

menu

Vanilla Lily cakes are dessert style cakes that cater for your special occasion; weddings, birthdays, celebrations and corporate. Lovingly baked, all cakes are triple layered, brushed with syrup and filled before being decorated to your custom design. Only the finest local and imported ingredients are used, sourced from quality suppliers such as Black Pearl Epicure and include Valrhona and Callebaut chocolate and Madagascar Pure Bourbon Vanilla extract. Free range eggs and fresh vanilla beans give our cakes a gourmet and indulgent flavour.

Our menu is an inspirational list of the cakes we specialise in however our focus is in working with you to create a custom gourmet flavour to suit your occasion.



Gourmet Muds

Your choice of Valrhona (France) or Callebaut (Belgium) chocolate, triple layered with rich ganache.

- Dark
- Milk
- White
- Caramel

Something Different

Flourless Orange

w/ white chocolate ganache filling

Rose Petal Pound Cake

w/ rosewater, fresh rose petals and white chocolate ganache

Hazelnut Praline

Moist hazelnut cake and nutty toffee chips
w/ frangelico infused ganache

Valrhona Sour Cream Chocolate

w/ old fashioned Valrhona chocolate frosting

Double Vanilla Bean Buttercake

w/ vanilla bean buttercream or white chocolate ganache and a double dose of the finest Madagascar Bourbon Vanilla and fresh Vanilla Beans. Fresh berries folded through on request.

Traditional Fruit

w/ brandy and marzipan

Citrus Pound Cake

w/ citrus syrup and ganache, frosting or home made lemon/passionfruit curd

Carrot

w/ the creamiest cream cheese frosting

Southern Red Velvet

Brilliant red w/ just a hint of Valrhona cocoa and vanilla bean cream cheese frosting

Banana

w/ your choice of caramel buttercream or vanilla bean cream cheese frosting

Coconut

w/ white chocolate ganache

Fleur De Sel Chocolate

Moist chocolate cake filled with rich ganache and oozing salted caramel

Espresso

w/ Valrhona mocha frosting or dark chocolate ganache

Cupcakes

All of the cakes listed above are also available as cupcakes. Frostings are completely customisable and can include whipped ganache, buttercream, fondant or swiss meringue. Talk to us about achieving a unique and delicious combination.

Our cupcakes can be iced and decorated in a million ways. All decorations are lovingly handmade to order.

For prices, orders or details on customising that special cake, contact us at:

p: Kate 0408 018 428 or Belinda 0418 983 442

e: enquiries@vanillalily.com.au