

# Couture Patisserie

Personally designed cakes are my speciality.  
Visit the gallery on my website for some inspiration and ideas,  
but please feel free to suggest your own designs.

Contact Darlia: 0423 616 048



Join Darlia on Facebook

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## Large Cakes & Wedding Cakes

Dark truffle mud  
Caramel mud  
Lemon mud with raspberries  
Cherry ripe mud  
Baci  
Red velvet  
Light white mud with optional raspberries  
Vanilla rose  
Marble  
Kids Multicolour  
Chocolate  
Orange & almond  
Hawaiian & dark rum  
Carrot & walnut  
Sticky date  
Fruit cake

## Cake Pops

Regular from \$3.30  
Many different styles to choose from  
& gift display boxes available.

## Other patisserie we bring to the table

Contact for prices & sizes available

Lamingtons  
Profiteroles  
Traditional & designer biscuits  
New York cheesecake  
Scones

## Cup Cakes

(Minimum order of 12)  
Regular from \$3.20  
Small from \$2.20

Baci (gluten free)  
Lemon meringue  
Angel cake  
Carrot & maple  
Light white mud optional raspberries  
Marble  
Orange & almond (gluten free)  
Dark chocolate mud  
Chocolate  
Dairy & nut free chocolate  
Red velvet  
Marble  
Snickers  
Cola  
Bubblegum  
Angel cake  
Dairy & nut free chocolate

Brownies  
Mixed berry frangipane tart  
Lemon tart  
Couture sponge  
Gingerbread sponge

**Couture Patisserie...everything you can't get from a regular cakeshop**