

*Because
everyone
has a
Sweet Spot*



PRODUCT CATALOGUE



Crepes

- ♥ HAM CHEESE + TOMATO
- ♥ BERRY + RICOTTA
- ♥ BANANA + DARK CHOCOLATE
- PIES
- ♥ CHEESE + SPINACH TRIANGLE
- ♥ CHEESE TRIANGLE
- ♥ SWEET POTATO + CHICKEN
- ♥ BERRY STRAWBERRY + CURRY
- ♥ STRAWBERRY + MASCARPONE
- ♥ LEMON + RICOTTA
- ♥ CHOCOLATE + NUTELLA + CREAM
- ♥ CHOCOLATE + RICE KISKS









33 48 73

CAKE SIZES











The following guide indicates how many people a particular size cake can serve. Most cakes are available in the sizes shown. If you're after something more or would like some extra info, please contact us.

 x 10 people

ROUND CAKES

 8 INCH	12	
 10 INCH	18-20	
 12 INCH	25-30	
 14 INCH	40-50	

SQUARE CAKES

 10 INCH	20-25	
 12 INCH	40-45	
 14 INCH	65-70	
 3/4 SLAB	100-110	
 FULL SLAB	150	

CAKES FOR THAT

Special Occasion

From a flamboyant macaron tower
to a single tier creation,
we strive to provide your special occasion
with that perfect element of sweetness.

Whether it be a wedding, birthday,
anniversary, christening, or any other
celebration, we'll help bring your idea to life
for a truly memorable experience.

Please contact us to discuss your idea in detail.



WHOLE CAKES

Please note that most of the whole cakes are available in Individual dessert size.
Please check below each flavour for details.

Caramel Mousse

Hazelnut biscuit base, with layers of soft chocolate, sponge and caramel mousse.

* Available as Individual Cake

Chocolate Mousse

Layers of dark chocolate mousse and chocolate sponge, finished with chocolate ganache.

Raspberry Mousse

Layers of vanilla sponge and raspberry mousse, topped with fresh raspberries and raspberry glaze, wrapped in almond jaconde.

* Available as Individual Cake

Chocolate Mudcake

Rich and dense chocolate cake, filled in with dark Belgium chocolate ganache.

* Available as Individual Cake

Pear & Ricotta Tart

Sweet short pastry filled in with rich ricotta cream, finished with fresh sliced pear, cinnamon and toffee glaze.

* Available as Petit Fours & Tarts

Fruit Tart

Sweet short pastry filled with crème patisserie, topped with mixed fruit.

* Available as Petit Fours & Tarts

Strawberry Tart

Sweet short pastry filled with crème patisserie, topped with fresh strawberries.

* Available as Petit Fours & Tarts

Lemon Meringue Tart

Sweet biscuit base filled with a tangy lemon curd and finished with a soft italian meringue.

* Available as Petit Fours & Tarts

Mango & White Chocolate Torte

Layers of japonaise and mango & white chocolate mousse and mango jelly, finished with a mango glaze.

* Available as Individual Cake

Caramel Pear & Sticky Date Torte

Layers of sticky date, caramel mousse, pear and caramel sauce, encased in white chocolate.

* Available as Individual Cake

Fresh Cheesecake

Biscuit base with a cold set cheese cake topped with lemon, raspberry, chocolate or caramel.

* Available as Individual Cake

Baked Ricotta Cheesecake

A light cheesecake with a biscuit base, baked with fresh ricotta cheese.

* Available as Individual Cake

Millie-Feuille Basket

Layers of puff pastry and crème patisserie, topped with fresh cream, crushed puff pastry flakes and dusted with icing sugar.

* Available as Individual Cake (as a slice)

Japonaise

Layers of hazelnut meringue and hazelnut chocolate mousse.

* Available as Individual Cake

Pistachio & Panna Cotta

Layers of almond sponge, pistachio panna cotta and raspberry jelly.

* Available as Individual Cake

Choc Panna Cotta Delice

Hazelnut Feuilletine base with layers of chocolate mousse and vanilla bean panna cotta.

* Available as Individual Cake

St Honre

Layers of choux pastry, vanilla sponge and crème patisserie, topped with fresh cream and profiteroles.

Tiramisu

Layers of vanilla sponge brushed with coffee, filled with chocolate cream and topped with coffee mascarpone and cocoa.

* Available as Individual Cake

Monsoon

Layers of japonaise, Hazelnut Feuilletine and espresso mousse, wrapped in jaconde sponge, finished with a milk chocolate glaze.

* Available as Individual Cake

Caprioska

Short bread biscuit base with layers of lemon-lime mousse, lychee and vanilla sponge.

* Available as Individual Cake

Banoffie Pie

Sweet biscuit base brushed with caramel sauce, fresh cream, fresh bananas and topped with thick, caramel sauce.

* Available as Petit Fours & Tarts

Black Forest

Hazelnut biscuit base with a layer of soft chocolate, sponge and chocolate mousse, topped with glazed sour cherries and shaved dark chocolate.

* Available as Individual Cake

Continental Cake

Layers of vanilla sponge, brushed with a light sugar syrup and vanilla or chocolate crème patisserie and covered in fresh cream.

Humming Bird

Layers of moist carrot cake with pâté à bombe style cheese cake, finished with a pineapple glaze and walnut brittle.

* Available as Individual Cake



Pistachio Panna Cotta



Caprioska



Black Forrest



Strawberry Tart



Choc Panna Cotta Delice



Chocolate mudcake

INDIVIDUAL CAKES

If a particular flavour is not mentioned below, please check the Whole Cakes section.

Savarin

Brioche soaked in a passionfruit syrup, topped with fresh cream and seasonal fruit.

Pacoquinha GF CN

Dark chocolate cup filled with Brazilian peanut and salted caramel cheese filling, topped with peanut brittle.

Lemon Meringue Pie

Sweet biscuit base filled with a tangy lemon curd and finished with a soft Italian meringue.

Red Velvet

Red velvet sponge with layers of pâté à bombe style cheesecake, topped with fresh cream.

Risogalo (Rice Pudding)

A creamy, Greek style rice pudding.

Sour Cherry & Ricotta Strudel

Layers of puff pastry filled with sour cherries and a rich ricotta cream and finished with a soft toffee glaze.

Apple Strudel

Layers of puff pastry filled with apple and finished with a soft, toffee glaze.

Crème brûlée

Rich, vanilla bean custard with a 'burnt' sugar crust.

PETIT FOURS & TARTS

Petit Passionfruit Cheesecake

Sweet biscuit base with passion fruit cheese filling.

Petit Caramel Cheesecake

Sweet biscuit base, topped caramel cheesecake and finished with a choc caramel glaze.

Petit Pacoquinha GF CN

Dark chocolate cup filled with a Brazilian peanut candy and salted caramel cheese filling, topped with peanut brittle.

Chocolate Eclair

Choux pastry filled with fresh cream and dipped into dark couverture chocolate.

Caramel Eclair

Choux pastry filled with a fresh cream and dipped into a sweet hard toffee.

Toffee Profiterole CN

Choux pastry filled with crème patisserie and dipped into a sweet hard toffee and sprinkled with slivered almonds.

Chocolate Profiterole CN

Choux pastry filled with crème patisserie and covered with dark couverture chocolate.





Strawberry Tarts



Black Forest



Lemon Meringue Tart

TRADITIONAL DELICACIES & BISCUITS

Melomakarona V CN (Traditional Christmas biscuit)

Honey and walnut biscuit soaked in honey and sprinkled with crushed walnuts.

Paximathia V

Dry biscotti with a hint of aniseed, great with coffee.

Galaktoburiko AT

Layers of filo pastry filled in with semolina custard, covered with sweet syrup.

Koulouria

(Traditional Easter biscuit)

Plaited shortbread with a delicate orange flavour.

Loukoumi Biscuits

Sour cream pastry pillows filled with rose Turkish delight and dusted with icing sugar.

Kourambietes CN

Traditional Christmas shortbread with diced almonds and dusted with icing sugar.

Chocolate Kourambietes CN

Chocolate shortbread with diced almonds and dusted with icing sugar.

Amigthalota V CN

(Almond Swirls)

Soft almond meal biscuit.

Ergalavos GF CN

(Almond Horse Shoes)

Soft almond meal biscuit topped with almond flakes.

Baklava V CN AT

Layers of filo pastry with chopped almonds, soaked in a sweet syrup.

Baklava Roll V CN

Layers of filo pastry with chopped almonds, soaked in a sweet syrup.

Yiannina Baklava Rolls V CN

Filo pastry roll, with walnut and kataifi, soaked lightly in honey syrup.

Macarons GF CN

Almond meringue shell with various fillings.

Choc Hazelnut Biscuits GF CN

Soft hazelnut meal biscuit filled with chocolate ganache, dipped in dark chocolate and sprinkled with hazelnuts.

Viennese Fingers

Soft vanilla shortbread, filled with raspberry jam and dipped in dark chocolate.

ICE CREAMS

Tim Tam Ice Cream CN

Vanilla ice cream with chunks of tim tam, sandwiched between two macaron shells.

Tiramisu Ice Cream

Vanilla sponge base with Tiramisu ice cream topped with Italian meringue.

Coconut Ice Cream

Vanilla cake base with coconut flavoured ice cream, covered with toasted coconut.

Peppermint Ice Cream GF CN

Peppermint choc chip ice cream, sandwiched between two macaron shells.

Mango Ice Cream GF CN

Japonaise base with mango ice cream topped with a mango glaze.

Salted Caramel Ice Cream GF CN

Salted caramel and peanut ice cream sandwiched between two macaron shells, topped with caramel fudge sauce.

Honeycomb Ice Cream CN

Honeycomb ice cream, sandwiched between two macaron shells, topped with honey crumble.

Baklava Ice Cream CN

Vanilla ice cream with crushed baklava on a caramelized puff pastry base.

PassionFruit Ice Cream

Passionfruit ice cream on a vanilla sponge base, topped with a burnt, Italian meringue.

Black Forest Ice Cream

Chocolate sponge base with a cherry ice cream and chocolate glaze.

Hazelnut Ice Cream CN

Choc-hazelnut ice cream on a feuilletine base, topped with crushed hazelnuts.

Cookies & Cream Ice Cream CN

Vanilla ice cream with crushed oreos, sandwiched between two macaron shells.





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WHOLE CAKES

M \$62 L \$78

Mille-Feuille Basket \$60

Chocolate Plaque with Birthday message \$2

WHOLE TARTS

S \$40 L \$53

6-8 slices

10-12 slices

SPECIAL OCCASION CAKES

For a Croquembouche
or Macaron Tower:

Per Piece \$3.80 (Min 50 pieces)

INDIVIDUAL CAKES

Apple Strudel	\$8.5
Baked Ricotta Cheesecake	\$8.5
Black Forest	\$8.5
Caprioska	\$8.5
Caramel Mousse	\$8.5
Caramel Pear & Sticky Date Torte	\$8.5
Chocolate Mudcake	\$7.9
Choc Panna Cotta Delice	\$8.5

Crème Brûlée	\$7.4
Fresh Cheesecake	\$8.5
Humming Bird	\$8.5
Japonaise	\$8.5
Mango & White Choc Torte	\$8.5
Millie-Feuille	\$8.5
Monsoon	\$8.5
Pacoquinha	\$7.9

Pistachio & Panna Cotta	\$8.5
Raspberry Mousse	\$8.5
Red Velvet	\$8.5
Risogalo (Rice Pudding)	\$7
Sour Cherry & Ricotta Strudel	\$8.5
Tiramisu	\$8.5

PETIT FOURS & TARTS

Banoffie Pie	\$7.9
Caramel Eclair	\$6
Chocolate Eclair	\$6
Chocolate Profiterole	\$3.5
Fruit Tart	\$8.5

Lemon Meringue Tart	\$8.5
Pear & Ricotta Tart	\$8.5
Petit Caramel Cheesecake	\$3.5
Petit Lemon Meringue	\$3.5
Petit Pacoquinha	\$3.5

Petit Passionfruit Cheesecake	\$3.5
Petit Tiramisu	\$3.5
Strawberry Tart	\$8.5
Toffee Profiterole	\$3.5

TRADITIONAL DELICACIES & BISCUITS





All Biscuits	\$42 or \$3 each
Paximathia	\$42 or \$2 each
Koulouria	\$42 or \$2 each





Baklava	\$5.00 each /\$30 Tray
Galaktoboureko	\$7.90 each /\$30 Tray
Macarons	\$3.20 each

ICE CREAMS

Individual Ice Cream	\$7.90
Medium Ice Cream	\$45

CAKE SIZES

 8 INCH	Serves 12-15	\$62
 10 INCH	Serves 18-20	\$78
 12 INCH	Serves 25-30	\$110
 14 INCH	Serves 40-50	\$145

 10 INCH	Serves 20-25	\$100
 12 INCH	Serves 40-45	\$125
 14 INCH	Serves 65-70	\$165
 3/4 SLAB	Serves 100-110	\$210



Serves 140-150
\$280



THE
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PATISSERIE

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