



# Deluxe Mud Cake Flavour Guide

Most suitable for fondant cakes, buttercream covering and 3D sculpted cakes (\*available in GF option)

## *Raspberry White Chocolate*\*

White chocolate and raspberry mud cake with layers of home-made raspberry jam and white chocolate swiss meringue buttercream.

## *Passionfruit White Chocolate*\*

White chocolate mud cake with layers of passionfruit swiss meringue buttercream and coconut cookie crumble.

## *Cookies + Cream*\*

Dark chocolate mud cake with layers of vanilla bean swiss meringue buttercream and crushed Oreo® cookies.

## *S'mores*

Dark chocolate mud cake with layers of chocolate swiss meringue buttercream, toasted marshmallow fluff, graham cracker crumble and Hershey's® chocolate sauce.

## *Caramel Butterscotch Cookie Dough*

Caramel mud cake with layers of butterscotch schnapps swiss meringue buttercream, cookie dough crumble and salted caramel sauce.

## *Baileys Espresso*\*

Baileys® mud cake soaked in coffee simple syrup with layers of coffee swiss meringue buttercream and Baileys® infused dark chocolate ganache

## *Lemon Meringue Pie*\*

Limoncello mud cake with layers of lemon swiss meringue buttercream, crushed meringue shards and shortbread crumble.

## *Lemon Blueberry Vanilla Bean*\*

Limoncello blueberry mud cake with layers of vanilla bean swiss meringue buttercream and lemon curd.



# Deluxe Butter Cake Flavour Guide

Butter cakes are most suited for a buttercream covering (\*available in GF option)

## *Apple Crumble\**

Cinnamon spiced vanilla cake with layers of house stewed apples, salted caramel swiss meringue buttercream, shortbread crumble and salted caramel sauce.

## *Red Velvet with a Twist\**

Red velvet cake with layers of cream cheese swiss meringue buttercream, salted caramel sauce and toffee crunch.

## *Peach Melba*

Peach schnapps infused vanilla bean cake soaked in peach sugar syrup with layers of homemade raspberry jam and vanilla bean swiss meringue buttercream.

## *Hummingbird Cake*

Banana pineapple spice cake with layers of pineapple jam, cream cheese swiss meringue buttercream and candied pecans.

## *Honey Joy Crunch*

Honey vanilla cake with layers of cereal milk infused swiss meringue buttercream, dark chocolate ganache and peanut cornflake crunch.

## *Black Forest\**

Rich and moist chocolate cake with cherry liqueur syrup, vanilla bean swiss meringue buttercream and cherries.

## *Champagne and Strawberries*

Champagne cake with layers of home-made strawberry jam and champagne swiss meringue buttercream.



# Classic Cake Flavour Guide

Classic cakes are most suited for a buttercream covering (\*available in GF option)

## *Classic Vanilla Bean \**

Vanilla cake with layers of vanilla bean swiss meringue buttercream.

## *Classic Chocolate \**

Chocolate cake with layers of chocolate swiss meringue buttercream.

## *Funfetti Birthday Cake \**

Sprinkles vanilla cake with layers of birthday cake flavoured swiss meringue buttercream in a colour of your choice with or without hundreds and thousands.

## *Rainbow Layer Cake \**

Six rainbow layers of vanilla cake with vanilla bean swiss meringue buttercream.

## *Cotton Candy Cake \**

Blue and pink swirled cotton candy flavoured cake with layers of cotton candy swiss meringue buttercream. Can be topped with buttercream swirls and fairy floss can be supplied for adding just before serving.

## *Gluten Free Options...*

Any cakes and associated fillings and coverings marked with an asterix (\*) are available as a gluten free option however food containing gluten is prepared in our kitchen so whilst we will endeavour to avoid it we cannot guarantee there will be no traces of gluten in your cake.

## *A note for summer months...*

Buttercream cakes generally do not hold up well in our climate during the warmer months and as a result we advise that buttercream finishes are avoided unless your cake can be refrigerated until just before the event and will be displayed in an air-conditioned room. We also may swap out some of the curd fillings for a room temperature stable substitute if your cake is not being refrigerated or is sitting out for a longer period of time.