

Cake Flavours

Lighter Cakes

- *Chocolate Buttercake
- *Vanilla Buttercake
- *Gingerbread Buttercake
- *Rainbow Marble Buttercake
- *Coconut Buttercake

- Red Velvet
- *Carrot Cake
- Banana Cake
- Lemon Cake

Almond Based

- *Whole Orange and Almond
- *Chocolate, Orange and Almond

Traditional Cakes

- *Black forest Cake - *Chocolate Buttercake filled with Whipped cream, Chocolate ganache and Cherries in Kirsch syrup*
- Fruit Cake – *Nana's recipe made with fruit soaked in brandy. Fruit cakes are traditionally unfilled*

**Not suitable for Fondant iced cakes*

Mud Cakes

Dark Chocolate based

- Chocolate Mud cake
- Hazelnut Mud cake
- Jaffa Mud cake
- Mocha Mud cake
- Dark Chocolate Raspberry Mud Cake

White Chocolate based

- White Chocolate Mud cake
- Caramel Mud cake
- Passionfruit Mud cake
- Strawberry Mud cake
- Raspberry Mud cake
- Lemon and Coconut Mud cake

Fillings

Buttercream Based

- Vanilla Bean
- Chocolate
- Strawberry
- Raspberry
- Nutella
- Passionfruit
- Lemon
- Cookies and Cream
- Caramel
- Coffee
- Lavender

Premium

Ganache Based

Dark Chocolate

- Dark Chocolate
- Mint Chocolate
- Jaffa
- Coffee

White Chocolate

- White Chocolate
- Strawberry
- Toasted Coconut
- Raspberry
- Lemon
- Candy Cane (*available December only*)

Cream Cheese Based

- Vanilla Bean
- Spiced Orange
- Lemon
- Ginger and Spice

Additions

Add to the filling for something extra special

Liqueurs/Spirits

(Additional \$0.30 per portion)

- Cherry Liqueur
- Spiced Rum
- Grand Marnier
- Baileys
- Rum
- Malibu

Fruit

(Additional \$0.20 per portion)

- Raspberries
- Blueberries
- Strawberries
- Blackberries
- Mixed Berries
- Mango
- Mixed Berry Compote
- Caramelised Pineapple
- Homemade Apple Pie filling

Swirls

(Additional \$0.15 per portion)

- Homemade Caramel
- Lemon Curd
- Nutella
- Peanut Butter
- Mango Puree
- Raspberry Puree
- Mrs Farley's Marmalade
- Blackberry Jam

Crunch

(Additional \$0.20 per portion)

- Toasted Coconut
- Hazelnut pieces
- Pecans
- Crushed Pretzel
- Crystallised Ginger
- Crushed Oreos
- Maltesers

Having trouble deciding? Here are a few things to consider:

Tasting Boxes.. are available for \$30 each and include 6 custom cake and filling combinations of your choice, premium fillings are included, additions are not. The boxes are pick up only from our studio in Maleny and we require a minimum of **7 days notice** of your preferred date, time, and flavours. Bookings are available Tuesday-Saturday and subject to our delivery schedule.

Serving your cake as dessert... If you are serving your cake as dessert, consider what you plan to serve for your main meal. If it is going to be very savoury then you might like something sweeter, if your meal is to be quite rich then something lighter might be better. As it will be dessert you might also like to consider opting for something a little more exotic. Adding additions or mixing flavours can elevate your cake from just a slice of cake to a dessert.

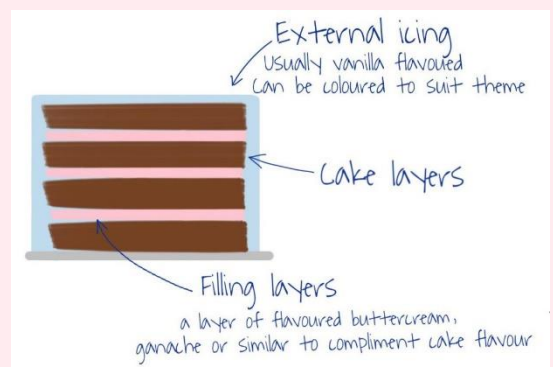
Time and Season... For some of us chocolate wins hands down, every time, while others prefer lighter flavours like lemon or carrot cake. Consider what time of day will your event will be. If you are having a daytime celebration, something fruit flavoured might be better suited. What season will your wedding be? Summer may require a lighter cake than winter when a mud cake would receive a warmer welcome.

Regardless of all this – the best flavour cake is the one you will enjoy the most, and if you really cannot agree on one flavour why not have a different flavour for each tier?

Buttercream or fondant icing? Certain cakes types do not have the strength needed to support a layer of fondant, which is much heavier than buttercream, or the structural integrity when carved for novelty/3D designs. They also tend to be crushed by the fondant during cutting resulting in a crumbly mess.

What about my guests with dietary restrictions? For Gluten free only we can accommodate that within the cake, for all other dietary requirements we can supply an individual cupcake. They are \$5 each and must be confirmed a minimum of 2 weeks before your event. Please discuss any possible needs with us when you book. Specific flavours for each requirement may vary and will be what is in stock at the time of your event. Dietary friendly cupcakes are supplied individually boxed and labelled accordingly.

PLEASE NOTE – *While we do our best to avoid cross contamination, all our cakes are made in the same kitchen. If you require options for guests with severe reactions, we are happy to suggest an alternative supplier.*



Still have questions or would like suggestions? We are always happy to help!