

CAKES MENU

CAKES

Carrot Cake

An old fashioned favourite. A rich and moist cake, full of carrot and toasted walnuts, covered with a traditional cream cheese frosting.

Caramen Fraise *

A ground pistachio sponge, with vanilla monte, strawberry compote and strawberry glaze.

Orange Almond Cake G/F

Gluten free goodness of almonds and pureed orange in a moist cake. Glazed with apricot jam.

Red Velvet Cake

A red buttermilk sponge with cream cheese frosting and roasted pecans.

New York Baked Cheesecake G/F (Plain or Chocolate)

A traditional baked cheesecake with a shortbread base.

Chocolate Silken Torte

Dark silken chocolate sponge layered with chocolate mousse and covered with chocolate ganache.

Profiterole Torte

Profiteroles dipped in chocolate ganache and filled with vanilla custard – a wonderful celebration cake.

Tiramisu

Made the traditional way with coffee soaked savoiardi biscuits and light and creamy mascarpone filling.

Mars Bar Cheesecake

Our most popular cheesecake with mars bar pieces and chocolate caramel explosions throughout.

Dacquoise G/F (no halves)

French white chocolate, almond and coconut infused meringue layered with blended cream cheese and yoghurt, white chocolate, and strawberries.



Manolas Brothers Delicatessen
5538 7603
catering@manolasbros.com.au
www.manolasbros.com.au

SLICES

Hazelnut Heaven G/F

A popular slice it consists of roast hazelnut couverture filling layered between a gluten free meringue. For fans of Ferrero Rocher.

Passionfruit Meringue G/F

An explosion of passionfruit flavour between coconut meringue, a lovely balance of fruit and texture of coconut. Gluten Free.

Mocca Ecstasy G/F

A fusion of Dutch cocoa and coffee filling resting in between layers of gluten free chocolate sponge and enveloped in chocolate ganache.

FLANS

Banoffee Pie

A shortbread base layered generously with caramel and bananas, topped with Chantilly and mascarpone cream.

Apple Crumble

All butter shortbread base with sliced apples and chunky crumble top. Sure to impress your guests.

Fresh Fruit Flan

A classic filling of Crème Pâtissière (rich thick custard) and fresh fruit.

Lemon Meringue

Freshly squeezed lemon curd topped with an Italian meringue.

SWEET BITES

Éclairs (Dble Chocolate or Salted Caramel)

Choux pastry, vanilla cream and dark chocolate.
\$6

Cannoli

Filled with candied sultanas folded through ricotta and drizzled with chocolate and roasted flaked almonds.
\$5.50

Lamingtons (Chocolate or Butterscotch & Caramel)

Layered ganache sponge bathed in warm ganache finished with long thread coconut.
\$5.50

Strawberry Tarts Shortbread based with hot chocolate and crème de patisserie filling topped with strawberries.

\$6.90

PRICING

Cakes

Whole cakes \$85/16-18 serves (28cm)

Halves \$50

Small \$45/8-10 serves (18cm)

Caramen Fraise Small \$55 Large \$100*

Slices

Large \$50/8-10 serves

Small \$30/4-5 serves

Flans

Whole \$55/12-16 serves (28cm)

Half \$30

Plaque

\$10 Chocolate disc with celebratory message included

G/F = Gluten Free

All cakes, flans, slices and sweet bites can be made to order all we need is 48 hours notice or drop in and choose from our selection in our cabinet window.

Join our foodie community:



@ManolasBrosDeli



@manolasbrosdeli



@ManolasBros