



SMALL CAKE MENU

\$25 per cake. Serves 4-6 people. 1 business day notice required.

Home-made Mud Cake

Home-made mud cake with butter cream frosting

LARGE CAKE MENU

\$104 per cake. Serves 16 people. 3 business days notice required.

Mississippi Mud

A delicious chocolate mud cake, decorated with triangular chocolate shards and dusted with cocoa.

Caramel Sin

Delicate chocolate cake filled with decadent caramel, topped with ganache whipped with cream cheese, chocolate dollops, caramel drizzle and butterscotch sprinkle.

Nero Mud Cake

A majestic, rich, dense mud cake, covered with ganache and topped with dark chocolate glaze that drips down the sides, finished with hand piped ganache and hand crafted dark chocolate shards.

Tuxedo

Simply stunning with layers of chocolate cake and white chocolate cream cheese frosting, with semi naked "crumb coat" sides, all topped with a generous swirl of frosting and finished with dark chocolate curls.

Banana & Caramel Gateau

A moist banana and caramel cake with caramel cream cheese, drizzled with caramel and finished with dried banana chips.

Orange & Almond Cake

A moist, gluten and dairy free cake made from orange puree with almond meal and polenta, covered in almond flakes, dusted with icing sugar.

Celestial Mud Cake

A heavenly gluten free mud cake with a layer of dark chocolate ganache.

Birthday Cake

Celebrate with style. A delicious chocolate cake covered in rich dark chocolate ganache, decorated with white and dark chocolate flakes.

Passionfruit Cake

A classic combination of smooth and creamy cheesecake glazed with tropical passionfruit.

Raspberry New York

A traditionally prepared creamy New York cheesecake, topped with delicious raspberry compote, white chocolate curls and ganache peaks.