



CAKES

Medium (12 serves) \$75
Large (16 serves) \$90

**Cakes are served uncut, unless otherwise requested.
Most cake can be made gluten free if required.**

Chocolate Cake

Who hasn't had a celebration cake that was chocolate? Step up your next celebration cake with **berry, butterscotch or chocolate filling.**

Banana Cake

What happens with all the brown bananas no one wants to eat? In our kitchen there are no wasted bananas. We've also 'poshed' our cake up a bit with a delicious chocolate ganache.

Carrot Cake

Carrots are good for us right? We make a mean carrot cake, it's moist, full of deliciousness such as walnuts, carrots, pineapple and coconut and topped with a cracking cream cheese frosting

Red Velvet Cake

Whether 'The Queen' of layer cakes, or just a vessel for cream cheese frosting, our Red Velvet Cake will steal all the attention at the table!

Lemon Yoghurt Cake

Aside from slices for the gin, the most delicious way to enjoy lemon bounty is in our simple lemon yoghurt cake, drizzled with lemon syrup and iced with lemon butter cream.

Orange & Almond Cake (GFF)

'Back in the day' orange almond cake was the only gluten free cake found in cafes. There's a good reason it's still on our menu – it's delicious!

Baked Lemon Yoghurt Cheesecake

You may think you know a great baked cheesecake, but we'd like to challenge you try ours to really know what great tastes like!

Triple Choc Mousse Cake

Our Triple Chocolate Mousse cake is definitely not your everyday cake, but it must be tasted! Layers of dark, milk and white chocolate mousse, finished with cream and more chocolate decorations.

Cookies and Cream Cheesecake

If you like cookies, and you like cream then you will love our cookies and cream cheesecake

V- vegetarian GFF – gluten free friendly DF – dairy free VE – vegan
NS – natural sugar GFF** - not suitable for coeliacs

