



Celebration

♦ CAKE GUIDE

We try to make the process of ordering a custom celebration/wedding cake as simple as possible

1. *Select your Design*

Do you have a specific design in mind?

Providing us with an image(s) is very helpful with the process of designing your cake.

Alternatively, we can source an image for you, or you can simply choose a design from our collection in the café or our website/Instagram page.

2. *Select your Serves*

Our sizing guide overleaf helps determine the size of the cake suitable for your number of guests. We offer both coffee and dessert sized portions.

Dessert Serves

When this is your main dessert and you require generous portions

Coffee serves

When this is only one of the desserts on offer so you may require smaller portions.

3. *Select your Flavour*

We have a range of flavours (*noted overleaf*). Depending on the style of cake, we can make a different flavour for each cake tier, offering your guests some variety. We can also accommodate most dietary restrictions/allergies.

If there is a specific flavour you love that isn't included below, feel free to reach out to our team – our chefs will be more than happy to discuss alternative options.

Cake

SIZING GUIDE

Our most popular cake flavours

Chocolate Mud Cake

A decadent chocolate cake made with fine Belgian chocolate, vanilla and a hint of rum

Raspberry White Chocolate Cake

A Moist raspberry butter cake layered with raspberry and white chocolate ganache with raspberry coulis

Vanilla or Chocolate Butter Cake

A luscious, European style butter cake layered with vanilla or chocolate buttercream

Red Velvet Cake

Moist red velvet cake filled with a smooth vanilla cream cheese frosting

Cookies and Cream Cake

Chocolate cake layered with a cookies and cream buttercream and gooey caramel

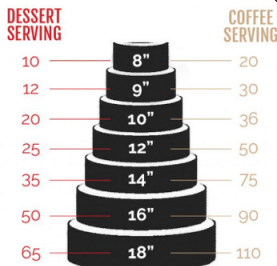
Carrot Cake*

Spiced carrot cake with hints of orange and cardamom filled with a smooth vanilla cream cheese frosting

Lemon Butter Cake

A Moist lemon butter cake layered with lemon curd and vanilla buttercream

Round Cakes



Strawberry Sponge Cake*

Vanilla sponge cake layered with fresh cream and strawberries

Lemon Sponge Cake*

Vanilla sponge cake layered with fresh cream and lemon curd

Chocolate and Almond Brownie GF

A decadent chocolate brownie made with ground almonds, couverture chocolate and a hint of brandy

Blueberry and Coconut Cake GF/DF

Almond and coconut cake with hints of orange baked with fresh blueberries and filled with dairy free coconut ganache. *Vegan option available*

Mille Foglie

One of our signatures. Flaky French style puff pastry filled with vanilla crema pasticcera and raspberry compote

Chocolate Mousse Cake*

Chocolate sponge cake layered with a velvety couverture chocolate mousse

Square Cakes



Croquembouche

Profiteroles filled with vanilla and/or chocolate crème pâtissier and stacked in a tower with toffee or chocolate

Continental Cake*

Traditional Italian style, with layers of vanilla sponge alternating with chocolate and vanilla crema pasticcera and Liquore Strega

Black Forest Cake

Chocolate sponge soaked with kirsch liquor filled with fresh cream and sour cherries.

** These cake flavours are only suitable for certain styles*

Delivery available for a fee for large celebration cakes/wedding cakes to most Metropolitan Melbourne venues

We simply require a 50% deposit on all cake orders, with the full amount to be paid upon collection or 1 week prior to delivery

Melà Patisserie

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