



BURCH & PURCHASE
sweet studio

Trading Hours

**Monday to Friday 8.30am – 6.30pm | Saturday 8.30am – 5.30pm | Sunday 10am – 4pm |
Australia Day Public Holiday 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: Its important to remember that your Burch & Purchase cake is a delicate and perishable product ie: should be kept refrigerated. 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.

Chocolate Plaques: We can add a personalised birthday message or greeting to any of our larger cakes for an extra \$6. Our plaques are 70mm in diameter and come in white, dark or milk chocolate. We choose the plaque to best suit the aesthetic of the cake. The plaque can accommodate 5-6 words depending upon the length of each word. We recommend pre ordering to avoid disappointment.

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. We use Halal gelatine at the Sweet Studio.

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. Please note there is a \$6 charge. 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 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.

Single Portions



Carrot Cake

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

\$10 (80mm in diameter)



Coconut, Pink Grapefruit, Mango, Lime (gluten & nut free)

coconut sponge | pink grapefruit jelly | coconut mousse | lime curd | mango cream

\$10 (80mm in diameter)

Image coming soon



Peach Melba (gluten & nut free) \$10

coconut & raspberry sponge | peach cream | lemon curd | raspberry cream | peach jelly | peach, vanilla & white chocolate mousse | chocolate velvet spray |

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



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 a clear acrylic 130ml tube)



Strawberry & Apple Walnut Crumble Tart

Almond sable | walnut jam | apple & vanilla compote | strawberry cream | chocolate glaze | walnut crumble | apple mousse | apple jelly |

\$10 (80mm in diameter)



Explosive Raspberry Milk Chocolate (nut free)

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

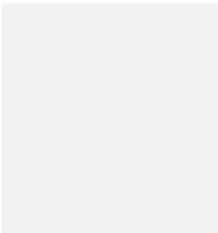
\$10 (served in a clear acrylic 130ml tube)



Mango, Lychee & Lime Cheesecake (nut free)

white chocolate crunchy biscuit base | mango cream | lychee jelly | lime & vanilla cheesecake | white chocolate glaze | lime curd |

\$10 (80mm in diameter)



Black Forest Choux Bun (nut free)

choux pastry bun | cherries in vanilla syrup | dark chocolate cream | caramel chocolate, vanilla & Kirsch cream | cherry jelly |

\$10 (80mm in diameter)

Image coming soon



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)



Pistachio, Lemon, Blackcurrant & White Chocolate Slice

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

\$10 (100mm x 45mm slice)



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)



Milk Chocolate, Salted Caramel & Passionfruit Tart (nut free)

Chocolate brushed tart shell | passionfruit curd | B&P salted caramel |
Milk chocolate cream | passionfruit jelly |

\$10 (80mm in diameter)

Larger Cakes

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.

Chocolate Plaques

We can add a personalised birthday message or greeting to any of our larger cakes for an extra \$6. Our plaques are 70mm in diameter and come in white, dark or milk chocolate. We choose the plaque to best suit the aesthetic of the cake.

The plaque can accommodate 5-6 words depending upon the length of each word. We recommend pre ordering to avoid disappointment.



Carrot Cake

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



Explosive Raspberry Milk Chocolate (nut free)

raspberry cream | raspberry marshmallow | raspberry 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



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



Mango, Lychee & Lime Cheesecake (nut free)

white chocolate crunchy biscuit base | mango cream | lychee jelly | lime & vanilla cheesecake | white chocolate glaze | lime curd |

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



Peach Melba (gluten & nut free)

coconut & raspberry sponge | peach cream | lemon curd | raspberry cream | peach jelly | peach, vanilla & white chocolate mousse | chocolate velvet spray |

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

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