

# 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

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Serves 8-10  
people

Serves 10-16  
people

Serves 20-22  
people