OUR GOURMET TREATS ARE YOUR HAPPINESS!

FAMILY OWNED
Ribbons and Bows Cakes is a long established and proud family owned business with a strong reputation for producing the most amazing gourmet cakes and desserts. We have a deep understanding of customer needs and service, providing an outstanding customer experience.

We have established long and successful relationships with many well known hospitality and food venues reflecting our ongoing commitment to quality, service and value.

Our team of highly experienced and talented pastry chefs and bakers are very passionate about their craft.

HANDMADE GOURMET FRESHNESS
We specialise in handcrafted and freshly made gourmet cakes, desserts and pastries. We are unique in the market with the creativity, variety, freshness and quality of our products.

We use the finest ingredients available to create products which are distinguished by their appearance, texture, flavour and taste.

We have an ongoing commitment to the ethical sourcing of ingredients and other production materials where possible.

OUR CUSTOMERS
We want our customers to fall in love with our cakes and desserts. Our objective is to delight and excite as many customers as possible when they see and taste our gourmet treats.

We have a long history of supplying the hospitality and food market including airline caterers, boutique supermarkets, cafes, restaurants, event venues, food service operators and catering groups in Melbourne, Canberra, Sydney and Brisbane.

We also have an online shop which allows us to showcase our gourmet products to a much wider market, enabling the public (including from overseas) to order our products for delivery directly to homes and businesses throughout Melbourne.

We work closely with corporate caterers to produce customised products for corporate events and functions, including promotional events.

EXCELLENCE AND INNOVATION
Our fully qualified expert pastry chefs and bakers are highly skilled and innovative – always refining production techniques and products to create the most amazing classic and contemporary cakes and desserts.

We continue to develop our product range to meet the changing needs and lifestyles of our customers.

NUTRITIONAL PRODUCTS
We recognise the trend to healthier eating and balanced diets. Accordingly, we continue to refine and expand our range of products so that they not only look good and taste delicious, but also provide nutritional benefits.

We also cater for people with allergies and intolerances so that they too can enjoy our gourmet cakes and desserts.

We offer a selection of products which are flourless and made from Halal ingredients. We can also produce cakes and desserts made from organic ingredients.

FOOD SAFETY ACCREDITATION
We place the utmost importance on our production processes and systems.

We are HACCP certified, meaning that we have the highest level of accreditation for food safety and handling in the industry.

RIBBONS AND BOWS CAKES
172 Perry Street, Fairfield VIC 3178
sales@ribbonsandbowscakes.com.au
03 9482 5888
www.ribbonsandbowscakes.com.au
INDIVIDUALS - CHOCOLATE

OREO BISCUIT CAKE
A delicious chocolate hazelnut cream cake finished with smooth chocolate ganache and hazelnuts.

KIT KAT CAKE
A creamy Kit Kat flavoured chocolate and vanilla mousse topped with smooth chocolate ganache and Kit Kat pieces.

COOKIES & CREAM
Smooth vanilla cream filled with chocolate cookies on a chocolate sponge base and decorated with a chocolate rosette and a cookie piece.

KIT KAT CAKE
Rich and moist chocolate cake with a soft molten chocolate centre and lightly dusted with snow sugar. Warm it up and watch the chocolate ooze out of the middle!

CHOCOLATE HAZELNUT ROCHER CAKE
A delicious chocolate hazelnut cream cake finished with smooth chocolate ganache and hazelnuts.

TIRAMISU
Espresso flavoured sponge filled with mascarpone cream topped with marbled chocolate shards and cocoa.

BLACK FOREST CAKE
Our classic black forest cake combining layers of chocolate sponge and vanilla cream with maraschino cherry filling and chocolate flakes.

WAGON WHEEL
The wagon wheel keeps rolling on with light and soft white marshmallow and raspberry filling between chocolate layers.
An amazing combination of creamy chocolate mousse, vanilla custard and thick passionfruit glaze topped with marbled chocolate shards.

A delightful peanut butter flavoured mousse with layers of chocolate and crushed pistachios.

Layers of brown and white chocolate mousse with an amazing marbled chocolate finish.

A light and silky caramel and vanilla mousse on a chocolate base topped with chocolate flakes.

An indulgently creamy chocolate mousse with a layer of rich chocolate ganache topped with dollops of caramel and chocolate and sprinkled with milk chocolate flakes.

Classic creamy chocolate mousse finished with chocolate ganache and centred rosette.

An amazing raspberry flavoured mousse coated with a chocolate mirror glaze and sprinkled with white chocolate flakes.

Refreshing mango and white chocolate flavoured mousse topped with mango glaze and pieces and a white chocolate curl.

An amazing raspberry flavoured mousse coated with a chocolate mirror glaze and sprinkled with white chocolate flakes.
A baked New York style creamy cheesecake made with Neufchâtel cream cheese, dusted with snow sugar.

A delicious baked caramel flavoured cheesecake made with Neufchâtel cream cheese garnished with caramel drizzle and roasted macadamia nuts.

An irresistible baked cheesecake made with Neufchâtel cream cheese and decorated with passionfruit syrup and white chocolate curls.

Baked milk chocolate cheesecake flavoured with honey and almonds, decorated with a chocolate mousse and nutty chocolate shards.

A baked New York style creamy cheesecake made with Neufchâtel cream cheese, dusted with snow sugar.

Baked cheesecake made with Neufchâtel cream cheese, garnished with raspberry jam.

Baked cheesecake made with Neufchâtel cream cheese, finished with a combination of berries.

Classic baked cheesecake flavoured with Baileys, garnished with vanilla cream, striped chocolate curls and cocoa.
A delicious traditional flourless chocolate cake finished with chocolate curls and ganache with a drizzle of snow sugar.

Wholesome carrot cake topped with cream cheese frosting and a medley of dried fruits and nuts.

A moist flourless coconut orange cake topped with cream cheese icing and garnished with coconut and caramel drizzle.

Cinnamon spiced cake studded with pear pieces and pistachios and decorated with cream cheese frosting and sliced pears.

Light and moist vanilla sponge filled with smooth custard cream and Nutella, and coated with white fondant and Nutella drizzle.

Light and moist vanilla sponge filled with custard cream and strawberry syrup and coated with strawberry fondant and white chocolate drizzle.

Light and moist vanilla sponge filled with custard cream and apple and coated with white fondant and a touch of cinnamon.

Light and moist vanilla sponge filled with custard cream and caramel and coated with caramel fondant and chocolate flakes.

Light and moist vanilla sponge filled with custard cream and passionfruit syrup and coated with passionfruit fondant.

Light and moist vanilla sponge filled with custard cream and decorated with chocolate flavoured fondant.
Classic pavlova, crisp outside and soft centre. Finished with fresh cream, peaches, strawberries and passionfruit.

Timless sticky date pudding with a piped butterscotch caramel topping.

A moist banana flavoured cake decorated with caramel cream cheese and banana chips.

A crispy shortbread tart filled with smooth creamy custard and topped with delicious glazed seasonal fruits.

A golden shortbread tart filled with smooth creamy custard and fresh strawberry slices.

A moist raspberry cake with a glazed top and finished with raspberries and crushed pistachios.

A stunning vanilla cream cake filled with strawberries and decorated with strawberry glaze, crushed pistachios and white chocolate flakes.

A tantalisingly creamy chocolate cake with strawberry filling and decorated with rich chocolate ganache topped with a fresh strawberry slice.
Smooth vanilla cream swirled with Oreo biscuit pieces on a moist chocolate base and topped with chocolate ganache and Oreo biscuits.

Classic indulgence of chocolate mud cake coated with dark chocolate ganache and chocolate shavings.

A moist banana flavoured cake decorated with chocolate ganache and banana chips.

Layers of smooth vanilla cream with chocolate cookies drizzled with chocolate ganache and finished with white chocolate curls.

A creamy chocolate and vanilla mousse on a moist chocolate base decorated with chocolate rosettes and Kit Kat pieces.

A divine orange flavoured chocolate cake beautifully decorated with thin orange slices dipped in smooth chocolate ganache.

Classic indulgence of chocolate mud cake coated with dark chocolate ganache and chocolate shavings.

OREO BISCUIT

CHOCOLATE ORANGE

DEATH BY CHOCOLATE

COOKIES & CREAM

KIT KAT
FLOURLESS

CHOCOLATE

A moist flourless chocolate cake finished with thin chocolate curls and lightly dusted with snow sugar.

CARROT

Wholesome layered carrot cake coated with cream cheese frosting decorated with a medley of dried fruits and nuts, and a crunchy walnut wrap.

PEAR CINNAMON & PISTACHIO

Cinnamon spiced cake studded with pear pieces and pistachios and decorated with cream cheese frosting, sliced pears and pistachio wrap.

MOUSSE

OPERA

A French classic with layers of espresso flavoured almond sponge and butter cream beautifully decorated with rich chocolate ganache and gold leaf.

CHOCOLATE OPERA

A moist flourless chocolate cake finished with thin chocolate curls and lightly dusted with snow sugar.

MARZ BAR

Our signature chocolate mud cake layered with chocolate mousse and caramel and finished with dollops of caramel, chocolate and hand crafted chocolate curls.

CHOCOLATE PASSIONFRUIT

Delicious layers of chocolate mousse and vanilla custard cream with a passionfruit glaze decorated with a white chocolate wrap.

TIM TAM

Layers of smooth chocolate mousse decorated with dripping rich chocolate ganache and Tim Tam biscuits.

BROWN & WHITE

Layers of luscious brown and white chocolate mousse with a marbled chocolate finish. Also available as a flourless cake.

Mousse

CHOCOLATE

A French classic with layers of espresso flavoured almond sponge and butter cream beautifully decorated with rich chocolate ganache and gold leaf.

CARROT

Wholesome layered carrot cake coated with cream cheese frosting decorated with a medley of dried fruits and nuts, and a crunchy walnut wrap.

PEAR CINNAMON & PISTACHIO

Cinnamon spiced cake studded with pear pieces and pistachios and decorated with cream cheese frosting, sliced pears and pistachio wrap.

TIM TAM

Layers of smooth chocolate mousse decorated with dripping rich chocolate ganache and Tim Tam biscuits.

BROWN & WHITE

Layers of luscious brown and white chocolate mousse with a marbled chocolate finish. Also available as a flourless cake.
CREAM / TORTES / GATEAU

CHOCOLATE STRAWBERRY

A stunning chocolate cake with a delicious strawberry cremeux topped with glazed fresh strawberry slices.

CHOCOLATE HAZELNUT ROCHER

A delicious chocolate cake with hazelnut cremeux and covered in smooth chocolate ganache with hazelnut rocher pieces and a sprinkling of cocoa powder.

VANILLA BERRY

A refreshing vanilla sponge layered with cream, custard and a selection of berries. Decorated with chocolate curls, fresh strawberry slices and white chocolate wrap.

TIRAMISU

Traditional Italian dessert with layers of mascarpone cream and espresso-dipped sponge finger biscuits complemented with marbled chocolate shards on a cream border with a sprinkle of cocoa powder.

BLACK FOREST

A classic European rich and moist dark chocolate cake layered with vanilla and cherry cremeux decorated with maraschino cherries on cream rosettes and chocolate curls.

CREAM / TORTES / GATEAU

MILLE FEUILLE

Layers of golden baked puff pastry with custard cream and white chocolate. Decorated with marbled fondant icing, toasted almonds and fresh strawberries.
CHEESECAKES

NEW YORK
Traditionally baked smooth and creamy cheesecake made with Neufchâtel cream cheese and finished in the classic New York style with snow sugar.

WHITE CHOCOLATE STRAWBERRY
An irresistible baked white chocolate cheesecake decorated with cream, strawberry jam, glazed strawberry slices, and white chocolate shavings.

CARAMEL MACADAMIA
An indulgently baked creamy caramel flavoured cheesecake made with Neufchâtel cream cheese and garnished with caramel drizzle and roasted macadamia nuts.

RASPBERRY
A baked cheesecake made with Neufchâtel cream cheese decorated with a raspberry compote.

MIXED BERRY
Baked vanilla cheesecake made with premium Neufchâtel cream cheese finished with a blend of raspberries, blueberries, cherries and strawberries.

BLUEBERRY
A baked vanilla cheesecake swirled with blueberries and finished with a spiral of blueberry compote and cream.

PASSIONFRUIT
Baked vanilla cheesecake topped with refreshing passionfruit jelly and white chocolate.

TOBLERONE
Baked milk chocolate cheesecake flavoured with honey and almonds decorated with a chocolate mousse and nutty chocolate shards.
DESSERT

STICKY DATE PUDDING

Timeless sticky date pudding topped with butterscotch caramel rosettes and lightly dusted with snow sugar. Warm it up and watch the butterscotch caramel melt all over the pudding.

VANILLA ROULADE

Moist vanilla sponge filled and rolled with custard, cream and fresh strawberries. Garnished with hand crafted chocolate curls, cream and strawberries.

CHOCOLATE ROULADE

Light chocolate sponge expertly filled and rolled with fresh cream, chocolate and fresh strawberries. Garnished with hand crafted chocolate curls, lashings of cream and strawberries.

SLICES

VANILLA SLICE

Our signature creamy custard vanilla slice in either white fondant, dusted icing sugar or passionfruit fondant.

JELLY / PASSIONFRUIT / OPERA

A range of perfectly indulgent slices – a creamy raspberry jelly slice; a classic opera slice; and a creamy passionfruit slice with a chocolate base.

BLUEBERRY CRUMBLE / APPLE CRUMBLE

An assortment of fruit slices – blueberry crumble slice; apple crumble slice; and muesli and yoghurt slice.

MUESLYOGHURT

BROWNIE / HEDGEHOG / LEMON

A selection of classic slices: cherry; chocolate brownie; caramel; hedgehog; and lemon.

CARAMEL / CHERRY
TARTS

PASSIONFRUIT - SMALL

A smooth and silky passionfruit curd filling encased in a small golden shortbread tart shell.

PASSIONFRUIT - LARGE

A smooth and silky passionfruit curd filling encased in a large golden shortbread tart shell.

APPLE RASPBERRY CRUMBLE - SMALL

An apple and raspberry custard filling decorated with apple crumble pieces baked in a small golden shortbread tart.

APPLE RASPBERRY CRUMBLE - LARGE

An apple and raspberry custard filling decorated with apple crumble pieces baked in a large golden shortbread tart.

BANOFFEE - SMALL

A delicious banana and caramel filling baked in a small crusty golden shortbread tart and topped with light and fluffy torched meringue.

BANOFFEE - LARGE

A delicious banana and caramel filling baked in a large crusty golden shortbread tart and topped with light and fluffy torched meringue.

LEMON - SMALL

A small, crisp golden shortbread tart filled with tangy lemon curd finished with a caramelised top.

LEMON - LARGE

A large, crisp golden shortbread tart filled with tangy lemon curd finished with a caramelised top and a dusted icing sugar border.
A variety of glazed danishes filled with custard and topped with either cherry, apricot, blueberry or apple with a drizzle of white chocolate.

A variety of delightfully moist friands flavoured with either raspberry; blueberry; chocolate and toasted almonds; or mango passionfruit.

A variety of decadent French style eclairs filled with custard cream and coated in chocolate, strawberry, caramel or fluffy meringue with caramel drip.

Crispy pastry shells, lined with dark chocolate, filled with chocolate and vanilla custard and dusted with snow sugar.

A variety of traditional style puffy croissants filled and topped with chocolate; almond cream; Nutella and hazelnuts; or apple custard.

Traditional sponge dipped in strawberry or chocolate and coconut and filled with fresh cream and strawberry jam.

Golden caramel with pecan nuts and walnuts baked in a crisp sweet tart shell.

Golden shortbread tart with a layer of caramel and finished with marbled dark and white chocolate.

Crispy pastry shells, lined with dark chocolate, filled with chocolate and vanilla custard and dusted with snow sugar.

A variety of traditional style puffy croissants filled and topped with chocolate; almond cream; Nutella and hazelnuts; or apple custard.

Traditional sponge dipped in strawberry or chocolate and coconut and filled with fresh cream and strawberry jam.

Crispy shortbread tart, lined with white chocolate, filled with smooth creamy custard and topped with delicious glazed seasonal fruits.

A golden shortbread tart filled with smooth creamy custard and fresh strawberry slices.

A golden shortbread tart filled with smooth creamy custard and fresh strawberry slices.

A variety of traditional style puffy croissants filled and topped with chocolate; almond cream; Nutella and hazelnuts; or apple custard.

Traditional sponge dipped in strawberry or chocolate and coconut and filled with fresh cream and strawberry jam.

Crispy shortbread tart, lined with white chocolate, filled with smooth creamy custard and topped with delicious glazed seasonal fruits.

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Traditional sponge dipped in strawberry or chocolate and coconut and filled with fresh cream and strawberry jam.

Crispy shortbread tart, lined with white chocolate, filled with smooth creamy custard and topped with delicious glazed seasonal fruits.

A golden shortbread tart filled with smooth creamy custard and fresh strawberry slices.

A variety of traditional style puffy croissants filled and topped with chocolate; almond cream; Nutella and hazelnuts; or apple custard.

Traditional sponge dipped in strawberry or chocolate and coconut and filled with fresh cream and strawberry jam.

Crispy shortbread tart, lined with white chocolate, filled with smooth creamy custard and topped with delicious glazed seasonal fruits.

A golden shortbread tart filled with smooth creamy custard and fresh strawberry slices.

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Traditional sponge dipped in strawberry or chocolate and coconut and filled with fresh cream and strawberry jam.

Crispy shortbread tart, lined with white chocolate, filled with smooth creamy custard and topped with delicious glazed seasonal fruits.

A golden shortbread tart filled with smooth creamy custard and fresh strawberry slices.

A variety of traditional style puffy croissants filled and topped with chocolate; almond cream; Nutella and hazelnuts; or apple custard.

Traditional sponge dipped in strawberry or chocolate and coconut and filled with fresh cream and strawberry jam.
Our freshly baked Texas style muffins come in a variety of flavours – apple crumble; blueberry; banana; choc chip; double choc chip; orange poppy seed; and white forest (raspberry and white chocolate). All our fruit flavoured muffins are filled with fruit pieces.

A variety of wholesome flourless savoury muffins available in: spinach, sundried tomato, zucchini and cheese; pumpkin, feta cheese and sunflower seeds; or corn, roasted red pepper and basil.

Baked to a traditional recipe these large and fluffy scones are available in plain and fruit.
A moist banana flavoured bread loaf with crunchy walnut pieces.

A moist and sweet bread loaf infused with delicious banana filling.

A tasty flourless bread loaf filled with nourishing apple and strawberry pieces.

A wholesome flourless bread loaf with banana and blueberry filling.

A classic indulgence of chocolate mud cake coated with dark chocolate ganache and chocolate shavings.

A beautiful carrot cake coated with cream cheese icing and nuts.

A smooth and creamy cake swirled with cookie pieces and drizzled with chocolate ganache.

A delicious combination of smooth milk and white chocolate mousse.
CATERING - SLAB CAKES

MARZ BAR MOUSSE
A tantalising chocolate mud cake layered with chocolate mousse and caramel finished with a dollop of caramel and chocolate shavings.

CARAMEL VANILLA CHEESECAKE
A smooth and creamy vanilla cheesecake made with Neufchâtel cream cheese and drizzled with delicious caramel.

MIXED BERRY CHEESECAKE
A baked creamy vanilla cheesecake made with Neufchâtel cream cheese and decorated with a blend of berries.

NEW YORK CHEESECAKE
A baked New York style creamy cheesecake made with Neufchâtel cream cheese and lightly dusted with snow sugar.

TIRAMISU
Traditional tiramisu with espresso flavoured sponge filled with mascarpone cream and finished with a dusting of cocoa.

STICKY DATE PUDDING
Rich and moist sticky date pudding finished with a dollop of butterscotch caramel and lightly dusted with snow sugar.

CATERING

PETIT FOURS
A selection of delightful petit fours for any occasion – pecan walnut tart; lemon tart; strawberry tart; coconut cherry tart; cannoli; passionfruit tart; chocolate mousse tart; chocolate caramel tart; strawberry vanilla cupcake; chocolate éclair; berry tart; and lemon meringue tart.

PROFITEROLES
Delicious puffy profiteroles filled with custard cream and topped with a variety of flavoured icing – caramel; chocolate; vanilla; passionfruit; and strawberry.

DESSERT CUPS
A range of decadent desserts in stylish cups – brown and white chocolate mousse; tiramisu, passionfruit cheesecake; crème caramel; chocolate and caramel mousse; caramel cheesecake with crushed pistachio; and vanilla panna cotta with maraschino cherries.
### HOW TO ORDER

#### WHOLESALE

1. **PLACING AN ORDER**
   - By email - sales@ribbonsandbowscakes.com.au
   - By phone - (03) 9482 5888
   - By fax - (03) 9482 5288

2. **CUT-OFF TIMES AND MINIMUM ORDERS**
   - Orders must be placed no later than 2pm AEST for next day delivery. We are closed on all public holidays. Minimum order for free delivery is $80. Orders under the minimum amount will be subject to a $10 delivery fee. Our individual cakes, slices, tarts, baked treats and muffins are available in multiples of six units.

3. **STORAGE RECOMMENDATIONS**
   - It is recommended that all cakes that are displayed be stored at between 3 to 5 degrees Celsius. Muffins and slices can be held at room temperature unless they are finished with cream or butter cream. Bread loaves may be sliced, wrapped and kept at room temperature.

4. **PRODUCT SIZES**
   - Our individual cakes are in the range of 3in to 4in.
   - Our large cakes are available in 8in (8-10 standard slices) or 12in (16-20 standard slices). The following selected cakes are also available in a 14in square shape: brown and white mousse, marz bar mousse, death by chocolate, carrot cake and vanilla berry gateau.

5. **PRODUCT SHELF LIVES**
   - Our cakes generally have a shelf life of between 5-7 days, except for cream and fruit cakes which generally have a shelf life of 4 days.

6. **ALLERGENS**
   - Some of our products are flourless or nut free. These products are made in the same kitchen as products that contain these ingredients. Therefore, traces of wheat and nuts may be found in our kitchen. Whilst we take all reasonable care to follow strict guidelines in making flourless and nut free products, cross contamination from products that contain wheat and nuts may occur.

7. **RETURNS**
   - All products delivered must be checked against the invoice and signed for upon receipt. Any claims for damaged, incorrect products or products you are less than completely satisfied with are to be made within 24 hours of receipt by contacting us so that we can arrange replacement products or a credit. Products must be returned within 2 days to qualify for a credit unless otherwise arranged with us.

8. **FOOD SAFETY ACCREDITATION**
   - We are HACCP certified. We conduct regular audits and testing to ensure that our products meet the highest standards of food safety and handling. Some of our products are also Halal certified.

9. **PRICING AND PAYMENT**
   - Prices are subject to change without notice. Payments for orders made are strictly in advance of delivery or COD, unless credit terms have been pre-approved by management.

### HOW TO ORDER

#### RETAIL

1. **PLACING AN ORDER**
   - Orders can be made online at www.ribbonsandbowscakes.com.au

2. **CUSTOMISED PLAQUES AND IMAGES**
   - You can add to your order a personalised chocolate plaque or an edible image which can be placed on any of our large cakes. The cost of this is in addition to the cost of the cake. Plaques cannot be ordered without a cake.

3. **CUT OFF TIMES**
   - Orders must be placed by 2pm AEST for next day delivery. Orders for orders to be delivered on a weekend, orders must be placed by 2pm Thursday. Orders placed on a weekend will be delivered on the following Tuesday, at the earliest. We are closed on all public holidays. There is no requirement for a minimum order. Orders may be cancelled up to 24 hours prior to despatch.

4. **PRODUCT SIZES**
   - Our individual cakes are in the range of 3in to 4in. Our large cakes are available in 8in (8-10 standard slices) or 12in (16-20 standard slices). The following selected cakes are also available in a 14in square shape: brown and white mousse, marz bar mousse, death by chocolate, carrot cake and vanilla berry gateau.
   - Our tarts are available in 3in, 4in or 8in. Our pecan and walnut tarts and chocolate caramel tarts are available in 3in or 4in only.

5. **DELIVERY**
   - We deliver throughout the Melbourne metropolitan area. We require a street address for delivery. A delivery fee of between $30–20 will apply to the order according to the delivery address. It is automatically calculated at check out. We deliver 7 days a week between the time periods selected during the online ordering process.
   - If the delivery address is unattended after 2 calls by us, the products will be returned to our factory and a redelivery fee of $20 will apply.

6. **ALLERGENS**
   - Some of our products are flourless or nut free. These products are made in the same kitchen as products that contain these ingredients. Therefore, traces of wheat and nuts may be found in our kitchen.
   - Whilst we take all reasonable care to follow strict guidelines in making flourless and nut free products, cross contamination from products that contain wheat and nuts may occur.

7. **RETURNS**
   - All products delivered must be checked. Any claims for damaged, incorrect products or products which you are less than completely satisfied with are to be made within 24 hours of receipt by contacting us either by phone (03 9482 5888) or email at sales@ribbonsandbowscakes.com.au so that we can arrange replacement products or a credit.
   - Products must be returned within 2 days to qualify for a credit unless otherwise arranged with us.

8. **PAYMENT**
   - Payment for orders made online can be made by Visa, Master Card, Amex or PayPal. We do not accept Diners.