

PREMIUM CAKES
& DESSERTS
HANDCRAFTED WITH LOVE

RIBBONS & BOWS



WHERE CREATIVITY MEETS CRAFT

From timeless classics to bold contemporary creations, we make exceptional cakes, desserts and pastries that are as beautiful to look at as they are to eat.

Based in Melbourne, we're known for our creativity, our quality, and our commitment to using the finest, freshest ingredients.



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SINGLE PORTIONS

PERFECTLY PORTIONED AND BEAUTIFULLY
CRAFTED, OUR SINGLE-SERVE CAKES ARE
IDEAL FOR CAFÉS, CATERING & EVENTS.

AVAILABLE IN BOXES OF SIX.





CARAMEL MACADAMIA CHEESECAKE

Baked caramel cheesecake on a fine chocolate biscuit base, garnished with a caramel drizzle and roasted macadamia nuts.



CHOCOLATE CHEESECAKE

Baked chocolate cheesecake on a fine chocolate biscuit base, decorated with chocolate ganache.



LEMON CHEESECAKE

Baked tangy lemon flavoured cheesecake made with Neufchâtel cream cheese and finished with lemon curd and piped cream cheese.



MIXEDBERRY CHEESECAKE

Baked cheesecake made with Neufchâtel cream cheese, on a flourless biscuit base and finished with berry compote.



NEW YORK CHEESECAKE

Traditional baked New York style creamy cheesecake made with Neufchâtel cream cheese and dusted with snow sugar.



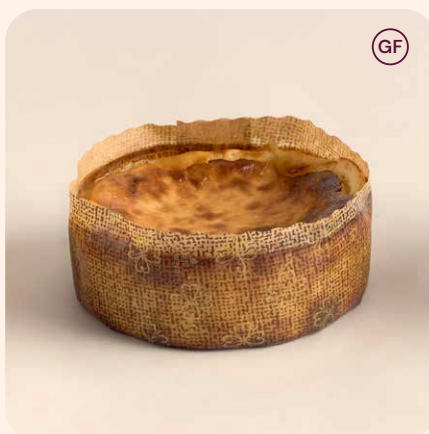
PASSIONFRUIT CHEESECAKE

Irresistible baked cheesecake made with Neufchâtel cream cheese and decorated with passionfruit syrup.



RASPBERRY CHEESECAKE

Baked creamy cheesecake made with Neufchâtel cream cheese garnished with raspberry compote.



BASQUE CHEESECAKE

Basque Cheesecake featuring caramelised flavours with a silky smooth texture.



CHOCOLATE BASQUE CHEESECAKE

Basque cheesecake with a Chocolate flair.



BLACK FOREST CAKE

A classic black forest cake combining layers of chocolate sponge and vanilla cream with maraschino cherry filling and chocolate flakes. *(May contain pits)*



BISCOFF CAKE

Layers of Biscoff cream, sponge cake, and white chocolate mousse, with a thin layer of Biscoff spread and topped with a chunky Biscoff crumble.



BISCOFF DOME

Coffee mousse filled tart, with a Biscoff mousse dome, and topped with Biscoff spread, white chocolate ganache, and finished with a Biscoff cookie.



CHOCOLATE HAZELNUT DOME

Chocolate hazelnut mousse, encased in chocolate ganache and hazelnuts, sitting on a layer of frangipane.



STRAWBERRY DOME

Creamy strawberry mousse dome coated with a sparkling strawberry mirror glaze and a sprinkling of white chocolate flakes.



PISTACHIO CHERRY DOME

A pistachio flavoured mousse dome with a vibrant cherry jelly centre elegantly finished with a glossy pistachio glaze and pistachio crumble.



RASPBERRY PISTACHIO

A moist raspberry cake with a glazed top and finished with raspberry compote and crushed pistachios.



OREO COOKIE CAKE

Smooth vanilla cream swirled with Oreo biscuit pieces and topped with a cream rosette and an Oreo biscuit.



LAVA CAKE

Rich and moist chocolate cake with a soft molten chocolate centre. Warm it up and watch the chocolate sauce ooze when you take your first spoonful.



RED VELVET

Layers of moist red velvet mud cake and Neufchâtel cream cheese, finished with a red velvet crumble.



STICKY DATE

Timeless sticky date pudding with a self saucing piped caramel topping. Warm it up and watch the caramel sauce melt over the top.



TIRAMISU

Espresso dipped sponge filled with mascarpone cream cheese and a dusting of cocoa powder.



PUFF PASSIONFRUIT

A light and moist vanilla sponge filled with custard cream and passionfruit syrup and coated with passionfruit fondant.



PUFF STRAWBERRY

A light and moist sponge filled with custard cream and strawberry jam and coated with strawberry fondant with a drizzle of white chocolate.



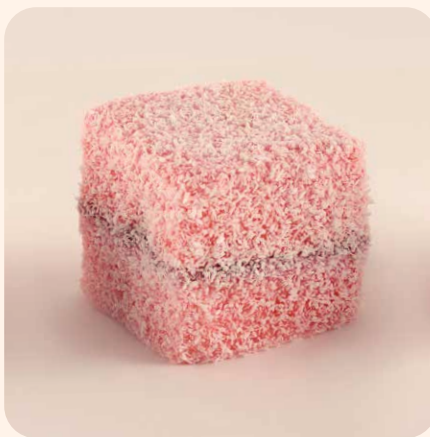
TROPICAL BLISS

Delicate vanilla sponge cake, beautifully layered with summer fruits and a light passionfruit cream. Topped with passionfruit glaze and toasted coconut.



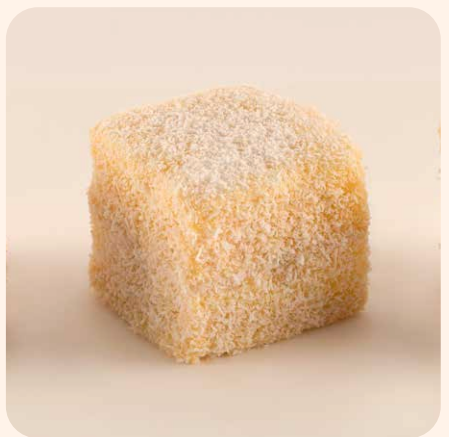
LAMINGTON - CHOCOLATE

Delicious chocolate dipped moist sponge filled with a layer of raspberry jam and smothered in shredded coconut.



LAMINGTON - STRAWBERRY

Delicious strawberry dipped moist sponge filled with a layer of raspberry jam and smothered in shredded coconut.



LAMINGTON - MANGO

Delicious mango dipped moist sponge filled with a layer of jam and smothered in shredded coconut.



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MATCHA STRAWBERRY CAKE

Layers of joconde sponge, matcha mousse, a central layer of strawberry jelly, complemented by fresh strawberries wrapped in strawberry mousse, topped with a decorative buttercream finish.



MANGO AND PEACH

Silky smooth vanilla cream swirled with mango puree and peach pieces, finished with peach slices in a sparkling mango glaze.



CHOCOLATE HAZELNUT ROCHER

Delicious chocolate mousse with a Nutella centre, finished with a smooth chocolate ganache and hazelnut.



CHOCOLATE CARAMEL

Creamy chocolate mousse on a chocolate sponge base with a decadent caramel centre, a layer of rich chocolate ganache topped with a flourish of caramel.



GOLDEN GAYTIME

Chocolate ganache, caramel and vanilla mousse on a soft sponge base, with sprinkling of fine biscuit crumbs.



BERRY PISTACHIO MOUSSE

A colourful trio of creamy pistachio mousse, raspberry mousse and sparkling raspberry glaze on a soft vanilla sponge base topped with pistachio crunch.



V
GF

CHOCOLATE MOUSSE

Indulgently creamy chocolate mousse with a drizzle of dark and white chocolate. Vegan friendly.



V
GF

CHOC RASPBERRY FUDGE

A marvelously moreish vegan and flourless fudgy chocolate cake with a raspberry jam topping.



V
GF

LEMON SYRUP CAKE

A tantalising vegan and flourless syrupy lemon cake finished with a dollop of cream and toasted coconut flakes.



GF

CHOCOLATE CAKE - FLOURLESS

A delicious flourless chocolate cake finished with a pipe chocolate ganache rosette.



GF

CARROT CAKE - FLOURLESS

Moist flourless carrot cake with freshly grated carrot, topped with cream cheese frosting, a medley of dried fruits and pepitas.



GF

ORANGE ALMOND & COCONUT - FLOURLESS

A flourless orange cake topped with roasted almond flakes and shredded coconut.



GF

PEAR CINNAMON PISTACHIO - FLOURLESS

A flourless cinnamon spiced cake studded with pear pieces and pistachios and decorated with cream cheese frosting and diced pears.



LEMON TART

A small, crisp golden shortbread tart filled with a tangy lemon curd and finished with a glazed top.



LEMON MERINGUE TART

Classic lemon curd baked into a small golden shortbread tart and topped with light, fluffy torched meringue.



STRAWBERRY TART

A small golden shortbread tart filled with smooth creamy custard and fresh strawberry slices.



FRUIT TART

A crispy shortbread tart, lined with white chocolate, filled with smooth creamy custard and topped with delicious glazed seasonal fruits.



APPLE RASPBERRY CRUMBLE TART

An apple and raspberry custard filling decorated with golden crumble, baked in a small golden shortbread tart.



PECAN TART

Delicious combination of pecan and walnut filling baked in a crispy butter shortbread tart and finished with a clear glaze.



CHOC CARAMEL TART

Golden butter shortbread tart filled with creamy caramel and chocolate ganache and decorated with piped caramel sauce and chocolate ganache.



SALTED CARAMEL PEANUT BAR

A decadent tart filled with roasted peanuts and a layer of salted caramel. Decorated with a velvety blend of dark & milk chocolate ganache for that perfect balance of sweet and salty indulgence.



VANILLA SLICE - ICING SUGAR (BOX OF 6 OR 25)

Our signature creamy vanilla custard slice finished with dusted icing sugar



VANILLA SLICE - FONDANT (BOX OF 6 OR 25)

Our signature creamy vanilla custard slice finished with soft white fondant icing.



APPLE CRUMBLE - FLOURLESS

An apple slice with biscuit flourless crumb base apple cinnamon filling with a golden crumb on top. Vegan friendly.



CARAMEL SLICE

Rich caramel filling, a flourless biscuit base topped with chocolate ganache.



CHERRY SLICE

A decadent cherry and coconut slice with Amarena cherries on a flourless chocolate biscuit base topped with dark chocolate ganache.



BROWNIE WALNUT SLICE

A brownie that delivers that classic moreish style we all know and love with toasted nuts to create a greater depth of flavour and a light snow sugar dusting.



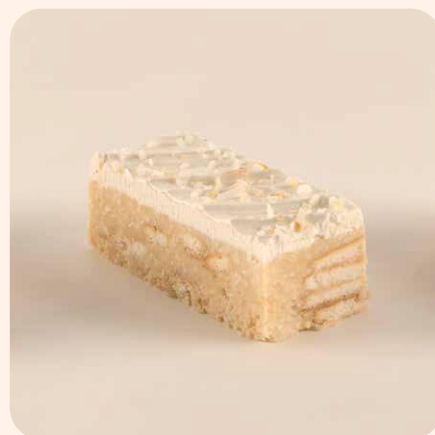
FLOURLESS BROWNIE - NUT FREE

Our rich and fudgy flourless, and nut free chocolate brownie.



HEDGEHOG SLICE

Classic chocolate hedgehog slice made with biscuit pieces, topped with chocolate icing and a sprinkle of shredded coconut.



LEMON SLICE

Lemon flavoured slice finished with lemon frosting and coconut.



COCONUT CHOC - FLOURLESS

Flourless chocolate biscuit base with a creamy coconut filling and finished with a layer of dark chocolate.



FRUIT AND NUT BAR - FLOURLESS

Fruit and nut bar made up of various dried fruits and nuts such as apricots, currants, dates, pistachios, almonds and pepitas. Oat free, gluten free and vegan. *(May contain pits)*



CHOC MINT - FLOURLESS

Chocolate mint slice, with a flourless chocolate base and finished with dark chocolate.



PEANUT BUTTER CHOC - FLOURLESS

A decadent vegan slice with smooth peanut butter filling, sandwiched between a flourless brownie base and a dark chocolate top.



DOUBLE CHOC CHIP MUFFIN

Decadent chocolate muffin, with dark choc chips.



BLUEBERRY MUFFIN

A light, fluffy muffin with juicy fresh blueberries.



APPLE CRUMBLE MUFFIN

A delicious apple muffin topped with a layer of crumble.



RASPBERRY WHITE CHOCOLATE MUFFIN

A soft and moist muffin with raspberries and white chocolate pieces.



NUTELLA MUFFIN

Indulgent chocolate muffin with a creamy Nutella centre, finished with more Nutella and roasted crushed hazelnuts.



ORANGE POPPY SEED MUFFIN

A soft and moist muffin with infused with fresh orange and poppy seeds.



PINEAPPLE AND COCONUT MUFFIN

Delicious soft muffin with pineapple pieces and coconut.



BISCOFF MUFFIN

Caramelised sponge, soft Biscoff topping with Biscoff crumble.



BANANA BREAD

A traditional handmade caramelised banana bread, with a subtle cinnamon fragrance and over 30% fresh, ripe bananas.



FROSTED CARROT LOAF

A moist and sweet bread loaf infused with carrot, topped with cream cheese frosting and walnut pieces.



APPLE STRAWBERRY LOAF – FLOURLESS

A tasty flourless loaf filled with cooked apple and strawberry compote.



BANANA BLUEBERRY LOAF - FLOURLESS

A soft flourless loaf with banana puree and blueberry filling.



ALMOND CROISSANT

A light and puffy croissant filled with almond butter, and topped with flaked almonds and a generous dusting of icing sugar



CHOCOLATE CROISSANT

A light and puffy croissant with almond butter and a generous chocolate filling, topped with a drizzle of chocolate ganache.



BLUEBERRY FRIAND

Delightfully moist flourless friands with blueberries.



RASPBERRY FRIAND

Delightfully moist flourless friands with raspberries.



VANILLA CREAM ECLAIR

Decadent French style eclairs with handmade choux pastry filled with vanilla cream, finished with a chocolate coating.



CANNOLI WHITE & BROWN

Crispy pastry shells, lined with dark chocolate, filled with chocolate and vanilla custard and lightly dusted with snow sugar.



MACARONS (BOX 40)

A selection of chocolate, raspberry and salted caramel.



BISCUITS & COOKIES

Anzac biscuits, Fruit and Seed Musli, Gingerbread Men, Smarty Cookies, Triple Choc Fudge, Turmeric Bar, Vanilla YoYo, White Choc & Macadamia

CELEBRATION CAKES

OUR CELEBRATION CAKES BRING A LITTLE MORE
INDULGENCE TO EVERY OCCASION. PERFECT FOR
BIRTHDAYS, MILESTONES, EVENTS OR SIMPLY
MAKING A MOMENT FEEL SPECIAL.





GF

NEW YORK BAKED CHEESECAKE (6" & 10")

Traditional baked, smooth and creamy cheesecake made with Neufchâtel cream cheese and finished in the classic New York style with snow sugar.



GF

MIXED BERRY BAKED CHEESECAKE (10")

Baked New York cheesecake made with Neufchâtel cream cheese finished with a blend of raspberries, blueberries, cherries and strawberries.



GF

RASPBERRY BAKED CHEESECAKE (10")

A baked New York cheesecake made with Neufchâtel cream cheese decorated with cream cheese frosting and raspberry compote.



GF

CARAMEL MACADAMIA BAKED CHEESECAKE (10")

Setting the trend with a baked flourless caramel flavoured cheesecake on a fine chocolate biscuit base garnished with more caramel, caramel cream cheese and roasted macadamia.



GF

LEMON BAKED CHEESECAKE (10")

An irresistible flourless tangy lemon cheesecake made with premium Neufchâtel cheese and decorated with lemon curd and piped cream cheese.



V

BISCOFF CAKE (10")

Indulge in layers of chocolate fudge cake and Biscoff mousse, finished with more Biscoff. Crowned with rosettes, piped mousse and a biscuit.



VANILLA BERRY GATEAU (6" & 10")

A light vanilla sponge cake layered with cream, custard & strawberries, decorated with freeze dried raspberries.



RED VELVET (6" & 10")

The ultimate indulgence of moist red velvet mud cake and smooth Neufchâtel cream cheese sprinkled with red velvet crumble.



BLACK FOREST (6" & 10")

Layers of dark chocolate sponge, fresh cream, cherry coulis & brandy syrup, wrapped with velvet rose pink cream, finished with chocolate flakes & Amarena cherries. (Not Halal)



COOKIES AND CREAM (6" & 10")

Smooth vanilla cream swirled with Oreo biscuit pieces on a moist chocolate base topped with Oreo crumb.



CHOCOLATE RASPBERRY CAKE (10")

Layers of creamy raspberry flavoured mousse in a rich chocolate mud cake decorated with piped raspberry mousse and jam drizzle.



CHOCOLATE HAZELNUT ROCHER (10")

A delicious chocolate cake with hazelnut crèmeux and covered in smooth chocolate ganache with hazelnut pieces, finished with chocolate ganache piping and whole hazelnuts.



CHOCOLATE CARAMEL CAKE (6" & 10")

Our signature chocolate mud cake layered with chocolate mousse and caramel and finished with decadent caramel and piped chocolate shells.



CHOCOLATE (6" & 10")

Decadent chocolate mud cake with rich chocolate ganache and finished with chocolate shavings.



LEMON MERINGUE TART (7")

Classic lemon curd baked in a shortbread tart and topped with sculptured light and fluffy torched meringue.



LEMON TART (7")

A large, crisp golden shortbread tart filled with a tangy lemon curd finished with a clear glaze.



VANILLA STRAWBERRY ROULADE (16")

Our very popular soft vanilla sponge filled and rolled with custard, fresh cream and hand picked strawberries. Garnished with hand crafted white chocolate, cream and strawberries.



TIRAMISU (10")

Traditional Italian dessert with layers of mascarpone cream and espresso dipped sponge finger biscuits.



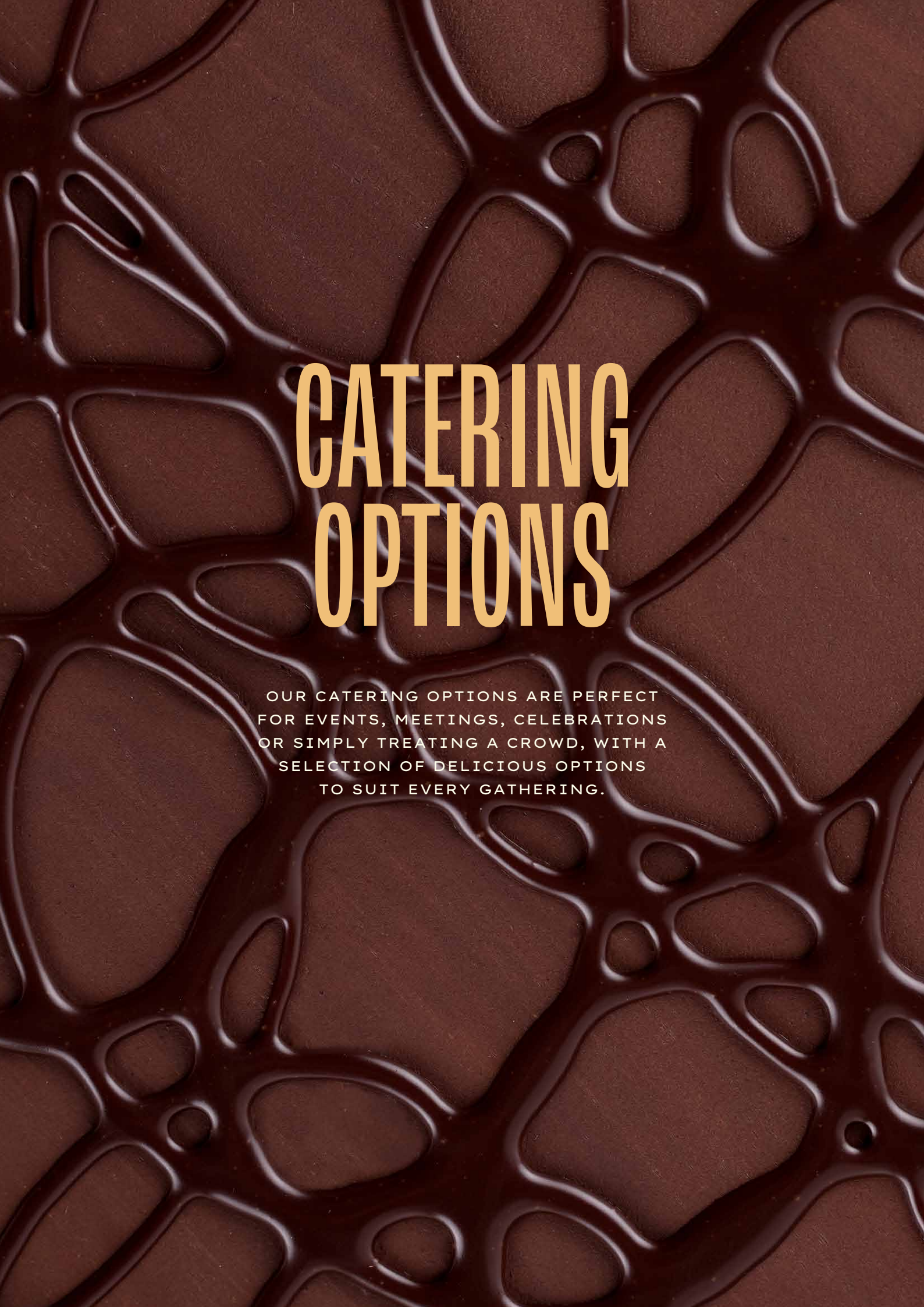
CARROT CAKE - FLOURLESS (10")

A moist flourless carrot cake with freshly grated carrots topped with cream cheese frosting and a medley of dried fruits and nut.



PEAR CINNAMON PISTACHIO - FLOURLESS (6" & 10")

Cinnamon spiced cake studded with pear pieces and crushed pistachios decorated with cream cheese frosting and pistachio pieces.



CATERING OPTIONS

OUR CATERING OPTIONS ARE PERFECT
FOR EVENTS, MEETINGS, CELEBRATIONS
OR SIMPLY TREATING A CROWD, WITH A
SELECTION OF DELICIOUS OPTIONS
TO SUIT EVERY GATHERING.



SLAB - NEW YORK CHEESECAKE

A baked New York style creamy cheesecake made with Neufchâtel cream cheese and lightly dusted with snow sugar.



SLAB - STRAWBERRY CHEESECAKE

Baked creamy cheesecake made with Neufchâtel cream cheese and strawberry compote.



SLAB - TOBLERONE CHEESECAKE

Flourless baked chocolate cheesecake with a chocolate biscuit base and decorated with chocolate ganache and almond flakes.



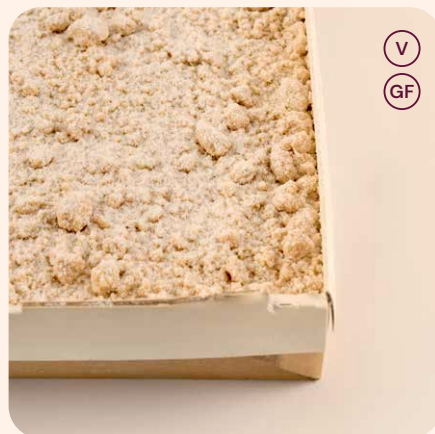
SLAB - CHOCOLATE CAKE

A classic indulgence of chocolate mud cake coated with an elegant dark chocolate ganache pattern.



SLAB - CHOCOLATE WALNUT BROWNIE

Classic fudgy chocolate brownie with walnut pieces and lightly dusted with icing sugar.



SLAB - APPLE CRUMBLE

A moist cake layered with spiced apple pieces and topped with golden crunchy crum.



SLAB - STICKY DATE PUDDING

Rich and moist sticky date pudding finished with a self saucing caramel top.



SLAB - TIRAMISU

Classic tiramisu with espresso dipped sponge finger biscuits topped with a light dusting of cocoa.



SLAB - RED VELVET

A soft, creamy red velvet mud cake with smooth Neufchâtel cream cheese, sprinkled with red velvet crumble.



SLAB - CARROT CAKE

A moist carrot cake decorated with cream cheese frosting and a medley of fruits and walnuts and pepitas.



GF

SLAB - FLOURLESS ORANGE

A moist flourless glazed orange cake with a sprinkling of toasted almond flakes.



PETIT FOUR GOURMET - MIXED BOX (12)

A delightful random mix of 6 flavours in each box. Be delighted by the random selection from the following flavours: Flourless carrot, Flourless orange, Flourless choc, Biscoff cheesecake, Tim tam cheesecake, Red velvet, Oreo puff, White choc mud, Chocolate pistachio mousse, Choc hazelnut mousse, Choc raspberry "mushroom", Blueberry and rose muffin.

Legend:

(V) VEGAN

(GF) FLOURLESS (GLUTEN FREE RECIPE)

HOW TO ORDER

PLACING AN ORDER

ORDERMENTUM

This is a quick and easy ordering method using your mobile device or website at any time and we encourage our wholesale customers to use it. If you are already using this for other suppliers, you can access our platform, or request to trade with Ribbons and Bows.

BY EMAIL OR PHONE

sales@ribbonsandbowscakes.com.au
(03) 9482 5888



SCAN QR CODE TO
ORDER THROUGH
ORDERMENTUM

CUT-OFF TIMES AND MINIMUM ORDERS

Orders must be placed no later than 2:30pm AEST for next business day delivery or 5pm AEST Friday for following Monday delivery. Our office is closed on Saturdays, Sundays and all public holidays.

Minimum metro order for free delivery is AUD\$150 + GST. Orders under the minimum amount will be subject to a AUD\$20 + GST delivery fee.

RECEIPT OF GOODS & RETURNS

Invoices are provided by email. Please check your orders on arrival to ensure they are correct and there are no damages and sign the driver's electronic delivery slip as proof of delivery. Claims for damaged, incorrect or unsatisfactory products must be made within 24 hours, with photos emailed so we can arrange a replacement or credit.

PRICING AND PAYMENT

Prices are subject to change without notice. We accept payments for orders by credit card, direct credit or direct debit, unless credit terms have been pre-approved by management. Ordermentum orders can be paid via the app using direct debitor credit card (including Amex). We do not accept payment by cash or cheques.

PRODUCT SIZES

- **Round single portion cakes** are in the range of 3in (7.62cm) to 4in (10.16cm) in diameter.
- **Square single portion cake** are 6.5cm x 6.5cm.
- **Rectangle cakes and slices** are 9cm x 4cm.
- **Sharing cakes** are available in 10in (25.4cm) (12 standard slices)
- **Tarts** are available in 3.5in (8.89cm) in diameter.
- **Loaves** are approximately 2kgs in weight (12-14 standard slices).
- **Catering slab cakes** are approximately :
Uncut: 30x40cm
30 portions (5x8cm)
48 portions (5x5cm)
80 portions (5x3cm)

These must be ordered with 3 business days notice.

Our single portion cakes, slices, tarts, baked treats and muffins are available in multiples of six units.

PRODUCT STORAGE & SHELF LIFE

All our cakes must be kept refrigerated at below 5 degrees Celsius.
Muffins and firm slices can be stored at room temperature (and refrigerated overnight). Sweet loaves, without cream cheese frosting, may be sliced, wrapped and kept at room temperature.

Recommended refrigerated shelf lives stored at below 5 degrees Celsius:

- Single portion cakes, tarts, cupcakes and baked treats: 6 days (except for cream and fruit based products: 4 days)
- Slices: 14 days (except for vanilla slices: 5 days)
- Sharing cakes: 6 days, or 4 days fresh cream cakes
- Muffins and sweet bread loaves: 6 days
- Catering: 6 days

Most products can be frozen on delivery, except vanilla slice and products with fresh fruit, and stored for up to 4 weeks unless otherwise specified.

ALLERGENS

Some products are made with gluten-free (flourless) or nut-free recipes in a facility that also handles flour and nuts. While we take all reasonable care to prevent cross-contamination, it may still occur.



FOLLOW US

Follow us for new delicious products, behind the scenes and more.



[ribbonsandbowscakes](#)

GET IN TOUCH

Have a question about our cakes, desserts or how we can help? Drop us a line.

sales@ribbonsandbowscakes.com.au

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