

THE CHOCOLATE'S

CHOCOLATE OLDIE

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

ALMOND PRALINE

Chocolate cake filled with chopped almond praline and cocoa nibs for crunch and layered with vanilla buttercream and dark chocolate ganache in the centers.

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

CLASSIC YELLOW

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

MATCHA

Vanilla cake layers with a delicious and thick green tea white chocolate layers in between. Matcha umami flavours are subtle and toned for balance with our vanilla italian meringue buttercream frosting.

RASPBERRY

Yellow cake spread with layers of raspberry filling and sandwiched between decadent fresh berry meringue buttercream frosting.

CARAMEL LATTE

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

STRAWBERRY LEMONADE

Yellow cake decked with creamy layers of strawberry buttercream and hints of lemon curd. This cake is tangy and pretty with pink cream alternating the yellow cake layers too!

EARL GREY MILK TEA

Vanilla cake layers with a lace of Earl Grey tea and tea infused buttercream in between each tier.