



Gourmet Cake Selection

25cm diameter - 12-16 servings-\$42.00 each (incl GST)

Chocolate Cake with Berries

A beautifully presented two-layer cake filled with berries and chocolate, and iced with a chocolate ganache. Choose from Raspberries, Blueberries, or Mixed Berries.

Victoria Sponge

A much loved English favourite. Two layers of light sponge filled with berry jam and vanilla butter cream, or whipped cream and seasonal fruit

Carrot & Ginger

A classic moist cake with crystallized ginger, raisins and walnuts, iced with a lemon cream cheese icing.

Ginger Cake

A wonderfully moist cake iced with the icing adored by those who know our Ginger Crunch.

Banana Cake

A deliciously moist cake iced with chocolate ganache.

Hummingbird Cake

A contemporary two-layer cake made with banana, pineapple, and pecan nuts, iced with a lemon cream cheese icing.

Red Velvet Cake

A dramatic two-layer cake with its bright red colour sharply contrasting the white cream cheese icing.

Pavlova

New Zealand's favourite dessert, topped with whipped cream and seasonal fruit.

Celebration Cake Selection

25cm diameter - 12-16 servings-\$52.00 each (incl GST)

Black Forest Cherry Cake

A stunning two-layer chocolate cake with cherry brandy and pinot-noir-soaked cherries, iced with a chocolate ganache and finished to perfection with stunning edible glitter.

Tiramisu Cake

An Italian-influenced four-layer chocolate cake filled with an espresso and Marsala flavoured zabaglione.

Tarts

28cm diameter - 12-16 servings-\$42.00 each (incl GST)

Passion fruit Meringue Pie

A fresh and impressive take on the traditional meringue pie with the perfect balance between sweet and tart flavours.

Tarte au citron

A classic sweet pastry tart with a silky lemon filling.

Chocolate Tart

A classic sweet pastry tart with a delicious chocolate filling.

Chocolate & Salted Caramel Tart

A chocolate sable dough, salted caramel filling and chocolate ganache.



Tarts (Continued)

25cm diameter - 12-16 servings-\$42.00 each (incl GST)

White Chocolate Tart with Berries

A classic sweet pastry tart with a delicious white chocolate filling topped with berries. Choose from Raspberries, Blueberries or Mixed Berries.

Blue Cheese & Caramelised Onion Tart

A savoury tart ideal for lunch or dinner.

Quiches

diameter - 8-10 servings-\$38.50 each (incl GST)

*ction of savoury, open-faced buttery
with a filling of savoury custard and a
of flavours. Can be eaten hot or cold.*

ine

& Cheese

& Asparagus

of our two most popular quiches,
daily for the café

ch & Cottage Cheese

most popular vegetarian variety,
daily for the café

en, Camembert & Cranberry

izo & Red Pepper

Blackball Chorizo and Roasted Red

um

**If there is something you would like
and you don't see it among our
selection, don't hesitate to talk to us...
we love a challenge!**

**Similarly, if you have a special dietary
requirement, ask us. We make dairy-
free, gluten-free, and 'raw' cakes and
tarts to order.**

**We can also cater for your morning
and afternoon teas, luncheons, and
meetings.**

**Call into our shop to see our extensive
range of gourmet products.**

**Enquire about our Gift Hamper
service.**

466 George Street

**A short walk from the University and
Dunedin Hospital. Four blocks from
The Octagon.**

Always good parking nearby.

**Open: 7:30 am – 5:00 pm Mon-Fri
8:00 am – 4:00 pm Sat**

Tel/Fax (03) 477-2045

Email: everyday.gourmet@xtra.co.nz

everydaygourmet.net.nz