



Mr Fingerfood Desserts

Mini Tarts - Mini Cakes - Petit Four Tarts - Eclairs



1800 251 440

www.mrfingerfood.com.au



Mrfingerfood
1800 251 440

VARIETY PACKS

www.mrfingerfood.com.au

1800 251 440

MINI PACKS

48 pcs
\$89



DELUXE ORIGINAL

mini tarts

48 units: 8 flavours x 6

BLUEBERRY ALMOND

Our favourite almond cream topped with blueberries in a shortbread shell

BAKED BERRY CHEESECAKE TART

Our New York cheesecake recipe baked in a shortbread shell and topped with juicy fruits of the forest

FRENCH APPLE TART

Shortbread with traditionally stewed apples topped with scorched fanned apple slices

CHOCOLATE TART

A pure and rich dark chocolate ganache encased in a shortbread shell

LEMON MERINGUE TART

Our famous zesty lemon curd topped with a deliciously fluffy light meringue

MACADAMIA TART

A rich caramel toffee filled with macadamia nuts

RASPBERRY WHITE CHOCOLATE TART

Raspberries infused with a rich white chocolate ganache

PASSIONFRUIT TART

Our silky smooth traditional passionfruit curd in a shortbread shell

48 pcs
\$89



DELUXE FAVOURITES

mini tarts

48 units: 8 flavours x 6

BLACKCURRANT BAVAROISE

A delicious blackcurrant bavaroise set atop blackcurrants in a vanilla shortbread shell

HAZELNUT

Hazelnut bavaroise mixed with finely chopped roasted hazelnuts poured into a vanilla shortbread shell and topped with a milk chocolate square

LEMON

A perfectly baked shortbread shell filled with our famous zesty lemon curd

CHOCOLATE BANANA POP

A banana bavaroise topped with a milk chocolate ganache finished with a sprinkle of dried banana chips

SALTED CARAMEL MIXED NUT

Our addictive Salted Caramel Toffee filled in a vanilla shortbread with mixed nuts

BOUNTY

A dark chocolate shortbread shell filled with a smooth and refreshing coconut panacotta, topped with shredded coconut and a drizzling of chocolate

BLACKFOREST

A sour cherry compote topped with a Kirsch flavoured bavaroise and a dusting of cocoa

MANGO

A mouth-watering mango bavaroise topped with a smooth mango jelly and glazed curd in a shortbread shell

MINI PACKS

48 pcs
\$89



24 pcs
\$69



DELUXE GLUTEN FREE *mini cakes*

48 units: 8 flavours x 6

GLUTEN FREE CHOCOLATE CAKE

Rich chocolate cake made using ground almond meal topped with a smooth chocolate ganache

GLUTEN FREE ORANGE CAKE

Our classic moist orange cake cooked with whole fresh oranges and almond meal

GLUTEN FREE JAFFA CAKE

Our rich chocolate cake combined with a complementing orange ganache

GLUTEN FREE LEMON CAKE

A zesty lemon cake using our traditional almond meal recipe

GLUTEN FREE ORANGE & POPPY CAKE

Our moist orange cake recipe with poppy seeds scattered throughout

GLUTEN-FREE SALTED CARAMEL CHEESECAKE

Our new Gluten Free baked Neufchatel cream cheesecake, topped with a layer of addictive salted caramel and finished with a drizzling of chocolate

GLUTEN-FREE RED VELVET

Our classic Flourless Chocolate Cake with a twist, topped with a zesty cream cheese icing

GLUTEN FREE WHITE CHOCOLATE AND RASPBERRY CAKE

Our addictively rich white mud mixed with raspberries

TASTER BOX GLUTEN FREE *mini cakes*

24 units: 8 flavours x 3

- Chocolate Cake
- Orange Cake
- Jaffa Cake
- White Chocolate Raspberry
- Orange & Poppyseed
- Red Velvet
- Lemon Cake
- Salted Caramel Cheesecake

24 pcs
\$69



TASTER BOX *mini tarts*

24 units: 8 flavours x 3

- Lemon Meringue
- Chocolate
- Berry Cheesecake
- Passionfruit
- Hazelnut
- Mango
- Blackforest
- Caramel Mixed Nut



Mrfingerfood
1800 251 440

PETIT FOUR PACKS

20 pcs
\$59



VALUE CLASSIC

petit four tarts

20 units: 5 flavours x 4

LEMON TART

A perfectly baked shortbread shell filled with our famous zesty lemon curd

BAKED BERRY CHEESECAKE

Our New York Cheesecake recipe baked in a shortbread shell and topped with juicy fruits of the forest

APPLE PIE

A traditional apple spiced compote, topped with a cinnamon sugar dusted shortbread lid

SALTED CARAMEL MIXED NUT

Our addictive Salted Caramel Toffee filled in a vanilla shortbread with mixed nuts

CHOCOLATE

A pure and rich dark chocolate ganache encased in a shortbread shell

20 pcs
\$59



VALUE MODERN

petit four tarts

20 units: 5 flavours x 4

BOUNTY

A dark chocolate shortbread shell filled with a smooth and refreshing coconut panacotta, topped with shredded coconut and a drizzling of chocolate

BLACKFOREST

A sour cherry compote topped with a Kirsch flavoured bavaoise and a dusting of cocoa

MANGO

A mouth-watering mango bavaoise topped with a smooth mango jelly and glazed

BLACKCURRANT BAVAROISE

A delicious blackcurrant bavaoise set atop blackcurrants in a vanilla shortbread shell

HAZELNUT

Hazelnut bavaoise mixed with finely chopped roasted hazelnuts poured into a vanilla shortbread shell and topped with a milk chocolate square



Mrfingerfood
1800 251 440

GLUTEN-FREE PETIT FOUR PACKS



GLUTEN-FREE VALUE CLASSIC

petit four tarts

20 units: 4 flavours x 5

GLUTEN-FREE JAFFA CAKE

Our rich flourless chocolate cake combined with a complementing orange ganache

GLUTEN-FREE ORANGE CAKE

A classic moist flourless orange cake cooked with whole fresh oranges and almond meal

GLUTEN-FREE CHOCOLATE CAKE

Our rich chocolate cake made using ground almond meal topped with a smooth chocolate ganache

GLUTEN-FREE RED VELVET

Our classic Flourless Chocolate Cake with a twist, topped with a zesty cream cheese icing

GLUTEN-FREE LEMON CAKE

A zesty lemon cake using our traditional almond recipe

GLUTEN-FREE VALUE MODERN

petit four tarts

20 units: 4 flavours x 5

GLUTEN-FREE RASPBERRY WHITE CHOCOLATE CAKE

Our addictively rich flourless white mud mixed with fresh raspberries

GLUTEN-FREE ORANGE & POPPYSEED CAKE

Our traditionally moist orange cake recipe with poppy seeds scattered throughout

GLUTEN-FREE SALTED CARAMEL CHEESECAKE

Our new Gluten Free baked Neufchatel cream cheesecake, topped with a layer of addictive salted caramel and finished with a drizzling of chocolate

GLUTEN-FREE RED VELVET

Our classic Flourless Chocolate Cake with a twist, topped with a zesty cream cheese icing



Mrfingerfood
1800 251 440

PRESTIGE

PRESTIGE PACKS

25 pcs
\$69



CLASSIQUE

mini's

25 units: 5 x 5 flavours

OPERA

A coffee buttercream layered through a coffee liquor soaked vanilla sponge covered in dark chocolate ganache and decorated with music notes on white chocolate

PISTACHIO & RASPBERRY

A shortbread shell baked and filled with a scrumptious raspberry jam and pistachio bavaroise decorated with a white chocolate square

CHOCOLATE ORANGE DELICE

Our moist flourless orange cake base topped with a chocolate marquee mousse finished with a chocolate glaze and decorated with a chewy orange macaron

PASSIONFRUIT MERINGUE

A classic with a twist - Our tangy passionfruit curd in a vanilla shortbread shell topped with a smooth and scorched meringue

FLOURLESS CHOCOLATE RASPBERRY

A rectangle flourless chocolate cake with a dome of raspberry bavaroise on top and decorated with a shard of white chocolate

25 pcs
\$69



VOGUE

mini's

25 units: 5 x 5 flavours

APPLE COMPOTE

A vanilla shortbread square filled with an apple compote and topped with a spiced cinnamon bavaroise

FRUITS OF THE FOREST

A vanilla shortbread triangle shell filled with fruits of the forest bavaroise and topped with a tangy bubble of fruits of the forest jelly

ORANGE BAVAROISE

A vanilla shortbread rectangle filled with an orange bavaroise and topped with a decorative glazed almond joconde

RHUBARB & NUTMEG

A rich rhubarb compote topped with a rhubarb and nutmeg bavaroise, glazed and topped with a chocolate decoration

APRICOT & ROASTED HAZELNUT

Vanilla shortbread filled with an apricot jelly topped with a hazelnut bavaroise and finished with an orange glaze and roasted hazelnut



Mrfingerfood
1800 251 440

ECLAIRS

www.mrfingerfood.com.au

1800 251 440



Mrfingerfood
1800 251 440

ÉCLAIR PACKS

24 pcs
\$69



PACK ONE

petit four eclairs

24 units: 4 x 6 flavours

PISTACHIO

Pistachio crème patisserie topped with pistachio fondant & nuts

RASPBERRY

A light raspberry bavaroise filled éclair with a light pink chocolate top

COCONUT

A refreshingly tropical coconut panna cotta finished with white chocolate and coconut shavings

CHOCOLATE

A family favourite chocolate crème patisserie éclair topped with chocolate fondant

APPLE

A beautiful combination of apple brandy crème patisserie with an apple compote

BLACKCURRANT

A light blackcurrant bavaroise filled éclair topped with blackcurrant fondant and white chocolate lattice

24 pcs
\$69



PACK TWO

petit four eclairs

24 units: 4 x 6 flavours

GINGER

A tantalisingly fragrant ginger crème patisserie topped with candied ginger

COFFEE

A French classic; coffee infused crème patisserie éclair topped with coffee fondant

SALTED CARAMEL

An addictively rich salted caramel crème patisserie

BLACKFOREST

Sour cherries mix topped with a chantilly crème

JAFFA

A delicate blend of orange and chocolate ganache mixed with candied oranges

PASSIONFRUIT

Our famous passionfruit curd filled éclair