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| **10” & 8” Cakes** |  |  |
| Carrot Cake | 001 |  A moist spiced cake, with a touch of pineapple for sweetness. Best served at room temp. |
| Honey Cake | 002 |  Six **layers of soft, caramelized honey cakes sandwiched between a cloud-like burnt honey and dulce de leche whipped cream.**Unbelievably delicious! |
| Gingerbread Caramel Apple | 003 |  Gingerbread apple cake layered with caramel cream and a crunchy crumble for added texture. |
| Red Velvet | 004 |  A beautifully soft chocolate vanilla flavoured cake layered with cream cheese frosting. |
| GF White Chocolate Mud | 005 |  A velvety smooth white chocolate mud cake, rich and delicate flavours. Doubling up as a great gluten free option. |
| Pistachio & Rosewater Mousse | 006 | A vanilla soft velvety cake layered with Pistachio & Rosewater Mousse separated by our home-made Turkish delight. |
| Coffee Pecan Brittle | 007 | Delicious coffee cake layered with coffee crème patisserie filled with roasted pecans. Covered in a coffee flavoured mirror glaze. |
| Tiramisu | 008 |  An elegant and rich layered Italian dessert made with delicate ladyfinger biscuits and a cream cheese mousse, swirled with espresso. |
| Ferrero Rocher | 009 |  Moist chocolate cake layered with a crunchy hazelnut mousse covered in our smooth chocolate buttercream and then topped with a rich dark chocolate ganache. |
| GF Choc Mud | 010 |  Super moist flourless chocolate mud cake |
| Toblerone Gateaux | 011 |  Delicious honey & almond chocolate mousse, resting upon a decadent chocolate brownie base, topped with milk chocolate Ganache. Our version of the crowd favourite. |
| Golden Gay Time | 012 |  Toffee and vanilla Flavours drizzled in milk chocolate sprinkled with honeycomb biscuits. |
| Tim Tam | 013 |  Tim Tam filling sandwiched between two shortcrust layers and chocolate cake. |
| Bacci | 014 | Chocolate cake layered with hazelnut crème patisserie and roasted hazelnuts. A chocolate lover must. |
| Choc Brittle | 015 |  Decadent chocolate cake consisting of a brownie base, a creamed ganache filling with toffee chips through it. The cake is topped with chocolate mousse and shards of chocolate. |
| Smores | 016 | This **Smores Cake** is an amazing combination of moist chocolate cake, toasted marshmallow, cracker cookies and chocolate ganache! Our take on the traditional campsite treats. |
| Raffaelo | 017 |  A delicate combination of different layers. A crunchy white chocolate outer shell, filled with velvety smooth coconut fudge, covered with shredded coconut.   |
| GF Orange Crunch | 018 | Flourless Orange Cake with a difference. Layered with cream cheese & toffee chips. |
| GF Almond Orange | 019 | Beautiful orange citrus flavoured cake covered in marmalade and roasted almonds. |
| Banana Bread | 181 | Super moist banana bread filled with soaked sultanas and walnuts. Topped with a crunchy cinnamon sugar. |
| Orange Poppyseed Loaf | 182 | Classic flavour combination brought together in a moist but fluffy Loaf. Amazing with your favourite brew. |
| Date Loaf | 183 | Melt in your mouth date loaf, serve warm with butter. |
| **Individual Cakes** |  |  |
| GF Almond Orange | 038 | Beautiful orange citrus flavoured cake covered in marmalade and roasted almonds. |
| Crème Brûlée | 039 |  Traditional crème brûlée with a light and fluffy centre covered in a thin coat of caramel with just enough bitterness. |
| Carrot Cake | 040 |  A moist spiced cake, with a touch of pineapple for sweetness. Best served at room temp. |
| Honey Cake | 041 |  Six **layers of soft, caramelized honey cakes sandwiched between a cloud-like burnt honey and dulce de leche whipped cream.**Unbelievably delicious! |
| Gingerbread Caramel Apple | 042 |  Gingerbread apple cake layered with caramel cream and a crunchy crumble for added texture. |
| Red Velvet | 043 |  A beautifully soft chocolate vanilla flavoured cake layered with cream cheese frosting. |
| GF White Chocolate Mud | 044 |  A velvety smooth white chocolate mud cake, rich and delicate flavours. Doubling up as a great gluten free option. |
| Pistachio & Rosewater Mousse | 045 | A vanilla soft velvety cake layered with Pistachio & Rosewater Mousse separated by our home-made Turkish delight. |
| Coffee Pecan Brittle | 046 | Delicious coffee cake layered with coffee crème patisserie filled with roasted pecans. Covered in a coffee flavoured mirror glaze. |
| Tiramisu | 047 |  An elegant and rich layered Italian dessert made with delicate ladyfinger biscuits and a cream cheese mousse, swirled with espresso. |
| Ferrero Rocher | 048 |  Moist chocolate cake layered with a crunchy hazelnut mousse covered in our smooth chocolate buttercream and then topped with a rich dark chocolate ganache. |
| GF Choc Mud | 049 |  Super moist flourless chocolate mud cake |
| Toblerone Gateaux | 050 |  Delicious honey & almond chocolate mousse, resting upon a decadent chocolate brownie base, topped with milk chocolate Ganache. Our version of the crowd favourite. |
| Tim Tam | 051 |  Tim Tam filling sandwiched between two shortcrust layers and chocolate cake. |
| Bacci | 052 | Chocolate cake layered with hazelnut crème patisserie and roasted hazelnuts. A chocolate lover must. |
| Choc Brittle | 053 |  Decadent chocolate cake consisting of a brownie base, a creamed ganache filling with toffee chips through it. The cake is topped with chocolate mousse and shards of chocolate. |
| Smores | 054 | This **Smores Cake** is an amazing combination of moist chocolate cake, toasted marshmallow, cracker cookies and chocolate ganache! Our take on the traditional campsite treats. |
| Raffaelo | 055 |  A delicate combination of different layers. A crunchy white chocolate outer shell, filled with velvety smooth coconut fudge, covered with shredded coconut.   |
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| **Tarts** |   |   |
| Lime Tart | 020 |  Shortcrust pastry case filled with a tangy lemon & lime curd. Has a real zing. |
| Lemon Meringue | 021 |   Shortcrust pastry case filled with a tangy lemon & lime curd. Topped with authentic Italian meringue. |
| Mixed Berry Baked CC | 022 | Creamy baked cheesecake filling is lined with short pastry topped Raspberry and blueberry with a hint of meringue |
| Apple Pie | 023 |  Fresh and stewed apple makes for an amazing texture. Topped with fresh red apples and shortcrust pastry. |
| Pecan Pie | 024 | Traditional pecan pie filled to the brim with pecans and a tiny hint of orange rind for a bit of a twist. |
| Rhubarb Custard Crumble | 025 | A crumble base and topping filled with crème patisserie, apple raspberries & rhubarb. |
| Pear & Custard Crumble | 026 |  Pear, apple and custard filling with topped with a crunchy golden crumble. |
| **Individual Tarts** |   |   |
| Lime Tart | 056 |  Shortcrust pastry case filled with a tangy lemon & lime curd. Has a real zing. |
| Lemon Meringue | 057 |    Shortcrust pastry case filled with a tangy lemon & lime curd. Topped with authentic Italian meringue. |
| Raspberry Baked CC Tart | 058 |  Creamy baked cheesecake filling lined with short pastry topped with whole Raspberries and jam. |
| Blueberry Baked CC Tart | 059 |  Creamy baked cheesecake filling lines with short pastry topped with whole Blueberries and jam |
| Caramel Chocolate Tart | 060 |  Rich chocolate sweet pastry filled with chocolate ganache, brownie and caramel layers. Topped with dark chocolate and mousse drizzled in caramel. |
| Pecan Pie | 061 |  Traditional pecan pie filled to the brim with pecans and a tiny hint of orange rind for a bit of a twist. |
| Apple Pie | 062 |   Fresh and stewed apple makes the textures amazing. Topped with fresh red apples and shortcrust pastry. |
| Rhubarb Custard Crumble | 063 |  Filled with crème patisserie, apple raspberries & rhubarb. On a crumble base and topping. |
| Pear & Custard Crumble | 064 |  Pear, apple and custard filling with topped with a crunchy golden crumble. |
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| **Cheesecakes** |   |   |
| Salted Caramel CC | 027 | Creamy salted caramel cold set cheesecake with a chocolate biscuit base. Topped with chewy caramels and salted caramel fudge. |
| Biscoff CC | 028 | **A creamy cheesecake with an airy, mousse-like texture that screams Lotus in every bite!  Crushed Lotus biscuits in the crust, creamy Lotus in the filling, melted spread on top and a halo of Lotus Biscuits to finish it off.** |
| Mango White Choc CC | 029 |  Creamy cheesecake filling with swirls of mango and white chocolate. |
| New York Baked CC | 030 | Classic New York baked cheesecake with a rich and creamy texture with hints of lime & orange on a simple biscuit base. |
| Toffee Apple Baked CC | 031 | Creamy baked Cheesecake adorned with roasted apple smothered in caramel toffee and crunchy crumble |
| Baked Blueberry CC | 032 | Classic New York baked cheesecake with a rich and creamy filling with our irresistible swirled blueberry filling. |
| Rocky Road CC | 033 |  Decadent rocky road turned into a cheesecake. Filled with Marshmallows, cookie crumb, cashew nuts and house made raspberry lollies, finished with lashings of chocolate. |
| Lemon Rhubarb Baked CC | 034 |  Delicious creamy baked cheesecake filled with fresh stewed rhubarb and flavoured with our house made lemon curd. Topped with a touch of crumble for texture. |
| **Individual Cheesecakes** |   |   |
| Salted Caramel Cheesecake | 065 |  Creamy salted caramel cold set cheesecake with a chocolate biscuit base. Topped with chewy caramels and salted caramel fudge. |
| Biscoff Cheesecake | 066 |   **A creamy cheesecake with an airy, mousse-like texture that screams Lotus in every bite!  Crushed Lotus biscuits in the crust, creamy Lotus in the filling, melted spread on top and a halo of Lotus Biscuits to finish it off.** |
| Mango White Choc Cheesecake | 067 |  Creamy cheesecake filling with swirls of mango and white chocolate. |
| New York Baked Cheesecake | 068 |  Classic New York baked cheesecake with a rich and creamy texture with hints of lime & orange and on a simple biscuit base. |
| Toffee Apple Baked Cheesecake | 069 |  Creamy baked Cheesecake adorned with roasted apple smothered in caramel toffee and crunchy crumble |
| Baked Blueberry Cheesecake | 070 |  Classic New York baked cheesecake with a rich and creamy filling with our irresistible swirled blueberry filling. |
| Rocky Road Cheesecake | 071 |  Decadent rocky road turned into a cheesecake. Filled with Marshmallows, cookie crumb, Cashew nuts and house made raspberry lollies finished with lashings of chocolate. |
| Lemon Rhubarb Baked Cheesecake | 072 |  Soft and fluffy textures of lemon panna cotta filled with melting moments for the perfect texture combination. |
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| **Cannoli’s and New York Cookie’s** |  |  |
| Cannoli | 151-156 | Sicilian Cannoli made by hand on site, choose from 6 different fillings – Vanilla, Chocolate, Pistachio, Hazelnut, Biscoff, and Tiramisu. |
| Melting Moment’s | 141 | Vanilla buttercream sandwiched between two melts in your mouth shortbread biscuits |
| Slim Shady Cookies (AKA M&M) | 142 | Thick and gooey New York style cookies filled with chocolate chips and topped with M&M’s |
| Chocolate Chip Cookie | 143 | Thick and Gooey New York style cookies filled and topped chocolate chips. |
| Marshmallow Cookie | 144 | Thick and Gooey New York style cookies filled with chocolate chips and marshmallows. Crowd favourite. |
| Red Velvet Cookie | 145 | New York style cookie with a chocolate vanilla flavoured. Filled and topped with white chocolate. |
| Peanut Butter Cookie | 146 | New York style cookie flavoured with smooth peanut butter and filled with chocolate chips and topped with Reese’s peanut butter chips |
| Triple Chocolate Cookie | 147 | Chocolate flavoured New York Style cookie filled and topped with milk and white chocolate chips. |
| **Éclair’s & Slices** |  |  |
| Eclairs | 161-164 | Choux pastry shell filled with your choice of four flavours – Vanilla, Coffee, Salted Caramel and Biscoff. |
| Vanilla Slice | 131 | Traditional vanilla slice made from scratch puff pastry and house made crème patisserie. Topped with fondant. |
| Caramel Slice 12pk | 132 | Traditional Caramel Slice with a shortbread base filled with baked caramel topped with Chocolate |
| Brownie Slice 12pk | 133 | Rich dark and gooey brownie filled with chocolate chunks |
| Millionaires Slice 12 pk | 134 | Cookie chocolate chip base filled with baked caramel and topped with a swirl of white and dark chocolate |
| Cookie Dough Brownie slice 12 pk | 135 | The best o both worlds gooey chocolate brownie topped with our New York Choc Chip Cookie Dough |
| Caramel Gingerbread Slice 12 pk | 136 | Silky caramel sandwiched between two Gingerbread layers filled with white chocolate chips. |
| Apple Cookie Bar Crumble slice 12 pk | 137 | Delicious Apple crumble slice. Crunchy base filled with sweet, dried apples and topped with a golden crumble. |
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