

MANFREDI at bells

Bells at Killcare cake menu

Our cakes are made by our chefs in the bells kitchen from the freshest ingredients. To prepare them properly we need advance notice of 4 days prior to your booking. If a cake is required with less notice, we will endeavour to do our best but not all the selection below may be available.

Pricing for each cake will be at the per head menu price of a dessert - \$18.50. The minimum order is based on four guests and must be paid for when cake is ordered. The cake will be portioned and served to your guests with appropriate accompaniments of runny custard, mascarpone cream, clotted cream or fruit sauces.

Chocolate cream cake

A rich torte cake made with dark couverture chocolate and walnuts with chocolate mousse. Can be made without flour if necessary.

Croquembouche (minimum order of 12 people)

Classic cream-filled profiteroles (cream puffs) in a tall tower and then decorated with spun sugar.

Italian soaked sponge cake

Very light sponge layers soaked in liqueur and filled with fruit and mascarpone cream.

Meringue cake

Layers of chewy meringue filled with berries in season and mascarpone cream.

Ice cream cake

Italian savoiardi (sponge fingers) soaked and layered with gelato and sorbet and served with fresh fruit.

Tartufo di Amedei chocolate

A tower of handmade truffles filled with milk chocolate ganache and fruit compote and sponge.