

Zuccherati - Sugar rolled doughnut pastry filled with vanilla custard. A Roman specialty!

Tiramisu Slice - Traditional Tiramisu slice - perfect for catering.

Strudel - Classic strudel slices with Apple or Cherry & Cheese in the Austrian tradition.

Strawberry Tart - Tartlet shell filled with vanilla custard and topped with fresh strawberries. Available in mini or pie size.

Sfogliatelle - Layers of flaky pastry shell encase ricotta with hints of cinnamon and citrus peel. A Neapolitan classic!

Rum Baba - A plain yet rich dough soaking up a delicious rum based syrup. Also available in bite size minis, these come with or without custard. Though French in origin, the Baba was brought to Naples in the 1800s where it evolved to become a world renowned delicacy.

Portuguese Tart - A classic Portuguese style egg tart with a dense and rich custard

Pecan Tart - Shortbread tartlet filled with toasted pecans and surrounded with caramel sauce. Available in mini or pie size.

Panzerotti - A doughnut like folded pastry, this Calabrese specialty is rolled in sugar and filled with a delicate cinnamon ricotta.

Mud Square - A complete mini version of our chocolate mudcake, this is perfect for two to share.

Mud Slice – Our mud cake in a perfect catering slice.

Mud Cup Cake - A choc-top cupcake made with chocolate or white chocolate sponge. A choc-top cupcake made with chocolate or white chocolate sponge.

Fruit Tart - Tartlet shell filled with vanilla custard and topped with mixed fresh fruit. Available in mini or pie size.

Friands - A traditional french style almond meal Friand. Naturally gluten free, these are available in Blueberry, Lemon, Raspberry or plain almond.

Eclair (Iced Chocolate or Coffee) - Chocolate or Coffee custard in a traditional light choux pastry shell with an iced top.

Eclair – (Fresh Cream) - Fresh cream filled choux pastry finished with a delicious chocolate top

Custard Tart - The classic wobbly custard tart with a hint of nutmeg on a short bread base.

Croissants – Classic butter croissants

Citron Tart - Tartlet shell filled with a light and zesty lemon curd custard. Available in mini or pie size.

Chocolate and Hazelnut slice - Chocolate and vanilla sponge, sandwiched and topped with hazelnut buttercream - perfect for catering!

Choc Mousse & Pannacotta cups - Rich and Creamy mousse in either chocolate or cream-caramel pannacotta and served in individual cups

Choc Fudge Slice - Chocolate sponge with a mix of chocolate buttercream and ganache in a perfect catering slice

Cheesecake Cups - Chilled cheesecake on a shortbread base served in individual cups. Available in Strawberry or Lemon

Carrot Slice - Traditional carrot cake slice with a cream cheese & buttercream frosting

Cannoncini - Puff pastry cones filled with vanilla or chocolate custard and finished with a touch of almond flakes

Cannoli - A crunchy pastry tube and traditionally filled with our famous ricotta. In large or mini sizes, our Cannoli are

also available with Chocolate, Vanilla, Hazelnut or Pistachio custard.

Bigne - Traditional French Choux pastry balls filled with vanilla or chocolate custard. Available in large or mini sizes.

Bigne – Iced top - Traditional French Choux pastry balls. Available in choc-dipped top with Chocolate custard, or caramel-dipped top with vanilla custard filling.

Banana Caramel tart - A classic Banoffee - Tartlet base filled with caramel and fresh banana, topped with fresh cream and a light sprinkling of chocolate. Available in pie size or mini.

Baked Ricotta tart - Individual baked ricotta tarts - available in pie or mini sizes.

Apple crumble - Diced apple tartlets baked with a delicious crumble top - Available in pie and mini sizes.

Almond Tart - Our signature almond mix tartlet, topped with sliced almonds.