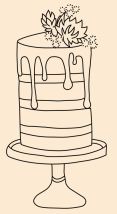
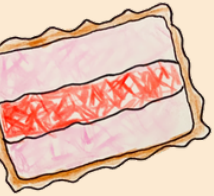
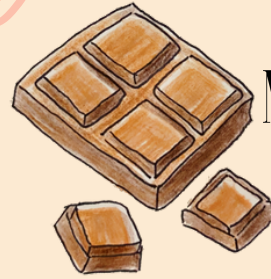


# Cake Menu



**MIGNONE**  
CAKES



## CAKE FLAVOURS

Vanilla butter cake

Chocolate buttermilk cake

White chocolate mud cake

Dark chocolate mud cake

Spice carrot cake

Sticky date cake

Coconut cake

(GF OPTIONS AVAILABLE FOR SOME  
FLAVOURS)

## FILLING FLAVOURS

Salted caramel sauce

Butterscotch sauce

Lemon curd

Passionfruit curd

Chocolate ganache

Raspberry coulis

Fruit jam

Spreads (Nutella,  
peanut butter, Biscoff)

Crushed biscuits

Crushed nuts



## 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



## CAKE SERVINGS GUIDE



### ONE TIER

4 LAYERS OF CAKE

6" 10d/20c

7" 15d/30c

8" 20d/40c

9" 25d/50c

10" 30d/60c



### EXTRA TALL ONE TIER

6 LAYERS OF CAKE

6" 15d/30c

7" 20d/40c

8" 25d/50c



### TWO TIER

8 LAYERS OF CAKE

4"+6" 15d/30c

5"+7" 20d/40c

6"+8" 30d/60c

7"+9" 40d/80c

8"+10" 50d/100c

9"+11" 60d/120c

10"+12" 70d/140c



### THREE TIER

12 LAYERS OF CAKE

4"+6"+8" 35d/70c

5"+7"+9" 45d/90c

6"+8"+10" 60d/120c

7"+9"+11" 75d/150c

8"+10"+12" 90d/180c

## SERVING GUIDE

Dessert portions (d) This is a slightly bigger portion, best for when the cake is the only dessert at the event

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

Strangely, the size of a cake coffee serving for a wedding is generally slightly smaller than a party cake serving, so keep this in mind when choosing your cake size.