



Cake Menu

Made in house by our talented pastry chefs using only the best available ingredients, these cakes are all served with whipped cream and fresh seasonal berries and can comfortably cater for 10-14 people. Prices include the option of personalising your cake with a custom message.

Payment required at booking.

Fraiser | \$95

A classic sponge cake with layers of fresh strawberries, strawberry jelly, and crème patisserie topped with a clear strawberry glaze.

Opera Cake | \$100

The famous French cake featuring multiple layers of coffee soaked almond jaconde, chocolate delice, buttercream, and chocolate ganache.

Lemon Cake | \$75

Crumbly Italian style lemon and olive oil cake with white icing (vg).

Chocolate Mud Cake | \$80

Classic mud cake with a rich chocolate ganache coating.

Citrus Gianduja Cake | \$100

An intricate multi layered cake of hazelnut jaconde sponge, citrus curd, chocolate mousse, crunchy feilletine, and a chocolate-citrus ganache.

Orange & Almond Cake | \$72

A rich cake made with cooked whole oranges and almond meal, covered with toasted almonds and white icing (gf.df).



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