

CAKES & GATEAUX

\$58 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.

Chocolate Lamington Cake (Gluten Free)

A new twist on an old classic. A moist gluten free chocolate cake with lashings of raspberry preserve and freshly whipped Chantilly cream.

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 dacquoise 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.

Dreamy Caramel Mud Cake*

A moist caramel mud cake with creamy caramel sauce. Garnished with salted caramel popcorn and caramilk chocolate. Serve warm with ice cream for a decadent treat!

Luscious Lemon Preserve Cake*

A heavenly moist lemon cake with layers of zingy lemon buttercream and lemon curd preserve.

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.

Death by Chocolate*

A decadently rich chocolate cake with layers of dark chocolate ganache icing made with Whittaker's 72% dark Ghana chocolate. An absolute chocolate lovers dream!!

Dark Chocolate and Coconut Cream Mud Cake -

Dairy Free / Egg Free/ Vegan \$68

Delicious fudgy style mud cake layered with a 70% dark chocolate coconut cream ganache. Decorated with smashed Oreos and freeze dried berries.

SIGNATURE RANGE

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

32 x 25cm	\$110.00	30 portions
40 x 32cm	\$165.00	45 - 50 portions
60 x 40cm	\$260.00	Larger numbers

DECORATIONS

All 10" round cakes may have a written message and additional celebration decorations for an extra \$6.



TARTS, PIES & PUDDINGS

\$53 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

\$54 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.

Baked Mixed Berry Cheesecake (Gluten Free)

Boysenberries, raspberries, blueberries and strawberries top our deliciously creamy baked citrus cheesecake.

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.

Jelly Tip Cheesecake

Creamy vanilla cheesecake combined with an abundance of chocolate flakes. All topped off with our house made tangy raspberry jelly.

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 that will steal the show!

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