

CAKES & GATEAUX

\$48 10" Diameter 12 - 18 portions

Cappuccino Torte

Moist chocolate cake with layers of coffee butter-cream icing, finished in a decadent chocolate ganache.

Ginger Kiss Cake

A modern twist on an old favourite. Moist ginger cake with layers of creamy ginger butter-cream.

Spicy Carrot Cake*

Spicy moist cake, filled with walnuts and covered in a velvety lemon cream cheese icing.

Chocolate Brandy Gateau*

Smooth dark chocolate and brandy mousse, between layers of moist chocolate cake. Covered with chocolate cream & chocolate flakes.

Triple Chocolate Mousse Cake

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

Chocolate & Raspberry Torte*

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

Baileys, White Chocolate & Black Cherry Gateau*

White chocolate and Baileys liqueur mousse with cherries between layers of moist chocolate cake. Finished in fresh cream and white chocolate flakes.

Butterscotch Toffee Torte

A decadent moist chocolate cake combined with a rich chocolate creamy butterscotch icing.

Black Forest Gateau with Kirsch & Black Cherries*

Layers of decadent chocolate mousse sandwiched between layers of liqueur soaked chocolate cake. Covered in fresh cream and dark chocolate flakes.

Chocolate Truffle Fudge Cake (Gluten Free)

A mouth watering decadent fudge style cake. Finished with our rich chocolate ganache.

Passionfruit & Orange Meringue Cake

Delicious light passionfruit mousse between layers of vanilla sponge. Finished with glazed Italian meringue and drizzled with passionfruit.

Dark Chocolate & Strawberry Torte*

A moist rich chocolate cake layered with strawberries and chocolate ganache. Finished with a decadent chocolate ganache icing.

Raspberry & Hazelnut Meringue Cake (Gluten Free)

White chocolate and raspberry mousse sandwiched between layers of light hazelnut meringue. Finished with fresh cream, toasted hazelnuts and white chocolate flakes.

Citrus & Almond Cake (Gluten Free)

A combination of lemon, orange and almonds, smothered in a tangy citrus cream cheese icing.

Layered Banana Chocolate Cake*

Moist banana cake smothered in chocolate ganache icing. Topped with chocolate flakes.

Tiramisu Cake

A rich velvety smooth mascapone layered with coffee soaked chocolate cake.

Zesty Lemon Cake*

Moist lemon cake with layers of citrus butter cream icing - great for the kids.

SIGNATURE RANGE

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

32 x 25cm	\$90.00	30 portions
40 x 32cm	\$130.00	45 - 50 portions
60 x 40cm	\$220.00	Larger numbers

DECORATIONS

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



TARTS & PIES

\$44 12 - 18 portions

Lemon Meringue Pie

Light refreshing lemon tart smothered in fluffy meringue.

Frangipane and Spiced Apple Tart

A spicy combination of apples and ground almond, baked in a delicate shortbread crust. Can be served warm or cold.

Bitter Chocolate Brulée Tart

A caramelised heavenly dark chocolate brulée tart. Smooth as silk.

Fresh Fruit Flan

Our famous lemon tart base, garnished with seasonal fruits.

Caramelised Lemon Tart

A zesty, refreshing lemon baked tart. Caramelised until golden on top.

Creamy Banoffi Pie

A blend of rich caramel and bananas baked in sweet pastry topped with a nutmeg fresh cream.

Apple and Boysenberry Crumble

A traditional apple crumble pie studded with gorgeous boysenberries.

SPECIALTIES

Minimum Order 2 Dozen

French Pastries \$26 doz

A variety of mini cakes and tartlets perfect for morning or afternoon teas.

Petit Fours \$20 doz

A variety of bite size delectables. Perfect for special occasions.

CHEESECAKES

\$46 10" Diameter 12 - 18 portions

Baked Hokey Pokey Cheesecake

A silky smooth baked vanilla cheesecake with toasted hokey pokey biscuit and caramel.

Lemon & Orange Cheesecake

A creamy citrus cheesecake, orange and lemon zesty topping and spiced crumb base.

Mixed Berry Cheesecake (Can be made Gluten Free)

Boysenberries, raspberries, blueberries & strawberries top our smooth, creamy citrus cheesecake. Delicious!

Baileys and Kahlua Cheesecake

A smooth and creamy blend of Bailey's and Kahlua cheesecake. Finished with decadent white chocolate scrolls.

Cookies and Cream Cheesecake

A dark cookie and vanilla cream cheesecake.

Baked Passionfruit and Orange Cheesecake

Again our delicious, creamy baked citrus cheesecake. This time with a tangy passionfruit and orange zest.

Jelly Tip Cheesecake

All your favourites! Flaked chocolate and tangy raspberry jelly enveloped in a creamy vanilla cheesecake.

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

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