

Artisan cakes, crafted with the finest ingredients. Handmade. In-house.

Each cake will be placed in a luxurious gift box.

\$75 each cake (around 12 pieces). 48 hours notice required.

Cheesecake

Layered with vanilla sponge, mango & Mount Uncle Gin compote

Chocolate

Dark chocolate mousse layered with mud cake & chocolate ganache – NF

Framboise

Vanilla bavaroises layered with honey madeleine & raspberry compote – NF

Caramel

Caramelised white chocolate mousse layered with sticky date, salted caramel & yuzu gel – GF | NF

Hummingbird

Spiced banana cake layered with pineapple compote, pecan praline & whipped cream cheese

Hazelnut

Milk chocolate mousse with hazelnut joconde & hazelnut ganache – GF

Carrot cake

Spiced carrot cake layered with zesty lemon cream cheese & walnut praline

Strawberry

Strawberry mousse layered with strawberry compote & vanilla sponge – NF

Orange flourless

Gâteau layered with dark chocolate ganache, vanilla cream & candied orange – GF

GF= Gluten free NF= Nut free

cake menu.







