasted coconut slice **V**

Crunchy peanut butter and dark  
chocolate fondant bar **V**

Rhubarb and vanilla bean custard  
on homemade brioche **V**

Almond, pear and vanilla friand **GF V**

Lime curd meringue tarts

Chocolate and cherry friand **GF V**

Raspberry and coconut friand **GF V**

Protein ball with cranberry and  
raw choc-chips **DF**

Red velvet or chocolate cupcake with  
coloured frostings and chocolate garnishes  
*Coloured company logo can be  
printed on chocolate. Surcharge  
\$0.95 - 3 days notice required* **V**

## FRUITS

Whole fruit basket of apples, oranges,  
banana and other seasonal fruits **V**

Tropical sliced fruit platter **GF V DF**

Bowl of fruit salad with natural  
yoghurt, honey and almonds **GF**

Small - 5 guests

Large - 10 guests

# HIGH TEA PACKAGE

This 'Alice in Wonderland' themed menu will be served on a buffet display where guests will be able to select from the wide variety of scrumptious delights on offer.

## FINGER SANDWICHES (3 CHOICES OF SANDWICHES)

Watercress and curried egg **V**

Cucumber and cream cheese **V**

Smoked salmon and Fromage Blanc on pumpernickel

Rare roast beef and caramelised red onion on sour dough

Spiced chicken and chive mayonnaise

Asparagus and peppered butter roll **V**

Aged cheddar cheese with Branton pickle **V**

*Gluten free sandwiches available on request*

## SAVOURY ITEMS (3 CHOICES)

Chorizo and semi dried tomato muffin

Butternut pumpkin scones with maple syrup butter **V**

Caramelised onion, rocket and goats cheese tartlet **V**

Smoked salmon crêpe rolls with cream cheese and nori

Savoury tomato and vodka ice cream cone with black pepper **V**

## DESSERT (3 CHOICES)

'Drink me' potion bottles of cherry pie, toffee and butter toast **V**

Macaron time piece with blueberry and lavender filling **GF V**

Mad Hatter chocolate cake **V**

Queen of tarts 'strawberries and cream' **V**

Chocolate playing card biscuits filled with rhubarb jam **V**

Bubble tea with peach, raspberry and mint bubbles **GF DF V**

Freshly brewed coffee and selection of fine teas

## UPGRADE OPTION

A glass of sparkling wine with strawberry garnish



# WORKING BUFFET LUNCHES

Select your choice of themed Working Buffet Lunches.

Alternatively, select your choice of three hot dishes, two salads and one dessert from the combined menus for an "around the world" experience .

## CAFE FIXX

### CHEF'S SELECTION OF GOURMET SANDWICHES ON ARTISAN BREADS

Reuben on rye with pickles, sauerkraut and Swiss cheese

Chicken Caesar wrap on soft tortilla with garlic aioli

Leg ham on baguette with egg salad and gherkin relish

Vegetarian option available upon request

### LARGE QUICHES SERVED WARM (ONE CHOICE)

Salmon and dill on wholemeal pastry

Pumpkin, feta and pine nuts **V**

Classic quiche Lorraine

### CHEF'S SELECTION OF BAZAAR INSPIRED SALADS

Passionfruit tart with mascarpone and blueberry compote **V**

Seasonal fruit **V GF DF**

## TASTES OF INDIA

Saffron infused basmati rice **V GF**

Chicken Makhani (butter chicken) **GF**

Lamb Bhuna – spicy sautéed lamb with heirloom carrots **GF DF**

Goan Fish – Goa style curry with coconut cream **GF DF**

Chana masala – chickpea curry with potato and vegetables **GF DF V**

### CONDIMENTS

House made sweet mango chutney **GF V**

Banana tossed in coconut and sultanas **GF DF V**

Pineapple, nuts and cream **GF V**

Naan bread **V**

Papadums **V**

### SALADS

Cucumber, tomato and onion with roasted Indian spices **GF V**

South Indian rice with mustard seeds and fried peanuts **GF V**

### DESSERT

Indian carrot halwa cake **V**

Gulab Jamun-fried ricotta dumplings soaked in rosewater syrup **V**

## FRUITS OF THE SEA

Crisp Corona battered flathead fillets sourced from local waters **DF**

Flash-fried Hawkesbury River squid with lime and smashed chilli **DF**

Mussels steamed in white wine with mustard, scallions and cream

Mushy peas **GF V**

Crunchy home-style thick cut chips **DF V**

### CONDIMENTS

Heinz tomato ketchup **DF V**

Chunky homemade tartar sauce **GF DF V**

Lemon wedges

Malt vinegar

### SALADS

Shaved fennel and radish coleslaw with buttermilk dressing **GF V**

Rossini pasta and lemon salad with rocket and herb oil **DF V**

### DESSERT

Warm cinnamon apple pie in butter pastry with Chantilly cream **V**

Fresh fruit salad with honey cream **GF**

## ORIENTAL DELIGHT

Yum cha dumplings with Chinese black vinegar dressing

Master stock poached chicken with ginger and scallions **DF**

Szechuan style eggplant with pork and sweet bean paste **DF**

Kowloon-style dragon fish with Chinese BBQ sauce **DF**

Salt and pepper tofu with lime and salted black bean **DF V**

### SALADS

Stir-fried cabbage with garlic, sesame oil and oyster sauce **GF DF**

Bitter salad greens with palm sugar and rice wine dressing **GF DF V**

### DESSERT

Sweet Cantonese egg tarts with flaky pastry **V**

Glacé ginger and sweet rice pudding **GF DF**

## AMERICANA

Southern style fried chicken pieces with hot sauce

Mini cheeseburger with dill pickles, mustard and tomato ketchup

Pulled pork slider with coleslaw and hickory smoked BBQ sauce

Battered onion rings with BBQ seasoning and buttermilk dressing

Mac and cheese **V**

### SALADS

Cobb salad with grilled chicken, avocado, bacon and blue cheese **GF**

### DESSERT

Key lime pie with torched meringue and candied lime zest **V**

All menus include soft drinks, freshly brewed coffee and a selection of fine teas

# UPGRADED BUFFET LUNCHES

## FRENCH PROVINCIAL

Soupe à l'oignon au fromage – French onion soup with Gruyère  
Charcuterie from artisan producers with pickles and crusty bread **DF**  
Herb roasted chicken with petits pois à la Française and jus gras **GF**  
White bean cassoulet with rustic pork sausage and confit duck **DF**  
Minute steaks with Café de Paris butter and pommes frites **GF**  
Au gratin of potato and cabbage with crème fraîche **V**

## SALADS

Salade lyonnaise with lardons, frisse and mustard dressing **DF**  
Salade nicoise with tuna, olives and soft boiled egg **GF DF**

## DESSERT

Apple Tarte Tatin with vanilla bean and pouring cream **V**  
Soft drinks, freshly brewed coffee and selection of fine teas

## INTERNATIONAL MARKETPLACE

Charred corn and chipotle soup with lime and coriander **V**  
Spicy buffalo wings with celery, blue cheese and yoghurt sauce  
Beef cheeks braised in Pedro Ximenez with cauliflower cream **GF**  
Baked leg ham with rum, pineapple and fennel seed glaze **GF DF**  
Prawn, chicken and chorizo paella with aioli, tomato and dill salsa  
**GF DF**

Roasted brussel sprouts with Manchego, walnuts and vinegar **GF V**

## SALADS

Mograbieh and pomegranate salad with pistachio and olives **DF V**  
Shaved celeriac, fennel, cabbage slaw and horseradish aioli **GF V**

## DESSERT

Queen of pudding with raspberry jam and torched meringue **V**  
Bazaar's signature bubblegum macarons **GF V**

Soft drinks, freshly brewed coffee and selection of fine teas



# UPGRADED BUFFET LUNCHES

## CONTINUED

### SAPORI DI ITALIA

Minestrone soup with hand-pounded pesto and parmesan

Plates of sliced Italian cured meats with mustard pickled fruits **DF**

Porchetta of roast pork belly with garlic, chilli and lemon **GF DF**

Slow braised lamb shoulder in white wine with tomato and sage

Fish al cartoccio with cauliflower, raisins, pine nuts and orange **GF**

Long cooked green beans with prosciutto, garlic and almonds

**GF DF**

### SALADS

Tomato and anchovy salad with capers, oregano and parmesan

Green pea and ricotta salad with mint, chilli and lemon **GF V**

### DESSERT

Blood orange and Campari jelly with vanilla bean panna cotta **V**

Soft drinks, freshly brewed coffee and selection of fine teas





# BOXED LUNCHES

## PARKO

Layered sandwich filled with rare roast beef, cucumber and horseradish

Tomato and pangrattato salad with anchovy, capers and oregano

Cinnamon doughnut filled with pineapple, ginger and lime jam **V**

Whole piece of seasonal fruit

Fruit juice or bottled still water

## FANNING

Crisp baguette filled with roasted pork, pickles, pâté and mayonnaise

Spiced carrot and pearl barley salad with orange, dates and coriander

Rocky road with Belgian milk chocolate, honeycomb and marshmallow **V**

Moorish smoked almonds with sea salt **GF DF V**

Whole piece of seasonal fruit

Orchard fresh orange juice or bottled still water

## GILMORE

Poppy seed bagel filled with smoked salmon, cream cheese and capers

Green pea and basket pressed ricotta salad with chilli, lemon and mint **GF**

Mini quiche Lorraine with smoked bacon and Gruyère cheese

House made muesli bar with cherry, apricot oats, honey and sunflower seeds **V**

Layered vanilla cake with white chocolate and dulce de leche **V**

Tropical fruit salad with honey yoghurt **GF**

Organic soda or bottled still water



# CANAPÉ SELECTION

## COLD SELECTION

Assorted hand cut sushi rolls from our resident sushi master **GF DF**

Profiterole with smoked bacon, tomato, rocket and truffled aioli

Petite choux bun with celeriac remoulade and hand-picked crab meat

Tasmanian oysters with crisp peach and lime sorbet **GF DF**

Vietnamese rice-paper roll with coriander peanut and carrot **GF DF V**

Saffron poached pear with a gorgonzola crème and herb seedlings **V**

Tropical fruit marinated in Malibu with minted sugar **GF DF V**

Goats cheese and Piperade tartlet with pistachio and beetroot **V**

Rare roast beef with Yorkshire pudding and horseradish cream

## HOT SELECTION

Arancini balls filled with bocconcini, basil and citrus mayonnaise **V**

Baked polenta with confit tomatoes, shaved radish and pesto **V**

Fried cocktail potato with mushy peas, flathead and sauce gribiche

Merguez sausage with parmesan and herb mashed potato

Croquette of King Edward potato with spiced corn and Manchego **V**

Local tiger prawns encased in Tunisian brick pastry with prego sauce

Empañada of braised Mexican beef with pinto beans and piquillo

Sicilian green olives stuffed with feta, crumbed and fried with aioli **V**

Southern-style chicken lolly pop with Texan BBQ sauce **GF DF**

Ginger and garlic marinated beef skewer with satay sauce **GF DF**

# INTERACTIVE STAND-UP MENUS

(30-69 people) Your choice of 1 live food station

(70-149 people) Your choice of 2 live food stations

(150 guest or more) You will receive all 3 live food stations

## FIESTA DEL STINGRAY

### LIVE FOOD STATION

Pork taco with tomatillo verde, crema, onion and sweet pickled radish

Ground premium Wagyu mince Taco infused with chilli, Mexican spies, slow cooked with black beans, served in a flour tortilla

BBQ chicken quesadilla with queso oxaca, coriander, lime and chipotle mayonnaise (outdoor only)

### TRAY SERVICE

Scallop ceviche with aguachili verde, cucumber and tostaditas **DF**

Crisp empanadas with ground pork, raisins, almond and sweet spice

Fat cut chips with liquid cheese, jalapeños and ranchero dressing **V**

Dos Equis braised beef with onion, pickles and chipotle mayo **DF**

Hand-pounded avocado with pico de gallo and tortilla chips **DF V**

Smoked corn and chipotle soup with snapper cured in lime juice

Mexican style pavlova with banana, peanuts and dulce de leche **V**



# INTERACTIVE STAND-UP MENUS CONTINUED

## STARS AND STRIPES

### LIVE FOOD STATION

Chicago dog with sweet relish, mustard, tomato and celery salt

Cobb salad with chicken, blue cheese, bacon and French dressing **GF**

Creole Jambalaya with prawns, peppers and smoked pork sausage **GF**

### TRAY SERVICE

Southern fried 'popcorn' chicken in buttermilk and Tabasco sauce

Oyster po-boy on English muffin with coleslaw, mayo and hot sauce

B.L.T profiterole with Shultz bacon, lettuce, tomato and garlic aioli

Wagyu cheeseburger on brioche bun with ketchup, onion and pickles

California rolls with imitation crab meat, cucumber and avocado

**GF DF**

Key lime pie with Graham crackers and torched meringue **V**

## TASTES OF BAZAAR

### LIVE FOOD STATION

Beef cheeks braised in Pedro Ximenez with rich cauliflower cream **GF**

Lamb shoulder 'pot roast' with soft polenta and pickled red onion **GF**

Wok fried prawns with salted black bean, coriander and lime **DF**

### TRAY SERVICE

Steamed milk bun with roast pork, pickles, pate and mayonnaise

Cotechino and potato pizza with rosemary and buffalo mozzarella

Citrus cured ocean trout with avocado, trout pearls and goat's curd

Fried potato and manchego croquette with lime and romesco sauce

Rare roast beef with Yorkshire pudding, horseradish and watercress

Handpicked crab sandwich with cucumber and lemon mayonnaise

A selection of Bazaar inspired miniature sweets by Gareth Keenan **V**





# AUSSIE BBQ BUFFET

Onion and garlic bread gratinated with tasty cheese **V**

## HOT DISHES

Hot peppered steaks with mustard and horseradish cream **GF**

Selection of local handmade gourmet sausages

Sticky glazed pork spare ribs with chilli watermelon sauce **DF**

Light curry, coconut and lime infused chicken thigh fillets **GF DF**

Hawkesbury River squid brushed with citrus chemoula **GF DF**

Lentil and chickpea burger with garlic and coriander **GF V**

Fried potato skins with liquid cheese and ranchero sauce **V**

Corn on the cob with chilli lime butter and parmesan **GF V**

## SALADS

Beetroot and asparagus salad with salsa verde and goat curd **GF V**

Fried potato salad with soft boiled egg, pickles, lemon and aioli **GF V**

## DESSERT

Pavlova ice cream sandwiches with mango and berries

Freshly brewed coffee and selection of fine teas

## MEAT UPGRADES

Amelia Park lamb cutlets with hand cut salsa verde **GF DF**

Firecracker prawns with garlic butter, lime and herbs **GF**

Mini fillet mignons wrapped in bacon with Café de Paris **GF**

## SEAFOOD UPGRADES

Pacific oysters

Spanner crabs

King prawns

Combination of all three

# QT DINNER BUFFET

## STARTERS

Freshly baked artisan breads

Cured meats and local cheeses with pickles and condiments

Tomato salad with parmesan, capers, oregano and pangrattato **V**

Green pea and ricotta salad with lemon, chilli and mint **GF V**

Cumin spiced carrot salad with pearl barley, orange and date **GF V**

## MENU SELECTION

*Choice of two:*

Roast beef with rich red wine sauce and Yorkshire pudding **DF**

Porchetta of roast pork belly with garlic, chilli and lemon **GF DF**

Pot roast of slow cooked lamb shoulder with pickled onion **GF DF**

Roasted chicken with mustard greens, oranges and marjoram **GF**

*Choice of three:*

Veal shin tortellini with mushrooms, truffle and pecorino

Pork schnitzel Holstein with anchovy, capers and fried egg

Moroccan style lamb shanks with dried apricots, honey and labne

Confit duck legs with braised lentils, parsley and sour cherries **GF DF**

Sicilian caponata with eggplant, currants, capers and olives **GF DF V**

Garam masala fish curry with green peas, basil and kaffir lime **GF DF**

## DESSERT

Platter of seasonal sliced fruits **GF DF V**

A selection of Bazaar inspired miniature sweets by Gareth Keenan

## VEGETABLES

Long cooked green beans with prosciutto, garlic and almonds **GF DF**

Smashed potatoes with duck fat and fragrant curing salt **GF DF**

Carrots glazed with sauternes, hazelnuts, raisins and parsley **V**

## SEAFOOD UPGRADES PP PER ITEM

Pacific oysters

Spanner crabs

King prawns

Combination of all three





# PLATED MENUS

All menus are served with freshly baked bread rolls, freshly brewed coffee, selection of fine teas and chocolates.

## HOT ENTRÉES

Slow cooked veal shin tortellini with cultivated mushrooms, truffle and shaved pecorino

Prawns marinated in orange and tequila with crispy fish wings and saffron aioli

Hawkesbury River squid with bitter greens, candied lemon and coriander mayonnaise

Venison with horseradish and potato rosti, spinach and bitter chocolate jus

Seared scallops with foraged mushroom risotto and truffled beurre noisette **GF**

Crispy skinned Bangalow pork belly with celeriac remoulade and black cherry vincotto **GF**

Roast Jurassic quail with swede puree, compressed apple and apple cider emulsion **GF**

Pumpkin and ricotta ravioli with macadamia nut crumble, sage and burnt butter **V**

Golden tomato gazpacho with vegetable tian and chervil **GF V**

Poached salmon and smoked eel roulade, watercress salad, ruby grapefruit and green goddess dressing **GF**

## COLD ENTRÉES

Vodka cured salmon with shaved fennel, cucumber, tomato and basil sorbet **GF**

Duck liver parfait with lightly pickled beans, cornichons, onions and toasted sour dough

Heirloom tomato salad with Meredith Valley goats cheese and smoked tomato consommé **V**

Wagyu carpaccio with truffled aioli, fried potato, mushroom and parmesan foam **GF**

Citrus cured prawns with taramasalata, scallop beignet, lemon and avocado cream



# PLATED MENUS

## CONTINUED

### MAIN COURSES

Pan-fried haloumi fritter with cabbage, pea and mint salad, Meyer lemon dressing **V**

Carrot and onion Bhaji with pickled zucchini and pepita salad, spiced mango chutney **DF V**

Roasted duck breast with prawn tortellini, caramelised witlof, chestnut and sage butter

Pan-roasted spatchcock stuffed with corn bread, pancetta, kale and charred corn **GF**

Organic chicken breast with baby artichokes, glazed onions, lemon and oregano jus **GF**

Crispy-skinned blue eye cod with ginger and prawn cake, wasabi, wakame and cress salad

Roasted Hapuka with split rice porridge, snake beans and house made XO sauce **DF**

Line caught snapper with Iberico jamon crumbs, orange, olive and fennel salad

Oven baked lamb rump with braised du puy lentils, green peas, mint and garlic labne **GF**

Rack of lamb with fried sweetbreads, sunchoke purée, romaine heart and lamb fat potatoes

Slow-braised beef cheek on pommes puree with caramelised onions, baby carrots and pancetta **GF**

Prosciutto wrapped eye fillet on potato rosti with foie gras and Madeira sauce

Beef gently poached in soy and sake with field mushroom and rich parsnip cream

Wild and cultivated mushroom risotto with red onion jam, garlic mascarpone and parmesan **GF V**



# PLATED MENUS

## CONTINUED

### DESSERT

Chocolate and citrus crunch trifle with coconut mousse, ginger and passionfruit curd **V**

Seven layer vanilla cake with dulce de leche, white chocolate, blackcurrant and coffee crumble **V**

Spiced and fluid pineapple encased in white chocolate mousse with yoghurt crumb and mint jelly **GF V**

Warm caramelised pears with hazelnut caramel spread, puff pastry, pear cream and chocolate ice-cream **V**

Raspberry and white chocolate parfait terrine with pistachio crunch and citrus cream **GF V**

Bombe Alaska filled with strawberry and pistachio, rose water jus and Persian fairy floss **GF V**

Chocolate fondant in a jam jar with fresh honeycomb and Baileys ice cream **V**

Strawberries and cream with almond frangipani, lemon gel, Chantilly and white chocolate glaze **V**



# CHILDREN'S PLATED MENU

## MAIN COURSE

Chicken nuggets with chips and tomato sauce

Spaghetti bolognese with grated cheese

Hawaiian pizza with potato wedges

Lamb cutlets with mashed potato and vegetables **GF**

Fish fillet, roast potatoes and salad **GF**

Chicken fillets with vegetables, rice and jus **GF**

Crisp vegetable strips with melted cheese dip **GF V**

Penne pasta with Napoli sauce and grated cheese **V**

## DESSERT

Banana split with chocolate sauce **GF**

Fruit salad with ice cream **GF**

Apple crumble with ice cream

Peaches and yoghurt **GF**



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