



CAKE LIST AUTUMN 2020



### Revised Trading Hours

We have revised our business hours to help us deal with the unprecedented events taking shape in our community.

Monday's – prepaid orders only, collection within restricted hours, free delivery for orders over \$100 available within 5 km radius

Tuesday to Saturday 8.30am – 5.30pm

Sunday Closed

Good Friday 8.30am – 5.30pm

Easter Saturday 8.30am – 5.30pm

Easter Sunday & Monday Closed

Anzac Day 8.30am – 5.30pm

**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 blue/grey roller door and a little B&P sign. Call from your mobile and quote the order name and we will deliver straight to your car.

**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.

**Delivery:** Delivery options are available. 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.

**Darren is working on new products to make time in isolation just that little bit sweeter. Please stay tuned via our socials for regular menu updates. You can contact us on 9827 7060 during business hours and 24/7 via [info@burchandpurchase.com](mailto:info@burchandpurchase.com)**

### **Check out our new Freezer Range of Cakes**

**<https://mailchi.mp/16fba5c14977/frozen-cakes-now-available-to-pick-up-for-home-convenience>**

**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.



## CAKE LIST AUTUMN 2020

**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.

**Single Portions**



**Lemon, Lime & Four Pillars Gin & Tonic Tart (nut free)**

vanilla baked tart shell | lemon curd | lime curd | Four Pillars gin & tonic jelly | juniper marshmallow | fizzy white chocolate \$10 (

\$10 (80mm in diameter)



**Carrot Cake**

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

\$10 (80mm in diameter)



**Chocolate & Salted Caramel Tart (nut free)**

Chocolate biscuit | B&P salted caramel | single origin dark chocolate cream | dark chocolate mousse | salted caramel cream |

\$10 (80mm in diameter)



**Peach Melba (gluten & nut free)**

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)



**Strawberry, Mango & Lime Cheesecake (nut free)**

chocolate crunchy biscuit base | strawberry cream \ Mango cream | lime & vanilla cheesecake | white chocolate glaze | strawberry jelly | lime curd |

white

\$10 (65mm 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 |

\$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)



**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)



**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)



**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)



**Mango, Passionfruit & Salted Caramel Dessert For Two (gluten & nut free)**

Coconut dacquoise | salted caramel cream | passionfruit curd | mango mousse | chocolate glaze |

\$18

### Larger Cakes

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

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### Chocolate Plaques

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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 this size only 18cm round (8 - 10 dessert size portions) \$55**



#### 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**



#### Strawberry, Mango & Lime Cheesecake (nut free)

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

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**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 these sizes**    **18cm round (8 - 10 dessert size portions) \$55**  
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    **30cm round (28 – 30 dessert size portions) \$210**

**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@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. 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.