

Because  
*everyone*  
has a  
Sweet Spot



PRODUCT CATALOGUE



**Crepes**

- ♥ HAM CHEESE + TOMATO
- ♥ PEPPY + RICOTTA
- ♥ BANANA + DARK HAZELNUT

**PIES**

- ♥ CHILE + SPINACH TRIANGLE
- ♥ CHEESE TRIANGLE
- ♥ SAUSAGE ROLL
- ♥ CHICKEN
- ♥ PULLED PORK + CABBAGE
- ♥ STEAK + MUSHROOM
- ♥ LAMB + ROSEMARY
- ♥ CHICKEN TENDERLOIN + POTATO
- ♥ CHICKEN + PEEK



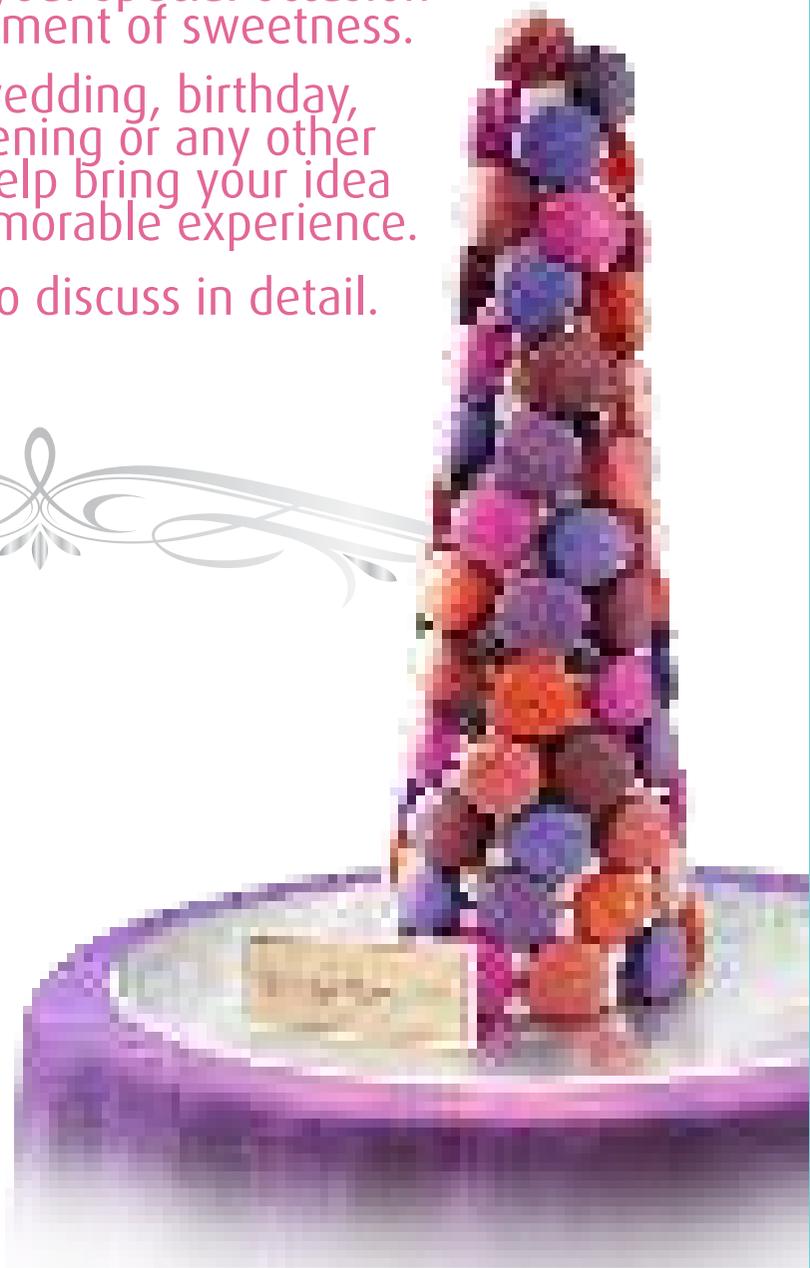
CAKES FOR THAT  
*Special Occasion*



*F*rom a flamboyant macaron tower, to an elegant single tier creation, we strive to provide your special occasion with that perfect element of sweetness.

Whether it be a wedding, birthday, anniversary, christening or any other celebration, we'll help bring your idea to life for a truly memorable experience.

Please contact us to discuss in detail.

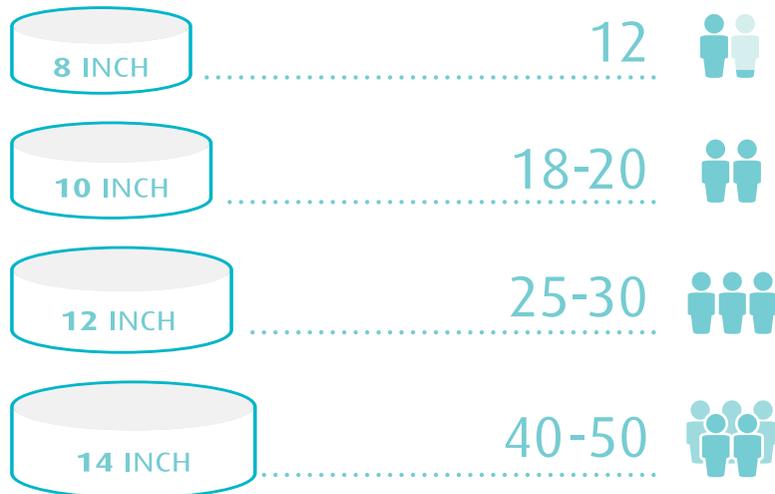


# How big? How many people?

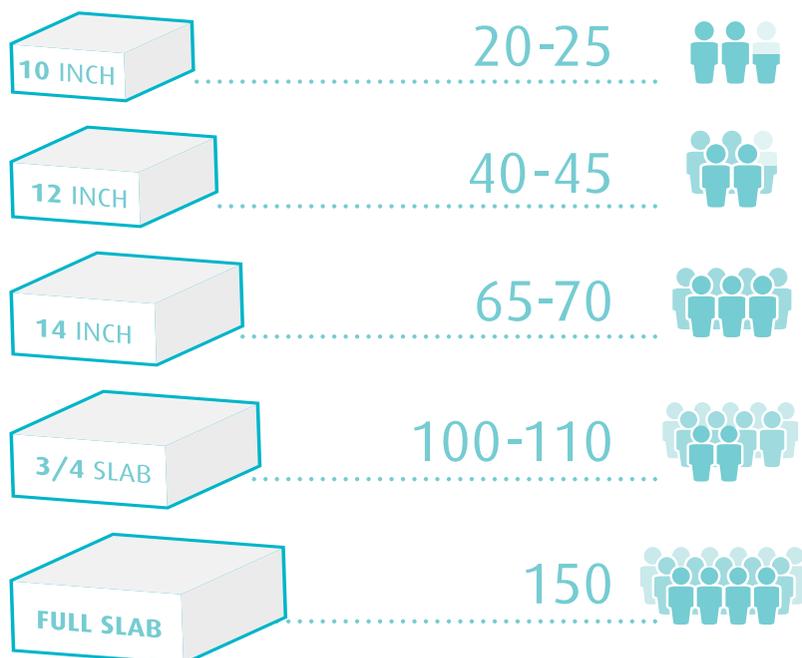
The following guide indicates how many people a particular size cake can serve. Most cakes are available in the sizes shown. If you're after something more or would like some extra info, please contact us.

 x 10 people

## ROUND CAKES



## SQUARE CAKES



# WHOLE CAKES

Please note that most of the whole cakes are available in Individual dessert size.

Please check below each flavour for details.

## CARAMEL MOUSSE (CN)

Hazelnut biscuit base, with layers of soft chocolate, sponge and caramel mousse.

\* Available as Individual Cake

## CHOCOLATE MOUSSE

Layers of dark chocolate mousse and chocolate sponge, finished with chocolate ganache.

## RASPBERRY MOUSSE (CN)

Layers of vanilla sponge and raspberry mousse, topped with fresh raspberries and raspberry glaze, wrapped in almond jaconde.

\* Available as Individual Cake

## CHOCOLATE MUDCAKE (CA)

Rich and dense chocolate cake, filled in with dark Belgium chocolate ganache.

\* Available as Individual Cake

## PEAR & RICOTTA TART

Sweet short pastry filled in with rich ricotta cream, finished with fresh sliced pear, cinnamon and toffee glaze.

\* Available as Petit Fours & Tarts

## FRUIT TART

Sweet short pastry filled with crème patisserie, topped with mixed fruit.

\* Available as Petit Fours & Tarts

## STRAWBERRY TART

Sweet short pastry filled with crème patisserie, topped with fresh strawberries.

\* Available as Petit Fours & Tarts

## LEMON MERINGUE TART

Sweet biscuit base filled with a tangy lemon curd and finished with a soft italian meringue.

\* Available as Petit Fours & Tarts

## MANGO & WHITE CHOCOLATE TORTE (GF) (CN)

Layers of japonaise and mango & white chocolate mousse and mango jelly, finished with a mango glaze.

\* Available as Individual Cake

## CARAMEL PEAR & STICKY DATE TORTE

Layers of sticky date, caramel mousse, pear and caramel sauce, encased in white chocolate.

\* Available as Individual Cake

## FRESH CHEESECAKE

Biscuit base with a cold set cheese cake topped with lemon, raspberry, chocolate or caramel.

\* Available as Individual Cake

## BAKED RICOTTA CHEESECAKE

A light cheesecake with a biscuit base, baked with fresh ricotta cheese.

\* Available as Individual Cake

## MILLIE-FEUILLE BASKET

Layers of puff pastry and crème patisserie, topped with fresh cream, crushed puff pastry flakes and dusted with icing sugar.

\* Available as Individual Cake (as a slice)

## JAPONAISE (GF) (CN)

Layers of hazelnut meringue and hazelnut chocolate mousse.

\* Available as Individual Cake

## PISTACHIO & PANNA COTTA (GF) (CN)

Layers of almond sponge, pistachio panna cotta and raspberry jelly.

\* Available as Individual Cake

## CHOC PANNA COTTA DELICE (CN)

Hazelnut Feuilletine base with layers of chocolate mousse and vanilla bean panna cotta.

\* Available as Individual Cake

## ST HONRE

Layers of choux pastry, vanilla sponge and crème patisserie, topped with fresh cream and profiteroles.

## TIRAMISU (CN) (CA)

Layers of vanilla sponge brushed with coffee, filled with chocolate cream and topped with coffee mascarpone and cocoa.

\* Available as Individual Cake

## MONSOON (CN)

Layers of japonaise, Hazelnut Feuilletine and espresso mousse, wrapped in jaconde sponge, finished with a milk chocolate glaze.

\* Available as Individual Cake

## CAPRIOSKA

Short bread biscuit base with layers of lemon-lime mousse, lychee and vanilla sponge.

\* Available as Individual Cake

## BANOFFIE PIE

Sweet biscuit base brushed with caramel sauce, fresh cream, fresh bananas and topped with thick, caramel sauce.

\* Available as Petit Fours & Tarts

## BLACK FOREST (CN)

Hazelnut biscuit base with a layer of soft chocolate, sponge and chocolate mousse, topped with glazed sour cherries and shaved dark chocolate.

\* Available as Individual Cake

## CONTINENTAL CAKE

Layers of vanilla sponge, brushed with a light sugar syrup and vanilla or chocolate crème patisserie and covered in fresh cream.

## HUMMING BIRD (CN)

Layers of moist carrot cake with pâté à bombe style cheese cake, finished with a pineapple glaze and walnut brittle.

\* Available as Individual Cake



Mango & White Chocolate Torte



Strawberry Tart



Choc Panna Cotta Delice



Chocolate Mudcake



Pistachio Panna Cotta



Caprioska

## INDIVIDUAL CAKES

If a particular flavour is not mentioned below, please check the Whole Cakes section.

### SAVARIN

Brioche soaked in a passionfruit syrup, topped with fresh cream and seasonal fruit.

### PACOQUINHA GF CN

Dark chocolate cup filled with Brazilian peanut and salted caramel cheese filling, topped with peanut brittle.

### LEMON MERINGUE PIE

Sweet biscuit base filled with a tangy lemon curd and finished with a soft Italian meringue.

### RED VELVET

Red velvet sponge with layers of pâté à bombe style cheesecake, topped with fresh cream.

### RISOGALO (RICE PUDDING)

A creamy, Greek style rice pudding.

### SOUR CHERRY & RICOTTA STRUDEL

Layers of puff pastry filled with sour cherries and a rich ricotta cream and finished with a soft toffee glaze.

### APPLE STRUDEL

Layers of puff pastry filled with apple and finished with a soft, toffee glaze.

### CRÈME BRÛLÉE

Rich, vanilla bean custard with a 'burnt' sugar crust.

## PETIT FOURS & TARTS

### PETIT PASSIONFRUIT CHEESECAKE

Sweet biscuit base with passion fruit cheese filling.

### PETIT CARAMEL CHEESECAKE

Sweet biscuit base, topped caramel cheesecake and finished with a choc caramel glaze.

### PETIT PACOQUINHA GF CN

Dark chocolate cup filled with a Brazilian peanut candy and salted caramel cheese filling, topped with peanut brittle.

### CHOCOLATE ECLAIR

Choux pastry filled with fresh cream and dipped into dark couverture chocolate.

### CARAMEL ECLAIR

Choux pastry filled with a fresh cream and dipped into a sweet hard toffee.

### TOFFEE PROFITEROLE CN

Choux pastry filled with crème patisserie and dipped into a sweet hard toffee and sprinkled with slivered almonds.

### CHOCOLATE PROFITEROLE CN

Choux pastry filled with crème patisserie and covered with dark couverture chocolate.

### RICOTTA CANNOLI

Italian pastry filled with a fresh sweet ricotta cheese and dusted with icing sugar.

### VANILLA CANNOLI CN

Italian pastry filled with vanilla crème patisserie, with a sprinkling of roasted almond and icing sugar.





Strawberry Tart



Lemon Meringue Tart



Black Forest

# TRADITIONAL DELICACIES & BISCUITS

## MELOMAKARONA (V) (CN) (Traditional Christmas biscuit)

Honey and walnut biscuit soaked in honey and sprinkled with crushed walnuts.

## PAXIMATHIA (V)

Dry biscotti with a hint of aniseed, great with coffee.

## GALOKTOBURIKO (AT)

Layers of filo pastry filled in with semolina custard, covered with sweet syrup.

## KOULOURIA

(Traditional Easter biscuit)

Plaited shortbread with a delicate orange flavour.

## LOUKOUMI BISCUITS

Sour cream pastry pillows filled with rose Turkish delight and dusted with icing sugar.

## KOURAMBIETHES (CN)

Traditional Christmas shortbread with diced almonds and dusted with icing sugar.

## CHOCOLATE KOURAMBIETHES (CN)

Chocolate shortbread with diced almonds and dusted with icing sugar.

## AMIGTHALOTA (V) (CN) (Almond Swirls)

Soft almond meal biscuit.

## ERGALAVOS (GF) (CN) (Almond Horse Shoes)

Soft almond meal biscuit topped with almond flakes.

## BAKLAVA (V) (CN) (AT)

Layers of filo pastry with chopped almonds, soaked in a sweet syrup.

## BAKLAVA ROLL (V) (CN)

Layers of filo pastry with chopped almonds, soaked in a sweet syrup.

## YIANNINA BAKLAVA ROLLS (V) (CN)

Filo pastry roll, with walnut and kataifi, soaked lightly in honey syrup.

## MACARONS (GF) (CN)

Almond meringue shell with various fillings.

## CHOC HAZELNUT BISCUITS (GF) (CN)

Soft hazelnut meal biscuit filled with chocolate ganache, dipped in dark chocolate and sprinkled with hazelnuts.

## VIENNESE FINGERS

Soft vanilla shortbread, filled with raspberry jam and dipped in dark chocolate.

# ICE CREAMS

## TIM TAM ICE CREAM (CN)

Vanilla ice cream with chunks of tim tam, sandwiched between two macaron shells.

## TIRAMISU ICE CREAM

Vanilla sponge base with Tiramisu ice cream topped with Italian meringue.

## COCONUT ICE CREAM

Vanilla cake base with coconut flavoured ice cream, covered with toasted coconut.

## PEPPERMINT ICE CREAM (GF) (CN)

Peppermint choc chip ice cream, sandwiched between two macaron shells.

## MANGO ICE CREAM (GF) (CN)

Japonaise base with mango ice cream topped with a mango glaze.

## SALTED CARAMEL ICE CREAM (GF) (CN)

Salted caramel and peanut ice cream sandwiched between two macaron shells, topped with caramel fudge sauce.

## HONEYCOMB ICE CREAM (CN)

Honeycomb ice cream, sandwiched between two macaron shells, topped with honey crumble.

## BAKLAVA ICE CREAM (CN)

Vanilla ice cream with crushed baklava on a caramelized puff pastry base.

## PASSIONFRUIT ICE CREAM

Passionfruit ice cream on a vanilla sponge base, topped with a burnt, Italian meringue.

## BLACK FOREST ICE CREAM

Chocolate sponge base with a cherry ice cream and chocolate glaze.

## HAZELNUT ICE CREAM (CN)

Choc-hazelnut ice cream on a feuilletine base, topped with crushed hazelnuts.

## COOKIES & CREAM ICE CREAM (CN)

Vanilla ice cream with crushed oreos, sandwiched between two macaron shells.





Biscuit Basket



T H E  
S W E E T S P O T  
P A T I S S E R I E

02 9399 3344

18 Perouse Road, Randwick NSW 2031  
Corner of Soudan & Perouse Road

[www.thesweetspotpatisserie.com.au](http://www.thesweetspotpatisserie.com.au)

For orders email:

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For wholesale enquiries email:

[peter@thesweetspotpatisserie.com.au](mailto:peter@thesweetspotpatisserie.com.au)

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## PRICE LIST

### WHOLE CAKES

**M \$48    L \$58**

Chocolate Plaque with message e.g 'Happy Birthday' \$2

Mille-Feuille Basket ..... \$58

### WHOLE TARTS

**S \$32    L \$42**  
6-8 Slices    10-12 Slices

### SPECIAL OCCASION CAKES

For a Croquembouche or Macaron Tower:

**Per Piece \$3**  
(Minimum 50 pieces)

### INDIVIDUAL CAKES

Apple Strudel ..... \$7.5	Crème Brûlée ..... \$6.9	Pistachio & Panna Cotta ..... \$7.5
Baked Ricotta Cheesecake ..... \$7.5	Fresh Cheesecake ..... \$7.5	Raspberry Mousse ..... \$7.5
Black Forest ..... \$7.5	Humming Bird ..... \$7.5	Red Velvet ..... \$7.5
Caprioska ..... \$7.5	Japonaise ..... \$7.5	Risogalo (Rice Pudding) ..... \$6
Caramel Mousse ..... \$7.5	Mango & White Choc Torte ..... \$7.5	Savarin ..... \$7.5
Caramel Pear & Sticky Date Torte ..... \$7.5	Millie-Feuille ..... \$7.5	Sour Cherry & Ricotta Strudel ..... \$7.5
Chocolate Mudcake ..... \$6.9	Monsoon ..... \$7.5	Tiramisu ..... \$7.5
Choc Panna Cotta Delice ..... \$7.5	Pacoquinha ..... \$6.9	

### PETIT FOURS & TARTS

Banoffie Pie ..... \$6.9	Pear & Ricotta Tart ..... \$7.5	Ricotta Cannoli ..... \$4.5
Caramel Eclair ..... \$4.5	Petit Caramel Cheesecake ..... \$2.8	Strawberry Tart ..... \$7.5
Chocolate Eclair ..... \$4.5	Petit Lemon Meringue ..... \$2.8	Toffee Profiterole ..... \$2.5
Chocolate Profiterole ..... \$2.5	Petit Pacoquinha ..... \$3	Vanilla Cannoli ..... \$4.5
Fruit Tart ..... \$7.5	Petit Passionfruit Cheesecake ..... \$2.8	
Lemon Meringue Tart ..... \$6.9	Petit Tiramisu ..... \$2.8	

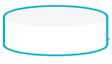
### TRADITIONAL DELICACIES & BISCUITS

All Biscuits ..... \$27kg or \$2ea	Baklava Roll ..... \$3ea	Macarons ..... \$2.70ea
Paximathia ..... \$25kg or \$1.50ea	Baklava ..... \$4ea/\$20Tray	
Koulouria ..... \$25kg or \$1.50ea	Galaktoboureko ..... \$6.90ea/\$20Tray	

### ICE CREAM

**All Ice Creams \$6.9**

### CAKE SIZES

	<b>8 INCH</b>	\$48	12-15 Serves			<b>10 INCH</b>	\$70	20-25 Serves
	<b>10 INCH</b>	\$58	18-20 Serves			<b>12 INCH</b>	\$90	40-45 Serves
	<b>12 INCH</b>	\$80	25-30 Serves			<b>14 INCH</b>	\$120	65-70 Serves
	<b>14 INCH</b>	\$100	40-50 Serves			<b>3/4 SLAB</b>	\$160	100-110 Serves
						<b>FULL SLAB</b>	\$220	140-150 Serves

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