APPLE CRUMBLE  
Shortbread flan with diced baked apples, cinnamon & a layer of vanilla sponge encased in a crumble topping.

APPLE PIE  
Baked apple in a tradition short-crust casing.

BIANCO NERO  
Italian profiterole mound filled with chantilly cream, smothered in chocolate gianduia cream & decorated with chocolate flakes & strawberries. (Minimum 25 pieces - $3 per profiterole).

BLACK FOREST  
Chocolate sponge soaked with strega liqueur, layers of fresh cream, kirsch sour cherries & finished with fresh cream, chocolate shavings & maraschino cherries.

CASSATA SICILIAN  
Vanilla sponge with strega liqueur, layers of sweet ricotta, glace orange & chocolate bits. Topped with white fondant & glace fruit then wrapped in green marzipan icing.

CHOCOLATE HAZELNUT ALMOND MUD  
Nutty gluten-free cake made with chocolate & almond meal & finished with hazelnut decorations. Gluten free.

CHOCOLATE MUD  
Thick melted chocolate sponge with a layer of ganache on top then decorated with chocolate.

GLUTEN FREE CHOCOLATE MUD  
Thick melted chocolate with gluten free sponge and a layer of ganache on top then decorated with chocolate.

CROQUEMBOUSCHE  
Profiteroles filled with vanilla & or chocolate crema & topped with toffee – to be served within 2 hours of picking up. (Minimum 25 pieces - $3 per profiterole).

CROSTATA DI NUTELLA  
Shortbread tart filled with creamy ganache & strega soaked vanilla sponge surrounded by diced almonds.

BAKED CHEESECAKE  
Creamy lemon flavoured cheesecake with almonds, fresh cream & fresh strawberries.

DIPLOMATICA  
Vanilla sponge with strega liqueur sandwiched between layers of vanilla custard & puff pastry. Decorated with flakes of pastry & fresh cream, & then dusted with cocoa.

FRUIT TART  
Shortbread tart with vanilla custard filling & a layer of sponge. Topped with fresh seasonal fruit & glazed with an edge of sliced almonds.

HOUSE SPECIAL - ITALIAN TORTE  
Layers of strega soaked vanilla sponge with chocolate & vanilla custard. Finished with fresh cream rosettes, diced almonds, seasonal fruit & chocolate shards.

CROSTATA DI RICOTTA  
Sweet ricotta & chocolate bits inside a shortbread tart glazed with apricot jam & a halo of crushed pistachios.

LEMON YOGHURT  
Creamy yoghurt baked sponge with fresh lemon & lemon rind, dusted with a sprinkling of icing sugar.

LIMONCELLO  
Limoncello liqueur flavoured custard between vanilla sponge layers, then covered with sliced lemon, pistachios & sponge crumb.

MILLE FOGLIE  
Traditional puff pastry vanilla slice made with Italian vanilla custard then topped with pastry flakes & almonds.

MONTE BIANCO  
Cointreau chantilly cream with vanilla sponge surrounded with sponge crumb & topped with a mound of white chocolate.

MONTE NERO  
Cointreau chocolate chantilly cream with vanilla sponge surrounded with sponge crumb & topped with a mound of chocolate.

NOCCIOLA  
Hazelnut flavoured cream with vanilla & strega liqueur covered in almonds & strawberries.

ORANGE ALMOND  
Fresh oranges sliced onto an almond meal & orange flavoured cake then topped with glaze & surrounded with diced almonds & soft icing. Gluten free.

VANILLA, STRAWBERRIES & CREAM  
Home style vanilla sponge with a layer of raspberry jam, fresh cream, chopped strawberries, dusted with icing sugar.

TARTUFO BACIO  
Hazelnut meringue base, topped with layers of chocolate sponge soaked with strega, giaduia cream them surrounded in pistachios – the top is then decorated with a carnation of chocolate fans.

TIRAMISU  
Italian ‘pick-me-up’ torte consisting of savoiardi dipped in coffee liqueur between layers of mascarpone cream then covered in white chocolate shards all over.

PEAR & ALMOND  
An almond and pear baked teacake, glazed and decorated with desiccated coconut.

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166 ASHGROVE AVENUE, ASHGROVE QLD 4060 (Newmarket End)  
Collection from Toowong Village (Gallery Level) available on request only

\*Although all care is taken with gluten free/nut free products, they are baked in a kitchen which contains flour & nuts