



Whole

Cakes





Whole Cake Sizes

	23cm Round	30cm Round	35cm Round	20cm Square	30cm Square	35cm Square
Suggested Serves	12-15 People	25-30 People	40 - 60 People	12-15 People	30-50 People	50-80 People
<u>CAKES</u>						
Dark Triple Chocolate Cake	\$55.00	\$100.00	\$140.00	\$55.00	\$120.00	\$160.00
White Chocolate Mud Cake	\$55.00	\$100.00	\$140.00	\$55.00	\$120.00	\$160.00
Blackwood Cake	\$55.00	\$100.00	\$140.00	\$55.00	\$120.00	\$160.00
Chocolate Truffle Cake	\$55.00	\$100.00	\$140.00	\$55.00	\$120.00	\$160.00
Dark Chocolate Raspberry Mousse Cake	\$55.00	\$100.00	\$140.00	\$55.00	\$120.00	\$160.00
White Chocolate Raspberry Mousse Cake	\$55.00	\$100.00	\$140.00	\$55.00	\$120.00	\$160.00
Black Forrest Cake	\$55.00	\$100.00	\$140.00	\$55.00	\$120.00	\$160.00
Red Velvet	\$55.00	\$100.00	\$140.00	\$55.00	\$120.00	\$160.00
Chocolate Hazelnut Gateau - (<i>Gluten Free</i>)	\$55.00	\$100.00	\$140.00	\$55.00	\$120.00	\$160.00
<u>CHEESECAKES</u>		23cm Round	<u>MOUSSE CAKES</u>		23cm Round	30cm Round
Baked Raspberry and White Chocolate	\$55.00		Chocolate and Orange - (Gluten Free)	\$55.00	\$90.00	
Baked Chocolate	\$55.00		Chocolate - (Gluten Free)	\$55.00	\$90.00	
Baked Berry	\$55.00		Hazelnut - (Gluten Free)	\$55.00	\$90.00	
Cold Set - Strawberry	\$55.00		<u>Miscellaneous</u>			
Cold set - Choc Mint	\$55.00		Apple Short Cake	\$55.00		
Cold set - Double Chocolate	\$55.00		Banana Caramel Pie - 28cm Round	\$60.00		
Cold Set - Lemon	\$55.00					



Whole Cake Information

All cakes are either Chocolate or White mud cakes, coated in ganache and surround by chocolate pieces (Please note that our white chocolate is more of a yellow/cream colour).

They are set upon either gold or silver boards.

Writing piped on top of cake = no extra charge.

Specialty decorations incur an extra expense:

- * moulded chocolate roses \$5.00 each
- * buttercream piped roses \$2.50 each

- * Plain cake, undecorated and unfilled (slab only) = 50% off prices listed on previous page

*Please allow a minimum of
~~one week's notice~~
when ordering whole cakes.*



Triple Chocolate Cake

The richest of cakes.
Layers of Ganache, Chocolate Mud cake,
and Coated in Ganache.





Blackwood Cake

Moist chocolate cake
layered with chocolate butter cream,
coated in ganache





Chocolate Truffle Cake

Chocolate Sponge cake,
layered with and coated in
Chocolate Butter Cream.





White Chocolate Mud Cake

Layers of White Ganache,
Vanilla Chocolate Mud cake,
and Coated in Vanilla Ganache.





White Chocolate Raspberry Mousse

Layers of Vanilla Sponge
and Raspberry Mousse,
enrobed with White Ganache.





Dark Chocolate Raspberry Mousse

Layers of Chocolate Sponge and
Raspberry Mousse,
enrobed with dark Ganache.





Red Velvet Cake

A classic American dark chocolate velvet cake, topped with cream cheese frosting.





Black Forest

Traditional Black Forest Cake,
with dark Cherries and Kirsch.





Chocolate Orange Mousse Cake

Gluten Free

Chocolate Gluten Free Sponge,
with Chocolate Orange mousse set on top,
finished with Whipped Cream, and Anvers
Orange Segments.





Banana Caramel Pie

Sweet shortcrust pastry layered with caramel, fresh bananas and whipped cream, decorated with chocolate flakes





Choc-Mint Cheesecake

Neufchatel Cheese set Cheesecake,
with dark mint chocolate swirls,
complimented with
Anvers Mint Truffles.





Strawberry Cheesecake

Traditional set Cheesecake,
covered with Strawberry
compote and
complimented with
Ashgrove Whipped Cream.



Apple Cake

Delicious Butter Shortcrust,
filled with Delicious Apple



