

M E N U

Plain & Simple Range

'A range of light, delicate, crowd-pleasing classics that will satisfy your guests'

VANILLA BEAN DREAM

Soft vanilla Cake layered with vanilla bean Swiss meringue buttercream. *-GF and V option*

VANILLA BEAN RASPBERRY

Soft vanilla cake layered with raspberry Swiss meringue buttercream and raspberry compote. *-GF and V option*

CITRUS ZING

Soft zesty lemon cake layered with vanilla Swiss meringue buttercream and citrus curd. *-GF and V option*

CHOCOLATE RASPBERRY

Rich chocolate cake layered with raspberry Swiss meringue buttercream and raspberry compote. *-GF and V option*

CHOCOLATE CARAMEL

Rich chocolate cake layered with vanilla bean Swiss meringue buttercream and salted caramel Drizzle. *-GF and V option*

Dietary Requirements and Food Allergies

There is a range of flavours that can be made Gluten Free and/or Vegan. You will see these options marked on the menu options above.

If you have only a handful of guests that require dietary requirements, we can offer small cakes to cater for them also.

If you require any dietary regiments or need us to know about any food allergies, please let us know in your enquiry form.

Flavour Bomb Range

'Let's turn things up a little and get those taste buds really tingling! This range is full of decadent flavour combos bound to make an impression. So heavenly, so memorable and just so darn good! Because we believe cake should not be boring'

CHUNKY CARROT

Chunky textures of carrot, walnut, coconut and tiny sweet currants. Perfectly spiced, layered with cream cheese frosting. A 10/10 classic! *-GF and V option*

PISTACHIO STRAWBERRY

A moist, soft pistachio cake layered with salty-sweet nutty pistachio Swiss meringue buttercream and strawberry compote. *-GF and V option*

DOUBLE CHOCOLATE

Honey-Belle's signature decadent, soft chocolate cake layered with a rich, silky chocolatey frosting. Sinfully delicious! *-GF and V option*

SNICKERS

Rich chocolate cake layered with peanut butter Swiss meringue buttercream, crunchy peanuts, and salted caramel. Sweet/salty/crunchy what more could you want! *-GF and V option*

TIRAMISU

Soft vanilla bean cake brushed with an espresso marsala syrup, layered with vanilla bean Swiss meringue buttercream, Dutch cocoa dust, and shaved milk chocolate. Our cake version on a classic Italian dessert!

STRAWBERRIES AND CREAM

Soft vanilla bean cake brushed with a fruity strawberry milk, layered with strawberry Swiss meringue buttercream and fresh strawberry slices. *-GF option*

COCONUT LIME PASSIONFRUIT

Soft coconut and lime cake layered with a fruity passionfruit Swiss meringue buttercream and toasted coconut, a tropical delight! *-GF and V option*

SPICED HONEY & MULBERRY

A moist spiced honey cake layered with vanilla bean Swiss meringue buttercream and house made mulberry jam. *-GF Option*

LEMON MACADAMIA CRUNCH

Soft vanilla cake layered with vanilla bean Swiss meringue buttercream, lemon curd, caramelised white chocolate bits and roasted macadamias. *-GF option*

STICKY DATE EARL GREY

Rich, soft, dark toffee date cake brushed with an earl grey syrup layered with vanilla Swiss meringue buttercream and salted caramel. *GF option*