

Zouki

Cake Menu 2024



Apple Crumble



A traditional recipe with historic origins consisting of diced apple mixture with cinnamon and spices. Baked in a buttery shortbread base and topped with a generous amount of almond crumble mix.

Baci Cake



Layers of Crushed California Walnuts and smooth chocolate mousse encased in our finest chocolate ganache, and embellished with a rim of our special hazelnut Baci Balls. A mouth watering chocolate hazelnut cake!

Baileys



A mixture of white milky chocolate with a hint of butterscotch, enriched with fresh grounded coffee. It is baked to perfection in a golden biscuit crumbed base, garnished with dark and white chocolate shards.

Black Forest



A harmonious combination of layers of vanilla mousse, kirsch flavoured cream, mud cake, and sour cherries. Finished with silky smooth swirls of mousse, chocolate and maraschino cherries.

Carrot Cake



Layers of moist carrot cake, layered and masked with cream cheese, topped with a medley of mixed dried fruits and surrounded by Californian Walnuts.

Cherry Ripe



Chocolate mud-cake with infused with blended cherry, topped with chocolate shavings and mocha mousse. One of the classic cake you must have.

Coconut Bliss



A beautiful chocolate sponge layered cake, filled with coconut flavoured mousse, garnished with dark chocolate and decorated with rings of chocolate balls.

Cookies & Cream



A smooth and creamy white chocolate cheesecake, filled with chocolate cookies on a crunchy chocolate biscuit base, finished with alternating domes of vanilla and chocolate mousse.

Day & Night Mousse



A dual combination of vanilla and chocolate mousse enclosed in a chocolate mud cake, decorated with a beautiful marble swirl of milk and white chocolate, makes a dreamy dessert that always pleases.

Fruit Tart



A must-have refreshing treat. Smooth cream custard encased in golden brown shortbread and topped with a colourful arrangement of fresh seasonal fruits.

Honeycomb Crunch



Layers of Velvety chocolate, caramel cheesecake and chocolate mud on a biscuit crumbed base, topped with mousse, decorated with chocolate shards and chocolate honeycomb. Absolute crunchiness!

Italian Raspberry Tart



A tangy lemon curd tart, topped with generous amounts of glazed raspberries and surrounded by luscious peaks of golden brown meringue.

Lemon Meringue



Top seller! A crusty shortbread base filled with delicious lemon curd, then decorated with peaks of golden torched Italian meringue.

Lemon Tart



Tangy Lemon curd fills a golden shortbread base, finished with a perfectly torched swirl and border of icing sugar.

Maltezer Cake



A pleasing amalgamation of layers of mud cake and malted mousse, decorated with Maltezer balls, chocolate shards and dusting of icing sugar so that, "Nothing pleases like Maltezers"

Marz Bar Cake



A moist chocolate mud, filled with generous amounts of chocolate mousse and caramel, covered with wavers of chocolate ganache and surrounded by chocolate curls. A real crowd pleaser!

Mountain Mousse



Mountains of salivating chocolate mousse, covered in silky smooth ganache, topped with scoops of vanilla and chocolate mousse balls that will make you give in to temptation!

New York Cheesecake



A moist traditional New York style baked cheesecake, encased in a golden shortbread base and dusted with snow sugar. A classic and simple dessert that you can enrich with your fresh house-made fruit coulis.

Strawberry Cheesecake



For strawberry lovers! Your favourite fresh strawberries cut into fine slices and set within soft jelly. A beautiful fruity baked cheesecake in house.

Tim Tam Cake



Caramelized white chocolate cheesecake, baked in a crunchy chocolate biscuit base, topped with smooth decadent chocolate mousse, finished off with swirls of white and dark chocolate pieces and Tim Tam biscuits.

White Chocolate Mud Cake



An enticing rich temptation for all white chocolate lovers. A moist sponge cake, layered with a smooth orange flavoured cream cheese, finished with high quality crunchy white chocolate pieces.

Wildberry Cheesecake



The contrast of juice tangy forest berries with the sweetness of this smooth and classic baked cheesecake.

8" Cake:
\$69.00

10" Cake:
\$89.00

12" Cake:
\$110.00

Serves 8-10
people

Serves 10-16
people

Serves 20-22
people