



Price List

Sweet Bites (minimum 12 per item)

Macarons	\$2.50 each
Cake pops (basic)	\$3.50
Cake pops (themed, flowers etc)	\$4.00 each (with ribbon bows additional 50c per pop)
Mini cupcakes buttercream	\$3.00 each (fondant \$3.50)
Regular cupcakes buttercream	\$4.00 each (fondant \$5.00)
Cookies	from \$3.50
Cookie pops	from \$4.00
Mini tarts	\$4.00 each
Wagon wheels	\$4.50 each
Profiteroles	\$3.50 each
Brownies (GF)	\$6.00 each

Dessert Jars from \$5.50 each

*can be made gluten free

Dessert Cakes

Serves 10-12	start from \$80
Serves 20-25	start from \$120

*can be made gluten free

Drizzle Cakes

Serves 10-12	start from \$120
Serves 15-20	start from \$160
Serves 25-30	start from \$200
Serves 35-40	start from \$220

Custom Cakes

Basic design one tier serves 20-25	start from \$230
3D designs serves 20-25	start from \$300

Semi Naked Cakes

One tier (20 serves) \$150 / \$200 with flowers
Two tiers (45 serves) \$280/ \$350 with flowers
Three tiers (feeding 90) \$420 / \$520 with flowers

Wedding Cakes

Pricing Varies with each cake. Here is a rough starting point

Two tiers 55-70 serves	start from \$500
Three tiers 65-90 serves	start from \$700
Four tiers 90-120 serves	start from \$900

Delivery and Setup .. Please contact for pricing

Cake Flavours

Chocolate
 White chocolate
 Marble white & dark chocolate
 Caramel
 White chocolate & raspberry
 Rainbow marble
 Rainbow layered
 Chiffon cake (light Sponge)
 Banana cake
 Lemon & lime
 Orange & poppy seed
 Chocolate almond (GF)
 Chocolate & white chocolate

All flavours can be made GF

Cake Fillings

Dark chocolate ganache
 Milk chocolate ganache
 White chocolate ganache
 Milk choc caramel ganache
 Raspberry ganache
 Coconut ganache
 Salted caramel ganache
 Nutella ganache
 Cherry ripe
 Choc mint
 Cookies & cream
 Vanilla bean Italian meringue buttercream
 Strawberry Italian meringue buttercream
 Raspberry Italian meringue buttercream

Dessert Jars

Chocolate mousse with mascarpone cream
 Strawberries & cream
 Strawberries & cream with Italian meringue
 Lemon meringue
 Salted caramel, vanilla bean brulee & chocolate cream
 Raspberry chiboust , chocolate almond torte
 Passionfruit curd , coconut & blueberries
 Apple crumble with vanilla bean cream patisserie
 Smores
 Capuccino
 Vanilla bean & raspberry pannacotta