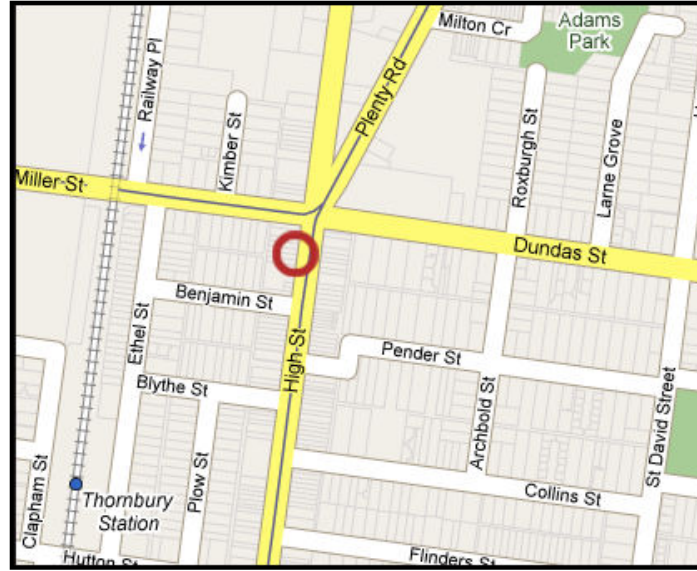


	10" Round (serves 10-12)	12" Round (Serves 16 - 18)	12"sq (serves 24-30)	14"sq (40-48)
Sponges with Jam & Cream	\$30	\$45	\$65	\$105
Sponges with Custard, Jam and Cream	\$40	\$55	\$80	\$125
Carrot ; Sticky Date ; Chocolate Mud	\$45	\$60	\$85	\$130
Cheesecakes; Black Forest	\$50	\$65	\$95	\$150
Flourless Orange ; Flourless Choc; Chocolate Mousse	\$55	\$85	\$110	\$165
White Choc & Coconut Mousse with Lime; Mars Bar; White Choc Mousse	\$60	\$90	\$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

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 and a deposit at the time of taking the order.

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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 Choc & Almond - Moist chocolate cake made with almonds. 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.

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.

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 finished with your choice of coloured buttercream and messag

☞ Flourless Orange

☞ Flourless Chocolate

☞ Chocolate Mud

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

Single Numeral: priced from \$105.00

Double Numeral: priced from \$210.00

Mousse Cakes

Rich Chocolate Mousse Super rich & decadent chocolate mousse for the true chocoholic.

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

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

Roulades 38cm serves 12

Pavlova Roulade Light Meringue rolled with fresh cream, passion-fruit, strawberries & kiwi fruit, topped with toasted almonds. **\$50.00**

Flourless Chocolate & strawberry/Raspberry Roulade Flourless chocolate sponge rolled with fresh cream and your choice of either Strawberries or Raspberries. **\$60.00**

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)

Cupcakes - Available in various flavours and designs. Please enquire. Priced from \$5.00 ea

4 tier cake stand available for hire.

Croquebouche 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



Family Quiche

☞ 8" (serves 6) **\$24**

☞ 10" (serves 10-12) **\$48**

Cake Plaques \$4.50