

LIPSCOMBE LARDER
Delicatessen & Pâtisserie

Our Cakes





CHEESECAKES

Lemon and Lime*

A tangy citrus cheesecake

\$45

Passionfruit

Creamy smooth cheesecake
with the sweetness of fresh passionfruit

\$45

Baileys Irish Cream*

A smooth rich cheesecake with coffee and chocolate flavours

\$45

Mixed Berry

One of our favourites. A delicious cheesecake packed with raspberries, blueberries, blackberries and strawberries

\$45

Salted Caramel Cheesecake

Creamy smooth cheesecake with a rich caramel sauce flavour

\$45

Jaffa Cheesecake

Smooth orange and chocolate flavoured cheesecake

\$45

Rich Chocolate Cheesecake

For the chocolate lover: a rich smooth cheesecake

\$45

Vanilla Bean and White Chocolate

A rich creamy vanilla flavoured cheesecake

\$45

White Chocolate and Raspberry layered Cheesecake*

Smooth white chocolate cheesecake
layered with a fresh raspberry cheesecake

\$45

BAKED CHEESECAKES

Traditional

A plain baked vanilla flavoured cheesecake

\$45

Fresh Raspberry

A traditional style cheesecake loaded with sweet raspberries

\$45

Fresh Blueberry

A traditional style cheesecake full of fresh blueberries **\$45**

Chocolate Ripple

Rich chocolate and vanilla cheesecake swirled together and baked **\$45**

Austrian

A smooth, tasty lemon flavoured cheesecake with sultanas and a lattice pastry top **\$45**

CONTINENTAL CAKES

Cakes **\$45**

Logs **\$28**

Chocolate Continental Torte

Moist chocolate sponge layered with chocolate chantilly cream and covered in a dark ganache

Mocha Continental Torte

Moist white sponge layered with coffee flavoured chantilly cream and covered in mocha cream

Vanilla Continental Torte

Moist white sponge layered with vanilla flavoured chantilly cream and covered in vanilla cream

Ferrero Continental Torte

Rich chocolate sponge layered in our rich Ferrero ganache and covered with Ferrero milk chocolate

GATEAUX

Raspberry Mud Cake*

A rich dark moist cake covered with dark ganache and flavoured with Tasmanian raspberries **\$45**

Chocolate Fudge Indulgence

A moist, rich chocolate cake with a dark chocolate ganache **\$45**

Chocolate and Raspberry Fudge Indulgence

Moist chocolate cake laced with fresh raspberries coated with dark chocolate ganache **\$45**

Chocolate Truffle Torte

Rich velvety chocolate torte with a sprinkling of walnuts and a hint of rum **\$45**

Hazelnut and Coffee Gateaux

Delicious coffee sponge layered with a hazelnut ganache **\$45**

Chocolate Mousse

Soft chocolate sponge layered with a dark chocolate mousse **\$45**

Orange Jaffa Cake

A delicious orange butter cake layered with a rich chocolate ganache **\$45**

Death By Chocolate

Rich, moist chocolate sponge with layers of dark and white chocolate ganache

\$45

Tiramisu

Sponge fingers and chocolate sponge surrounded with a smooth coffee mascarpone cream

\$45

Black Forest Gateaux

The traditional recipe. Chocolate sponge with a hint of Kirsh layered with fresh cream and cherries

\$45

Mississippi Mud Cake*

A rich, dark and sticky cake with dark chocolate ganache.

\$45

Milk Chocolate Obsession

A moist chocolate and raspberry sponge layered with a silky smooth milk chocolate mousse

\$45

White Chocolate Mud Cake

A dense white chocolate cake, with a layer of white chocolate ganache

\$45

Gluten Free Orange Syrup Cake*

A nutty, zesty cake with a citrus syrup

\$45

Strawberry and Cointreau Gateaux

Vanilla sponge, splashed with Cointreau syrup and layered with fresh cream and strawberries

\$45

Carrot Cake

A wholesome spicy round cake, coated with a smooth cream cheese frosting and sprinkled with walnuts

\$39

Pavlova

Whipped fresh egg white shell smothered in fresh fruit and whipped cream

large **\$39**

Macadamia and White Chocolate Truffle

Smooth white chocolate truffle with toasted macadamia and nuts

\$45

Peppermint and Chocolate Cake

A rich moist chocolate cake layered with a peppermint chocolate filling

\$45

Caramel Mud Cake

Delicious rich dense caramel sponge topped with a caramel ganache

\$45

Red Velvet Cake

Traditional red and brown layered moist sponge with cream cheese topping

\$45

* Also available gluten free



TARTS AND FLANS

Apple Pie

Everyone's favourite. Fresh Tasmanian apples in a sweet pastry shell flavoured with cinnamon and cloves **\$28**

Lemon Tart

A zesty, sweet lemon filling, baked in a sweet pastry case **\$43**

Lemon Meringue Pie

Smooth and tangy lemon curd, with a meringue topping **\$43**

Pecan Pie

Loads of pecan nuts smothered in a sweet caramel filling and baked **\$49**

Apple Strudel

Light puff pastry wrapped around Tasmanian apples with a sprinkling of sultanas **\$25**

Fresh Fruit Flan

A custard filled sweet pastry case, topped with glazed fresh seasonal fruit **\$43**

Blueberry and Almond Tart

Chock full of blueberries, topped with almonds and baked in a sweet pastry case **\$38**

Apricot and Almond Tart

Full of juicy apricots, topped with almonds and baked to perfection **\$38**

Sponge Cake

Chocolate or vanilla. Choose from a jam and cream or custard and strawberries filling **\$34**

Vegan Chocolate Cake

Free from eggs, milk, and other dairy products. Delicious chocolate sponge with a creamy icing. **\$45**



Ask us about your Wedding Cake.

We can make a Wedding Cake to your perfectly compliment your big day. Talk to our chefs..

LIPSCOMBE LARDER

Delicatessen & Pâtisserie

catering@lipscombelarder.com

527 Sandy Bay Road, Sandy Bay

Phone 03 6225 1135 Fax 03 6225 1158

Web www.lipscombelarder.com



We can catering for larger functions. Please talk to our chefs.

We offer gluten free seasoning. Talk to our chefs about your requirements.

Note: Images are for illustration purposes only. Actual product may vary in appearance