

# MAD ABOUT CAKES

## FLAVOURS

The symbols below let you know which flavours have dietary requirement options available.



GF GLUTEN FREE   DF DAIRY FREE   G&DF GLUTEN & DAIRY FREE   V VEGAN

### FOR THE CHOCOLATE LOVERS

<p><b>BLACK FOREST</b></p> <p>Dark chocolate mud cake with a stewed cherry filling and vanilla bean swiss meringue</p> <p>GF DF G&amp;DF V</p>	<p><b>CHERRY RIPE</b></p> <p>Dark chocolate mud cake, coconut, crushed cherry ripe and chocolate swiss meringue</p> <p>GF</p>	<p><b>CHOCOLATE &amp; CARAMEL</b></p> <p>Dark chocolate mud cake with a dulce de leche filling and dulce de leche swiss meringue</p> <p>GF</p>
<p><b>CHOCOLATE &amp; COCONUT</b></p> <p>Chocolate mud cake with toasted coconut swiss meringue</p> <p>GF DF G&amp;DF V</p>	<p><b>CHOCOLATE MUD</b></p> <p>Dark chocolate mud cake paired with vanilla bean swiss meringue</p> <p>GF DF G&amp;DF V</p>	<p><b>CHOCOLATE ORANGE</b></p> <p>Dark chocolate mud cake paired with fresh orange zest and vanilla bean swiss meringue</p> <p>GF DF G&amp;DF V</p>
<p><b>CHOCOLATE &amp; PEANUTBUTTER</b></p> <p>Dark chocolate mud cake layered with peanutbutter swiss meringue</p> <p>GF DF G&amp;DF V</p>	<p><b>CHOCOLATE &amp; PASSIONFRUIT</b></p> <p>Dark chocolate mud cake with passionfruit curd and vanilla bean swiss meringue</p> <p>GF</p>	<p><b>CHOCOLATE, RASPBERRY &amp; PISTACHIO</b></p> <p>Chocolate mud cake, filled with raspberry coulis and roasted pistachio swiss meringue</p> <p>GF DF G&amp;DF V</p>
<p><b>DOUBLE CHOCOLATE</b></p> <p>Dark chocolate mud cake paired with either a dark or white chocolate swiss meringue</p> <p>GF</p>	<p><b>MOCHA</b></p> <p>Dark chocolate mud cake paired with a coffee swiss meringue</p> <p>GF DF G&amp;DF V</p>	<p><b>NUTELLA</b></p> <p>Dark chocolate mud cake layered with nutella swiss meringue</p> <p>GF DF G&amp;DF V</p>

### FEELIN' FRUITY

<p><b>BERRY CHEESECAKE</b></p> <p>Vanilla bean cake with raspberry coulis, crushed butter biscuit and cream cheese swiss meringue</p> <p>GF</p>	<p><b>BLUEBERRY, LEMON &amp; ELDERFLOWER</b></p> <p>Vanilla bean cake with home made blueberry compote, lemon curd, elderflower soak and vanilla bean swiss meringue</p> <p>GF</p>	<p><b>LEMON CURD</b></p> <p>Vanilla bean cake with home made lemon curd and vanilla bean swiss meringue</p> <p>GF</p>
<p><b>LEMON &amp; PEACHES</b></p> <p>Vanilla bean cake with home made lemon curd, caramelised peaches and vanilla bean swiss meringue</p> <p>GF</p>	<p><b>LEMON, LIME &amp; COCONUT</b></p> <p>Vanilla bean cake with home made lemon curd, fresh lime zest, toasted coconut and vanilla bean swiss meringue</p> <p>GF</p>	<p><b>PASSIONFRUIT CURD</b></p> <p>Vanilla bean cake with home made passionfruit curd and vanilla bean swiss meringue</p> <p>GF</p>
<p><b>RASPBERRY &amp; PISTACHIO</b></p> <p>Vanilla bean cake with raspberry coulis and roasted pistachio swiss meringue</p> <p>GF</p>	<p><b>RASPBERRY &amp; WHITE CHOCOLATE</b></p> <p>Vanilla bean cake with raspberry coulis and white chocolate swiss meringue</p> <p>GF</p>	<p><b>STRAWBERRY CUSTARD</b></p> <p>Vanilla bean cake with home made custard and fresh strawberry swiss meringue</p> <p>GF</p>

### THE TRADITIONALS

<p><b>COOKIES N CREAM</b></p> <p>Vanilla bean cake with crushed oreos vanilla bean swiss meringue</p> <p>GF DF V</p>	<p><b>DULCE DE LECHE</b></p> <p>Vanilla bean cake with home made dulce de leche filling and swiss meringue</p> <p>GF</p>	<p><b>RED VELVET</b></p> <p>Classic red velvet cake with cream cheese swiss meringue or a raspberry infused cream cheese swiss meringue</p> <p>GF</p>
<p><b>STRAWBERRY SHORTCAKE</b></p> <p>Vanilla bean cake brushed with vanilla milk soak and fresh strawberry swiss meringue</p> <p>GF</p>	<p><b>TIRAMISU</b></p> <p>Vanilla bean cake with a coffee soak, cocoa and marscapone swiss meringue</p> <p>GF</p>	<p><b>TOASTED COCONUT</b></p> <p>Vanilla bean cake with toasted coconut swiss meringue</p> <p>GF DF V</p>
<p><b>VANILLA BEAN</b></p> <p>Vanilla bean cake with vanilla bean swiss meringue</p> <p>GF DF V</p>		<p><b>WHITE CHOCOLATE &amp; CARAMEL</b></p> <p>Vanilla bean cake with caramel filling and white chocolate swiss meringue *macadamia topping option</p> <p>GF</p>

### SOMETHIN' SPECIAL

<p><b>APPLE CRUMBLE</b></p> <p>Vanilla bean cake with spiced apple filling, crumble topping and caramel swiss meringue</p>	<p><b>BISCOFF</b></p> <p>Vanilla bean cake with biscoff filling, biscoff cookie and biscoff swiss meringue</p> <p>GF V</p>	<p><b>BLUEBERRY PANCAKE</b></p> <p>Vanilla bean cake brushed with cinnamon spiced milk, blueberry filling and cream cheese swiss meringue</p> <p>GF</p>
<p><b>CARAMEL ESPRESSO</b></p> <p>Vanilla bean cake with caramel filling and coffee swiss meringue</p> <p>GF</p>	<p><b>CRÈME BRÛLÉE</b></p> <p>Vanilla bean cake with home made custard filling and caramel swiss meringue</p> <p>GF</p>	<p><b>JAM DONUT</b></p> <p>Vanilla bean cake brushed with cinnamon spiced milk, raspberry coulis filling and raspberry infused cream cheese swiss meringue</p> <p>GF</p>
<p><b>PAVLOVA</b></p> <p>Vanilla bean cake with passionfruit curd filling, freeze dried raspberry, crushed meringue and fresh strawberry swiss meringue</p> <p>GF</p>		<p><b>RED VELVET, RASPBERRY &amp; CHOCOLATE</b></p> <p>Red velvet cake filled with raspberry coulis and chocolate infused cream cheese swiss meringue</p> <p>GF</p>

### CRAVING MORE?

We love to get creative in our kitchen and are always expanding our menu, so please let us know if you'd like us to create a custom flavour!