



ABOUT OUR INGREDIENTS

Laterite Ridge Farm Free Range Eggs

Baked 180 filtered through a long list of 'free range' egg farmers and were disappointed to find out most were not who they claimed to be - cooping hens up in cages and labelling them 'free range'. With the help from Anna at our weekly Subi Farmer's Markets who also believes in fresh and real produce, she directed us to Laterite Ridge who happened to also be attending the same market. Happy chickens means happy eggs, and happy staff to bake your cupcakes with them!

Callebaut Cocoa and Chocolate

Among one of the best brands to work with in terms of chocolate. Callebaut has a great chocolate growing programme which focuses on helping farmers in West Africa grow cocoa beans with modern agricultural practices. These beans are properly grown and treated to preserve great chocolate. We use milk, white, and dark Callebaut chocolate and love it because of its great taste and the many different textures it comes in; callets, crispearls, big blocks, and so much more.

Heilala Vanilla Extract

Award winning vanilla extract from plantation grown on the islands of Vava'u. Heilala (hey-la-la) vanilla is of the bourbon kind and their beans are processed via the cold extraction method to gain the most flavour. Vanilla extract is our liquid gold and is baked in almost everything, therefore sourcing quality vanilla extract is of great importance for premium cupcakes. Along with full transparency of their sourcing, production, and handling methods, with their beliefs in fair trade, Heilala vanilla extract is an obvious choice to bake with.

New Zealand Butter

Why from New Zealand? Because the cows that produce the milk for the butter we bake with are grass fed and are 100% hormone free. It's also complex in flavour and fat therefore making it more creamy.

CAKE SIZES



Cupcake

Width: 5.5cm
Height: 6.5cm



Babycake

Width: 3.5cm
Height: 4cm

OUR CUPCAKE CALENDAR

| MONDAY | TUESDAY | WEDNESDAY | THURSDAY | FRIDAY | SATURDAY |
|--------------------------|-----------------------|---------------------------|------------------------|--------------------------|-----------------------|
| Vanilla Vanilla | Red Velvet | Vanilla Vanilla | Red Velvet | Vanilla Vanilla | Red Velvet |
| Raspberry White Choc | Cookies & Crème | Raspberry White Choc | Cookies & Crème | Raspberry White Choc | Salted Caramel |
| Salted Caramel | Triple Chocolate | Salted Caramel | Triple Chocolate | Salted Caramel | Cookies & Crème |
| Blueberry, Oat & Coconut | Nutella Glazed Donut | Cranberry & Orange | Coca Cola | Nutella Glazed Donut | Mexican Hot Chocolate |
| Pink Lemonade | Coca Cola | Balsamic Strawberry | Chunky Monkey | Balsamic Strawberry | Almond & Rose |
| Chunky Monkey | Mexican Hot Chocolate | Raspberry Dark Choc | Almond & Rose | Cranberry & Orange | Pink Lemonade |
| V & GF Vanilla | V & GF Chocolate | V & GF Choc Peanut Butter | Vegan Cookies No Crème | Blueberry, Oat & Coconut | Raspberry Dark Choc |
| | | | | V & GF Salted Caramel | V & GF Red Velvet |



• Summer 2016/17 •

SUMMER MENU 2016/17

2016/17 SUMMER COLLECTION

We change our menu every season so there is a variety of flavours for you to try.

Blueberry, Oat and Coconut

Blueberry cake with a layer of oats and coconut, smooth chocolate cream cheese, sprinkled with toasted shaved coconut, freeze dried blueberries, and oats.

Coca Cola

Moist chocolate coca cola cake, cola buttercream, mini candy coke bottles, freeze dried raspberries, and drizzled with white chocolate.

Pink Lemonade

Getting fancy with cranberry cake, lemon curd filling, cranberry cream cheese, topped with lemon zest and edible greens.

Balsamic Strawberry

Heilala vanilla cake, balsamic strawberry filling, fluffy cream cheese, freeze dried strawberries and edible greenery.

Almond and Rose

Almond cake topped with almond meal, rosewater cream cheese, beetroot and apple juice glaze, topped with pistachios, freeze dried raspberries, almond meal, dried rose petals, and black sesame seeds.

Cranberry and Orange

Orange zest cake, cranberry sauce filling, cranberry cream cheese, candied blood orange and dried cranberry fruit.

Nutella Glazed Donut

Cinnamon vanilla cake, Nutella buttercream, vanilla glaze, sugared donut ball filled with Nutella.

Raspberry Dark Chocolate

Raspberry white chocolate's dark sister. Chocolate raspberry cake, raspberry cream cheese, dark chocolate drizzle, freeze dried raspberries, dark chocolate crispearls.

Mexican Hot Chocolate

For the adventure seekers. Chilli chocolate cake, toasted marshmallow frosting, dusting of cayenne and chocolate powder.

ALL YEAR ROUND

These flavours are available...all year round!

Raspberry White Chocolate

Tangy and sweet raspberry cake with Callebaut white chocolate callets, raspberry cream cheese frosting, drizzled with white chocolate, and sprinkled with freeze dried raspberries and white chocolate crispearls.

Cookies & Crème

Oreo vanilla cake, frosted with Oreo buttercream, sprinkled with crushed Oreo biscuits, and drizzled with dark Belgian chocolate.

Red Velvet

Our best selling flavour! A light, red Belgian cocoa buttermilk cake, frosted with cream cheese and sprinkled with red velvet crumbs.

Triple Chocolate

Classic Belgian chocolate cake, filled with dark chocolate ganache, frosted with rich Belgian chocolate buttercream, and sprinkled with crispy milk chocolate pearls.

Vanilla Vanilla

Fluffy Madagascan bourbon vanilla cake frosted with creamy vanilla buttercream, and sprinkled with rainbow confetti sprinkles.

Salted Caramel

Our housemade salted caramel inside our Belgian chocolate cake, and drizzled over salted caramel buttercream. Sprinkled with a touch of naturally pink Murray River sea salt flakes.

VEGAN AND/OR GLUTEN FREE

We want everyone to be able to enjoy our cupcakes, so here's a list for y'all to enjoy! Our vegan and gluten free flavours are available in cupcakes only.

Chocolate (V &/ GF)

Dairy free, egg free, and gluten free chocolate cake frosted with dairy free chocolate frosting and garnished with a dairy free and gluten free chocolate square.

Cookies No Crème (V only)

Oreos are vegan?! Yep! Oreos speckled through our vegan vanilla cake, and frosted with our vegan Oreo frosting and sprinkled with more Oreo crumbs.

Peanut Butter (V &/ GF)

Smooth peanut butter swirled into our vegan and gluten free chocolate cake, and frosted with peanut butter frosting, sprinkled with crushed peanuts, and drizzled with dairy free and gluten free milk chocolate.

Red Velvet (V &/ GF)

Vegan and gluten free red cocoa cake frosted with dairy free buttercream, and topped with a piece of red velvet cake.

Salted Caramel (V &/ GF)

We did the impossible! Salted caramel sauce filled in our vegan and/or gluten free chocolate cake, and frosted with dairy free and gluten free frosting, and swirled with more caramel sauce.

Vanilla (V &/ GF)

Dairy free, egg free, and gluten free vanilla cake frosted with dairy free and gluten free vanilla frosting and sprinkled with gluten free and vegan rainbow sprinkles.



PRE-ORDER YOUR COFFEE

Text us your name, coffee & estimated time of arrival at 0478 180 180

SAY HELLO, STOP BY OR FIND US ONLINE

hello@baked180.com.au • (08) 6110 0222

Monday to Friday, 6am to 4pm
Saturday, 10am to 3pm
Sunday, closed

Please note, coffee is ready from 6am
and cupcakes are ready from 8am

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