

WHOLE TARTS AND SIGNATURE CAKES. We founded our patisserie in 2015 on a mission to create joy in our community. Our hand-crafted from-scratch pastries are made out of the very best ingredients and hundreds of years of French tradition and make the perfect centerpiece for every special occasion. Start by picking your favourite to share with your loved ones and find an excuse to celebrate after.

Minimum 24 hour pre-order.

WHOLE TARTS

Lime Meringue Tart • \$38

The famous “key lime pie” you keep hearing about. Serves 8-10

Lemon Meringue Tart • \$38

Lemon curd in a sable shell topped with a beautiful meringue rose (shell contains almond flour). Serves 8-10

Triple Chocolate Praline Tart • \$40

Three layers of chocolate topped with fudge and candied pecans. Serves 8-10

Coconut Cream Tart • \$38

Not too sweet coconut diplomat cream topped with our signature whipped ganache (cream) and sprinkled with toasted coconut (shell contains almond flour). Serves 8-10

Strawberry Rhubarb Tart • \$40

House-made strawberry-rhubarb compote with oat crumble topping (shell contains almond flour). Serves 8-10

Minimum 48 hour pre-order.

FRENCH CLASSICS

Gâteau St-Honoré • 8” \$65 or 10” \$80

Crunchy caramel dipped petit choux form a crown atop the perfect base of flakey puff pastry and silky mousseline cream. Order for 8 or for 10

Cherry Clafoutis 🌾 • \$30

Baked cherry clafoutis made with almond flour (gluten and gelatine free). Serves 6-8

Minimum 72 hour pre-order.

SIGNATURE CAKES

OUR SIGNATURE CAKES start with sheets of our hand-mixed sponge enrobed in a lightly sweet buttercream. Each cake is layered with natural flavours created from scratch using fresh ingredients and French tradition and then finished with a layer of ornately stencilled marzipan. Share them with your family or make them the centrepiece of your next event. *Serves 8 to 14, \$60*

Chocolate

Chocolate buttercream and Belgian chocolate ganache.

Lemon

Lemon buttercream and lemon curd.

Strawberry-Raspberry

Vanilla sponge with fresh berries.

Caramel Nut

Vanilla sponge, salted caramel spread, candied nuts (*walnuts, pecans, almonds*)

