

Crescendo
CUISINE



The logo for Crescendo CUISINE features a stylized yellow graphic above the word "Crescendo" in a serif font, with "CUISINE" in a sans-serif font below it.

Crescendo

CUISINE

SWEET THINGS

MINI DESSERTS / BITE SIZED

Mojito Cheesecake - white chocolate, mint, bacardi served in a shot glass

Tiramisu Cheesecake Bites - white chocolate and dark chocolate cheesecake, coffee, kahlua syrup

Pecan Pies - golden syrup, cinnamon, whipped cream

Banoffee Tart - caramel, banana, whipped cream, candied nuts

Lemon & Ginger Mousse - lemon curd, stem ginger mousse, pistachio & gingernut crumb served in a shot glass (gf on request)

Salted Caramel Chocolate Tart - homemade caramel, dark chocolate

Berry Tart - creme patisserie, blueberries, strawberries *seasonal

Baby Pannacotta - vanilla bean pannacotta, seasonal fruit (gf)

Pink Peppercorn Meringues - lime curd, cream, raspberry dust (gf)

Dark Chocolate Housemade Truffles - rich and boozy (gf,df on request)

Espresso Chocolate Nut Slice - espresso, salted caramel, chocolate, mixed nuts

Manuka Honey & Almond Slice - light and moreish

Indulgent Dark Chocolate Brownie Bites - no need to say anymore

Petite Tropical Lamingtons - coconut, lemon curd, cream

Chocolate Champagne Mini Cupcakes - caramelised white chocolate ganache

PLATED DESSERTS

Sticky Date Pudding - toffee sauce, vanilla icecream

Chocolate Lava Pudding - bourbon caramel and icecream

Lime Baked Cheesecake - candied lime syrup, almond *seasonal

Warm Chocolate Brownie - salted caramel, chantilly cream

Vanilla Bean Pannacotta - seasonal fruit, almond crunch biscuit (gf)

Chocolate Torte - Chocolate, date and almond, berry coulis, cream (gf)

Eton Mess - meringues, mascarpone, rosewater, strawberry, sumac & pomegranate drizzle (gf)

Double Chocolate Tiramisu Cheesecake - white chocolate, dark chocolate, coffee, kahlua drizzle

Espresso Chocolate Nut Tart - Espresso, salted caramel, chocolate, mixed nuts, whipped cream

Raspberry & Apple Crumble - almond, oats, coconut, vanilla ice cream

VEGAN DESSERTS

Dark Chocolate Truffles

Rosé Poached Seasonal Fruit

Berry, Apple & Pecan Crumble

Chocolate Date Brownie

Lemongrass & Kaffir Lime Fruit Salad

Coconut & Lime Chia Pudding

Raspberry Sorbet

Homemade "Bounty bar"

gf - gluten free

df - dairy free

V - vegan

*note:some desserts are seasonal and may be substituted

We can consult and develop a menu with you should you require additional gluten free or dairy free options