

BRASSERIE
BREAD
SINCE 1995



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. **V**

Single Origin Wheat: Gwydir Shire
Grain Variety: Lancer
Available: Whole only



BATARD 760G

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

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. **V**

Single Origin Wheat: Gwydir Shire
Grain Variety: Lancer



HARVEST GRAIN LOAF 650G

A highly nutritious sourdough loaf full of millet, polenta, rolled oats, linseed, kibbled corn, barley and sesame - all adding a distinctive textural component and a delicious wholesome flavour. **V**

Single Origin Wheat: Gwydir Shire
Grain Variety: Lancer



EMMER SOURDOUGH 600G

A sourdough made with wholegrain ancient Emmer flour and coated in bran. This healthy and hearty loaf features a soft open crumb which boasts pronounced nutty and earthy flavours. **V**

Single Origin Wheat: Gwydir Shire and Parkes
Grain Variety: Lancer and Emmer



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. **V**

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



SOURDOUGH COB LOAF 270G

This classic round sourdough features a sweet and golden-brown crust with a fine crumb structure. It's the perfect size to serve with soups, as garlic bread or as a side at any lunch or dinner table. **V**

Single Origin Wheat: Gwydir Shire
Grain Variety: Lancer



LONG SOURDOUGH 1KG

A long sourdough featuring a fine crumb structure, classic sourdough flavours and a red-brown crust. The perfect loaf to serve toasted with your favourite conserve or alongside soups, cooked breakfasts or as part of a bread basket. **VIC ONLY V**

Single Origin Wheat: Gwydir Shire
Grain Variety: Lancer



CARAMELISED GARLIC BREAD 585G

Whole garlic cloves are caramelised slowly alongside balsamic vinegar and cracked black peppercorns, then baked into soft Italian dough. **V**



MALT LOAF 700G

Our soft yet rustic Malt Loaf features molasses-infused goodness, olive oil and a crusty finish. This robust loaf comes whole or sliced and is perfect for creating wholesome sandwiches or to accompany soups, omelettes or any breakfast dish. **V**

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



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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

**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

**FS EMMER SOURDOUGH
1.15KG**

A sourdough made with wholegrain ancient Emmer flour and coated in bran. This healthy and hearty loaf features a soft open crumb which boasts pronounced nutty and earthy flavours. ✓

Single Origin Wheat: Gwydir Shire and Parkes
Grain Variety: Lancer and Emmer
Slices: 22

**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-crust sheets. ✓

**SEEDED BAGUETTE 370G**

A delicious, crusty French-style baguette topped with fennel, sesame, nigella and poppy seeds. Our fragrant seeded baguette makes the perfect addition to cheese or grazing platters or portioned and filled as a lunchtime roll. ✓

Single Origin Wheat: Gwydir Shire
Grain Variety: Lancer

**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

**GRANARY TOAST LOAF 890G**

A classic English-style multi-grain high top. Hearty and packed with whole 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
Grain Variety: Lancer and Rye
Slices: 20

**OLIVE & ROSEMARY
LOAF 360G**

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

Single Origin Wheat: Gwydir Shire
Grain Variety: Lancer

**BAGUETTE À L'ANCIENNE
350G**

À l'ancienne [a lân-syen] is French for traditional style and this baguette is a true reflection of its name. Perfect for platters and grazing boxes or simply portion and fill for the perfect lunchtime solution. ✓

Single Origin Wheat: Gwydir Shire
Grain Variety: Lancer

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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. **V**



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. **V**



DEMI BAGUETTE 140G

A mid-sized baguette made from Italian rustic dough with a soft crumb structure and light crisp crust. The crumb gets its waxy texture and flavour from using the finest extra virgin olive oil. **V**



6 SEED SANDWICH 80G

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



PUMPKIN VEGAN BUN 90G

A tasty vegan burger bun baked with pumpkin, potato flour and soy flour. Ideal for creating healthy, delicious vegetarian and/or vegan burgers. **VIC ONLY V**



CANTINA 40G

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. **V**



LEVAIN ROLL 52G

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



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. **V**

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



SEEDED DINNER ROLL 50G

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



WHOLE WHEAT BUN 90G (6 PACK)

A wholesome 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. **V**

