


# 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. 

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




### 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




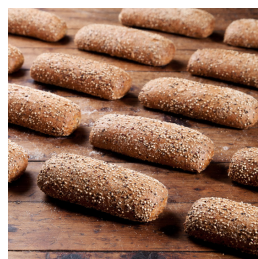
### LEVAIN ROLL 52G

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




### 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. 




### 6 SEED SANDWICH 80G

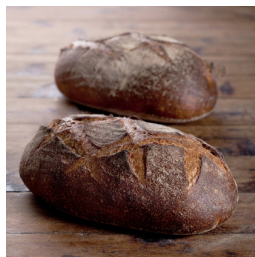
A rectangular sandwich roll packed with six nutritious seeds including quinoa, amaranth, linseed, poppy, sesame and sunflower. 




### 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




### 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




### 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. 




### 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



### SEEDED DINNER ROLL 50G

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



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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. ✓

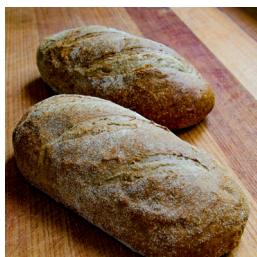
Single Origin Wheat: Gwydir Shire  
Grain Variety: Lancer  
Slices: 18



### GRANARY TOAST LOAF 890G

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



### 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. ✓

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



### 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



### SCHIACCIATA (SKIAH-CHA-TAH) 690G

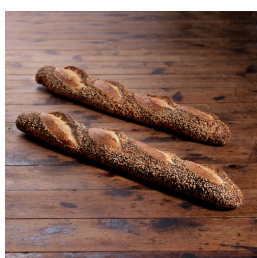
Schiacciata (pronounced skiah-cha-tah) is the name given to flatbread in Tuscany. Meaning crushed or flattened, this bread has been shared since the 15th century. It is made up of golden thin-crust sheets. ✓



### 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. ✓

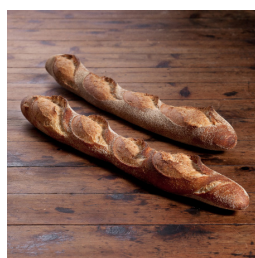
Single Origin Wheat: Gwydir Shire  
Grain Variety: Lancer



### 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



### 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

