

Cake Menu



VANILLA RASPBERRY

Vanilla butter cake with raspberry coulis filling

LEMON & COCONUT

Coconut cake with lemon curd filling

LEMON & BLUEBERRY

Vanilla butter cake with blueberries baked through & lemon curd filling

WHITE CHOCOLATE, RASPBERRY & PASSIONFRUIT

White chocolate mud cake with raspberries baked through & passionfruit curd filling

WHITE CHOCOLATE, PISTACHIO & RASPBERRY

White chocolate mud cake with pistachios baked through & raspberry coulis filling

CHOC CARAMEL

Chocolate buttermilk cake with salted caramel filling

FERRERO ROCHER

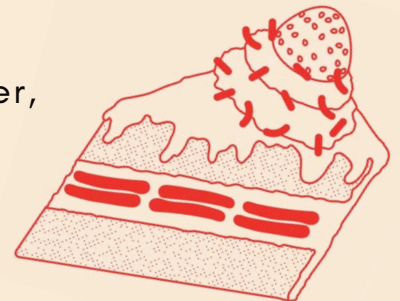
Chocolate buttermilk cake with Nutella & crushed hazelnut filling

SNICKERS MUD CAKE

Dark chocolate mud cake with peanut butter, salted caramel & crushed peanut filling

DOUBLE CHOC

Dark chocolate mud cake with dark chocolate ganache filling



Servings Guide



ONE TIER 4 LAYERS OF CAKE

6" 10d/20c
7" 15d/30c
8" 20d/40c
9" 25d/50c
10" 30d/60c
11" 35d/70c
12" 40d/80c



EXTRA TALL ONE TIER 6 LAYERS OF CAKE

6" 15d/30c
7" 20d/40c
8" 25d/50c



TWO TIER 8 LAYERS OF CAKE

4"+6" 15d/30c
5"+7" 20d/40c
6"+8" 30d/60c
7"+9" 40d/80c
8"+10" 50d/100c
9"+11" 60d/120c
10"+12" 70d/140c



THREE TIER 12 LAYERS OF CAKE

4"+6"+8" 35d/70c
5"+7"+9" 45d/90c
6"+8"+10" 60d/120c
7"+9"+11" 75d/150c
8"+10"+12" 90d/180c

SERVING GUIDE

Dessert portions (d). This is a slightly bigger portion, best for when the cake is the only dessert at the event

Coffee portions (c). This is a slightly smaller portion, which is great to complement other desserts being served

Strangely, the size of a cake coffee serving for a wedding is generally slightly smaller than a party cake serving, so keep this in mind when choosing your cake size.