



Artisan Cakes
& Desserts

Cake Flavour Suggestions

Dark Chocolate Mud

- Rich, moist, decadent, our most popular flavour. Try with a cherry chocolate infused ganache for something a little different

White Chocolate Mud

- A lighter cake, suitable for children and adults who prefer a lighter option. Delicious with a passionfruit and white chocolate ganache

Banana

- A moist classic cake, but a perfect variety in summer. Try with an Earl Grey tea milk chocolate infused ganache

Chocolate Marble

- A delicious swirl of vanilla with our rich chocolate mud. Ask to have a filling of crushed Tim Tam ganache for a yummy cookies and cream treat.

Caramel Swirl

- Vanilla cake with a delicious caramel swirled through for an indulgent touch. Team with dark chocolate ganache for a classic flavour combination. Our second most popular flavour.

Red Velvet

- Super popular, this cake creates a lovely surprise when the cake is cut to reveal a deep red colour underneath. Perfect with a white chocolate ganache this cake has a lovely light cocoa flavour

Jaffa

- Our rich chocolate mud cake with a zing of orange. For those who remember rolling them down the aisles.

Luscious Lemon Cake

- Light and refreshing, this cake makes a lovely addition to any summer event and is perfect for serving after a rich banquet as it refreshes the palette. This amazing moist cake is just melt in your mouth with a white chocolate ganache.

Raspberry Hazelnut Cake

- A moist light option for those who love hazelnuts. The raspberries inject a refreshing tang to the palette. Perfect with white chocolate ganache!
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Choc Caramel Popcorn

- Dark chocolate mud with dark chocolate ganache, salted caramel sauce and caramel Popcorn. Rich, moist, decadent, our most popular flavour. Sounds hugely decadent but unbelievably moorish and easy to gobble, especially heated and served with a scoop of vanilla ice cream

Lemon Meringue Pie

- A deliciously moist coconut cake with the perfect complement of refreshing lemon curd and light Swiss meringue buttercream. It's like a lemon meringue pie in a cake!

Red Velvet

- Super popular, this cake creates a lovely surprise when the cake is cut to reveal a deep red colour underneath. The smooth cream cheese flavoured Swiss meringue buttercream provides perfect compliment to the cake's velvety texture

Coffee and Walnut Indulgence

- A wonderfully sophisticated and indulgent cake made with Californian walnuts and real espresso coffee. The coffee and walnut flavours are enhanced with layers of coffee buttercream and dark chocolate ganache for a true mocha experience.

Hummingbird & Cream Cheese Swirl

- Sweet pineapple and banana, crunchy pecans, spicy cinnamon and smooth velvety cream cheese buttercream come together to create an amazing explosion of flavour and textures that is sure to please the tastebuds!

Sticky Date & Butterscotch Delight

- A cakey twist on the traditional Sticky Date pud and a favourite amongst many of our fans! It's a sticky date cake with butterscotch sauce and butterscotch Swiss meringue buttercream. Dessert in a jar!!

Devonshire Tea

- We've recreated scones with jam and cream in a jar! Layers of vanilla sponge with beautiful locally produced raspberry conserve and vanilla bean Swiss meringue buttercream.

Apricot & Vanilla Bean

- Layers of vanilla sponge with beautiful locally produced apricot and vanilla bean conserve and vanilla bean Swiss meringue buttercream.

Orange & Blueberry Bliss

- Layers of super moist white chocolate mud cake, delightfully tangy orange curd, sweet and vibrant blueberry conserve and oodles of luscious vanilla bean swiss meringue buttercream. This is seriously YUM!