Cakes | Melbourne Bakehouse

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Details:

Cakes | Melbourne Bakehouse Skip to content Open 5:30 am — 6:00 pm Baked fresh every day Try our new gourmet chunky Beef Jalapeno pie Build your own custom cake Open 5:30 am — 6:00 pm Baked fresh every day Try our new gourmet chunky Beef Jalapeno pie Build your own custom cake Open 5:30 am — 6:00 pm Baked fresh every day Try our new gourmet chunky Beef Jalapeno pie Build your own custom cake Open 5:30 am — 6:00 pm Baked fresh every day Try our new gourmet chunky Beef Jalapeno pie Build your own custom cake About Cakes catering Contact Cakes for celebrations every occasion deserves a cake. Birthdays, weddings, thank-yous, and just-because Sundays, we design and bake celebration cakes in Port Melbourne. Real butter, real flavour, made by hand with Irene and her team. see our cakes design a custom cake Our cakes Slice of heaven We make cakes to order and bake to your needs, so if there’s a cake you want, we can make it. Select from our range below, or contact us today for your special cake to plan for your event All Celebration Cheesecakes Gluten Free Mud Sponge Cakes Tarts Tea Cakes Apple & Cinnamon Tea Cake From $ 56.00 Apple and Rhubarb Tart From $ 56.00 Arctic Mud Cake From $ 32.00 Bailey's Cheesecake From $ 56.00 Baked Basque Cheese Cake From $ 32.00 Baked Biscoff Cheesecake From $ 56.00 Black Forest Sponge From $ 56.00 Carrot Walnut & Orange Cake From $ 32.00 Cherry Ripe Cake From $ 56.00 Chocolate Layer Cake From $ 56.00 Chocolate Mint Slice Cake From $ 56.00 Chocolate Mousse Sponge From $ 56.00 Chocolate Oreo Cake From $ 56.00 Chocolate Sponge From $ 56.00 Continental Cake From $ 56.00 Cookies & Cream From $ 56.00 Ferrero Rocher Cake From $ 56.00 Flourless Apple Cake From $ 56.00 Flourless Jamaican Chocolate Cake From $ 32.00 Flourless Orange Cake From $ 32.00 Frangipane Tart From $ 56.00 Hazelnut Torte From $ 56.00 Hummingbird Cake From $ 56.00 Jaffa Cake From $ 56.00 1 2 Next Design a cake Build your own Four choices, one cake. Start by choosing how many people will be having cake at your event then choose a sponge, a filling, and a frosting – watch it come together. Send it over and Irene will help you with the rest. Website How many guests are we serving? 6–8 8–12 12–20 20–25 30–40 40–50 50+ Please select an option to see estimated lead time – Reset Please pick a size. Bakehouse classic Vanilla bean, strawberry, fresh cream. Most ordered Chocolate lovers Dark chocolate sponge, ganache, chocolate buttercream. Classic Caramel delight Dark chocolate sponge, salted caramel, chocolate buttercream. Crowd pleaser Surprise me ✦ Roll the dice — Irene-approved combos only. Adventurous Sponge Filling Frosting Pair note Step 1 of 3 Sponge The base of your cake — three layers of one flavour. Please pick a sponge. Vanilla bean classic Dark chocolate rich Red velvet cocoa Pistachio nutty Mocha rich Goes well with → Step 2 of 3 Filling A ribbon between the sponge layers — usually a fruit or curd. Raspberry jam tart jam Strawberry sweet Lemon curd zesty Passionfruit tropical Salted caramel salted Dark ganache dark Vanilla cream creamy Pistachio cream nutty Mocha cream coffee Cream cheese tangy Try with → Step 3 of 3 Frosting The frosting that wraps and crowns the cake. Please pick a frosting. Vanilla buttercream classic Chocolate buttercream rich Naked finish rustic Italian meringue toasted White ganache sweet Chocolate ganache rich Mocha ganache coffee Mock ganache creamy Make it yours Optional Desired date Select a date Loading availability… September 2026 ‹ › Sun Mon Tue Wed Thu Fri Sat 30 31 1 2 3 4 5 6 7 8 9 10 11 12 13 14 15 16 17 18 19 20 21 22 23 24 25 26 27 28 29 30 1 2 3 4 5 6 7 8 9 10 Occasion Birthday Wedding Engagement Anniversary Just because Top message (max 30) Fondant covering Add fondant covering Smooth sculpted finish. Fondant doesn't pair with a naked finish — pick a different frosting first. A pliable sugar covering rolled over a buttercream undercoat. Ideal for sculpted celebration cakes — perfect for sharp edges, smooth surfaces, and bold colour. Choose a colour White Ivory Cream Eggshell Champagne Blush Baby pink Dusty rose Rose Coral Hot pink Fuchsia Red Ruby Burgundy Wine Crimson Peach Terracotta Copper

Lemon Mustard Gold Antique gold Mint Sage Eucalyptus Olive Emerald Forest Powder blue Baby blue Sky blue Dusty blue Teal Navy Royal blue Midnight Lavender Plum Mauve Eggplant Nude Beige Caramel Chocolate Silver Charcoal Black Grey Custom decoration Add custom decoration Quoted on enquiry Bespoke designs — Irene quotes by hand. Flowers, figurines, gold leaf, hand-piping, edible images, anything specific to the occasion. Decoration is priced separately and Irene will reach out to chat about what you have in mind. Tell Irene what you're picturing Inspiration photos Drop photos or click to upload Up to 3 photos Your details First name Please enter your first name. Last name Please enter your last name. Email Please enter a valid email address. Mobile Please enter a valid phone number. Message Optional Please complete the highlighted fields before sending. Your cake summary will appear here as you build. Estimated $0 Send to Irene Send Copy link and share with others or save the combination for later. — Link copied Something went wrong. Please try again, or call the bakehouse. Try again Sent! Irene's got it. She'll be in touch within one business day to confirm pickup. Design another → A traditional Melbourne bakery, made for family moments. Artisan sourdough, handmade pastries, and celebration cakes, crafted by hand in our Port Melbourne bakehouse since 1991. We believe good food brings people closer, so every loaf, slice, and smile is made to last beyond the moment. Instagram Facebook Visit Menu Catering Bakehouse About Careers Help Custom Cakes Contact FAQ © 2026 Melbourne Bakehouse · 210 Bay St, Port Melbourne Privacy View full details Save my order Favourite name Save Special Notes Changes coverage per box View full product details Cancel Notifications