

### THE CHOCOLATE'S

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#### CHOCOLATE OLDIE

A delicious classic combination of chocolate cake, dark chocolate ganache & silky vanilla buttercream

#### CAFE MOCHA

Chocolate cake soaked with a shot of espresso and sandwiched between rich chocolate ganache & smooth coffee buttercream

#### HAZELNUT FAUX FERRERO ROCHER

Chocolate cake drizzled lavishly with salted caramel ganache, chunks of crisp hazelnut praline and layers of vanilla buttercream

#### CHOCOLATE BERRY

Yummy chocolate cake stacked between pretty pink strawberry buttercream. Made from fresh strawberries of course!

#### ORANGE JAFFA

Chocolate cake with chocolate ganache filling, sprinkled with freshly grated orange rind and layers of citrusy orange buttercream.

### THE VANILLA'S

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#### CLASSIC YELLOW

For a simple and elegant flavour choice; yellow cake with layers of smooth vanilla buttercream. A sure crowd pleaser.

#### LEMON TANG

Yellow cake with tangy lemon curd filling and vanilla buttercream layers. Added lemon peel bits for an extra citrus punch.

#### DOUBLE BERRY

Yellow cake spread with layers of raspberry coulis and sandwiched between decadent strawberry buttercream.

#### CARAMEL LATTE

Yellow cake soaked in a shot of espresso with layers of fragrant coffee buttercream and caramel ganache.

#### BANANA SALTED CARAMEL

Yellow cake decked with fresh banana slices between creamy layers of vanilla buttercream and caramel ganache, with sprinkles of maldon sea salt flakes.