

	Cake	Available sizes	Descriptions
	<b>Tarte au chocolat</b>	Individual 18cm	Velvety smooth chocolate filling encased in a chocolate shortcrust shell
	<b>Tatafu</b>	Individual 18cm, 22cm, 30cm Half Slab	Tiramisu lovers delight. Creamy mascarpone, espresso and spice soaked choc sponge
	<b>Jupiter</b>	Individual 18cm Half Slab	A decadent chocolate mousse with crunchy hazelnut and salted caramel
	<b>Pate a choux chocolat</b>	Individual	A delicious chocolate profiterole
	<b>Moulin Rouge</b>	Individual 18cm, 22cm, 30cm Half Slab	Choc/coconut & lychee mousse with raspberry jelly on a white chocolate brownie
	<b>Bamboleo</b>	Individual 18cm, 22cm, 30cm Half Slab	A mixed fusion of mango mousse, passionfruit and banana jelly
	<b>Amaliyah</b>	Individual 18cm Half Slab	An indulgent 6 layered combination of coconut, cherry, pistachio and rose
	<b>Miroula</b>	Individual 18cm, 22cm, 30cm Half Slab	Chocolate and macadamia mousse with a crème brulee centre
	<b>Kakuma Caramel</b>	Individual 18cm Half Slab	Layers of caramel mousse, salted caramel & milk chocolate mousse. A caramel lovers delight!
	<b>Lucie</b>	Individual 18cm, 22cm, 30cm Half Slab	Strawberry & Champagne mousse with strawberry jelly and a coconut daquoise
	<b>Lemon Meringue</b>	Individual 18cm	Tangy lemon curd and meringue
	<b>Tarte aux fraises</b>	Individual 18cm	Crispy shortcrust & creamy vanilla custard exploding with fresh strawberries
	<b>Fleur de lys</b>	Individual 18cm, 22cm, 30cm Half Slab	Sun soaked flavours of pineapple, creamy coconut and white chocolate
	<b>Uli</b>	Individual 18cm Half Slab	A tangy lemon mousse, pistachio daquoise and exotic verbena mousse
	<b>Éclairs</b> (Salted caramel or Raspberry & Blackcurrant)	Individual	A traditional éclair filled with salted caramel or raspberry & blackcurrant
	<b>Macaroons</b>	Individual	Traditional french meringue-like cookies available in 8 flavours

72 hours notice required for 30cm and Half Slab.

Celebration Plaque \$4

All cakes are made daily fresh to order!!