



**BURCH & PURCHASE**  
sweet studio

**Trading Hours**

**Monday to Friday 8.30am – 6.30pm | Saturday 8.30am – 5.30pm | Sunday 10am – 4pm**

**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 just across the road at 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:**

Delivery options are available. Please note this is not a free service. Please contact our sales team with your request and we will provide a quote. We require 24 hours notice to book a driver on weekdays and 48 hours for weekends.

**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

**February is a busy month with Chinese New Year Celebrations and Valentine's Day on Thursday the 14<sup>th</sup>. Stay up to date with all the latest new B&P creations on Instagram @burchpurchase 🍷**



Ask our team about our special Chinese New Year treats or click on the link below for more information.

<https://www.burchandpurchase.com/media/100298/chinese-new-year.pdf>



**Valentine's Day Special - Raspberry, Lychee, Rose & White Chocolate (Gluten & Nut Free)**

**Available from Wednesday 13<sup>th</sup> until Sunday 17<sup>th</sup> only.**

raspberry & rose mousse | lychee jelly | white chocolate & lychee sponge | white chocolate ripple glaze | \$10 (80mm in diameter)

**Single Portions**



**Peach Melba Cheesecake (nut free)**

white chocolate crunchy biscuit base | lemon & vanilla cheesecake | peach cream | raspberry cream | peach jelly | white chocolate glaze |

\$10 (65mm in diameter)



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

flourless chocolate sponge | mandarin cream | salted caramel cream | dark chocolate & mandarin mousse | shiny chocolate mirror glaze |

\$10 (served in clear acrylic 130ml tube)



**Strawberry, Lime, Mint & Watermelon Tart (nut free)**

baked vanilla tart shell, brushed with mint white chocolate | strawberry watermelon compote | lime curd | watermelon mousse | watermelon jelly | strawberry crumble |

\$10 (80mm in diameter)



**NEW!..Chocolate, Peanut & Caramel Choux Bun**

baked chocolate choux bun | dark chocolate, hazelnut & peanut crunchy | chocolate sauce | salted caramel & peanut butter cream | chocolate mousse |

\$10 (80mm in diameter)



**Coconut, Passionfruit, Ginger, Mint (nut free)**

salted oat & ginger crumble | passionfruit curd | coconut 'caviar' | mint jelly | passionfruit jelly | coconut mousse | white chocolate velvet spray | minty white chocolate | ginger marshmallow |

\$10 (served in a clear acrylic 130ml tube)



**Lemon & Raspberry Tart (nut free)**

vanilla sweet baked pastry shell | tangy lemon curd | raspberry jelly | raspberry cream | marshmallow | freeze dried raspberries |

\$10 (80mm in diameter)



**Explosive Raspberry Milk Chocolate (nut free)**

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

\$10 (served in a clear acrylic 130ml tube)



**Soursop, Strawberry & Lime (Gluten & Nut Free) \$10**

lime, coconut & strawberry sponge | lime curd | strawberry cream | soursop cream  
soursop & white chocolate mousse | strawberry jelly |

\$10 (served in a clear acrylic 130ml tube)



**B&P Carrot Cake**

carrot cake sponge | lemon curd | orange cream | cream cheese mousse | chocolate  
velvet spray | orange jelly |

\$10 (tart 65mm in diameter)



**Coffee, Chocolate, Marsala & Mascarpone (gluten & nut free)**

Marsala soaked chocolate sponge | chocolate cream | mascarpone cream | coffee  
mousse | flat white jelly | chocolate velvet spray |

\$10 (served in a clear acrylic 130ml tube)



**Pistachio, Lemon, Blackcurrant & White Chocolate Slice**

pistachio cake | lemon curd | blackcurrant cream | white chocolate & vanilla mousse |  
chocolate velvet spray |

\$10 (100mm x 45mm slice)



**Chocolate, Passionfruit, Salted Caramel Tart (nut free)**

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

\$10 (Tart 80mm in diameter)



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

flourless chocolate sponge | mandarin cream | salted caramel cream | dark chocolate & mandarin mousse | shiny chocolate mirror glaze |

Available in these sizes    18cm round (8 - 10 dessert size portions) \$55  
    24cm round (16 – 18 dessert size portions) \$120  
    30cm round (28 – 30 dessert size portions) \$210



**B&P Carrot Cake**

carrot cake sponge | lemon curd | orange cream | cream cheese mousse | chocolate velvet spray | orange jelly |

Available in one size only. 18cm round (8 - 10 dessert size portions) \$55



**Explosive Raspberry Milk Chocolate (nut free)**

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

Available in these sizes    18cm round (8 - 10 dessert size portions) \$55  
    24cm round (16 – 18 dessert size portions) \$120  
    30cm round (28 – 30 dessert size portions) \$210



**Soursop, Strawberry & Lime (gluten & nut free)**

lime, coconut & strawberry sponge | soursop cream | lime curd | strawberry cream | soursop & white chocolate mousse | strawberry jelly |

Available in these sizes    18cm round (8 - 10 dessert size portions) \$55  
    24cm round (16 – 18 dessert size portions) \$120  
    30cm round (28 – 30 dessert size portions) \$210



**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 | minty white chocolate |

Available in these sizes    18cm round (8 - 10 dessert size portions) \$55  
    24cm round (16 – 18 dessert size portions) \$120  
    30cm round (28 – 30 dessert size portions) \$210



**Peach Melba Cheesecake (nut free)**

white chocolate crunchy biscuit base | lemon & vanilla cheesecake | peach cream | raspberry cream | peach jelly | white chocolate glaze |

Available in one size only 18cm round (8-10 dessert size portions) \$55



**Coffee, Chocolate, Marsala & Mascarpone (gluten & nut free)**

Marsala soaked chocolate sponge | chocolate cream | mascarpone cream | coffee mousse | flat white jelly | chocolate velvet spray |

Available in one size only 18cm round (8-10 dessert size portions) \$55



**Placing Orders:**

Standard orders can be placed via email at [info@burchandpurchese.com](mailto:info@burchandpurchese.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.

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 & Purchese 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.