CHICHESTER RESTAURANTS

MR GRUBB @ OAKDENE

Fork N Flower @ GEELONG FLOWER FARM

MANOR SUITE Wine Bar

(03) 5255 1255

EVENTS@MCRESTGROUP.COM

FRESHLY BAKED & DELICIOUS

CELEBRATING A BIRTHDAY OR ANNIVERSARY?
WE CAN PROVIDE A CAKE FOR YOU TO CUT UP & SERVE YOURSELF AT THE TABLE.
WE REQUIRE A MINIMUM OF **3 DAYS NOTICE** FOR ALL CAKE ORDERS.

CAKE OPTIONS

$95
Up to 12 people

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$165
Up to 20 people

ADD: Fresh Cream & Berries
$5 per person

ADD: Personalised Chocolate Plaque $12

FOOD ALLERGIES

Please be aware that our kitchen is a working kitchen with gluten, dairy, eggs, fish, molluscs, lupins, peanuts, tree nuts, sesame, soy, & wheat etc.



LEMON CURD LAYER CAKE

A light, buttery lemon cake baked with fresh lemon zest. Layered with silky homemade lemon curd & iced with a smooth cream cheese frosting. Finished with dried rose petals.

Ingredients: *plain flour, sugar, baking powder, salt, butter, eggs, oil, milk, lemon juice, lemon zest, gelatine, cream cheese, dried rose petals.*

Contains: *wheat (gluten), milk & eggs. This cake contains gelatine & is not suitable for vegetarians.*

CHOCOLATE GANACHE CAKE

DAIRY FREE & VEGAN WITH GRANACHE REMOVED

A deeply rich, moist chocolate cake. Layered & covered with chocolate icing, topped with dark chocolate ganache, & finished with freeze-dried raspberries & dried rose petals.

Ingredients: *plain flour, cocoa, sugar, brown sugar, baking soda, salt, oil, water, vinegar, coffee, dark compound chocolate, butter, dairy-free margarine, icing sugar, raspberries, dried rose petals.*

Contains: *wheat (gluten) & milk. Dark compound chocolate may contain soy & milk.*





COFFEE TOFFEE CAKE

A soft, tender butter cake infused with rich coffee flavour. Layered & covered in a smooth whipped coffee icing, topped with homemade salted toffee caramel sauce, & finished with toasted flaked almonds.

Ingredients: *plain flour, sugar, caster sugar, brown sugar, baking powder, salt, butter, eggs, oil, milk, coffee powder, dairy-free margarine, icing sugar, cream, flaked almonds.*

Contains: *wheat (gluten), milk, eggs & tree nuts (almonds).*

BASQUE CHEESECAKE (GF)

LARGER SIZE NOT AVAILABLE

A Spanish-style burnt cheesecake, created in 1988 & also known as San Sebastian cheesecake. It is baked at a high temperature so the top caramelises into a deep bittersweet crust while the centre stays rich, creamy & just set.

Ingredients: *cream cheese, eggs, sugar, cream, cornflour, vanilla, blueberries, freeze-dried raspberries, seasonal fruit.*

Contains: *milk & eggs.*





RED VELVET CAKE

A classic moist & tender layer cake - soft, buttery & lightly cocoa-kissed, with a gentle buttermilk tang. Finished with layers of silky cream cheese frosting.

Ingredients: *plain flour, sugar, cocoa, bicarbonate soda, salt, butter, oil, water, milk, vinegar, eggs, red food colouring, cream cheese.*

Contains: *wheat (gluten), milk & eggs.*

CARROT CAKE (GF)

A moist, warmly spiced carrot cake made with gluten-free flour, cinnamon & a touch of fresh lemon zest. Layered & covered in a smooth cream cheese icing, then finished with walnuts, pumpkin seeds, dried rose petals & sprigs of fresh rosemary.

Ingredients: *gluten-free plain flour, brown sugar, eggs, oil, carrots, baking powder, bicarbonate soda, salt, cinnamon, lemon zest, cream cheese, pumpkin seeds, dried rose petals, rosemary, walnuts (optional).*

Contains: *eggs, milk & tree nuts (walnuts optional).*

