



CAKE LIST MAY 2018



BURCH & PURCHASE
sweet studio

Trading Hours

Monday to Saturday 8.30am – 6.30pm | Sunday 10am – 6pm

Caution: - Chapel Street turns into a **Clearway & Tow Away Zone** from 4.30pm until 6.30pm Monday to Friday.

Parking:

Convenient and affordable parking is available across the road from B&P at Vogue Plaza, 670 Chapel Street, South Yarra - entrance via Malcolm Street.

Drive Through Service:

Prepaid orders can be collected at the rear of the Sweet Studio, access via Daly Street!
Turn into the Olsen Hotel driveway and continue down the narrow lane until you see a brown roller door and a little B&P sign. Call from your mobile and quote your order name and we will deliver straight to your car.

Delivery:

We can now arrange delivery for you 7 days a week. Please contact our sales team with your request and we will provide a quote.

Transportation:

It is important to remember that your Burch & Purchase cake is a delicate and perishable product. To ensure the quality of your cake is not compromised during transportation, we recommend that you keep your cake box flat at all times and avoid placing it in direct sunlight. The floor or boot of your car is the best place, never on the back seat and ensure your boxes are secure and will not slide around. If you plan to travel long distances with your cakes we recommend you bring a cooler bag or esky, especially through the warmer months!

Once your cake is in your care it is important to follow these instructions, as Burch & Purchase will not take responsibility for any damage incurred during transportation.

Cake sizes

A selection of 18cm cakes are available daily, however we recommend you place an order to avoid disappointment, 24 hours is adequate.

For larger cakes we require a minimum of 48 hours notice for production

18cm round cakes | 8-10 dessert size portions

24cm round cakes | 16-18 dessert size portions

30cm round cakes | 26-30 dessert size portions

Plaque & 'Pimp Up'

Personalised plaques are \$6 – They are handmade in chocolate and the message is handwritten in chocolate – please limit your message to 6 words or less.

We can “pimp up” your cake for special occasions just speak to the team about options and pricing. Please note we do not make novelty cakes.

Mother's Day - Rhubarb, Strawberry, White Chocolate (nut free)

rhubarb, lemon & brown sugar sponge | strawberry cream | white chocolate & vanilla mousse | hand made chocolate flower |

Available to order for Saturday 12th & Sunday 13th of May in a special Mothers Day afternoon tea size of 15cm diameter \$60





Chocolate, Salted Caramel, Hazelnut, Triple Choc Chip Cookie

Chocolate & hazelnut cream | salted caramel | vanilla mascapone cream | triple choc chip cookie crumb | chocolate mousse |

\$9.5 – (served in a clear acrylic 130ml tube)



Strawberry, Mango, Vanilla Cheesecake (nut free)

white chocolate crunchy biscuit base | lemon & vanilla cheesecake | mango cream | strawberry cream | strawberry jelly | white chocolate glaze |

\$9.5 - 65mm in diameter



Green Tea, Blackcurrant, Lime & Pear (gluten & nut free)

Green tea & pear sponge | blackcurrant curd | pear cream | lime curd | white chocolate & blackcurrant mousse | pear jelly | chocolate velvet spray |

\$9.5 (served in a clear acrylic 130ml tube)



Chocolate, Mandarin, Salted Caramel (gluten & nut free)

Flourless chocolate sponge | mandarin cream | Murray River salted caramel cream | dark chocolate mousse | shiny chocolate mirror glaze |

\$9.5 cake 65mm in diameter



Chocolate & Raspberry Tart

Dark chocolate brushed tart shell | raspberry jam | dark chocolate cream | dark chocolate chards | freeze dried raspberries |

\$9.5 (80mm in diameter)



Yuzu, Toasted Sesame, White Chocolate, Lychee (nut free)

Yuzu curd | toasted sesame lamington | sesame caramel | sesame & white chocolate cream | lychee jelly | white chocolate & lychee mousse |

\$9.5 served in a clear acrylic 130ml tube



Strawberry & Apple Crumble Tart

Vanilla baked tart shell | apple compote | strawberry cream | vanilla glaze | mixed nut crumble | apple mousse | apple jelly

\$9.5 cake (80mm diameter)



Raspberry, Lychee, White Chocolate, Granola

Fruit & nut granola sponge | raspberry cream | raspberry compote | lychee jelly | white chocolate & lychee mousse |

\$9.5 cake (served in a clear acrylic 130ml tube)



Gold Chocolate, Caramel & Tonka Bean Éclair (nut free)

Baked chocolate choux bun | chocolate cream | salted caramel cream | crispy pearls | Tonka bean and caramel chocolate mousse

\$9.5



Coconut, Passionfruit, Ginger, Mint (nut free)

Salted oat & ginger crumble | passionfruit curd | coconut 'caviar' | mint jelly | passionfruit jelly | coconut mousse | brilliant white chocolate velvet spray | white chocolate & mint wafer |

\$9.5 served in a clear acrylic 130ml tube



Lemon & Strawberry Tart (nut free)

Vanilla sweet baked pastry shell | tangy lemon curd | strawberry cream | mint jelly | strawberry jelly | mint marshmallow | freeze dried strawberries |

\$9.50 Tart 80mm in diameter



Explosive Raspberry Milk Chocolate (nut free)

Raspberry cream | raspberry marshmallow | fresh compote | choc chip cookie crumb | red chocolate velvet sprayed raspberry & milk chocolate mousse | chocolate popping |

\$9.5 served in a clear acrylic 130ml tube



Prickly Pear, Pineapple, Lime (gluten & nut free)

Lime sponge | pineapple cream | lime curd | prickly pear cream | tequila jelly | chocolate cactus |

\$9.50 65mm in diameter



Chocolate, Passionfruit, Salted Caramel Tart (nut free)

Chocolate brushed baked pastry shell | passionfruit curd | salted caramel | milk chocolate cream |

\$9.50 Tart 80mm in diameter

Larger Cakes



May's Cake of the Month

Raspberry, Lychee, White Chocolate, Granola

Fruit & nut granola sponge | raspberry cream | raspberry compote | lychee jelly | white chocolate & lychee mousse |

Available in these sizes
 18cm round- \$50
 24cm round- \$105
 30cm round- \$190



Green Tea, Blackcurrant, Lime & Pear (gluten & nut free)

Green tea & pear sponge | blackcurrant curd | pear cream | lime curd | white chocolate & blackcurrant mousse | pear jelly | chocolate velvet spray |

Available in these sizes
 18cm round- \$50
 24cm round- \$105
 30cm round- \$190



Explosive Raspberry Milk Chocolate (nut free)

Raspberry cream | raspberry marshmallow | fresh compote | choc chip cookie crumb | red chocolate velvet sprayed raspberry & milk chocolate mousse | chocolate popping candy |

Available in these sizes
 18cm round- \$50
 24cm round- \$105
 30cm round- \$190



Chocolate, Mandarin, Salted Caramel (gluten & nut free)

Flourless chocolate sponge | mandarin cream | Murray River salted caramel cream | dark chocolate mousse | shiny chocolate mirror glaze |

Available in these sizes

18cm round-	\$50
24cm round-	\$105
30cm round-	\$190



Coconut, Passionfruit, Ginger, Mint (nut free)

Salted oat & ginger crumble | passionfruit curd | coconut 'caviar' | mint jelly | passionfruit jelly | coconut mousse | brilliant white chocolate velvet spray | white chocolate & mint wafer |

Available in these sizes

18cm round-	\$50
24cm round-	\$105
30cm round-	\$190



Strawberry, Mango, Vanilla Cheesecake (nut free)

white chocolate crunchy biscuit base | lemon & vanilla cheesecake | mango cream | strawberry cream | strawberry jelly | white chocolate glaze |

Available in this size only

18cm round-	\$50
-------------	------

Placing Orders:

Standard orders can be placed via email at info@burchandpurchase.com

Be sure to include your full name, mobile number, the date and time you require your cake to be ready.

Please list any special requests such as personalised plaques and "pimp up" requirements.

You will receive an email from the B&P team or a follow up phone call to confirm your order has been approved.

Storage & Shelf Life:

To ensure your cake remains in optimum condition, it is recommended that it be stored at 3-5°C. If stored correctly your cake will look and taste great for two days, after that time you may see some deterioration to its finish but it will still be delicious for another three days. To get maximum enjoyment from your Burch & Purchase Cake we recommend that remove it from the fridge 30-40 minutes to let it come up to room temperature prior to serving.

Portioning your B&P Cake:

We recommend that you cut your cake with a sharp knife that has been warmed in hot water and dried before using. To achieve professional results repeat this process every time you wish to cut a portion.

Nuts and other Allergies:

Please be advised that due to the warnings on some of the ingredients used at Sweet Studio there may be traces of nuts, soy or wheat products in all of our products.