

Icing: all cakes come filled with matching ganache or buttercream (other filling available on request), cakes are covered Fondant or Buttercream (gluten free, dairy free and vegan available). We generally only use Marzipan when requested on fruit cake.

Whilst we operate as a Peanut free kitchen at times we do use peanuts, tree nuts and other allergens. We do however take all precautions when using these items to ensure no cross contamination occurs.

Lighter Cakes

Vanilla
Chocolate
Caramel
Rainbow Swirl
Red Velvet
Confetti
Butter Layered Rainbow with ganache filling
Vanilla Raspberry
Banana
Gingerbread
Carrot cake
Zucchini & chocolate
Spiced Apple & Salted Caramel
Chocolate hazelnut
Almond & Orange
Lemon & Poppyseed
Lime, lemon & coconut

Chocolate Mud Cake

Dark Chocolate
Top deck
Chocolate & Caramel
Jaffa
Mocha
Raspberry & Dark Chocolate
Dark Cookies & Cream
Mint chocolate
Red velvet (other colours available)
Cherry & Dark Chocolate
Milo
Chocolate & Coconut

White Mud Cakes

White Chocolate
Caramel
Salted Caramel
Butterscotch
White Cookies & Cream
Honeycomb
Coconut & Lime
Citrus
Passionfruit & White Chocolate
Pina colada
Orange
Lemon
Latte
Gingerbread Latte
Orange and Poppyseed
Lemon and Poppyseed
Blueberry & White Chocolate
Banana
Cherry & white chocolate
Strawberry & white chocolate
Raspberry & white Chocolate

Mixed Mud flavours

Spiced Apple & Salted Caramel
Apple & cinnamon
Caramel & Butterscotch Swirl
Caramel, Butterscotch & White chocolate swirl
Citrus & Passionfruit White Chocolate
Caramel & Chocolate Swirl
Raspberry & Lime White Chocolate

Deluxe*

Red Skin
Caramilk
Layered Skittles cake filled with white chocolate ganache
Cointreau & Chocolate Mud
Baileys & Chocolate Mud
Frangelico & Chocolate Mud
Chocolate with coffee liquor
Cherry Chocolate with Kirsch & Cherry Buttercream Filling
Fruit Cake with Alcohol

Refrigerated Cakes

Naked, Semi naked or buttercream cake
Black Forest with Kirsch, Cherry & Cream Cheese Buttercream
Tiramisu
Banana Cake with Cream Cheese Frosting
Carrot Cake with Cream Cheese Frosting
Continental Cake
No bake Cookies & Cream cake

Gluten/Dairy/Lactose free

Standard

Vanilla
Chocolate
Butterscotch
Caramel

Mud

Chocolate
White chocolate
Jaffa
Passionfruit & White
Chocolate
Banana & White Chocolate
Raspberry & White
Chocolate
Banana
Raspberry & Dark Chocolate
Cherry & Coconut
Cherry & Chocolate

Vegan cakes

Chocolate
Vanilla
Lemon
Blueberry
Orange Poppyseed
Apple gingerbread

Paleo*

Gluten-free/Dairy-
free/Sugar free
Orange Almond
Almond Date & Walnut
Banana Coconut Almond
Fruit & Almond
Lemon & Cranberry
Chocolate Walnut Torte
Icings available – Coconut
or Chocolate Avocado

Baked Cheesecakes

Baked New York
Baked Caramel
Baked Oreo Crunch
Baked Passionfruit
Baked Mixed Berry
Baked Raspberry & White
Double Chocolate
Caramilk
Gaytime
Honeycomb

Fridge Cheesecake

Cookies & Cream
Mars Bars
Vanilla
Salted Caramel
Strawberry & Cream
Chocolate Mint
Chocolate ripple
Cream egg

Macrons

Vanilla
Raspberry
Passionfruit
Chocolate
Caramel
Salted caramel
Pistachio
Strawberry
Coffee
Mocha
Hot chocolate
Ginger bread