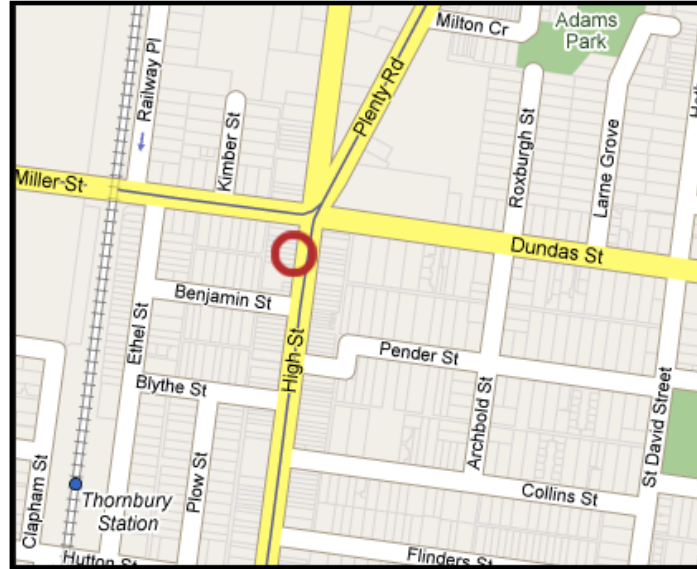


	10" Round (serves 10-12)	12" Round (Serves 16 - 18)	12" sq (serves 24-30)	14" sq (40-48)
Sponges with Jam & Cream	\$50	\$45	\$65	\$105
Sponges with Custard, Jam and Cream	\$40	\$55	\$80	\$125
Carrot	\$58	\$55	\$85	\$128
Sticky Date	\$58	\$55	\$85	\$128
Chocolate Mud	\$58	\$55	\$85	\$128
Home-style Choc/Buttercake	\$38	\$55	\$85	\$128
Cheesecakes / Black Forest	\$45	\$60	\$95	\$150
Flourless Orange / Flourless Choc	\$45	\$60	\$95	\$150
Chocolate Mousse / White Choc Mousse	\$48	\$75	\$108	\$160
Mars Bar / White Mud w/ raspberries	\$50	\$78	\$110	\$165
White Choc Mousse w/ Jelly Centre	\$55	\$85	\$130	\$180
White Choc & Coconut Mousse w/ Lime	\$55	\$85	\$130	\$180
Extra decorations : (Strawberries/Chocolate Work/Shiny Choc glaze)	\$12	\$15	\$15	\$17



Address:

915 High Street

Thornbury, 3071

T: (03) 9484 8288

F: (03) 9484 8299

E: enquiries@enni.com.au

Please Note: All prices are subject to change without notice.

E&OE

enni

Cake List

- ☞ Vegan/Gluten free cakes available, please enquire
- ☞ Please enquire about any special occasion cakes you require
- ☞ Wedding Cakes made to order
- ☞ We require 2 days notice on all orders

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Cakes

Carrot & Pineapple - Fruity carrot cake with a light cream cheese icing, topped with apricots, pumpkin seeds & poppy seeds.

Sticky Date - Light but moist sticky pudding with a butterscotch glaze, best served warm. Comes with extra Butterscotch sauce.

Chocolate Mud - Beautifully moist chocolate mud cake, topped with a rich chocolate ganache. Can be served warm as a pudding.

Baked Raspberry/Blueberry or Mixed Berry Cheesecake - Light

Vanilla cheesecake with your choice of berries and crumb base.

Flourless Orange - Gluten free, moist, orange & almond cake with an intense orange flavour.

Flourless Chocolate & Almond/ Hazelnut Cake - Moist chocolate cake made with either almonds or hazelnuts. Suitable for people with gluten intolerance. Iced with a rich chocolate ganache icing.

Mars Bar Cake - Rich Chocolate mousse with a Fudgy caramel centre on a flourless choc sponge coated in chocolate ganache and decorated with Mars bar chocolates.

Old Fashioned Buttercake - w/ light butter-cream icing

White Chocolate Mud w/ Raspberries - Finished with white ganache & Coconut shavings.

Black Forest Cake - Traditional German speciality, moist chocolate cake layered with fresh cream, a touch of brandy & sour cherries. Finished w/ fresh cream, dark chocolate shavings and cherries.

Home-style Chocolate - Old fashioned chocolate cake, simply decorated with chocolate icing.

Sponges - Vanilla sponge filled with your choice of :

Fresh Cream

Fresh Cream & Jam

Fresh Cream, Jam & Vanilla Custard

Finished with fresh cream; toasted coconut & strawberries.

Novelty & Numeral Cakes - Available in the following

flavours:

☞ Home-style Chocolate

☞ Flourless Orange

☞ Flourless Chocolate

☞ Chocolate Mud

☞ Carrot

☞ Buttercake, flavoured with a choice of lemon & poppy seed; orange or vanilla.

Single Numeral: Please Enquire

Double Numeral: Please Enquire

Mousse Cakes

Rich Chocolate Mousse Super rich & decadent chocolate mousse for the true chocoholic, wrapped in almond sponge.

White Chocolate & Jelly glaze Mousse Silky white chocolate mousse with a light sponge base. Choose from raspberry or Mango

White Chocolate & Raspberry Mousse White chocolate mousse on vanilla sponge with a raspberry jelly centre & raspberry glaze.

White Chocolate, Coconut & Lime Mousse Rich white chocolate mousse flavoured with coconut and a hint of fresh lime zest on a coconut sponge base, decorated with fresh cream, strawberries, lime & mango jelly glaze.

Roulades

Pavlova Roulade Light Meringue rolled with fresh cream, passion-fruit, strawberries & kiwi fruit, topped with toasted almonds.

Flourless Chocolate & strawberry/Raspberry Roulade Flourless chocolate sponge rolled with fresh cream and your choice of either Strawberries or Raspberries.

Tarts (Small serves 6-8) (Large serves 12-16)

Lemon Meringue Pie Tangy lemon curd in a crisp short crust pastry shell, topped with fluffy meringue. (Sml \$22 Lrg \$40)

Lemon/Passion-fruit Tart Zesty lemon or passion-fruit filling baked into a crisp short crust shell. (Lrg \$55)

Almond Frangipani with Fruit Almond cream filling baked into a short crust shell topped with poached seasonal fruit, glazed and finished with toasted flaked almonds. (Sml \$25 Lrg \$55)

Fresh Fruit Tart Fresh seasonal fruit arranged on a light vanilla custard filled pastry case. (Sml \$25 Lrg \$55)

Maple Syrup & Walnut Tart A Canadian classic, heavenly combination of walnuts and maple syrup baked in a crisp sweet pastry shell. Ideally served with whipped cream or ice cream. (Sml \$25 Lrg \$55)

Please enquire about Novelty Cakes

Cupcakes - Available in various flavours and designs. Please enquire. Priced from \$4.50 ea

4 tier cake stand available for hire.

Cake Plaques \$4.50

Raspberry & Custard Tart A delicious combination of custard and raspberries baked in a crisp chocolate sweet pastry shell. Ideally served with whipped cream. (Lrg \$55)

Custard Tart A traditional custard tart with a crisp sweet pastry shell, finished with a light nutmeg sprinkle. Ideally served with whipped cream. (Lrg \$55)



Croquembouche Profiterole balls filled with chocolate, vanilla or coffee custard and dipped in either caramel or chocolate (white or dark) and built into a cone shaped cake. (Minimum of 20 Balls of each flavour (we recommend 2 balls per serve) \$2.50 per ball

Roulades: 38cm serves 12

Chocolate roulade: \$50

Flourless chocolate sponge, rolled around a fresh cream & raspberry filling.

Pavlova roulade: \$40

Soft Meringue, rolled around a fresh cream, strawberry, kiwi fruit & passionfruit filling.

Family Quiche

☞ 8" (serves 6) \$24

☞ 10" (serves 10-12) \$48