

MY DELI



CAKE BOOK



MY DELI



Ordering Information

Please be advised that all our cakes are distributed from Papas Pasticceria in Haberfield.

They are all prepared upon request in their kitchen environment which may contain nuts, gluten, eggs, dairy, alcohol and gelatin.

If you have specific allergies or dietary requirement, please ask before purchasing any food items

Monday-Saturday orders for standard cakes, flans & pies need to be placed 24 hours the day before no later than 12pm

Sunday orders for standard cakes, flans & pies need to be placed by Friday before 12pm.

Our wonderful staff are always happy to assist with any questions or inquiries

FAVOURITES

Baked Ricotta Cake

The Baked ricotta cake is made with pastry casing and soft ricotta centre. Finished with icing sugar and cinnamon

Small 6-8 people \$45

Large 12-15 people \$65



Nutella Ricotta Cake

The baked ricotta cake with Nutella is a classic baked ricotta cake with short pastry casing and soft ricotta centre with Nutella piped inside and on top. Finished with icing sugar, cinnamon and coco.

Small 6-8 people \$50

Large 12-15 people \$70



Tiramisu Cake

The Tiramisu Cake is made with layers of coffee-soaked sponge, mascarpone cream and finished with coco and chocolate decorations

Small 6-8 people \$45

Large 12-15 people \$65



FAVOURITES



Continental Cake

The continental cake is made with layers of vanilla sponge moistened with Strega liqueur and chocolate and vanilla custard filling. Finished with fresh cream and fresh fruit decoration.

Small 6-8 people \$45

Large 12-15 people \$65

Black Forest Cake

The Black Forest is made with layers of chocolate sponge moistened with liqueur, chocolate custard, fresh cream and amarena cherry filling. Finished with chocolate curls, strawberries, and macarons.

Small 6-8 people \$50

Large 12-15 people \$70



MUD CAKES



Chocolate Mudcake

The chocolate mud cakes are made with a dark chocolate sponge, chocolate ganache filling and finished with a dark chocolate ganache and decoration.

Small 6-8 people \$45

Large 12-15 people \$65

Marble Mudcake

The chocolate marble mud cakes are made with a chocolate marble sponge, dark chocolate ganache filling and finished with a dark and white chocolate ganache and chocolate decoration.

Small 6-8 people \$45

Large 12-15 people \$65



MUD CAKES



Caramel Mudcake

The caramel mud cakes are made with a caramel sponge, caramel ganache filling and finished with a caramel ganache and crunch.

Small 6-8 people \$45

Large 12-15 people \$65

Strawberry Mudcake

The strawberry marble mud cakes are made with a strawberry and white chocolate sponge, white chocolate ganache filling and finished with a strawberry and white chocolate ganache and chocolate decoration.

Small 6-8 people \$45

Large 12-15 people \$65



FLANS

Mixed Berry Flan



The Mixed Berry flan has a white chocolate coated shortcrust pastry base with a layer of sponge and Strega liqueur. Topped with Chantilly cream fresh mixed berries and icing sugar.

(Please note berries used may differ due to seasonal availability)

Small 6-8 people \$45

Large 12-15 people \$65

Tropical Fruit Flan

The Tropical Fruit Flan is made with a shortcrust pastry base, vanilla custard filling and fresh tropical fruits cut in a 3D finish. (Please note fruit used above may differ depending on seasonal produce)

Small 6-8 people \$50

Large 12-15 people \$70



FLANS

Fruit Flan

The Classic Fruit Flan is made with a short crust pastry base, vanilla custard filling and fresh fruit.

(Please note fruit used above may differ depending on seasonal produce)

Small 6-8 people \$45

Large 12-15 people \$65



Strawberry Flan

The Strawberry Flan is made with a short crust pastry base, vanilla custard filling and fresh strawberries.

Small 6-8 people \$45

Large 12-15 people \$65



CHEESECAKES



Strawberry Cheesecake

The strawberry cheesecake are made with biscuit base, smooth cream cheese filling and finished with strawberry topping, fresh fruit, and chocolate decorations.

Small 6-8 people \$45

Large 12-15 people \$65

Lemon Cheesecake

The lemon cheesecake are made with a biscuit base, smooth cream cheese filling and finished with lemon topping, fresh fruit, and chocolate decorations.

Small 6-8 people \$45

Large 12-15 people \$65



CHEESECAKES

BLUEBERRY CHEESECAKE

The blueberry cheesecake are made with a biscuit base, smooth cream cheese filling and finished with blueberry topping, fresh fruit and chocolate decorations.

Small 6-8 people \$45

Large 12-15 people \$65



Passionfruit Cheesecake

The cheesecake are made with a biscuit base, smooth cream cheese filling and finished with passionfruit topping, fresh fruit and chocolate decorations.

Small 6-8 people \$45

Large 12-15 people \$65



MOUSSE CAKES

Chocolate Mousse



The chocolate mousse cake is made with a chocolate biscuit base, chocolate mousse and a thin layer of chocolate sponge. Finished with chocolate biscuit crumb, baci balls and glace cherries.

Small 6-8 people \$50

Large 12-15 people \$70

Caramel Mousse

The caramel mousse cake is made with a biscuit base, caramel mousse, and a thin layer of sponge. Finished with biscuit crumb and fresh cream profiteroles.

Small 6-8 people \$45

Large 12-15 people \$65



MOUSSE CAKES

Ferrero Rocher Mousse



The Ferrero Rocher mousse cake is made with a chocolate biscuit base, Ferrero Rocher mousse and a thin layer of chocolate sponge. Finished with chocolate biscuit crumb, baci balls and glace cherries

Small 6-8 people \$50

Large 12-15 people \$70

Cappuccino Mousse

The cappuccino mousse cake is made with a biscuit base, cappuccino mousse and a thin layer of sponge. Finished with biscuit crumb and fresh cream, profiteroles.



Small 6-8 people \$45

Large 12-15 people \$65

SPECIALITY CAKES

Sfogliata di fragola

The Sfogliata di Fragola cake is made with layers of puff pastry, Chantilly cream and fresh strawberries. Finished with icing sugar, fruit, and chocolate decorations. (Requires 2 days' notice)

Small 6-8 people \$50

Large 12-15 people \$70



Millefoglie

The Millefoglie Cake is made with layers of puff pastry, vanilla custard, and a layer of sponge with Strega liqueur. Finished with fresh cream, fruit, and chocolate decoration.

(Requires 2 days' notice)

Small 6-8 people \$50, Large 12-15 people \$70



SPECIALITY CAKES

St Honore

The St Honoré Cake is made with layers of puff pastry, vanilla sponge moistened with Strega liqueur and vanilla and chocolate custard. Finished with fresh cream, Profiteroles drizzled in toffee and fresh strawberries

**Large 12-15 people \$70
(one size only)**



Mimosa

The Mimosa Cake is made with layers of vanilla sponge moistened with Strega liqueur, zuppa inglese custard and chocolate chips filling. Finished with delicate cubes of vanilla sponge and chocolate decoration. (Requires 2 days' notice)

Small 6-8 people \$50

Large 12-15 people \$70



SPECIALITY CAKES

Chantilly alla fragola



The Chantilly Alla Fragola Cake is made with an almond based sponge, Chantilly cream, fresh strawberries, and pistachio sprinkle

Small 6-8 people \$50

Large 12-15 people \$70

Carrot Cake

The Carrot Cake is made with layers of carrot based sponge and cheese cream, finished off with cream cheese, walnut and white chocolate decorations

(Requires 2 days' notice)

Small 6-8 people \$45

Large 12-15 people \$65



SPECIALITY CAKES



Red Velvet

The Red Velvet Cake is made with layers of red velvet sponge and cream cheese, finished off with chocolate and fruit decorations

Small 6-8 people \$50

Large 12-15 people \$70

Cassata Siciliana

The Cassata Siciliana Cake is made with vanilla sponge moistened with strega liqueur, ricotta, candied fruits and chocolate chip filling, finished with ricotta icing, fresh fruit and chocolate decorations

Small 6-8 people \$50

Large 12-15 people \$70



SEMIFREDDO



Chocolate & Hazelnut

The Chocolate and Hazelnut Semifreddo is meant to be eaten semi frozen, with the texture of frozen mousse. Finished with a chocolate glaze and decoration. (This is a frozen cake)

Small 6-8 people \$50

Large 12-15 people \$70

Vanilla & Chocolate

The Vanilla and Chocolate Semifreddo is meant to be eaten semi-frozen, with the texture of a frozen mousse. Finished with white ganache and chocolate decoration (This is a frozen cake)

Small 6-8 people \$50

Large 12-15 people \$70



Snickers

The Snickers semifreddo is meant to be eaten semi-frozen with the texture of frozen mousse. Snickers flavoured semifreddo with biscuit base, mousse, caramel, peanut, and chocolate hazelnut layers, finished with milk chocolate glaze. (This is a frozen cake)

Small 6-8 people \$50

Large 12-15 people \$70



SEMIFREDDO

Setteveli di papa

The Setteveli Di Papa is a chocolate, hazelnut and pistachio semifreddo with seven layers. It is meant to be eaten semi-frozen, with the texture of a frozen mousse.

(This is a frozen cake)

Small 6-8 people \$50

Large 12-15 people \$70



Pistachio & Hazelnut

The Pistachio and Hazelnut Semifreddo is meant to be eaten semi-frozen, with the texture of a frozen mousse. Finished with white chocolate glazer and chocolate decoration

(This is a frozen cake)

Small 6-8 people \$50

Large 12-15 people \$70



PIES

Lemon Meringue

The Lemon Meringue Pie is made with a short crust pastry base, lemon curd filling and meringue

Small 6-8 people \$45

Large 12-15 people \$65



Chocolate Costata

The Chocolate Costata is made with a shortcrust pastry base, chocolate hazelnut filling and finished with icing sugar

Small 6-8 people \$45

Large 12-15 people \$65



PIES

Pecan pie

The Pecan Pie is made with a short crust pastry base and pecan filling

Small 6-8 people \$45
Large 12-15 people \$65



Jam Costata

The Jam Crostata is made with shortcrust pastry base, raspberry jam filling and finished with icing sugar

Small 6-8 people \$45
Large 12-15 people \$65



CLASSIC PROFITEROLE CAKE

Papas profiterole cake is made up of small profiteroles filled with your choice of up to two flavours (vanilla, chocolate & fresh cream) in a dome shape. The profiteroles are lightly coated in chocolate fresh cream & finished with chocolate pieces.

We will need to contact papas on the day of inquiry for price and sizing.



MINI CAKES

MINIMUM 6 TO ORDER



\$8.00 each
VANILLA SLICE



\$8.50 each
FERRERO ROCHER



\$8.50 each
NUTELLA RICOTTA



\$8.50 each
BLACK FOREST



\$8.50 each
BAKED RICOTTA



\$8.50 each
TIRAMISU



\$6.50 each
RICOTTA CANNOLI



\$8.50 each
S/BERRY CHEESE



\$6.50 each
VANILLA CANNOLI



\$8.50 each
B/BERRY CHEESE



\$6.50 each
CHOCOLATE CANNOLI



\$8.50 each
LEMON CHEESE

INDIVIDUALS

MINIMUM 6 TO ORDER



\$6.50 each
FINGER BISCUIT



\$6.50 each
ALM/CHERRY TART



\$6.50 each
FIG BISCUIT



\$6.50 each
JAM CROSTATA



\$6.50 each
CHOCOLATE ECLAIR



\$5.50 each
NUTELLA BOMBE



\$6.50 each
JAM HEART BISCUIT



\$5.50 each
JAM BOMBE



\$6.50 each
PISTACHIO BISCUIT



\$5.50 each
FLORENTINES



MY DELI HANDCRAFTED PLATTER

BAGUETTE PLATTER

A SELECTION OF OUR
HANDCRAFTED BAGUETTES
CHOSEN BY YOU. ALL BAGUETTES
CUT IN HALF

REG: \$65

select 5 baguettes

LRG: \$100

select 8 baguettes

Grazing Platter

A SELECTION OF CURED MEATS,
ASSORTED CHEESES, DRIED &
FRESH FRUIT, CRACKERS, OLIVES &
DIPS

REG: \$80

LRG: \$150

ALL PLATTERS REQUIRE MINIMUM 24 HOURS NOTICE



MYDELI



**Shop 26, 180 Caroline Chisholm Drive
Winston Hills NSW 2153
02 8664 5758**

**Monday 8am-5pm
Tuesday 8am-5pm
Wednesday 8am-5pm
Thursday 8am-7pm
Friday 8am-5pm
Saturday 8am-4pm
Sunday 8am-4pm**

 **@mydeli.au**

