



Office cakes, muffins & slices



Office Cakes prides itself on supplying high quality fresh cakes, muffins and slices made using premium ingredients, at an affordable price. Our cakes are lovingly made using the finest local ingredients available, by our passionate and experienced team of bakers. Our team is passionate about creating a variety of delicious cakes to suit all tastes, and know that the finest cakes come from using the finest, freshest premium local ingredients.

Please note:

- All cakes may contain traces of nuts and all flourless cakes may contain traces of gluten.
- Delivery cost: Office Fruit Group Customers waived when delivered with your fruit or milk. A \$10.00 delivery fee will be charged when delivered outside your normal delivery day or for non customers.
- Credit card payment upon ordering or on account if existing customer.
- All orders must be in prior to 12pm the last business day before delivery.

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Medium or Large



Size Guide

Medium (9-10"): 15 Dessert or 30 Coffee Portions Large (11-12"): 20 Dessert or 40 Coffee Portions



Apple Crumble Tart

Vanilla pastry tart filled with cinnamon flavoured apples and topped with an almond streusel.



Medium or Large

Baileys Cheesecake

Baked coffee flavoured cheesecake topped with coffee cream cheese and white and dark chocolate shards and roses.



Baked Berry Cheesecake

Whole Dessert Cakes

Classic baked cheesecake topped with glazed mixed berries.



Baked New York Cheesecake

Classic American style baked cheesecake dusted with snow sugar.



Apple Pie Gourmet Tart

Vanilla pastry tart filled with cinnamon flavoured apples and topped with a thick lattice crust.



Apple Blueberry Pie

Vanilla pastry tart filled with apples and blueberries. Topped with a lattice pastry.



Apple Cherry Pie

Vanilla pastry tart filled with sour cherries and apples. Topped with rustic, hand cut strips of sugar crusted pastry.



Banana Caramel Pie

Vanilla pastry tart filled with banana mousse and caramel. Topped with meringue, caramel drizzle, banana chips and coconut.











Medium or Large



Black Forest Cake

Layers of chocolate cake, fresh cream and cherries. Topped with chocolate curls.



Caramel Trio Mousse

Chocolate cake with layers of white chocolate, chocolate and caramel mousse.



06

Carrot & Orange

Carrot cake layered with cream cheese and topped with walnuts and dried fruits.



Whole Dessert Cakes

Medium or Large



Chocolate Coconut Truffle

Layers of chocolate cake and coconut cream filling with marbled ganache.



Chocolate Mint Ripple

Spearmint flavoured ripple cake smothered with chocolate ganache and topped with green and dark chocolate shards.



07

Chocolate Mountain Mousse

Chocolate cake piled with chocolate mousse and scoops of ganache and mousse.



Chocolate & Caramel Mousse Cake

Chocolate cake layered with chocolate mousse and caramel fudge.
Smothered with ganache and chocolate gratings.



Choc Cherry

Layers of chocolate cake, cherries and coconut. Smothered with chocolate ganache & choc curls.



Chocolate Mud Cake

Delicious chocolate mud cake smothered with rich chocolate ganache.



Chocolate Ripple Cake

Cookies and cream style chocolate cake with chocolate ripple cookies. Decorated with white and dark chocolate shards.



Cookies and Cream Cheesecake

Baked cookies and cream cheesecake topped with chocolate mousse.











Medium or Large



Death by Chocolate

Rich, moist chocolate cake layered with chocolate ganache and topped with chocolate heart biscuits.



Gluten Free Chocolate Hazelnut

Chocolate cake covered with choc ganache, choc curls and roasted hazelnuts.



80

Gluten Free Orange & Almond

Orange cake flavoured with almond meal and topped with glazed oranges slices.



Lemon Curd Tart

Vanilla pastry tart filled with a zesty lemon curd and swirled with caramelised sugar.



Lemon Lime & Pear Tart

Vanilla pastry tart filled with lemon and lime curd and topped with caramelised pear slices.



09

Lemon Meringue Pie

Vanilla pastry tart filled with lemon curd and topped with peaks of torched Italian meringue.



Honey Tobe Cheesecake

Cold set milk chocolate and honey cheesecake swirled with chocolate and decorated with chocolate cigar curls.



Honeycomb Crunch Cheesecake

Baked chocolate cheesecake flavoured with choc honeycomb, ganache drizzle and toffee shards.



II Baci Cake

Layers of chocolate cake, chocolate mousse and hazelnut meringue. Smothered with chocolate ganache and decorated with hand made baci balls.



Maple Pecan Pie

Vanilla pastry tart filled with maple syrup and pecans. Dusted with a sprinkling of snow sugar.



Orange & Pistachio Brulee

Vanilla pastry tart filled with orange curd and pistachio filling.
Topped with a crust of caramelized sugar, toffee shards and pistachios.





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Medium or Large



Raspberry Lime Tart

Chocolate shortcrust pastry shell filled with a zesty lime curd and topped with juicy red raspberries and torched Italian meringue.



Raspberry White Choc Cheesecake

White chocolate baked cheesecake swirled with raspberries and topped with almond chocolate shards.



10

Salted Caramel Cheesecake

Layers of vanilla sponge and raspberry mousse. Topped with pink meringue and coconut flakes.



Whole Dessert Cakes

Medium or Large



Tim Tam Cheesecake

Chocolate shortcrust shell filled with a white chocolate and caramel cheesecake. Topped with mouth watering mousse & jagged chocolate shards.



Tiramisu Cake

Layers of coffee soaked sponge finger biscuits and cream cheese.

Dusted with cocoa.



Sticky Date

Cold set salted caramel cheesecake topped with pecan crusted chocolate feathers.

Customised Chocolate Name Plaque

Include a name or message plaque for your cake.

Normal plaque: Up to 5 words.

Large banner plaque: Up to 8 words.









11



Cupcakes

(PACK OF 6)



Cookies & Cream

Vanilla cupcakes topped with cookies and cream frosting.



Rainbow

Vanilla cupcakes topped with rainbow coloured buttercream.



12

Red Velvet

Red velvet cupcakes topped with cream cheese frosting and drizzled with dark chocolate.



Friands

(PACK OF 6)



Gluten Free Regular Friand Apricot & Almond

PACK OF 6.



Gluten Free Regular Friand Pear & Hazelnut

PACK OF 6.



13

Gluten Free Regular Friand Raspberry & Pistachio

PACK OF 6.



Rocky Road

Chocolate cupcakes topped with ganache, pecans and mini marshmallows.



White Chocolate

Vanilla cupcakes topped with buttercream and mini white chocolate chips.









14





Jumbo Apple Cinnamon

Flavoured with farmhouse apples and cinnamon.



Jumbo Blueberry

Flavoured with juicy blueberries.



Jumbo Cherry Berry

Flavoured with raspberries, blueberries and sour cherries.



Muffins

(PACK OF 6



Jumbo Raspberry White Choc Coconut

Flavoured with raspberries, white choc chips and coconut flakes. PACK OF 6.



Jumbo Double Chocolate

Chocolate muffin dotted with choc chips.



Jumbo Gluten Free Cherry Berry

Flavoured with raspberries, blueberries and sour cherries.



Jumbo Gluten Free Double Chocolate

Chocolate muffins with choc chips.













Medium Individual Squares

7cm (PACK OF 6)



Banoffee Pie

Vanilla pastry tart filled with banana mousse and topped with cream, caramel, chocolate and banana chips.



Choc Hazelnut S'mores

Vanilla pastry tart filled with chocolate hazelnut praline, chocolate mousse, ganache and choc-dipped marshmallows.



16

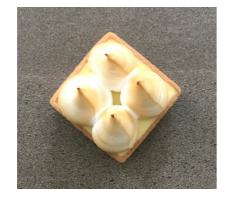
Choc Hazelnut Praline

Chocolate pastry tart filled with chocolate hazelnut praline and chocolate mousse. Finished with white chocolate swirls.



Lemon Curd

Vanilla pastry tart filled with a zesty lemon curd and topped with caramelised sugar.



Lemon Meringue

Vanilla pastry tart filled with lemon curd and topped with peaks of torched Italian meringue.



Passionfruit

Vanilla pastry tart filled with a passionfruit curd and topped with a passion glaze.



Medium Individual Squares

7cm (PACK OF 6)



Peanut Butter Pie

Chocolate pastry tart filled with peanut butter cheesecake and topped with chocolate ganache, Reese's Peanut Butter Cups and crushed peanuts.



Pistachio Mousse

Chocolate pastry tart filled with pistachio mousse. Splashed with chocolate ganache and a sprinkling of crushed pistachios.



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Raspberry Lime

Chocolate pastry tart filled with lime curd and topped with a raspberry glaze and torched Italian meringue.



Salted Caramel

Vanilla pastry tart filled with sweet caramel and salty caramel ganache. Topped with chocolate and cocoa dusting.



Strawberry Mousse

Vanilla pastry tart filled with a berry patisserie filling and topped with strawberry mousse.

Drizzled with a swirl of chocolate.



Vovo Voom

Based on the iconic Australian biscuit. Vanilla pastry tart filled with raspberry jam, berry mousse and topped with pink marshmallow.











Large Individuals

3.5" (PACK OF 6)



Apple Cinnamon Crumble Cake

Cinnamon flavoured cake filled with apple pie filling. Topped with cream cheese and crumble.



Apple Crumble Tart

Vanilla pastry tart filled with cinnamon flavoured apples and topped with an almond streusel.



Baked Berry Cheesecake

Baked berry cheesecake topped with a forest berry glaze.



Large Individuals

3.5" (PACK OF 6)



Chocolate Volcano

Chocolate cake cored and filled with chocolate ganache. Serve warm.



Cookies & Cream Cheesecake

Baked cookies and cream cheesecake topped with mousse, ganache and an Oreo cookie.



Crème Brulee

Untorched crème brulee infused with real vanilla beans in a foil dish. Just sprinkle with sugar and torch for a delicious caramelised crust.



Baked New York Cheesecake

American style baked cheesecake topped with cream chesse frosting.



Caramel Brownie Layer Cake

Layers of chocolate cake, caramel fudge and chocolate mousse. Topped with curls and dusted with snow sugar.



Caramel Volcano

Caramel cake cored and filled with salted caramel ganache. Serve warm.



Gluten Free Carrot Cake

Moist carrot cake flavoured with almond meal and topped with cream cheese frosting.



Gluten Free Chocolate Cake

Chocolate cake topped with rich chocolatey ganache and a chocolate daisy.



Gluten Free Neopolitan Mousse Cup

Layers of chocolate, strawberry and white chocolate mousse in a dessert cup topped with strawberry curls.











Large Individuals

3.5" (PACK OF 6)



Gluten Free Orange Almond Cake

Orange and almond cake topped with cream cheese frosting and glazed orange slices.

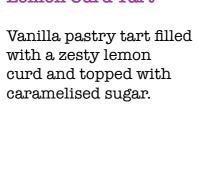


Lemon Curd Tart



Lemon Meringue

Vanilla pastry tart filled with a zesty lemon curd and topped with torched Italian meringue.





Malteezer Mousse Cup

Layers of chocolate malt flavoured mousse and chocolate cake in a dessert cup. Topped with ganache and caramel curls.



Passionfruit Tart

Vanilla pastry tart filled with a passionfruit curd and topped with a passion glaze.



Peanut Butter Volcano

Chocolate cake cored and filled with a peanut butter ganache. Serve warm.



Large Individuals

3.5" (PACK OF 6)



Raspberry Lime Tart

Chocolate pastry tart filled with lime curd and topped with a raspberry glaze and piped meringue.



Red Velvet Cake

Red velvet cake topped with a bright red coloured cream cheese frosting.



Red Velvet Cheesecake Tart

Chocolate pastry tart filled with baked red velvet cheesecake. Topped with chocolate ganache and freeze dried raspberries.



Sticky Date Cake

Steamed date pudding topped with a sweet and sticky butterscotch sauce. Best served warm.



Tim Tam Cheesecake

Baked white choc and caramel cheesecake topped with chocolate mousse, ganache and tim tams.



Tiramisu Dessert Cup

Layers of coffee soaked sponge finger biscuits and cream cheese in a dessert cup. Topped with a mocha coffee bean and a dusting of cocoa.









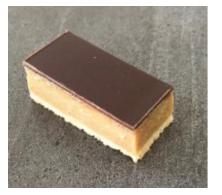
Petit Fours

(PACK OF 16)



Slices

(PACK OF 12)



Caramel

Shortbread base topped with a layer of sweet and sticky caramel and chocolate.



Chocolate Brownie

Classic American style brownie dusted with snow sugar.



22

Gluten Free Chocolate Fudge Brownie

Deliciously moist chocolate brownie smothered with ganache.



Petit Apple Crumble Tart

Classic American style brownie dusted with snow sugar.



Petit Choc Mousse Tart

Pastry tart filled with chocolate mousse and drizzled with white and dark chocolate.



23

Petit Eclair Choc Custard

Éclair filled with chocolate custard and dipped in dark chocolate with chocolate drizzle.



Gluten Free Salted Caramel Brownie

Chocolate and salted caramel brownie.



Hedgehog

A chocolatey slice made from coconut and biscuit chunks topped with toasted flaked almonds.



Lemon Coconut

Zesty lemon and coconut slice topped with flakes of toasted coconut.



Petit Eclair Latte

Éclair filled with a coffee flavoured custard. Dipped in marbled chocolate.



Petit Eclair Pistachio

Éclair filled with pistachio mousse and dipped in white chocolate. Sprinkled with crushed pistachios.



Petit Eclair Vanilla Custard

Éclair filled with vanilla custard and dipped in dark chocolate. Drizzled with white chocolate.













Petit Lemon Meringue

Pastry tart filled with lemon curd and topped with torched meringue.



Petit Passionfruit Tart

Pastry tart filled with passionfruit curd and topped with a passion glaze.



Petit Pistachio Tart

Pastry tart filled with pistachio mousse and sprinkled with crushed hazelnuts.





Petit Profiterole

Profiterole filled with vanilla custard and dipped in dark chocolate. Drizzled with white chocolate.



Petit Tiramisu Tart

Pastry tart filled with coffee soaked sponge finger biscuits and cream cheese. Dusted with cocoa.



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www.officefruit.com.au











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