

welsh lady

'beautiful on the outside, luscious on the inside'
'the ultimate product'

Telephone Gwen for the cake you have always dreamed of.....

ALL CAKES ON THIS MENU ARE ROUND.

ALTERNATIVE SHAPES AND SIZES ARE AVAILABLE - P.O.A.

SERVES INDICATE DECENT DESSERT SIZE PIECES

gateaux

ITALIAN GATEAUX

3 layers of freshly baked butter cake (Victoria sandwich sponge) soaked in Tia Maria, brandy and coffee, sandwiched together with vanilla and chocolate custard, covered in fresh cream and decorated to perfection.

17.5cm DIAMETER (approx) SERVES 10 PERSONS \$60.00
25cm DIAMETER (approx) SERVES 16 PERSONS \$82.80

THE ULTIMATE CHOCOLATE GATEAUX

3 layers of moist chocolate butter cake (made with real chocolate) coated with raspberry coulis and Grand Marnier, sandwiched together with fresh cream and morello cherries from Europe, covered in the most delicious chocolate continental frosting and decorated to perfection.

17.5cm DIAMETER (approx) SERVES 10 PERSONS \$60.00
25cm DIAMETER (approx) SERVES 16 PERSONS \$82.80

SWEET SURRENDER

3 layers of butter cake soaked in Grand Marnier and freshly squeezed orange juice, sandwich together with our creamy English style custard and decorated to perfection – a fresh sensational taste.

17.5cm DIAMETER (approx) SERVES 10 PERSONS \$60.00
25cm DIAMETER (approx) SERVES 16 PERSONS \$82.80

NOT JUST A PIECE OF CHOCOLATE CAKE*

3 thin layers of chocolate butter cake, made with real chocolate, sandwiched together with our famous chocolate mousse, you can have this loaded with Bundaberg Rum, (please request with or without RUM) covered in an ultimate chocolate ganache and decorated to perfection.

17.5cm DIAMETER (approx) SERVES 10 PERSONS \$60.00
25cm DIAMETER (approx) SERVES 16 PERSONS \$82.80

AUSTRIAN COFFEE GATEAUX

A freshly baked butter cake (Victoria sandwich sponge) soaked in Tia Maria, brandy and coffee, covered with fresh cream laced with brandy and coffee and decorated with roasted flaked almonds to perfection.

17.5cm DIAMETER (approx) SERVES 10 PERSONS \$48.00
25cm DIAMETER (approx) SERVES 16 PERSONS \$72.00

HAZELNUT MERINGUE GATEAUX

This is yummy - hard to cut - but YUMMY! 2 layers of hazelnut meringue sandwiched together with raspberry coulis and fresh cream, covered in fresh cream and ground hazelnuts.

(By the way, the meringue is sealed with chocolate before it is sandwiched together to prevent the cream from making the gateaux too soft and wet)...decorated to perfection.

17.5cm DIAMETER (approx) SERVES 10 PERSONS \$60.00
25cm DIAMETER (approx) SERVES 16 PERSONS \$82.80

GEMINI CAKE*

An exquisite taste, Jaffa like in combination, it's a butter cake soaked in Grand Marnier and freshly squeezed orange juice, cut into 3 layers, sandwiched together with our famous chocolate mousse, covered in fresh cream and decorated to perfection.

17.5cm DIAMETER (approx) SERVES 10 PERSONS \$60.00
25cm DIAMETER (approx) SERVES 16 PERSONS \$82.80

ITALIAN RICOTTA CAKE*

A butter cake cut into 3 layers, soaked in Tia Maria, Brandy and coffee liqueur sandwiched together with sweet ricotta and chocolate custard laced with Tia Maria and covered with a chocolate ganache and ground toasted hazelnuts.

17.5cm DIAMETER (approx) SERVES 10 PERSONS \$60.00
25cm DIAMETER (approx) SERVES 16 PERSONS \$82.80

* Recommended for wedding cakes

CHOCOLATE MOUSSE CAKE

This is our famous chocolate mousse; it's a favorite of my children and many of my friends, handy to have in the freezer for unexpected guests and loved by all age groups. Lacey chocolate collar with raspberries and blueberries on top.

15cm DIAMETER (approx) SERVES 8 PERSONS \$33.00

20cm DIAMETER (approx) SERVES 12-16 PERSONS \$57.50

CROQUEMBOUCHE

(100% safe in our climate and will not collapse)

This is the traditional centrepiece for christenings, first communions and weddings in France. It is made up of several choux pastry balls filled with a choice of fillings (I use a creamy, English custard), assembled in a cone-like shape to a point at the top. Spun sugar is usually formed around it and it looks like angel hair...but in Australia with the weather changing so much, humidity has a lovely time playing havoc with these masterpieces. I do not guarantee spun sugar, but assemble the buns with caramelized sugar and decorate it with sprinkled icing sugar and fresh flowers.

SMALL (40 person size) \$280 - approx 80 balls (2 balls each person+ a few) (plus fresh flowers at cost only for decoration to match your occasion)

MEDIUM (60 person size) \$420 - approx 120 balls (2 balls each + a few) (plus fresh flowers at cost only for decoration to match your occasion)

LARGE (120 person size) \$840 - approx 240 balls (2 balls per person + a few) (plus fresh flowers at cost only for decoration to match your occasion)

EXTRA BALLS for a larger party can be supplied at \$3.50 each. (Suggest 2 per person \$7.00 per head for this delicious dessert). Delivery essential for a large one unless you have a 4 wheel drive as it is too tall to fit into a normal vehicle.

THE ULTIMATE CHOCOLATE ROULADE

A feather light, wonderfully tender and mousse-like texture because there is not a pinch of flour in this cake. It is horrifically rich, consisting entirely of chocolate, butter, cream, sugar and eggs, rolled up with fresh cream and raspberry coulis with Grand Marnier inside and covered in our luscious Chocolate ganache. It's very bad for you! Feeling wicked? What the heck! (log shaped) 25cm LONG (approx) 10cm ACROSS \$72.00

A MULTITUDE OF SINS (frozen dessert)

Well-yes-um-sinful? YES!!! Start off with a thin chocolate sponge base followed by a layer of our famous chocolate mousse, then a thin layer of vanilla sponge, WAIT FOR IT - soaked in raspberry coulis with Grand Marnier, then a layer of raspberry and blueberry Romanoff flavoured with Grand Marnier, then topped off with 'Death By Chocolate.' Are you satisfied yet?... then wrapped in chocolate and topped with Rumballs.

20cm DIAMETER (approx) \$84.00

WELSH LADY'S DEATH BY CHOCOLATE*

This cake, well, it's a total fudge cake texture. This is what you need if it's a chocolate fix you are looking for. Not ideal diet food but who cares - it's absolutely out of this world.

No flour...gluten free. Please note: sometimes decorated with rum balls which are not gluten free.

12.5cm DIAMETER (approx) SERVES 6 PERSONS \$28.80

15cm DIAMETER (approx) SERVES 8 PERSONS \$38.40

17.5cm DIAMETER (approx) SERVES 12 PERSONS \$57.60

20cm DIAMETER (approx) SERVES 16 PERSONS \$72.00

ASCOT ROYAL

Biscuit base with rich chocolate cream filling loaded with Tia Maria. This is Lush plus! Looks like a flat chocolate tart you can serve it frozen or semi-defrosted. YUM PLUS!!!! Great dessert!

22.5cm DIAMETER (approx) \$40.00

something simple

STRAWBERRIES AND CREAM

Freshly baked butter cake cut into 3 layers and sandwiched together with raspberry coulis, fresh garden strawberries and fresh cream. (This one is only available if strawberries are up to my standard of quality).

17.5cm DIAMETER (approx) SERVES 10 PERSONS \$60.00

25cm DIAMETER (approx) SERVES 16 PERSONS \$82.80

HUMMINGBIRD CAKE

Pineapple and banana cake with a flavor of its own. It is delicious topped with cream cheese icing flavoured with passion fruit.

17.5cm DIAMETER (approx) SERVES 10 PERSONS \$30.00

25cm DIAMETER (approx) SERVES 16 PERSONS \$48.00

CARROT CAKE

A lovely texture, moist and full of goodness, topped with cream cheese icing flavoured with passion fruit.

17.5cm DIAMETER (approx) SERVES 10 PERSONS \$30.00

25cm DIAMETER (approx) SERVES 16 PERSONS \$48.00

RASPBERRIES AND CREAM

Freshly baked butter cake cut into 3 layers sandwiched with fresh cream, raspberry coulis and raspberries decorated with fresh cream swirls and fruit in season and toasted flaked almonds.

17.5cm DIAMETER (approx) SERVES 10 PERSONS \$60.00

25cm DIAMETER (approx) SERVES 16 PERSONS \$82.80

LEMON CURD SHORTCAKE*

Freshly baked butter cake cut into 3 layers, sandwiched together with lemon curd. This cake is plain but superbly fresh and has a great taste, topped with icing sugar.

17.5cm DIAMETER (approx) SERVES 10 PERSONS \$26.40

25cm DIAMETER (approx) SERVES 16 PERSONS \$42.00

* Recommended for wedding cakes

ALL PRODUCTS SHOULD BE REFRIGERATED AND CUT WITH A HOT KNIFE

cheesecakes

UNBAKED

Choose from:

Lemon with swirls of lemon butter through it

Mango and Ginger, Raspberry or Apricot

15cm DIAMETER (approx) SERVES 8 PERSONS \$33.00

20cm DIAMETER (approx) SERVES 12 PERSONS \$57.60

BAKED NEW YORK

15cm DIAMETER (approx) SERVES 8 SMALL PIECES \$33.00

20cm DIAMETER (approx) SERVES 12 PIECES \$57.60

fruit flans

AVAILABLE IN MANY SIZES

10cm DIAMETER (approx) SMALL \$ 7.50

17.5cm DIAMETER (approx) MEDIUM \$30.00

22.5cm DIAMETER (approx) LARGE \$40.00

FRUIT

Deep style (delicious short crust pastry made with egg yolk and butter)

Apple 17.5cm (approx) \$26.50

Blackberry and Apple 17.5cm (approx) \$33.00

Raspberry and Apple 17.5cm (approx) \$33.00

Blueberry and Apple 17.5cm (approx) \$33.00

Combination of all the above fruits 17.5cm (approx) \$33.00

All of these items should be heated in the oven but a microwave can be used if in a hurry...1 minute on high for individual pies.

All pies can be purchased frozen for your convenience (ready to bake)...fool everyone...it looks like you baked your very own!

Remember we make them home-made style.

extras

It's always that little something extra that makes any occasion memorable.

Stars and hearts on wires to stick out of the top of cakes

Couverture chocolate plaques

Elegant Writing

Fresh Flowers

Themed Decorations

Writing on Cake \$5.00

Stars / Hearts - on wires to stick out of the cakes to create

a WOW FACTOR your choice of many colours \$3.00 each

Couverture chocolate plaques for cakes with a message on it (heart shaped, round or a star) \$10.00 each

Jars of: lemon butter, passionfruit butter, chocolate caramel,

plain caramel \$10.00 each

Flowers P.O.A.

pavlova

DECORATED & UNDECORATED

Decorated with the BERRY family with banana, chocolate and fresh cream...just superb.

	DECORATED	UNDECORATED
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20cm DIAMETER (approx)	\$48.00	\$24.00
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25cm DIAMETER (approx)	\$72.00	\$36.00
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38cm DIAMETER (approx)	\$90.00	\$48.00
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Pavlova blobs!!! From \$8.50 each

Pavlova baskets (nests) \$4.00 each

quiche

COOKED TO ORDER

Caramelized Onion and Blue Vein Cheese, Lorraine, Salmon, Salmon and Asparagus, Spinach and Feta Cheese or Chicken and Paprika

BABY ONES 6.2cm \$3.50	MEDIUM (approx) 17.5cm \$30.00
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INDIVIDUAL 10cm \$6.00	LARGE (approx) 22.5cm \$40.00
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pies

MEAT & VEGETARIAN PIES

Our famous pies are absolutely luscious and nutritious, safe for all the family to eat. We use the best meat (steroid and hormone free beef usually Kimberly Red or Black Angus and organic chicken). They are homemade style prepared by us and we take pride in our pastry too, made with New Zealand creamy 100% butter and fresh farm egg yolks.

Hearty and a meal in a pie (vegetarian also available) \$6.00 each

Our Sausage Rolls are \$3.00 each (home made with Pure Beef, steroid and hormone free), fresh bread crumbs and fresh herbs, salt and pepper. Yum and good quality snack for our beautiful children.

Small Sausage Rolls - Only available by the Dozen
\$18.00 per dozen

The pies can be bought frozen if you wish to cook them yourself for that "fresh out of the oven taste" for your family dinner. Cook on 200 degrees until golden brown (about 25-30 minutes). Before cooking, brush top of pie with whipped egg. We don't make family size pies.

individual desserts

Our sweet fridge carries a variety of different desserts, cakes slices, shortbread and luscious morsels available daily. We always have something for your special dinner or afternoon tea, whatever the occasion may be. We change the menu often.....you are invited to come and browse. Priced from 50 cents.

DELIVERY AVAILABLE

MOST MAJOR CREDIT CARDS ACCEPTED

welsh lady

'creating the wow and the yum'

Established 1980.

Welsh Lady is a Gourmet Cake and Pastry Shop offering the ultimate in the industry. We have cakes for all occasions for just your basic afternoon tea to your most important occasion. We specialise in Designer Wedding cakes. The story is, you design it and we make it, if it is possible, be it Death by Chocolate, Dessert Style Gateaux or Fruit Cake. Croquembouche also available. Appointments are necessary.

We have a motto here, "If the ingredient is not the best, we just don't use it". We use only Fresh Cream, Fresh Farm Eggs, Coverture Chocolate, Real Liqueur's and Spirits, Fresh Fruit and Vegetables from the Markets (when in season).

gifts

You choose the cost we can arrange delivery (extra) in our refrigerated vehicle. Classy and simple cards with message available.

marzipan fruits

Oranges, Apples, Pears, Nectarines, Peaches - you will be impressed. Beautifully hand painted - small \$4.50 each (25g) large \$7.50 each (50g)

*our famous grand marnier fruit cake**

The very best fruit and nuts individually cut to sultana size, marinated in Grand Marnier and orange juice, baked to perfection.
Cost \$70.00 per kg. (decoration extra)

children's cakes

There is also a wide variety of children's cakes available. Although they are not novelty, they make the child's birthday special, remember they are homemade with no colour or preservatives unless you request coloured writing we usually use chocolate or fresh cream.

christening cakes

With fresh flowers a specialty. Please feel free to enquire - POA

wedding cakes

REMEMBER...AN APPOINTMENT IS NECESSARY FOR WEDDING CAKE BOOKINGS

Designer wedding cakes made by Gwen are available by appointment only. Please call and book for a Tuesday or Wednesday.

Gwen sees her clients between 10am and 6pm every hour.

Please call if you are not coming or if you are going to be late so that we can re-schedule or re-organise the day.

Weekend appointments are not available as we are so busy with the weddings of the week.

Evening appointments can be arranged but they have to be confirmed again on the day of meeting.

TRADITIONAL AND DESSERT STYLE CAKES AVAILABLE WITH FRESH OR ICED FLOWERS

* Recommended for wedding cakes

OPEN TUESDAY-FRIDAY 9.00AM-5.30PM SATURDAY 9.00AM-4.00PM