



## Flavours

### Victoria's Vanilla Strawberry

Classic vanilla sponge layered with fresh strawberry purée and fluffy vanilla buttercream **\*Gf/Vg**

### Lovely Lemon Cake

A light lemon sponge layered with fresh lemon curd and lovely lemon buttercream **\*Gf**

### Double Chocolate

Delicious chocolate sponge layered with melt in your mouth chocolate buttercream **\*Gf/Vg**

*(Pairing Options: Hazelnut Praline Buttercream; Baileys Buttercream)*

### Cookies & Cream

Like a freshly baked chocolate chip cookie in the form of a yummy sponge. Classically paired with our silky vanilla buttercream **\*Gf/Vg**

### Cinnamon Apple & Caramel

A warming cinnamon sponge layered with handmade apple marmalade and dulce de leche (a decadent caramel) buttercream **\*Gf**

### Classic Red Velvet

Festive red sponge with a mild chocolate flavour layered with a classic cream cheese buttercream **\*Gf**

### Chocolate Vanilla Swirl Cake

The deliciousness of chocolate and vanilla combined with this swirly sponge cake **\*Gf/Vg**

*(Pairing Options: Chocolate Buttercream; Vanilla Buttercream)*

### Tropical Coconut Lime

Coconut sponge layered with tangy lime curd and coconut infused buttercream **\*Gf**

### Mocha Hazelnut

A sumptuous mocha flavoured hazelnut sponge layered with hazelnut praline buttercream **\*Gf**

*(Pairing Options: Chocolate Buttercream; Baileys Buttercream)*

### Rich Carrot Cake

A moist carrot cake full of flavour and layered with a classic cream cheese buttercream **\*Gf/Vg**

### Coffee Cake

A delicious coffee sponge soaked in espresso syrup, topped with coffee flavoured silky swiss meringue buttercream and a candied walnut crumb. **\*Gf**

*\*Gf denotes Gluten Free*

*Vg denotes Dairy Free / Vegan option*

*Please be advised all cakes are prepared in a premise that uses wheat, eggs, dairy, peanuts and nuts.*



CEREALS



EGGS



PEANUTS



MILK



NUTS



SESAME



SOYBEAN



LUPIN



CELERY



MUSTARD



SULPHITES



FISH



CRUSTACEAN