

SWEDISH TARTS BAKERY please call 8241 0664 or 0437 070 794

24 hour notice. Some cakes are special to make, allow 36 hours

GF = Gluten Free. LF= Lactose Free

## CAKES MADE TO ORDER

		Size cm	Size inch	Serves	Retail \$
*Crumble - apple, rhubarb, blueberry or raspberry (normal size only)	Ask bakery staff	20 cm round	8 round	10-12 ppl	\$40
*Mazarin Flan. A frangipane flan with white icing and almond flakes on top (normal size only)	* Normal Size	28 cm round	12 round	20-25 ppl	\$60
*Lemon or Lime Flan. Topped w lemon or lime curd.	Ask bakery staff	40 cm round	16 round	50-70 ppl	\$120
*Chocolate Flan. Baked chocolate flan topped with chocolate ganash	Ask bakery staff	40 cm square	16 square	80-100 ppl	\$150
*Carrot/ Walnut Cake. Cream cheese frosting.					
*Soft Pepparkaka. Gingerbread cake with cream cheese topping and lingon berry jam.					
*Swedish Apple Cake with cardamom (no eggs)					
*Baked Cheese Cakes. Lemon or Berry					
*Chocolate/ Almond Mud Cake. (GF) topped with chocolate ganash and piped rosettes					
*Lingon berry/ Custard sponge Cake					
*Raspberry Mascarpone (GF) layer hazelnut base with raspberry mascarpone filling and raspberries on top					
*Lemon and poppyseed cheese cake (GF)					
*Orange syrup and poppyseed olive oil cake (GF) (LF) garnished with orange rosettes					
*Lemon Polenta cake (GF) topped with lemon cream cheese frosting					
*Rich Lemon Sponge Cake. Layer cake with mascarpone cream and lemon curd.					
*German Apple and ricotta crumble.					
*Black forest cherry and chocolate cake					
*Beetroot and chocolate cake					
*Sticky date and caramel cake					
*Apple and cinnamon Almond Flan (normal Size only)					
*Coconut and Lime Mascarpone cake (GF) Layer coconut cake with lime curd mascarpone filling					
*Chocolate mousse/ Almond cake (GF) Layer cake with almond base and chocolate mousse filling					
*Banana/ Passion Cake. Layer cake with mascarpone passion fruit cream. Contains walnuts (normal size only)					
*Strawberry sponge cake layered with pastry cream and jam. Piped cream and strawberries for decoration.					
*Orange and Almond Cake. (GF) (LF) topped with caramellised orange slices					
*Continental Cake. Sponge with chocolate and vanilla custard and fresh cream					

* <b>Swedish Scab Cake. (GF)</b> Dense almond meringue base with layers of rich custard	Hand Made	20-25 ppl	\$70		
* <b>Grandma's Meringue.</b> Sponge and meringue layered w berries and cream. Huge square cake. Contains almonds.	Hand Made	20-25 ppl	\$70		
* <b>Princess Torta.</b> 3 layers of custard/ cream and jam, covered in green marsipane. Pink marsipane rose on top	Hand Made	20-25 ppl	\$70		
* <b>Ingas Torta. (GF)</b> 2 almond meringue bases with cream and mangoes in between	Hand Made	20-25ppl	\$70		
<b>Tarts and other small things</b>					
Lemon, Lime, Dark Chocolate, White Chocolate, Passion/Ricotta, Nutty/Maple, Walnut/Esspresso, Raspberry/Coconut, Mazarin/Almond, Salty Caramel, Jaffa Tart, Apple/Mazarin, Rhubarb/Mazarin, Raspberry Cheesecake, , Swedish custard tart, Mini Mud, white or dark (GF) Lemon/Poppy cheese (GF) Orange/Almond (GF) Blueberry cheese (GF) Sarah Bernhardts (GF), Mini Scabs (GF), Brownie slice (GF)	\$4.00 ea				
	<b>Small</b>	<b>Large</b>			
Rum Baba	\$1.90	\$3.00			
Éclair (Choc or Coffee)	\$1.90	\$3.00			
Puff (Cream, Choc or Hazelnut)	\$1.90	\$3.00			
Slice (Vanilla or Caramel)	\$1.90	\$3.00			
Paris Breast	\$2.40	\$3.00			
Tiramisu	-	\$3.80			
Canolli - Vanilla	\$1.90	\$3.80			
Canolli - Coffee	\$1.90	\$3.80			
Canolli - Ricotta	\$1.90	\$3.80			
<b>Croissants, Pies, Breads, Biscuits etc</b>					
Croissants - Almond or Chocolate <b>\$5.00</b>					
Croissant Plain - <b>\$4.50</b>					
Muffins - <b>\$5.00</b>					
Cinnamon bun - <b>\$5.00</b>					
Pies - <b>\$6.50</b>					
Quiches (GF) with ham or salmon topping - <b>\$6.00</b>					
Biscuits - <b>\$3.00</b>					
Banana Bread - <b>\$18.00</b>					
Raisin Bread - <b>\$18.00</b>					
Ham Cheese Tomato Croissant - <b>\$7.50</b>					
Sour dough White/Rye (800g) - <b>\$8.50</b>					
Edible chccocolate plaque with writing - <b>\$5.00</b>					