

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



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



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.

Single Origin Wheat: Gwydir Shire and Parkes
Grain Variety: Lancer and Emmer
(Availability: NSW, VIC, ACT)



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



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.

Single Origin Wheat: Gwydir Shire
Grain Variety: Lancer
(Availability: NSW, VIC, ACT)



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 Alawoona.

Single Origin Wheat: Gwydir Shire and Murray Mallee (SA)
Grain Variety: Lancer and Rye

ALSO IN THIS RANGE

BAKERS ROUND 670G

Award-winning round shaped sourdough featuring a fine crumb, classic sourdough flavours and a golden brown crust

Single Origin Wheat: Gwydir Shire
Grain Variety: Lancer
(Availability: NSW, ACT)

VIENNA RANGE 550G

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

(Availability: VIC, QLD)



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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

**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
(Availability: NSW, VIC, ACT)

**COUNTRY LOAF 1.3KG**

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

Grain Source: Gwydir Shire
Grain Variety: Lancer
Slices: 20
(Availability: NSW, ACT)

**FS HARVEST GRAIN 1.1KG**

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.

Single Origin Wheat: Gwydir Shire
Grain Variety: Lancer
Slices: 21
(Availability: NSW, ACT)

**GRANARY TOAST LOAF 890G**

This is a classic English-style multi-grain 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 Alawoona.

Single Origin Wheat: Gwydir Shire and Murray Mallee (SA)
Grain Variety: Lancer and Rye
Slices: 20

ALSO IN THIS RANGE**FS SOUR CHERRY 1.2KG**

Succulent sour cherries meet currants and raisins to give this loaf a unique sweet and sour flavour. Perfect when toasted or paired with cheese.

Grain Source: Gwydir Shire and Murray Mallee (SA)
Grain Variety: Lancer and Rye
Slices: 22
(Availability: NSW, ACT)

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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



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



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



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



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.

Single Origin Wheat: Gwydir Shire
Grain Variety: Lancer



SOUR CHERRY LOAF 500G

Succulent sour cherries meet currants and raisins to give this loaf a unique sweet and sour flavour. Perfect when toasted or paired with cheese.

Single Origin Wheat: Gwydir Shire and Murray Mallee (SA)
Grain Variety: Lancer and Rye
(Availability: NSW, ACT)



CARAMELISED GARLIC BREAD 585G

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

Single Origin Wheat: Gwydir Shire
Grain Variety: Lancer
(Availability: NSW, VIC, ACT)



SEEDED BAGUETTE 370G

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

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 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

**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 and milk.

Single Origin Wheat: Gwydir Shire
Grain Variety: Lancer
(Availability: NSW, VIC, ACT)

**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

**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

**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

**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 Alawoona.

Single Origin Wheat: Gwydir Shire and
Murray Mallee (SA)
Grain Variety: Lancer and Rye

**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

ALSO IN THIS RANGE**PANINI 100G**

Triangular 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 fresh milk.

Single Origin Wheat: Gwydir Shire
Grain Variety: Lancer
(Availability: VIC, QLD)

PETIT PAIN 60G

Diamond shaped sourdough dinner roll, inspired by the 3 Star Parisian restaurant Arpège.

Single Origin Wheat: Gwydir Shire
Grain Variety: Lancer
(Availability: NSW, ACT)

**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



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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.



B&W SESAME SEEDED 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.



MIDI MILK BUN 45G (BOX OF 30)

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.



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.



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.



BRIOCHE BUN 70G

A French-style brioche burger bun enriched with butter and milk, topped with sesame seeds.



SLIDER BRIOCHE BUN 20G

A French-style mini burger bun enriched with butter and milk, topped with sesame seeds.



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.

ALSO IN THIS RANGE

MILK BUN SLIDER 25G (BOX OF 45)

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.



CROISSANT 80G

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



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.



CINNAMON KOUIGN AMANN 60G

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



SPICED APPLE & RAISIN DANISH 95G

Buttery French pastry baked with spiced Australian apples and raisins. The raisins are rested underneath the freshly baked apple slices allowing the flavour to come through.



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.



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.



RHUBARB DANISH 105G

A diamond-shaped, multi-layered pastry filled with frangipane and topped with rhubarb that has been macerated into a spicy mixture containing cinnamon and vanilla bean.



PASTRY BLOCKS (BLOCK & PINNED) 5KG

Easy to store, our delicious flaky puff pastry will ensure minimal wastage and can be rolled out to your preferred dimensions. Available in block and pinned sheets this artisan product can be used for sweet and savoury pastries, tarts and pastry lids.

(Availability: NSW, VIC, ACT)

ALSO IN THIS RANGE

MINI CROISSANT 35G

This small take on the classic French pastry is created with folded and leavened pastry made with the highest quality butter.

(Availability: NSW, VIC, ACT)



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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.



CHOCOLATE BROWNIE 70G (BOX OF 18)

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



RASPBERRY & PISTACHIO FRIAND 55G (BOX OF 14)

Classic friand with almond meal folded throughout, topped with raspberries & sprinkled pistachios.



MIXED 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.



CHOCOLATE CARAMEL TART 85G (BOX OF 9)

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

(Availability: NSW, QLD, ACT)



MIXED FRANGIPANE TARTS 90G (BOX OF 9)

Beautiful French-style frangipane tarts available in three different flavours including Raspberry & White Chocolate, Rhubarb & Strawberry, and Apricot.

ALSO IN THIS RANGE

ORANGE & HAZELNUT CAKE 55G (BOX OF 14)

A delicious, moist cake featuring complex flavours of oranges and orange peel. It can be served alone or with light yoghurt for afternoon tea.

(Availability: VIC)

COMBO FRIAND 55G (BOX OF 14)

7 classic friands with almond meal folded throughout, topped with raspberries & sprinkled pistachios.

7 delicious, moist cakes featuring complex flavours of oranges and orange peel.

(Availability: NSW, VIC, ACT)



BRASSERIE BREAD

SINCE 1995

365 DAYS A YEAR

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

ORDERING

Order by phone on 1300 966 845 or via e-mail on orders@brasseriebread.com.au

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.

ORDERS AND ENQUIRIES

T 1300 966 845

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www.brasseriebread.com.au



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