



SPECIALTY CAKES BY THE WITCH'S KITCHEN

MADE TO ORDER - HANDMADE WITH LOVE BY CHRISTIE

CITRUS DRIZZLE

A tender & moist cake flavoured with seasonal citrus. Glaze drizzle. (VG/GFO)

CHOCOLATE MUD CAKE

A fudgy rich indulgence, with traditional smooth chocolate icing.
(Available as White Chocolate)

SPICED HONEY PANELA

A unique cake flavoured with dark caramel, cinnamon & honey notes, topped with flaked almonds.

TIGER CAKE

A delicious marble cake - a mix of orange cake and chocolate.

WHOLESOME APPLE

A wholemeal & spiced apple cake, refined sugar free. (VG Option)

STICKY DATE CAKE

A twist on a traditional sticky date pudding. Topped with butterscotch icing.

STRAWBERRY MATCHA

A delicious soft strawberry & matcha cake, topped with a Matcha glaze.

BROWNIES

Decadent fudgy brownies.

PISTACHIO CAKE

Chocolate or Strawberry cake topped with delicious Pistachio icing.

TIRAMISU CAKE

A blend of vanilla, coffee & chocolate sponge topped with mascarpone icing.

VEGAN AND GF

LEMON BLUEBERRY

Soft & delicate lemon cake filled & topped with blueberries.

FLOURLESS GANACHE

A dense moist cake reminiscent of a brownie, with dark chocolate.

CHERRY ALMOND

A moist almond cake dotted with cherries & almond flakes.

PINA COLADA

Blend of pineapple, coconut & lime.

ALMOND CROISSANT SLICE

Cookie Base with Almond Frangipane filling, topped with sliced almonds.

PEAR AND HAZELNUT CAKE

A delicate blend of diced pears through a hazelnut cake - chocolate optional.

GLUTEN FREE

BAKLAVA SLICE

A delicate cake made with almonds, pistachios & yoghurt.

ORANGE ALMOND

Made with whole oranges and almond meal.

CARROT CAKE

A dense lightly spiced cake with carrot, apple & walnuts. Topped with cream cheese icing.

CHOC HAZELNUT

A very light torte filled with rich chocolate and toasted hazelnuts. Topped with ganache icing.

Small from \$40, Email for Quotes.

***Open to requests for Classics, Favourites or Ideas!**

ORDER VIA EMAIL:

48 HOURS/2 BUSINESS DAYS NOTICE REQUIRED.

FOR LARGE ORDERS OR CUSTOM ENQUIRIES PLEASE EMAIL FOR A QUOTE.

Email: contact@sanguinary.com.au

Phone: 4782 1291 / 0432 421 195