

## CAKES & GATEAUX

\$53 10" Diameter 12 - 18 portions

### **Chocolate Raspberry Torte\***

Moist raspberry drenched chocolate cake layered with a rich chocolate ganache and raspberries.

### **Spicy Carrot Cake\***

A lightly spiced moist carrot cake with roasted walnuts covered in a velvety lemon cream cheese icing.

### **Glorious Ginger Kiss Cake**

A modern twist on an old favourite. A moist dense ginger cake layered with a light creamy ginger buttercream icing.

### **Triple Chocolate Mousse Cake**

Indulge yourself with our deliciously decadent dark chocolate, milk chocolate and white chocolate layered mousse cake.

### **Red Velvet and Raspberry Cake\***

A raspberry drenched red velvet chocolate cake layered with vanilla cream cheese icing and raspberries.

### **Baileys, White Chocolate and Black Cherry Gateau\***

White chocolate and Baileys liqueur mousse with black cherries between layers of moist chocolate cake, finished with a fresh Chantilly cream and white chocolate shavings.

### **Black Forest Gateau with Kirsch and Black Cherries\***

Decadent Kirsch infused chocolate mousse between layers of moist chocolate cake and black cherries, covered in a fresh Chantilly cream and dark chocolate shavings.

### **Chocolate Truffle Fudge Cake (Gluten Free)**

A mouth-watering decadent heavy fudge style cake, finished with our rich chocolate ganache icing.

### **Goosey Caramel Banana Cake\***

An old fashioned favourite. A moist banana cake layered with a salted caramel cream, finished with chocolate flakes and caramel drizzle.

### **Passionfruit and Orange Meringue Cake**

Deliciously light passionfruit and orange mousse between layers of vanilla sponge, finished with a glazed Italian Meringue and drizzled with passionfruit coulis.

### **Raspberry & Hazelnut Meringue Cake (Gluten Free)**

White chocolate and raspberry mousse sandwiched between layers of light hazelnut meringue daquoise discs, topped with a fresh Chantilly cream and white chocolate curls.

### **Citrus and Passionfruit Almond Cake (Gluten Free)**

A combination of lemon, orange and almond cake, smothered in a tangy passionfruit cream cheese icing.

### **Tiramisu Cake**

A rich velvety smooth mascarpone mousse layered inbetween espresso soaked chocolate cake.

### **Zesty Lemon and Raspberry Cake\***

A moist lemon cake layered with a tangy citrus buttercream icing and raspberries.

### **Salted Caramel Chocolate Cake\***

A moist rich chocolate cake with layers of silky smooth salted caramel buttercream icing, drizzled with our chocolate ganache and a salted caramel sauce.

### **Vanilla and Boysenberry Cake\***

A vanilla infused Madeira cake with layers of smooth vanilla buttercream icing and boysenberries.

### **Raspberry Marshmallow cake**

A deliciously light berry mousse finished in a fluffy raspberry marshmallow.

## SIGNATURE RANGE

Larger cakes are available from the list above (marked with \*).

<b>32 x 25cm</b>	<b>\$100.00</b>	<b>30 portions</b>
<b>40 x 32cm</b>	<b>\$145.00</b>	<b>45 - 50 portions</b>
<b>60 x 40cm</b>	<b>\$240.00</b>	<b>Larger numbers</b>

## DECORATIONS

All 10" round cakes may have a written message and additional celebration decorations for an extra \$5.





## TARTS, PIES & PUDDINGS

**\$48** 12 - 18 portions

### **Lemon Meringue Pie**

A light and refreshing lemon tart smothered in a fluffy meringue

### **Creamy Chocolate Brûlée Tart**

A golden glazed silky smooth chocolate brûlée in a delicate sweet pastry case.

### **Fresh Fruit Flan**

Our famous lemon tart base garnished with seasonal fresh fruits and glazed with a shiny fruit gel.

### **Sticky Date and Toffee Pudding**

A dense sticky date and toffee pudding, topped with our smooth butterscotch toffee sauce.

Best served warm with vanilla ice cream.

### **Caramelised Lemon Tart**

A zesty, refreshing lemon baked tart, caramelised until golden brown.

### **Apple and Cinnamon Pie**

Our delicate sweet pastry case, filled with cinnamon infused apples, finished with a lattice design top.

Great served warm with vanilla ice cream.

### **Apple and Boysenberry Crumble**

A traditional apple crumble pie studded with gorgeous boysenberries.

## SPECIALTIES

**Minimum Order 2 Dozen**

### **Petit Fours** **\$24 doz (minimum order 2 dozen)**

A variety of bite sized mini desserts and tartlets, perfect for handing around on a platter for any special occasion.

## CHEESECAKES

**\$49** 10" Diameter 12 - 18 portions

### **Baked Hokey Pokey Cheesecake**

A silky smooth baked vanilla cheesecake studded with crunchy hokey pokey biscuits, finished with fresh Chantilly cream and caramel sauce.

### **White Chocolate and Lemon Curd Cheesecake**

A smooth white chocolate cheesecake with lashings of lemon curd, topped with fresh cream, white chocolate curls and lemon curd drizzle.

### **Mixed Berry Cheesecake (Can be made Gluten Free)**

Boysenberries, raspberries, blueberries and strawberries combined with our smooth cheesecake filling and topped with more of our mixed berry bliss.

### **Morobar Cheesecake**

Decadent chocolate and caramel cheesecake combined with gooey Morobar pieces, finished with our rich chocolate ganache icing and caramel drizzle.

### **Baked New York Caramel Cheesecake (Gluten Free)**

Our smooth baked white chocolate and caramel cheesecake, topped with fresh cream, white chocolate curls and caramel sauce.

### **Cookies and Cream Cheesecake**

A decadent baked dark chocolate cookie, crumbled and blended with our creamy vanilla cheesecake filling.

### **Baked Passionfruit and Orange Cheesecake**

Our delicious creamy baked citrus cheesecake topped with a tangy passionfruit and orange gel.

Contact us now to discuss how we can make you a cake to that will steal the show!

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