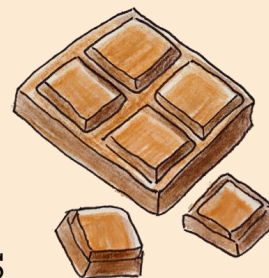
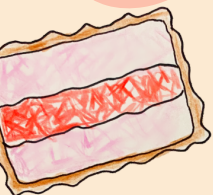


Cake Menu



MIGNONE
CAKES



CAKE FLAVOURS

Vanilla butter cake

Chocolate buttermilk
cake

White chocolate mud
cake

Dark chocolate mud cake

Carrot cake

Sticky date cake

Coconut cake

(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!



FILLING 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

FROSTING FLAVOURS

Chocolate
(white, milk or dark)

Vanilla bean

Coffee

Mocha

Salted caramel

Cookies & cream

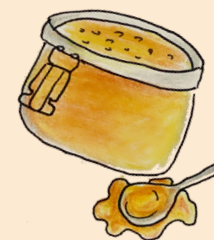
Cream cheese

Nutella

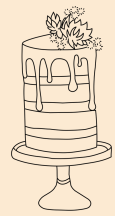
Raspberry

Peanut butter

Biscoff



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

THREE TIER

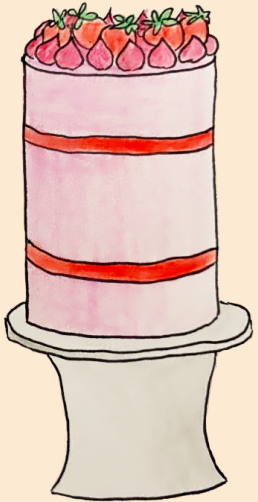
12 LAYERS OF CAKE



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

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" 65d/130c
5"+7"+9"+11" 80d/160c
6"+8"+10"+12" 100d/200c

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

SERVING GUIDE

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

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.