



We are Cake & Co. A beautiful cake and coffee shop on Ponsonby Road.

Our aim is to get our cakes into your home and office and to allow everyone, no matter what their dietary restrictions, to have their cake and eat it too!

Unless requested, your cake will be made with spelt flour, regular sugar, free range eggs, NZ butter, milk, cream and chocolate!

Cakes that are available to be made as vegan (V) refined sugar free (SF) dairy free (DF) gluten free (GF) or egg free (EF), are marked as such - please specify when ordering. Charges apply.

PLEASE NOTE: Our products are lovingly created in our small kitchen which is also used to prepare products containing nuts, gluten, eggs, wheat, dairy and soy. We do our best to avoid cross contamination, but can not guarantee this, therefore, our products are not suitable for those with serious food allergies.

Raffaello

White chocolate, coconut and vanilla cake. Topped with white chocolate ganache buttercream, caramel drizzle and toasted almonds and coconut.

Turkish Delight (GF, DF, EF, V)

Vanilla and raspberry cake, finished with rosewater syrup, rose vanilla buttercream, pistachio crumble, freeze dried raspberries and house made turkish delight chunks.

Black, white and rosemary

Vanilla and white chocolate cake. Filled with plump blackberries and finished with rosemary syrup, white chocolate buttercream, fresh rosemary and freeze dried blackberries.

Dark salty chocolate (omit the salt for a rich chocolate cake) (GF, DF, EF, V, SF)

Rich dark chocolate cake, salty chocolate ganache filling, topped with chocolate buttercream and salty dark chocolate chunks.

Raspberry and cream (GF, SF) - (also available as bundt cake \$60)

Rich chocolate cake, filled with plump raspberries and baked cream cheese chunks. Finished with chocolate ganache buttercream and freeze dried raspberries.

Goat cheese, fig and thyme (special) single layer only – heart or 9” (GF, DF) - \$65

Moist almond, fig and goat cheese cake drizzled with honey thyme syrup. A little bit special. Great as a dessert.

Lemon curd and coconut (GF)

One of our most popular cakes. Coconut cake filled with our tangy house made lemon curd, vanilla buttercream and finished with toasted coconut shavings.

Caramel chocolate (GF, EF)

Rich chocolate cake filled with lashings of caramel, finished with chocolate mousse frosting and caramelised chocolate crumb. Add salt for a salty caramel overload! A firm favourite.

Banoffee (GF)

Another favourite. Delicious banana cake with chunks of milk chocolate baked through. Filled with caramel and finished with chocolate buttercream and caramel swirl.

Blueberry coconut (GF, DF, EF, V, SF)

Lush coconut and vanilla cake, baked with plump blueberries. Finished with vanilla buttercream, toasted coconut and freeze-dried blueberries. Great as vegan.

Raspberry white chocolate (EF)

Vanilla and white chocolate cake baked with lush raspberries. Finished with white chocolate buttercream, freeze dried raspberries and finished with our delicious caramelised white chocolate crumble.

Triple Chocolate Brownie

Our famous brownie is available by the slab! Dark and gooey chocolate base with chunks of white, milk and bittersweet chocolate mixed in. Great as a GF option – please specify. (GF) \$50 per slab. Add caramel for \$7 extra.

Please stipulate any special requirements – V, GF, DF, EF, SF, flowers, special/covered frosting or decoration, or if you have a favourite flavour you would like us to make – anything and everything is possible! (we don't do both vegan and GF in the same cake)

Cake styling

Our cakes come naked (uncovered sides, layers visible) unless requested. Extra charges apply for fully covered cakes.

TOPPINGS - please request any special decorations – flowers, fruits & mini macs are additional for ordered cakes.
\$10-\$35+ for 6" and 9" \$20+ for 11". Wedding cake flowers from \$15 - \$150

Our flowers are all edible and mostly organic. We are very careful when washing and sorting to remove any bugs, but the occasional little critter may get through our checks - they're lovely clean, organic bugs, but please do not opt for flowers if the chance of one being on your cake concerns you.

Please be specific if you would like your cake to look like a particular image from our website or instagram page – they don't all look the same and we don't want to disappoint you with the wrong decoration!

Loaves \$18

6" 1 layer cake - \$30

6" 2 layer cake - \$45

6" 3 layer cake - \$60

9" Heart cake - \$50

9" 1 layer cake - \$50

9" 2 layer cake - \$65

9" 3 layer cake - \$85

11" 1 layer cake - \$85

11" 2 layer cake - \$120

11" 3 layer cake - \$160

(Vegan, egg, dairy, refined sugar or gluten free cakes will incur an extra charge to cover higher ingredient costs 6" (from) \$5, 9" \$10, 11" \$15)

Baby cakes (similar size to a cupcake) \$4.50/\$5 each. Minimum order of 6 of the same flavour.

Mini mini – one or two bites! \$2 each. Minimum order 12 of the same flavour. Flowers/macs .50/\$1. Mixed boxes available.

Wedding cakes – please email us to make an appointment.

Auckland wide delivery – ask us for prices (Central Auckland \$9.50) Free weekday CBD delivery for orders over \$200

