

ARTISAN



BAKERS

BRASSERIE B R E A D

SINCE 1995



"The Full Circle" - Wholesaler, Seed Breeder, Farmer, Miller and Baker

Celebrating the Source

OUR ARTISAN LOAVES ARE BAKED FRESH DAILY WITH SKILL AND LOVE, USING GRAIN GROWN SPECIFICALLY FOR US – THEY ARE A TRUE CELEBRATION OF THE SOURCE.

We work with farmers from renowned wheat districts of Australia who employ regenerative agriculture techniques to produce the highest quality grains. We use their sustainably farmed wheat to handcraft incredibly flavoursome, moreish sourdough bread that reflects the character and mood of its region of origin.



It is through grains like our Lancer wheat, grown by farmers like Simon Doolin from the Gwydir Shire, that we restore the relationship between the land and the food we eat.

Grown in self-mulching red and chocolate brown soils, pure underground water from the Great Artesian Basin, this grain is of the highest quality. Lancer is a slow maturing spring wheat that delivers a fine crumb structure, classic sourdough profile and a deep, delicious crust.



@brasseriebread
#celebratethesource

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SPROUTED WHEAT SOURDOUGH 750G

Award-winning robust sourdough loaf with a lovely waxy texture. Made with added sprouted wheat grains for texture, nuttiness and wholegrain goodness.

Single Origin Wheat: Gwydir Shire
Grain Variety: Lancer



BATARD 760G

Multi-award-winning sourdough featuring a fine crumb structure, classic sourdough flavours and a red-brown crust.

Single Origin Wheat: Gwydir Shire
Grain Variety: Lancer



QUINOA & SOYA LOAF 690G

A nourishing sourdough full of soya beans, sunflower seeds, linseed, amaranth, poppy seeds and quinoa, the sacred grain of the Incas.

Single Origin Wheat: Gwydir Shire
Grain Variety: Lancer



NEW YORK RYE 625G

A classic New York-style rye loaf handcrafted using single origin wheat and wholemeal wheat from the Gwydir Shire, plus single origin rye from Coonamble.

Single Origin Wheat: Gwydir Shire and Coonamble
Grain Variety: Lancer and Rye

ALSO IN THIS RANGE

VIENNA RANGE 550G

Small sourdough loaf made with wheat traceable to the Gwydir Shire. Available in white, quinoa & soya and rye varieties.



BRASSERIE BREAD

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BOULOT SOURDOUGH 1KG

Award-winning sourdough featuring a fine crumb, classic sourdough flavours and a red-brown crust.

Single Origin Wheat: Gwydir Shire
Grain Variety: Lancer
Slices: 22



QSB 1KG

A nourishing sourdough full of soya beans, sunflower seeds, linseed, amaranth, poppy seeds and quinoa, the sacred grain of the Incas.

Single Origin Wheat: Gwydir Shire
Grain Variety: Lancer
Slices: 22



SANDWICH LOAF SOURDOUGH 1.1KG

A sourdough loaf with a tight crumb structure, baked into a rectangular shape that is ideal for jaffles, toasties, and finger sandwiches.

Single Origin Wheat: Gwydir Shire
Grain Variety: Lancer
Slices: 18



GRANARY TOAST LOAF 890G

This is a classic English-style multigrain high top. Hearty and packed with a variety of grains, this loaf is perfect for sandwiches and toast.

Single Origin Wheat: Gwydir Shire
Grain Variety: Lancer
Slices: 20



DELI RYE 1KG

A classic New York-style rye loaf handcrafted using single origin wheat and wholemeal wheat from the Gwydir Shire, plus single origin rye from Coonamble.

Single Origin Wheat: Gwydir Shire and Coonamble (Rye)
Grain Variety: Lancer and Rye
Slices: 20



MALT LOAF 700G

Our soft, yet rustic-style, Malt Loaf features molasses-infused goodness, olive oil and a crusty finish. Available whole or sliced.

Single Origin Wheat: Gwydir Shire
Grain Variety: Lancer
Slices: 18



BRASSERIE BREAD

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RUSTIC LOAF 580G

A soft Italian loaf with a light crisp crust. The crumb gets its flavour from the finest extra virgin olive oil and milk. Ideal for soup or antipasto plates.

Single Origin Wheat: Gwydir Shire
Grain Variety: Lancer



SCHIACCIATA (SKIAH-CHA-TAH) 690G

Schiacciata (pronounced skiah-cha-tah) is the name given to flatbread in Tuscany. Meaning crushed or flattened, this bread has been shared since the 15th century. It is made up of golden thin-crusted sheets.

Single Origin Wheat: Gwydir Shire
Grain Variety: Lancer



OLIVE & ROSEMARY LOAF 360G

A flavoursome loaf combining Kalamata olives, fresh rosemary and a hint of Murray River salt. Delicious alongside cheese or served with a hearty soup.

Single Origin Wheat: Gwydir Shire
Grain Variety: Lancer



DATE & APRICOT 650G

A round fruit loaf packed with apricots, dates, raisins, sultanas and walnuts - an ideal companion for cheese or enjoy toasted for breakfast.

Single Origin Wheat: Gwydir Shire
Grain Variety: Lancer



BAGUETTE À L'ANCIENNE 350G

À l'ancienne [pronounced a län-syen] means, in or according to the old-fashioned manner or style - this baguette is a true reflection of this name.

Single Origin Wheat: Gwydir Shire
Grain Variety: Lancer



SEEDED BAGUETTE 370G

Baguette crusted with fennel, sesame, nigella and poppy seeds.

Single Origin Wheat: Gwydir Shire
Grain Variety: Lancer

ALSO IN THIS RANGE

TOasted WALNUT & RAISIN LOAF 700G

Brown malted loaf filled with toasted walnuts and succulent raisins.

Single Origin Wheat: Gwydir Shire
Grain Variety: Lancer



**PLAZA 80G**

Square sandwich roll made from Italian rustic dough, with a soft crumb structure and light crisp crust. Made with the finest extra virgin olive oil and milk.

Single Origin Wheat: Gwydir Shire
Grain Variety: Lancer

**CANTINA 35G**

Square dinner roll made from Italian rustic dough, with a soft crumb structure and light crisp crust. Made with the finest extra virgin olive oil and milk.

Single Origin Wheat: Gwydir Shire
Grain Variety: Lancer

**GRANDE 115G**

Rectangular sandwich roll made from Italian rustic dough, with a soft crumb structure and light crisp crust. Made with the finest extra virgin olive oil and milk.

Single Origin Wheat: Gwydir Shire
Grain Variety: Lancer

**LEVAIN ROLL 52G**

Created using our natural yeast starter, this roll is crusty and wholesome with a delicious chewy crumb.

Single Origin Wheat: Gwydir Shire
Grain Variety: Lancer

**6 SEED SANDWICH 80G**

A rectangular sandwich roll packed with six nutritious seeds including quinoa, amaranth, linseed, poppy, sesame and sunflower.

Single Origin Wheat: Gwydir Shire
Grain Variety: Lancer

**NEW YORK RYE ROLL 45G**

Classic New York-style sourdough rye roll handcrafted using single origin wheat and wholemeal wheat from the Gwydir Shire, plus single origin rye from Coonamble.

Single Origin Wheat: Gwydir Shire and Coonamble (Rye)
Grain Variety: Lancer and Rye

**OLIVE & ROSEMARY
DINNER ROLL 45G**

A flavoursome dinner roll combining Kalamata olives, fresh rosemary and a hint of Murray River salt.

Single Origin Wheat: Gwydir Shire
Grain Variety: Lancer

**SEEDED ROLL 50G**

A round dinner roll packed with six nutritious seeds including quinoa, amaranth, linseed, poppy, sesame and sunflower.

Single Origin Wheat: Gwydir Shire
Grain Variety: Lancer

BRASSERIE BREAD

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MILK BUN 90G (6 PACK)

A burger bun made following old traditions of baking soft, white bread in Hokkaido, Japan. This technique involves adding a Tangzhong roux to the dough in order to create the perfect texture.



WHOLE WHEAT BUN 90G (6 PACK)

Our burger bun baked with whole wheat flour, extra virgin olive oil and topped with bran. This versatile burger bun is suitable for all kinds of flavour combinations, including meat-based, vegetarian and vegan options.



B&W SESAME SEDED MILK BUN 90G (6 PACK)

A burger bun made following old traditions of baking soft, white bread in Hokkaido, Japan and topped with Black & White sesame seeds. This technique involves adding a Tangzhong roux to the dough in order to create the perfect texture.



SESAME BURGER BUN 70G (6 PACK)

A burger bun made following old traditions of baking soft, white bread in Hokkaido, Japan and topped with sesame seeds. This technique involves adding a Tangzhong roux to the dough in order to create the perfect texture.



MIDI MILK BUN 45G

A mid-sized milk bun made following old traditions of baking soft, white bread in Hokkaido, Japan. This technique involves adding a Tangzhong roux to the dough in order to create the perfect texture.



MILK BUN SLIDER 25G

A milk bun slider following old traditions of baking soft, white bread in Hokkaido, Japan. This technique involves adding a Tangzhong roux to the dough in order to create the perfect texture.



HOT DOG ROLL 90G (6 PACK)

A hot dog roll made following old traditions of baking soft, white bread in Hokkaido, Japan. This technique involves adding a Tangzhong roux to the dough in order to create the perfect texture.



BRIOCHE TIN LOAF 370G

Handcrafted artisan brioche loaf baked into a rectangular shape made with high quality cultured butter in a traditional French style brioche.



MILK TIN LOAF 765G

Much like the traditional bread found in Hokkaido, Japan, our Milk Tin Loaf is a soft, fluffy and versatile loaf. It's a pillow-y, light bread that is perfect for Katsu Sando, dreamy French toast or as a sweet snack topped with cinnamon and sugar.



**CROISSANT 80G**

Classic French pastry created with folded and leavened pastry made with the highest quality butter.

MINI CROISSANT 35G

A 'mini-me' take on this classic French pastry. Ideal for corporate, events and high tea!

**PAIN CHOCOLAT 90G**

This classic French pastry is created with folded and leavened pastry made with the highest quality butter. It has a crisp flaky outside complemented by a soft, layered buttery interior filled with French chocolate.

**ALMOND CROISSANT 150G**

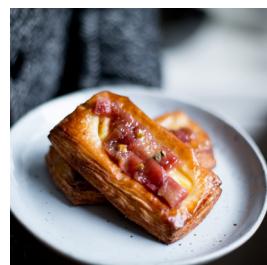
This award-winning pastry is created with folded and leavened pastry made with the highest quality butter. It has a crisp flaky outside complemented by a soft, layered buttery interior filled with frangipane, dipped in syrup and double-baked.

**PAIN RAISIN (SNAIL) 110G**

This classic French pastry is created with folded and leavened pastry made with the highest quality butter. It has a crisp flaky outside complemented by a soft, layered buttery interior filled with mixed fruit and sour cherries.

**APPLE CRUMBLE DANISH 110G**

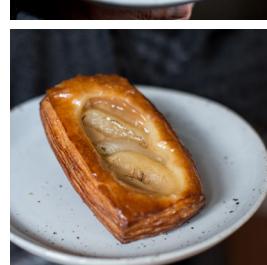
Layers of flakey, buttery French pastry baked with spiced apples on a hazelnut custard base and topped with a white chocolate and coconut crumble.

**RHUBARB DANISH 110G**

Layers of flakey, buttery French pastry filled with luscious custard and topped with tangy rhubarb and fresh pistachios.

**CINNAMON KOUGN AMANN 60G**

Pronounced "queen a-mahn", this is a crisp layered pastry crusted with caramelised sugar. The pastry dough is sprinkled with a sugar on top and on the bottom before it's pressed into the dough. This pastry is incredibly versatile, allowing for creative customisation.

**PEAR DOLCE DANISH 110G**

Layers of golden, buttery French pastry baked with pears on dreamy dolce de leche.

**CHERRY DANISH 90G**

Sweet, ripe cherries and creamy custard baked with layers of rich, golden, buttery pastry.

**APRICOT DANISH 90G**

Layers of rich, buttery, golden pastry baked with sweet apricots and creamy custard.

BRASSERIE BREAD

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SPELT & HONEY BANANA BREAD 1.5KG

Made with whole ripened bananas, spelt flour, honey, cinnamon and butter, this delicious loaf is best served toasted.



RASPBERRY & PISTACHIO FRIAND 55G (BOX OF 14)

Classic friand with almond meal folded throughout, topped with raspberries and pistachio.



CHOCOLATE CARAMEL TART 85G (BOX OF 9)

A dark, bitter chocolate ganache complements a sweet, nutty caramel in this decadent dessert.



PORTUGUESE TART 80G

Just like the authentic sweet treats found in Lisbon, our Portuguese tarts combine crisp, flaky pastry with a creamy custard centre.



CHOCOLATE BROWNIE 70G (BOX OF 18)

Wheat-free brownie made with the finest dark, milk and white Belgian chocolate and fresh walnuts.



COCONUT TEACAKES 80G (BOX OF 16)

Teacakes made with desiccated coconut and coconut milk. Each cake is topped and filled with a sweet seasonal filling. Available in four different flavours including Sour Cherry, Passion Fruit, Lime and Blueberry.



FRANGIPANE TARTS 90G (BOX OF 9)

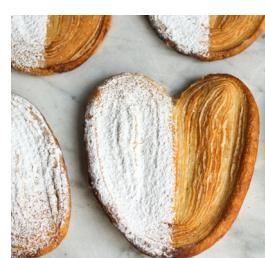
Beautiful French-style frangipane tarts. Choose from delicious flavours: Raspberry & White Chocolate or Rhubarb & Strawberry.

Combo Tart box of 9 also available.
(please see below)



RASPBERRY PISTACHIO DELICE 188G

Delicious rich, flaky pastry filled with raspberries and pistachio cream and topped with roasted almonds.



PALMIER 110G

French for palm tree, a Palmier is a sweet, crisp biscuit, delightfully heart shaped and handcrafted using layers of delicate puff pastry.

ALSO IN THIS RANGE

COMBO FRIAND 55G (BOX OF 14)

7 classic friands, topped with raspberries & sprinkled pistachios
7 petit cakes featuring complex flavours of oranges and orange peel.

COMBO TART 90G (BOX OF 9)

French-style tarts available in three different flavours including Raspberry & White Chocolate, Rhubarb & Strawberry frangipane tarts or Chocolate Caramel tarts.



GLUTEN FREE & RAW TREATS RANGE - NOW AVAILABLE

From July we will be offering a small range of gluten-free products in addition to our current MMMORE raw treats range. This is to provide an alternative to an increasing number of people with gluten allergies and those looking for a 'Gluten Free' diet.



GLUTEN FREE HAMBURGER BUNS 100G (3 PACK)

Soft on the inside with a golden chewy exterior, these hamburger buns are an essential ingredient to the perfect gluten free hamburger.

[REDACTED]
BEST BEFORE: 5 days from delivery date

STORAGE: Room Temperature



GLUTEN FREE WHITE LOAF 740G (SLICED)

A lovely white bread that's soft, full of taste and doesn't crumble. Perfect for lunches, grilled cheese toasties and much more.

[REDACTED]
BEST BEFORE: 5 days from delivery date

STORAGE: Room Temperature



GLUTEN FREE MULTIGRAIN LOAF 740G (SLICED)

A lovely large loaf that's soft and full of poppy seeds and linseeds. Perfect for healthy sandwiches, soups and as a side with breakfast.

[REDACTED]
BEST BEFORE: 5 days from delivery date

STORAGE: Room Temperature



MMMORE RAW POWER CUBES (BOX OF 24)



MMMORE RAW SLICES (BOX OF 12)



RASPBERRY POWER CUBES 37G

Think nutty yet tangy sweetness to inspire spontaneous acts of romance.

INGREDIENTS: Almonds, Coconut, Dates, Macadamias, Raspberries, Organic Maple Syrup
(GF, DF, SF, V, P)

CHOCOLATE POWER CUBES 37G

A sweet vegan treat packed with protein, plus raw nuts, seeds and cacao.

INGREDIENTS: Almonds, Sunflower Seeds, Linseeds, Organic Cacao Powder, Coconut, Dates, Raw Vegan Protein Powder, Organic Maple Syrup
(GF, DF, SF, V, P)

CARAMEL SLICE 65G

Smooth date and cashew caramel filling sits pretty between rich raw chocolate and a biscuity coconut base.

INGREDIENTS: Cashews, Sunflower Seeds, Coconut, Organic Cacao Powder, Dates, Organic Coconut Oil
(GF, DF, SF, V, P)

LEMON CHIA SLICE 65G

Fresh lemon, crunchy chia and almighty almond filling to make your tastebuds smile.

INGREDIENTS: Almonds, Cashews, Coconut, Organic Chia Seeds, Organic Lemon Oil, Lemon Juice, Dates, Organic Coconut Oil

(GF, DF, SF, V, P)

COCONUT SLICE 65G

Lush coconut filling with raw choc top and chewy almond base.

INGREDIENTS: Almonds, Coconut, Dates, Organic Brown Rice Syrup, Organic Cacao Powder, Organic Coconut Oil

(GF, DF, SF, V)





BRASSERIE B R E A D

SINCE 1995

365 DAYS A YEAR

Brasserie Bread bakes and delivers award-winning artisan products 365 days a year, including Public Holidays.



Our Customer Service Team is available to take your calls Monday to Friday 6.30am – 5pm and Saturday 6.30am – 12pm (excluding Public Holidays).

ORDER DEADLINES

For delivery on **Tuesday, Wednesday, Thursday, Friday**:

Deadline 3pm on the day prior to delivery.

For delivery on **Saturday, Sunday & Monday**:

Deadline 3pm on Fridays.

For delivery on **Public Holidays & Any Day Following a Public**

Holiday: Deadline 3pm on last business day prior.

48 HOURS FOR REAL SOURDOUGH

Order your sourdough 2 days before delivery, as it takes our artisan bakers 48hrs to mix, shape, cold ferment and bake these items.



www.brasseriebread.com.au



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