



CHARDONNAY  
DELI

### Cake and Coffee pairing Kalk Bay 4-6pm daily

*“Why not indulge in our cake and coffee pairing? All our cakes are made in our in-house bakery, and each one has its own twist. Our style is rustic, homemade and generous so it’s worth making tummy space to enjoy.”*

**\*\*Kindly note all hot drinks will be in our smaller size only and alternative milks, extras and flavoured syrups are additional.**

#### Suggested pairing below:

##### **Chocolate cake with buttercream, caramel, dark chocolate ganache \*\*Y**

***Mocha flat white** - enhances the rich, deep chocolate flavours in the cake while complementing its sweetness. The bitterness of the espresso in the mocha cuts through the richness of the chocolate cake, creating a balanced and indulgent flavour experience.*

##### **65% dark flourless chocolate cake \*\*GF Y**

***Red flat white** – (made from rooibos) brings out the richness of the dark chocolate without being too sweet.*

##### **Nutty vegan cake with peanut butter & banana icing \*\*V Y**

***Coconut milk flat white (SQ)** The creamy coconut milk complements the nutty flavours in the cake, enhancing the richness of the peanut butter and the sweetness of the banana.*

##### **Baked cheesecakes \*\*Y**

Berry  
Caramel  
Chocolate  
Passion fruit

***Matcha flat white** - is an excellent choice—its grassy, slightly sweet taste provides a fresh contrast to the rich, creamy texture of the cheesecake.*

***Cortado** - If you are having a fruitier cheesecake (like passion or berry), an espresso-based coffee enhances the cake’s tangy flavours, adding a deeper layer of richness that balances the lightness of the fruit.*

##### **Banting Cheesecake \*\*GF SF Y**

***Americano or espresso** - The richness of a Banting cheesecake pairs wonderfully with the bold, robust flavours of black coffee or espresso. The bitterness balances the creaminess of the cheesecake.*

##### **White chocolate & lemon cheesecake \*\*Y**

***Flat white** - The rich creamy texture this coffee with its bold coffee flavour provides a perfect balance to the sweet and tangy notes of the cheesecake. The slight bitterness of the coffee contrasts with the sweetness of the white chocolate.*



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### Suggested pairing below:

#### **Rustic apple crumble with home-stewed apples \*\*Y**

**Hazelnut flat white (SQ)** - The nutty, slightly sweet flavour of the hazelnut complements the warm, fruity apple crumble giving you a warm, indulgent experience.

#### **Lemon meringue \*\*Y**

**Americano** - The bold coffee flavour provides a nice contrast to the sweetness of the meringue and the tartness of the lemon.

#### **Carrot cake with cream cheese icing \*\*Y**

**Vanilla flat white (SQ)** - This pairing provides a delightful harmony between the subtle sweetness of the vanilla and the spiced flavours of the carrot cake, making for a cozy, comforting experience.

#### **Gluten free carrot cake with cream cheese icing \*\*GF Y**

**Red flat white** – (made with rooibos) has a subtle sweetness and natural earthiness that complements the cream cheese icing and the spice of the cake.

#### **Almond and Orange tart \*\*GF SF Y**

**Chai Flat white** -The rich, spiced flavours of chai—like cinnamon, cardamom, and ginger complements the citrusy brightness of the orange cake, creating a warm, comforting contrast

#### **Mud Cake with buttercream icing \*\*Y**

**Mesquite flat white** - The deep indulgent cocoa notes of the mud cake contrast nicely with the smoky, earthy flavour of mesquite, creating an interesting balance. The slight sweetness in the cake complemented by the subtle smoky sweetness in mesquite adds an unexpected depth to the chocolate.

**V** Vegan  
**SF** Sugar free  
**GF** Gluten free  
**Y** YUMMY

**Matcha** – Green tea powder with an earthy flavour

**Mesquite** – Plant based coffee alternative with a smoky nutty flavour