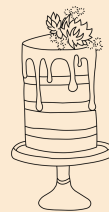
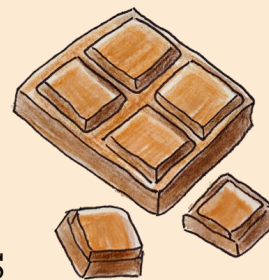
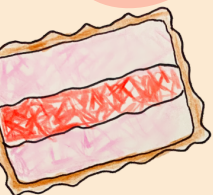


# Cake Menu



MIGNONE  
CAKES



## FILLING FLAVOURS

## FROSTING FLAVOURS

### CAKE FLAVOURS

Salted caramel sauce

Butterscotch sauce

Lemon curd

Chocolate ganache  
(white, milk or dark)

Raspberry coulis

Fruit jam

Spreads (Nutella, peanut  
butter, Biscoff)

Crushed biscuits

Crushed nuts

Crushed honeycomb

Toasted coconut

Chocolate  
(white, milk or dark)

Vanilla bean

Coffee

Mocha

Salted caramel

Cookies & cream

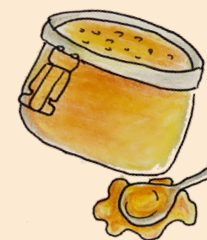
Cream cheese

Nutella

Raspberry

Peanut butter

Biscoff



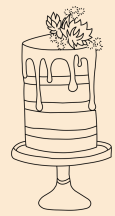
(VEGAN AND GF OPTIONS  
AVAILABLE FOR SOME  
FLAVOURS)

### ADD ONS

Popcorn, biscuits, nuts, candied citrus slices, fresh berries, honeycomb, chocolates, torched meringue, drip (chocolate, salted caramel, coloured), gold leaf, silver leaf, mini chocolate blocks, marshmallows, edible flowers, lollies, rainbow lollypops- pretty much whatever your heart desires!



# Cake Menu



**MIGNONE**  
CAKES

## CAKE SERVINGS GUIDE

### ONE TIER

#### 4 LAYERS OF CAKE



6" 10d/20c  
7" 15d/30c  
8" 20d/40c  
9" 25d/50c  
10" 30d/60c  
11" 35d/70c  
12" 40d/80c

### THREE TIER

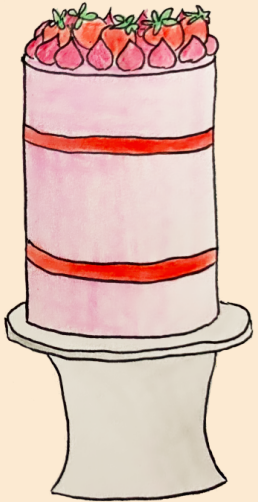
#### 12 LAYERS OF CAKE



4"+6"+8" 40d/80c  
5"+7"+9" 60d/120c  
6"+8"+10" 80d/160c  
7"+9"+11" 100d/200c  
8"+10"+12" 120d/240c

### EXTRA TALL ONE TIER

#### 6 LAYERS OF CAKE



6" 15d/30c  
7" 20d/40c  
8" 25d/50c

### FOUR TIER

#### 16 LAYERS OF CAKE



4"+6"+8"+10" 90d/180c  
5"+7"+9"+11" 120d/240c  
6"+8"+10"+12" 150d/300c

### TWO TIER

#### 8 LAYERS OF CAKE



4"+6" 20d/40c  
5"+7" 30d/60c  
6"+8" 40d/80c  
7"+9" 50d/100c  
8"+10" 60d/120c  
9"+11" 70d/140c  
10"+12" 80d/160c

### SERVING GUIDE

Dessert portions (d) This is a slightly bigger portion, best for when you are not serving other desserts

Coffee portions (c) This is a slightly smaller portion, which is great to complement other desserts being served