

## Baci Bella Cake

Dreamy flourless chocolate and hazelnut cake surrounds a centre of hazelnut nougat mousse and gianduja mousse. Finished with a collection of handmade Baci truffles.

Gluten free recipe



## Banana & Honey Cake

Moist banana honey cake filled with a neuchatel cream cheese frosting spiked through with a honey drizzle. Topped with banana chips, pecans and more drizzles of honey.



## Bugsys Carrot Cake

Spicy moist carrot cake made with loads of fresh grated carrot and filled with creamy neufchatel cheese frosting. Finished with lashings of frosting with a crunchy walnut wrap.



## Caramel & Macadamia Cheesecake

Our velvety baked cheesecake filled with gooey caramel and roasted macadamia nuts. Finished with swirl of caramel fudge and spiked with chunky homemade toffee spears. Baked in a butter shortbread crust.



## Choc Bounty Cake

A light chocolate cake filled with two layers of creamy vanilla coconut mousse and topped with handmade chocolate coconut bars. A truly exotic experience.



## Choc Jaffa Duet Cake

Our famous orange flourless baked together with our new recipe chocolate flourless cake. Filled with a chocolate orange buttercream ganache and finished with striking orange and decadent chocolate curls. Gluten free



## Chocolate Decadence Cake

An authentic Tennessee mud cake covered in soft chocolate ganache and topped with mountains of chocolate curls. This one has been a best seller for over 20 years!



## Chocolate Layer Cake

Our delicious flourless chocolate cake filled with caramel mocha ganache and finished simply with lashings of moreish milk chocolate ganache, with clustered almond throughout. Perfect for sharing. Gluten free



## Cookies n Cream Cake

A light and silky vanilla mousse filled with Oreo biscuit pieces and layered within fudgy chocolate cake, creates this classic cake favourite! Finished with creamy quenelles and Oreo crumble.



## Deliciously Honeycomb Caramel

Delicious caramel fudge cake filled with layers of decadent toffee and vanilla mousse. Finished with creamy butterscotch butter cream and topped with gooey caramel, chocolate, and praline toffee wedges.



## Heaven Sent Nougat Cake

Heavenly milk chocolate praline mousse layered with a delicate honey mousse creates a chocolate cake to die for! Finished with milk chocolate ganache and melt in the mouth chocolate shavings.



## Lemon Meringue

A mountainous cloud of marshmellowy Italian meringue baked onto our dreamy lemon curd base. Encased in pure butter shortbread, this is not your average meringue!



## Lemon Tart

You must try our Lemon Tart! Made with fresh lemon & cream, and finished simply with a brulee top & lemon tart glaze.



## Marz Attacks! Cake

Our Marz Attacks! cake is a chocolate overload. Super moist, fudgy chocolate cake with a malted chocolate filling and a layer of oozy caramel, just like the famous bar. Finished with dark chocolate ganache, caramel kisses, and chocolate swirls....



## Mixed Berry Cheesecake

Our rich baked cheesecake woven through with berry patisserie, topped with a forest blend of raspberries, blueberries, and cherries.





## New York Baked Cheesecake

Our baked cheesecake is based on the New York style recipe with lashings of pure cream and neufchatel cheese. It knocks the socks off New Yorkers themselves!



## Orange Clementine Cake

This moist, flourless cake is made with whole fresh oranges and ground almonds. Wrapped with white chocolate praline crumb and finished simply with candied orange and pistachios.

Gluten free



## Passionfruit White Choc Cheesecake

Rustic New York style baked cheesecake folded through with white chocolate and passionfruit. Topped with more drizzled passionfruit and white chocolate butter cream.



## Raspberry & White Choc Decadence

White chocolate mud cake layered with a raspberry swirl buttercream and topped with creamy white ganache, white chocolate curls and gorgeous little raspberry macarons.



## Sticky Date Pudding Cake

“Voted best sticky date in Melbourne!” Our delicious pudding is topped with a creamy caramel ganache, pistachios, and orange. Soaked with caramel syrup this moist cake is rich yet light.



## Tiramisu Cake

Delicious marsala mousse surrounding espresso soaked savoiardi biscuits, this classic dessert cake is wrapped in perfectly striped jaconde and finished with a tiramisu signature.



## Toblers Own Cheesecake

Creamy chocolate cheesecake spun through with honey and hazelnut praline. Topped with hazelnut praline chocolate peaks, toffee praline, and squiggles of chocolate ganache.



## Triple Chocolate Mousse Cake

Three layers of chocolate mousse made with pure cream in dreamy white, milk & dark chocolate. Encased in smooth chocolate ganache and finished with a trio of chocolate curls. Absolutely divine.



## Wildberry Bliss Cake

A gobblish creation of framboise mousse around layers of savoiardi soaked in berry syrup. Finsihed with toasted almond sides and topped with a bright berry fruit gel.

