



We'd love to say yes to all cake orders but Lisa has a very large workload so the best chance of us being able to fill your order is by booking it in advance.

If we think a design isn't going to be suited to Lisa's style, we may have to say no but we might be able to recommend someone else to help.

Cake Price List

Vanilla & Berry	115 / 145 / 175
Carrot	115 / 145 / 175
Red Velvet	115 / 145 / 175
Chocolate & Salted Caramel	115 / 145 / 175
Lemon & Orange Meringue	115 / 145 / 175
Banana Chocolate	115 / 145 / 175

G.F. Lemon & Orange Meringue	125 / 155 / 185
GF. Chocolate & Salted Caramel	125 / 155 / 185

Vanilla & Berry or Lemon Swiss Roll	60
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Vanilla Cupcakes	5each
Chocolate Cupcakes	6each

We use house made custards, flavoured mascarpones, fruit compotes & curds as fillings in our cakes. For additional decorations like fresh flowers and more intricate designs a \$40 fee will apply.

You're more than welcome to provide your own cake topper/candles if you wish, these will need to be dropped off to the cafe prior to the cake being iced. We can also arrange personalised cake toppers to be made, this will incur an additional fee which will be discussed.

Have a look at our Instagram @cafepolo to see what style our baker, Lisa, does. When emailing to enquire for a cake, please send through reference photos of your idea so we know what direction you're wanting to go in. Please note that Lisa does not work with fondant at all so all edible decorations will be done with buttercream or chocolate.