

MINI LIST SPRING 2019

THE ITEMS ON THIS LIST MUST BE PRE-ORDERED: we highly recommend ordering well in advance to avoid disappointment.

TRADING HOURS: Open Monday to Friday 8.30am – 6.30pm |
Saturday 8.30am – 5.30pm | Sunday 10am – 4pm

DRIVE THROUGH SERVICE: All prepaid orders can be collected at the rear of the Sweet Studio access is via Daly Street. Drive down the narrow lane between The Olsen Hotel & Le Louvre until you see a little B&P sign. Call 03 9827 7060 and quote your order name and we will deliver straight to your car.

SPECIAL EVENTS - we specialise in unique dessert experiences and can add some serious WOW to your next big event. Please email cath@burchandpurchase.com to discuss options and pricing. #BPSweetStation



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 we recommend that you bring a cooler bag or Esky, especially through the warmer months! We have ice packs available at \$2.5 each. 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.

STORAGE & SHELF LIFE: To ensure your cake remains in optimum condition, it is recommended that it be stored at 3°C-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 you remove it from the fridge 30 minutes, to let it come up to room temperature, prior to serving.

ALLERGENS: None of our products contain raw egg. We have a range of nut free & gluten free options available but please note these products may contain traces of nuts and gluten. The gelatine we use is certified Halal.

PLEASE NOTE: THIS LIST MAY BE SUBJECT TO CHANGE.

MINI TUBES - DARREN PURCHASE'S SIGNATURE MINI TUBE DESSERTS

(minimum order of 25 for each flavour)

Soursop, Strawberry & Lime (gluten & nut free) \$7.5

Lime, coconut & strawberry sponge | lime curd | strawberry cream | soursop cream | soursop & white chocolate mousse | strawberry jelly | (served in clear acrylic 80ml tube)

Coconut, Passionfruit, Ginger, Mint (nut free) \$7.5

Salted oat & ginger crumble | passionfruit curd | coconut 'caviar' | mint jelly | passionfruit jelly | coconut mousse | white chocolate velvet spray | white chocolate & mint chocolate | ginger marshmallow | (served in a clear 80ml acrylic tube)

Black Forest (gluten & nut free) \$7.5

Chocolate sponge | chocolate cream | cherries in vanilla syrup | white chocolate, Kirsch and vanilla mousse | cherry jelly | cherry cream | (served in clear acrylic 80ml tube)

Chocolate, Mandarin, Salted Caramel Tube (Gluten & Nut Free) \$7.50

flourless chocolate sponge | mandarin cream | salted caramel cream | dark chocolate & mandarin mousse | shiny chocolate mirror glaze | (served in a clear 80ml acrylic tube)

Explosive Raspberry Milk Chocolate (Nut Free) \$7.5

raspberry cream | raspberry marshmallow | fresh raspberry compote | chocolate chip cookie crumb | raspberry & milk chocolate mousse | chocolate popping candy | (served in a clear 80ml acrylic tube)

MINI TARTLETS

(40mm in diameter \$3.5 ea | 56mm in diameter \$6.5 – minimum order of 25 for each type)

Chocolate & Salted Caramel

baked chocolate tartlet | salted caramel with crispy pearls | chocolate cream |

Lemon & Raspberry Tart (Nut Free)

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

Salted Caramel (Nut Free)

chocolate pastry shell | salted caramel | salted caramel crispy pearls |

Milk Chocolate, Passionfruit, Salted Caramel (Nut Free)

baked chocolate tart shell | salted caramel | passionfruit curd | dark chocolate rocks | milk chocolate cream | velvet spray |

Gin & Tonic Tart

Vanilla tart shell | fizzy white lime chocolate | lime curd | gin & tonic jellies | juniper marshmallow |

CONFECTIONARY

Strawberry, Mint & White Chocolate Rubble (Nut Free | Gluten Free) \$15

smashed white chocolate slab speckled with freeze dried mint and strawberry pieces

Popcorn & Honeycomb Rubble (Nut Free | Gluten Free) \$15

a scrumptious concoction of crunchy popcorn, our own city honey honeycomb and Belgian milk chocolate

CHOC POPS

(\$3.5 each - minimum order of 30)

Milk Chocolate, Salted Caramel & Chocolate Hearts (Nut Free | Gluten Free)

presented on a chocolate sprayed 200mm diameter round polystyrene base

BURCH & PURCHESE GOLD BULLION BARS

(Nut Free | Gluten Free) \$3.5 ea

flowing salted caramel encased in dark Belgian chocolate and finished with a decadent gold lustre