

Price List



Sweet Bites (minimum 12 per item)

Macarons	\$3.00 each
Cake pops (basic)	\$3.50
Cake pops (themed, flowers etc)	\$4.50 each
Mini cupcakes buttercream	\$3.00 each
Regular cupcakes buttercream	\$4.00 each
Fondant cupcakes	\$4.00 each mini, \$5.50 reg
Mini drizzle cakes	\$7.00
Cookies	from \$3.50
Mini tarts	from \$4.00 each
Wagon wheels	\$4.50 each
Profiteroles	\$3.50 each
Brownies (GF)	\$6.00 each

Dessert Jars

**can be made gluten free*

Drizzle Cakes

Serves 10-12	start from \$140
Serves 15-20	start from \$170
Serves 25-30	start from \$210
Serves 35-40	start from \$240

Custom Cakes

20-25 serves	start from \$250
3D designs serves 20-25	start from \$350

Semi Naked Cakes

One tier (20 serves) \$160 / \$210 with flowers
Two tiers (45 serves) \$290/ \$370 with flowers
Three tiers (feeding 90) \$450 / \$550 with flowers

Fondant Wedding Cakes

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

Two tiers 55-70 serves	start from \$600
Three tiers 65-90 serves	start from \$800
Four tiers 90-120 serves	start from \$1000

Delivery and Setup .. Please contact for pricing

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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
Capuccino
Vanilla bean & raspberry pannacotta