

grappa

CAKE MENU

Minimum 6 people

Minimum 3 business days' notice

Each cake is handcrafted, and as such, presentation may vary slightly,
reflecting the unique nature of each creation.

Please note, on occasion, our pastry team may prepare one cake for presentation and a second for service. This reflects the handcrafted nature of our desserts and the fixed size of our moulds, which limits the maximum size of each cake

Maximum capacities for presentation cake

Tiramisu & Pavlova - Up to 20 guests

Croquembouche & Madeleine Tower - Up to 35 guests

Our selection

TIRAMISU - \$12.50pp

Mascarpone cream layered with espresso soaked savoiardi biscuits

PAVLOVA ITALIANA - \$12.50pp

Meringue, creme, seasonal fruits

MADELEINE TOWER - \$15pp

Choose between a lemon or a brown butter madeleine

CROQUEMBOUCHE - \$15pp

Profiteroles filled with vanilla custard or chocolate custard

VINTAGE CAKE - \$15pp

Vanilla or chocolate sponge with vanilla or chocolate cream

CAKE BYO

Cakeage fee apply - \$5pp includes plating & service

You are most welcome to bring your own celebration cake.

We will take the utmost care with your cake, however we cannot accept responsibility for any damage. Please ensure all cakes are delivered with clear handling and storage instruction.