



Cake Design

by
The Larder

At The Larder we are proud to accommodate our cliental with cake flavours matches their palettes, dietaries and preferences.

We proud to be a South Australian small business. We celebrate the beautiful SA produce and when we can't, we look to our neighbours in other states that share sustainable and ethical practices towards produce.

Below is just some of our favourite examples of our flavour combinations. Working alongside Madeleine, Chef/Owner, we will create a cake that your guests will be talking about days after.

- Dark chocolate cake (or vanilla bean cake), mixed local berries, chocolate mousse, hazelnut praline
- Earl grey cake, candied pear, lemon butter, earl grey swiss meringue buttercream
- Sticky Date cake, salted caramel, coffee swiss meringue buttercream, salted walnut
- Lemon and poppy seed cake, 3 x citrus mascarpone creme, candied orange
- Coconut sponge, passionfruit and lime whipped ganache, candied pineapple, macadamia
- Dark chocolate cake, salted caramel swiss meringue buttercream, passionfruit jam