

SCRATCH

PATISSERIE

Large Cakes and Tarts

Please note that we require a minimum of 48 hours notice on any specialty cake/tart orders. Full payment is required to confirm your order. Please phone our shop on 02 6684 2914 to place your order.

CAKES

Chocolate plaques can be made to order for your special occasion at \$8 each.

Gluten Free Pumpkin Cake

8" SQUARE (10-12 slices) \$45

10" SQUARE (16-20 slices) \$65

Baked Cheesecake

Mixed Berry – topped with fresh fruit and edible flowers

Chocolate Brownie pieces mixed through Baked cheesecake with biscuit base

8" (10-12 slices) \$45

10" (12-16 slices) \$65

Chocolate Mousse Cake

With fresh raspberries and dark chocolate glaze

8" (10-12 slices) \$50

10" (12-16 slices) \$70

Gluten Free Chocolate Mousse Cake

8" (10-12 slices) \$65

10" (12-16 slices) \$85

Vanilla Bean Sponge

Layered with tangy passionfruit curd and Chantilly cream

8" (10-12 slices) \$35

10" (12-16 slices) \$55

Chocolate Sponge

Topped with dark chocolate glaze and seasonal fruits

Topped with Chantilly cream and seasonal fruits

Layered with strawberry Jam and Chantilly cream

8" (10-12 slices) \$40

10" (12-16 slices) \$60

Sicilian Apple Cake

8" (10-12 slices) Made with Stanthorpe Apples and topped with pine nuts \$45

Lemon Olive Oil Cake

8" (10-12 slices) Made with freshly squeezed lemon juice and local olive oil \$35

Profiterole Stack

Choux pastry balls filled with crème patissière, topped with dark chocolate, stacked with a scattering of fresh berries and edible flowers

\$3 per Profiteroles (MIN 30/ \$90)

Cupcakes

White chocolate and raspberry

Coconut and Passionfruit

Chocolate and Vanilla

\$3.50 per cupcake (min 20/ \$70)

TARTS

Citrus Tart:

8" \$30

10" \$45

Frangipane Tart:

8" \$35

10" \$50

Chocolate

Mousse Tart:

8" \$35

10" \$50

Pecan Tart:

8" \$35

10" \$50

Fruit Flan:

8" \$35

10" \$50