

BLAC FIG

cakes

FOR EVERY OCCASION



BLAC
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BLAC
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have your cake and eat it too!

WE SPECIALISE IN HANDCRAFTED FRESHLY MADE
GOURMET CAKES, DESSERTS + PASTRIES.

WE USE THE FINEST AND FRESHEST INGREDIENTS AVAILABLE TO
CREATE PRODUCTS WHICH OFFER A POINT OF DIFFERENCE AND
PROVIDE A WHOLESOME INDULGENCE.

C A K E S \$55

T A R T S \$55

FEEDS 8-10 PEOPLE

C U S T O M +
S P E C I A L T Y C A K E S

OUR TEAM OF EXPERIENCED AND
TALENTED PASTRY CHEFS +
BAKERS ARE PASSIONATE ABOUT
THEIR CRAFT.

OUR AMAZING PRODUCTS ARE
INSPIRED BY THEIR
IMAGINATION AND CREATED
WITH THEIR EXQUISITE SKILLS.

FOR SPECIALTY CAKE ENQUIRIES
AND PRICING, PLEASE CONTACT
US BY PHONE OR EMAIL OR VISIT
US IN STORE TO DISCUSS THE
OPTIONS.



CHEESE *cakes*

R A S P B E R R Y + W H I T E C H O C O L A T E (G F)

A DECADENT CREAMY CENTRE INFUSED WITH WHITE CHOCOLATE, ATOP OF A BUTTERY BISCUIT BASE, THE TART RASPBERRIES AND SWEET CHOCOLATE IS A DELIGHTFUL AND INDULGENT CHOICE.

B A K E D B L U E B E R R Y

A TRADITIONAL BAKED CHEESECAKE WITH A GOLDEN CRUST, A VELVETY SMOOTH FILLING AND A BALANCE OF SWEETNESS AND CREAMINESS. YOUR TASTEBUDS WILL BE MET WITH A BURST OF TANGY SWEETNESS FROM A LUSCIOUS BLUEBERRY COULIS DELICATELY DRIZZLED OVER TOP.

V A N I L L A B E A N (G F)

A VELVETY SMOOTH CHEESECAKE INFUSED WITH THE AROMATIC ESSENCE OF VANILLA BEANS. EACH CREAMY BITE WILL HAVE YOUR TASTEBUDS DANCING GRACEFULLY ON YOUR PALETTE.

P A S S I O N F R U I T (G F)

A VELVETY, CREAMY CHEESECAKE BASE, INFUSED WITH THE VIBRANT ESSENCE OF PASSIONFRUIT CAREFULLY DRIZZLED WITH A PASSIONFRUIT COULIS.



C H E E S E

cakes

B A K E D C A L I F O R N I A R A S P B E R R Y

A TRADITIONAL BAKED CHEESECAKE WITH A GOLDEN CRUST AND A VELVETY SMOOTH FILLING. ATOP SITS A TANGY SWEET LUSCIOUS RASPBERRY COULIS FINISHED WITH A TEMPERED CHOCOLATE RIBBON.

O R E O

A CLASSIC CREAMY CHEESECAKE MIXED WITH OREO COOKIES ATOP OF A CRUSHED OREO BISCUIT BASE. FINISHED WITH A DRIZZLE OF BISCOFF TO SWEETEN THE SWEETEST OF TOOTH.

M I X E D B E R R Y (G F)

A RICH, SMOOTH CHEESECAKE WITH SWEET TART FLAVOURS FROM A MEDLEY OF MIXED BERRIES TO CREATE A WONDERFUL BALANCE OF TASTE AND TEXTURES.

B I S C O F F

DECADENT, RICH, SWEET AND CREAMY. BUTTERY CRUSHED BISCOFF BISCUIT BASE, A CREAMY FILLING, TOPPED WITH BISCUIT CRUMBS AND DRIZZLED WITH BISCOFF SPREAD.



C L A S S I C

cakes

C O N C O R D E (G F)

THINK LUXURY, THINK A STATEMENT CAKE. AN AIRY, RICH CHOCOLATE DESSERT, LAYERED WITH CHOCOLATE MERINGUE. ADORNED WITH HANDMADE LACES.

C H O C - M O U S S E

A CHIC AND ELEGANT DESSERT WHICH FEATURES LAYERS OF LIGHT AND AIRY CHOCOLATE MOUSSE AND MOIST SPONGE CAKE, ATOP OF A CRUNCHY BISCUIT BASE. GLOSSED IN A RICH CHOCOLATE GANACHE GLAZE.

T I R A M I S U

AN ICONIC ITALIAN DESSERT, LAYERED WITH ESPRESSO-SOAKED LADY FINGER BISCUITS, WITH A CREAMY MASCARPONE CHEESE, DUSTED WITH COCOA POWDER.

O P E R A

AN INDULGENT AND SOPHISTICATED LAYERED ALMOND SPONGE, SOAKED IN COFFEE SYRUP, ALTERNATED WITH RICH BUTTER CREAM AND CHOCOLATE GANACHE. ADORNED WITH TEMPERED HANDMADE CHOCOLATE FLOWERS.



CLASSIC

cakes

FERRERO ROCHER

AN INDULGENT CAKE WHICH COMBINES THE IRRESISTIBLE FLAVOURS OF CHOCOLATE AND HAZELNUT. LAYERS OF RICH CHOCOLATE CAKE, HAZELNUT FROSTING AND CRUSHED FERRERO ROCHER CHOCOLATES THROUGHOUT. ADORNED WITH CHOCOLATE GANACHE AND WHOLE AND HALVED FERRERO ROCHER CHOCOLATES ATOP.

CARROT

A MOIST, SWEET, SLIGHTLY SPICED CARROT CAKE LAYERED BETWEEN OUR LUSCIOUS CREAM CHEESE FROSTING. ADORNED WITH CHOPPED WALNUTS AND HANDMADE FONDANT CARROTS.

GRAND MARNIER

A SOPHISTICATED CHOICE! ENRICHED WITH A DISTINCT CITRUS AND ORANGE FLAVOUR FROM THE GRAND MARNIER INFUSED SYRUP THIS CAKE COMBINES BUTTERCREAM, LAYERS OF MOIST SPONGE AND HINTS OF LIQUEUR.

BLACKFOREST

WITH GENEROUSLY SOAKED LAYERS OF SPONGE IN KIRSCH (CHERRY BRANDY) THIS GERMAN DECADENT DESSERT COMBINES WHIPPED CREAM, CHERRIES, AND CHOCOLATE.



CLASSIC

cakes

RED VELVET

DISTINCTIVE IN A DEEP RED COLOUR, VELVETY IN TEXTURE. MOIST SPONGE LAYERED BETWEEN SMOOTH CREAM CHEESE FROSTING AND ADORNED WITH CAKE CRUMBS AND A HANDMADE RED VELVET COOKIE FOR A VISUAL WOW FACTOR.

RASPBERRY + LEMON

A RASPBERRY AND LEMON MADEIRA SPONGE CAKE INFUSED WITH TANGY LEMON ZEST AND LAYERED WITH A SWEET AND TART RASPBERRY COULIS AND CREAM.

CHOC - ORANGE

A CLASSIC COMBINATION OF ZESTY ORANGE AND RICH CHOCOLATE. A HARMONIOUS BLEND OF VELVETY CHOCOLATE AND BRIGHT, REFRESHING ORANGE TO SATISFY BOTH SWEET AND CITRUS CRAVINGS.

BISCOFF SPONGE

A DELIGHTFUL LIGHT AND AIRY SPONGE CAKE IN TEXTURE, INFUSED WITH CRUSHED BISCOFF COOKIES, WITH A CARAMELISED TASTE WITH EACH BITE. SWEET IN CINNAMON UNDERTONES AND BISCOFF COOKIES.



T A R T

cakes

L E M O N T A R T

A DELECTABLE ,VIBRANT, PERFECTLY BALANCED, CITRUS DESSERT WITH A BUTTERY, FLAKY PASTRY CRUST FILLED WITH A SMOOTH, TANGY LEMON CURD

F R U I T T A R T

A DELECTABLE ,VIBRANT, PERFECTLY BALANCED, DESSERT WITH A BUTTERY, FLAKY PASTRY CRUST FILLED WITH A SMOOTH, CUSTARD. ADORNED WITH A COLOURFUL ARRAY OF SEASONAL FRUITS.

M E R I N G U E T A R T

A GENEROUS CROWNING OF LIGHT AND FLUFFY MERINGUE PEAKS, TORCHED TO PERFECTION, SIT ATOP OF A SMOOTH AN INDULGENT LAYER OF LEMON CURD IN A CRISP BUTTERY CRUST. A DELIGHTFUL CONTRAST OF SWEET AND TANGY.

C H O C O L A T E T A R T

AN INDULGENT, RICH, AND CREAMY DESSERT. AN INTENSE CHOCOLATE FILLING ENCASED IN A BUTTERY, CRUMBLY PASTRY CRUST. A CHOCOLATE LOVERS FIRST CHOICE.



T H E F I N E R

details

A L L E R G E N S

WHILST WE STRIVE TO ACCOMMODATE GLUTEN-FREE AND NUT-FREE REQUESTS, OUR KITCHEN HANDLES GLUTEN AND NUT PRODUCTS. CROSS-CONTAMINATION MAY OCCUR, AND WE CANNOT GUARANTEE THAT CAKES ARE ENTIRELY FREE OF THESE ALLERGENS.

PLEASE KINDLY INFORM OUR TEAM OF ANY ALLERGIES AND WE WILL DO OUR BEST TO MEET YOUR DIETARY NEEDS.

H O W T O P L A C E A N O R D E R

ORDERS CAN BE MADE VIA

PHONE: (03) 6237 5111

OR EMAIL: ENQUIRIES@BLACFIG.COM

OUR TEAM WILL BE ABLE TO CONFIRM AVAILABILITY AND PROVIDE A PICKUP TIME.

A DEPOSIT MAY BE REQUIRED FOR CUSTOM ORDERS.

F I N D U S

527 SANDY BAY ROAD
SANDY BAY TAS 7005
7AM - 7PM EVERYDAY

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