

PREMIUM TRUFFLE COLLECTION



Raspberry Bon Bon

Milk choc ganache infused with liqueur in a milk choc shell, dusted in freeze-dried raspberries

AD



Mango Tango

Fresh mango puree in a creamy white ganache in a white chocolate shell

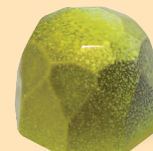
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Coco-nut Crunch

Caramelised coconut with almond & hazelnut praline in a dark chocolate shell

DN



Passionfruit Punch

Fresh passionfruit ganache with Passoa liqueur in a milk chocolate shell

AD



Zingy Lime

Caramel liquid centre infused with lime puree in a creamy white chocolate shell

D



Sweet Heart

Dark ganache infused with fresh local raspberries in a creamy white chocolate heart

AD



Walnut Whirl

Crunchy walnut praline wrapped in a milk chocolate walnut shell

ND



Bush Tucker

Local wild honey and lemon myrtle ganache in a smooth milk chocolate shell

D



Salted Caramel

Caramel liquid centre with a hint of sea salt in a milk chocolate shell

D



Hazelnut Creme

Sensational hazelnut creme encased in a milk chocolate shell - famous in Italy

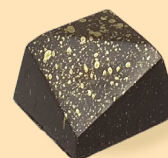
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Turkish Rose

Creamy raspberry dark ganache infused with rose water in a smooth milk chocolate shell

AD



Vegan Espresso

Dark choc dairy-free ganache blended with freshly roasted coffee in a dark choc shell

V

Truffle Guide

A Alcohol G Gluten* N Nut* D Dairy* V Vegan

*All chocolates prepared in our Chocolaterie may contain gluten, nuts and dairy.

Consume your truffles within four weeks of purchase. Store them in a cool, dry place that is 15-20°C; a pantry is ideal.

We care about our chocolate - every step of the process and everyone involved. That's why our cocoa is sustainably sourced through programs that support farmers and their communities.

We believe sustainable practices make for better lives and better chocolate - helping us to make life sweeter.



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Handcrafted at

Great Ocean Road Chocolaterie & Ice Creamery
1200 Great Ocean Road Bellbrae Vic 3228
gorci.com.au  

Crafted by our talented team of French and Belgian Chocolatiers, our premium truffle range is available exclusively from the Chocolaterie.

The delicious range features produce picked from the Chocolaterie's own kitchen garden & orchard, locally sourced provisions and the best quality Belgian couverture chocolate.

