

CHOCOLATE GATEAUX Pre-Portioned into 16 serves



MALT CAKE

A stunningly decadent chocolate sponge cake layered with hazelnut mousse. Finished with chocolate ganache, chocolate malt balls and toasted hazelnut pieces.

PGD CODE 1-267



TUXEDO

A moist chocolate cake with cream cheese and white chocolate filling, covered with ganache and finished with white chocolate.

PGD CODE 1-265



MISSISSIPPI MUD

A delicious chocolate mud cake, decorated with triangular chocolate shards and dusted with cocoa.

PGD CODE 1-294



NERO MUD CAKE

A majestic rich and moist mud cake, covered and finished with a generous pouring of chocolate ganache.

PGD CODE 1-208



CARAMEL SIN

A rich and moist mud cake with a caramel filling and chocolate flake sides. Finished with chocolate ganache and caramel decorations.

PGD CODE 1-298



CHOC COCONUT GATEAU

A flavour sensation of moist chocolate cake encasing two layers of choc coconut cream with a toasted meringue centre. Finished with dark and white chocolate ganache, and chocolate flake sides.

PGD CODE 1-863

GATEAUX



CAFE SUPREME CARROT CAKE

Pre-Portioned into 16 serves

A moist cake with walnuts, carrots, golden syrup, extra spices and finished with a lemon cream cheese icing laced with walnuts.

PGD CODE 1-213



HUMMINGBIRD CAKE

Pre-Portioned into 16 serves

An exotic blend of fresh bananas and pineapple, spiced with a touch of cinnamon and complimented with cream cheese icing, pistachios, banana chips and chocolate rosettes.

PGD CODE 1-238



RED VELVET CAKE

Pre-Portioned into 16 serves

A simply stunning cake. Alternate layers of red velvet cake and white chocolate cream cheese filling with sides coated in crumbed red velvet.

PGD CODE 1-862



JAFFA TORTE (Gluten Free)

Pre-Portioned into 16 serves

A moist orange cake made from poached oranges and almond meal finished with chocolate ganache and orange flavoured rosettes topped with a mini flaked chocolate.

PGD CODE 1-248



BANANA & CARAMEL GATEAU

Pre-Portioned into 16 serves

A moist banana and caramel cake with a caramel filled centre, coated in cream cheese and blitzed with banana and butterscotch pieces.

PGD CODE 1-297



ORANGE & ALMOND CAKE

(Gluten & Dairy Free)

Pre-Portioned into 16 serves

A moist, gluten free cake made from juicy, fresh poached oranges and almond meal, covered in almond pieces and icing sugar.

PGD CODE 1-258



TIRAMISU GATEAU

Pre-Portioned into 14 serves

Coffee lovers heaven. Layers of coffee and amaretto infused sponge and tiramisu cream, coated with divine dark and milk chocolate flakes. Topped with vanilla cream peaks and a dusting of the finest cocoa powder.

PGD CODE 1-288

CAKES & GATEAUX Whole



CELESTIAL MUD CAKE (Gluten Free)
Gluten free mud cake with a layer of dark chocolate ganache, topped with elaborate waves of chocolate. Sure to star in your cake cabinet.

PGD CODE 1-861



CHOCOLATE OBSCENITY
A rich and moist mud cake filled with smooth chocolate mousse, covered in chocolate ganache topped with dark chocolate triangles and white chocolate drizzle.

PGD CODE 1-683



BLACK FOREST GATEAU
A classic black forest with layers of chocolate sponge, rum syrup, cream and cherries topped with curls of chocolate.

PGD CODE 1-860



RICH MUD CAKE
A rich moist mud cake covered with chocolate ganache. The perfect base to create an indulgent masterpiece.

PGD CODE 1-680



BIRTHDAY CAKE
Celebrate with style. A delicious chocolate cake covered in rich dark chocolate ganache, decorated with white and dark chocolate flakes.

PGD CODE 1-014



NEW YORK CHEESECAKE
A traditionally prepared creamy baked New York cheesecake on a biscuit crumb base.

PGD CODE 1-684

CAKES - INDIVIDUAL Pre-Packed into 8 serves



PEAR & WALNUT
(Gluten & Dairy Free)
A centre of juicy pears, topped with walnuts, sitting on a base of moist poached oranges and almond meal.

PGD CODE 1-231



CHUNKY APPLE & DATE
(Gluten Free)
Spiced chunky apple and date on a base of poached oranges and almond meal topped with a fine crumble.

PGD CODE 1-681



ORANGE & ALMOND
(Gluten & Dairy Free)
A blend of poached oranges and almond meal, topped with almond flakes and a light dusting of icing sugar.

PGD CODE 1-232



APPLE & RHUBARB (Gluten & Dairy Free)
Seasonal apples and rhubarb, sitting on a base of moist poached oranges and almond meal, topped with a fine crumble.

PGD CODE 1-257



MUD CAKE
Individual rich and moist mud cake dipped in chocolate and drizzled with white and milk chocolate.

PGD CODE 1-122

COLD SET CHEESECAKES

Pre-Portioned into 16 serves



CAPPUCCINO

Coffee blended with cheesecake on a chocolate biscuit base finished with a light dusting of cocoa, white chocolate rosettes and delicate striped chocolates.

PGD CODE 1-270



MANGO & MACADAMIA

A luscious blend of cream cheese, mango and macadamia pieces on a chocolate biscuit crumb base topped with toasted macadamia, fruity mango and drizzled with chocolate.

PGD CODE 1-296



CARAMEL SWIRL

A delicious caramel cheesecake on a chocolate biscuit base topped with white ganache and a rich caramel swirl.

PGD CODE 1-272



COOKIES AND CREAM

A cookie loaded cheesecake on a chocolate biscuit base, topped with white chocolate ganache and more cookies.

PGD CODE 1-239



LIME SWIRL

Traditionally creamy cheesecake with a delicate citrus twist hiding a rich lime burst.

PGD CODE 1-281



CHUNKY CHOC

Sitting on our brownie slice, a rich chocolate cheesecake laced with white and dark choc chips, topped with white ganache stripes and dark chocolate flakes.

PGD CODE 1-293



PASSIONFRUIT

A classic combination of smooth and creamy cheesecake glazed with tropical passionfruit.

PGD CODE 1-290



IRISH CREAM

A smooth indulgent cheesecake with a gorgeous Irish Cream flavour to get your taste buds soaring.

PGD CODE 1-299

BAKED CHEESECAKES Pre-Portioned into 16 serves



RASPBERRY NEW YORK
A traditionally prepared creamy New York cheesecake, topped with delicious raspberries and a white chocolate ganache peak.

PGD CODE 1-286



PLATINUM
A traditionally prepared creamy New York cheesecake on a biscuit crumb base.

PGD CODE 1-291



BLUEBERRY BRULEE
Our famous New York cheesecake with a generous swirl of white cream and a brulee finish.

PGD CODE 1-295

CHEESECAKES - INDIVIDUAL Pre-Packed into 8 serves



COOKIES & CREAM
For the young and young at heart. Our baked cheesecake loaded with chocolate biscuit pieces topped with biscuits white chocolate pieces and drizzle.

PGD CODE 1-274



CARAMEL
Caramel baked cheesecake with a swirl of molten caramel through the centre, sitting on a chocolate biscuit base.

PGD CODE 1-864



RASPBERRY
A generous swirl of raspberry through our smooth and creamy baked cheesecake on a biscuit crumb base.

PGD CODE 1-271



PEACH & PASSIONFRUIT
(Gluten Free)
Tropical blend of peach and passionfruit swirled through our smooth and creamy baked cheesecake.

PGD CODE 1-276



BLUEBERRY
A generous swirl of blueberry through our smooth and creamy baked cheesecake on a biscuit crumb base.

PGD CODE 1-280

TARTS & PIES Pre-Portioned into 16 serves



GRANNY'S APPLE PIE

A traditional apple pie with seasonal apples, cinnamon, sultanas, spices and a pastry lattice top. Just as Granny would make it.

PGD CODE 1-003



BLUEBERRY & ALMOND TART

A sweet pastry tart shell filled with fresh blueberries, almond cream and topped with more blueberries, finished with a light dusting of icing sugar.

PGD CODE 1-105



CHERRY CHEESECAKE TART

Priestley's renowned tart shell filled with plump, juicy cherries covered with a cheesecake crumble topping and decorated with a light dusting of icing sugar.

PGD CODE 1-006



PECAN PIE

An all time favourite. A sweet pastry tart shell filled with butterscotch and loaded with pecans.

PGD CODE 1-062

TARTS & PIES Whole



LEMON MERINGUE TART

A sweet but tangy retro classic. Sweet tart base filled with creamy lemon curd and topped with frothy peaks of soft meringue.

PGD CODE 1-007



STRAWBERRY & RHUBARB CHEESECAKE TART

Enjoy the delicious tango of flavours and textures. Our famous tart base filled with a blend of sweet strawberry and tangy rhubarb, topped with creamy baked cheesecake and strawberry swirls.

PGD CODE 1-106



CITRUS TART

"The essence of simplicity."

A sweet pastry tart filled with lemon curd. Simply the best there is!

PGD CODE 1-022



KEY LIME TART

A tangy baked lime filling in a sweet tart shell, finished with shredded coconut.

PGD CODE 1-268

TARTS - INDIVIDUAL Pre-Packed into 6 serves



CITRUS

A sweet pastry tart, filled with our renowned tangy citrus curd and lightly dusted with icing sugar.

PGD CODE 1-224



CARAMEL

Rich baked caramel filling in a fluted tart shell, finished with delicate chocolate piping and a choc caramel duo rosette.

PGD CODE 1-275



WHITE CHOC & PECAN

A sweet fluted tart shell filled with a blend of white chocolate and pecans finished with a diamond pattern dusting of icing sugar.

PGD CODE 1-234



PEAR & RICOTTA

Smooth baked ricotta cheesecake in a sweet fluted tart shell topped with caramelised pear.

PGD CODE 1-842



LEMON MERINGUE

Classic citrus filling in a sweet tart shell, topped with a frothy soft meringue.

PGD CODE 1-255



BANANA TOFFEE

Our version of the English classic - Banoffee! A smooth banana toffee topped with coffee flavoured cream in a sweet pastry shell.

PGD CODE 1-074



CHOC MACCA

Roasted macadamia nuts in a bed of caramel topped with dark chocolate ganache, finished with macadamia chunks and a drizzle of chocolate.

PGD CODE 1-843



CUSTARD

The benchmark custard tart. Savour the creamy texture and full flavour of vanilla bean custard sitting in a sweet tart shell and dusted with cinnamon.

PGD CODE 1-284

SLICES Pre-Portioned into 15 serves



CHOCOLATE & VANILLA CHEESECAKE SLICE

(Gluten Free)

A creamy slice of heaven. Layers of baked chocolate and vanilla cheesecake, topped with an accent of caramel on a gluten free biscuit base.

PGD CODE 1-029



MACADAMIA SLICE

A rich mix of caramel and macadamia nuts on a shortcrust base.

PGD CODE 1-119



CARAMEL SLICE

A smooth creamy caramel on a rich coconut biscuit base, finished with a feathered ganache.

PGD CODE 1-123



ROCKY ROAD

A classic rocky road mix of pink and white marshmallows, glacé cherries, coconut and slivered almonds, all folded through dark ganache on a mud cake base.

PGD CODE 1-216



AMERICAN BROWNIE

A traditional recipe of chocolate fudge mixed with heaps of walnuts and pecans. Lightly dusted to finish.

PGD CODE 1-118



LEMON & PASSIONFRUIT CHEESECAKE SLICE (Gluten Free)

A lemon baked cheesecake covered with passionfruit on a gluten free biscuit base.

PGD CODE 1-285



APPLE SLICE

Apples, sultanas and spices on a shortcrust base topped with a sweet crumble.

PGD CODE 1-215

SLICES



VANILLA SLICE

Pre-Portioned into 14 serves

Creamy smooth vanilla bean custard between layers of delicate pastry topped with a feathered white chocolate fondant.

PGD CODE 1-287



CARAMEL SLICE

(Gluten Free)

Pre-Portioned into 15 serves

Smooth creamy caramel on a gluten free coconut biscuit base topped with chocolate and caramel ganache.

PGD CODE 1-136



CARROT CAKE

Pre-Portioned into 15 serves

Loaded with walnuts, carrots, golden syrup and extra spices topped with a layer of rich cream cheese.

PGD CODE 1-044



HUMMINGBIRD

Pre-Portioned into 18 serves

A rich blend of banana and pineapple, topped with a layer of cream cheese dressed with pistachio and banana pieces.

PGD CODE 1-262



CHERRY

Pre-Portioned into 18 serves

The perfect blend of coconut and cherries on a chocolate coconut base topped with dark ganache and coconut.

PGD CODE 1-245



FRUITY MUESLI

Pre-Portioned into 18 serves

A soft slice blended with a medley of fruits, the sweetness of honey and topped with a lemon fondant icing and toasted coconut.

PGD CODE 1-263



JAFFA (Gluten Free)

Pre-Portioned into 18 serves

A deliciously moist marbled chocolate and poached orange cake made with almond meal and finished with ganache.

PGD CODE 1-244

LOAVES



PEAR & RASPBERRY BREAD

Whole

A moist bread laced with chunks of pear and raspberry, a hint of cinnamon and dusted with icing sugar.

PGD CODE 1-059



BANANA BREAD (Dairy Free)

Whole

A mega sized banana bread, baked to perfection. Enjoy it as is, or served warm.

PGD CODE 1-046



BANANA & WALNUT (Dairy Free)

Pre-Portioned into 12 serves

Walnuts scattered throughout a loaf baked with banana puree. Best enjoyed served warm with butter.

PGD CODE 1-051



DATE & HONEY (Gluten Free)

Pre-Portioned into 12 serves

Loaded with dates and honey, sprinkled with coconut. Great served warm with butter.

PGD CODE 1-053



ORANGE & ALMOND

(Gluten & Dairy Free)

Pre-Portioned into 12 serves

A moist loaf made from poached oranges and almond meal and finished with almond flakes.

PGD CODE 1-055

CHRISTMAS DELIGHTS



Made using traditional methods, the fruit is soaked in real brandy with a perfect balance of the finest ingredients.

PLUM PUDDING BOWLS

PGD CODE 1-963

WHOLE 700G

PLUM PUDDING LOAF

PGD CODE 1-966

WHOLE 1200G

PLUM PUDDING - INDIVIDUAL

PGD CODE 1-964

PRE-PACKED INTO 30 SERVES 110G EACH

FRIENDS Pre-Packed into: 12 serves



RASPBERRY (Gluten Free)
Traditional recipe of almond meal baked with raspberries.

PGD CODE 1-206



BLUEBERRY (Gluten Free)
Traditional recipe of almond meal baked with blueberries.

PGD CODE 1-207

STRUDELS Whole



APPLE STRUDEL
Apples and sultanas with a hint of spice wrapped in flaky puff pastry, dusted with icing sugar. Enjoy served warm with custard and ice cream.

PGD CODE 1-965



BLUEBERRY STRUDEL
Fruity blueberries encased in baked vanilla custard, wrapped in flaky puff pastry, dusted with icing sugar. Enjoy served warm.

PGD CODE 1-966



CHERRY STRUDEL
Delicious cherries encased in baked vanilla custard, wrapped in flaky puff pastry, dusted with icing sugar. Enjoy served warm.

PGD CODE 1-967

PUDDINGS - INDIVIDUAL Pre-Packed into 16 serves



SELF SAUCING STICKY DATE
A traditional style pudding, full of dates with a self saucing butterscotch sauce.

PGD CODE 1-961



SELF SAUCING CHOCOLATE
One for the chocolate lovers, a chocolate pudding with a self saucing chocolate sauce.

PGD CODE 1-960

MUFFINS Pre-Packed into 6 serves



APPLE

Apple and sultana muffin blended with sugar and cinnamon.

PGD CODE 1-090



BLUEBERRY

A classic muffin with loads of blueberries throughout.

PGD CODE 1-082



BANANA & WALNUT

Bananas and prime walnut pieces make this a great favourite.

PGD CODE 1-083



LOW FAT BLUEBERRY

Less than 3 grams of fat per 100 grams. A light muffin loaded with blueberries.

PGD CODE 1-087



LOW FAT RASPBERRY

Less than 3 grams of fat per 100 grams. A light muffin loaded with sweet raspberries.

PGD CODE 1-088



RASPBERRY & WHITE CHOC

A classic combination of sweet white chocolate drops and tangy raspberries with a crunchy top.

PGD CODE 1-081



DOUBLE CHOCOLATE

Rich and moist chocolate muffin with chocolate pieces throughout.

PGD CODE 1-091

BISCUITS & COOKIES Individually Wrapped



WHITE CHOC CHUNK & MACADAMIA

(Gluten Free)
Pre-Packed into 10 serves

A gluten free version of the popular American style cookie with white chocolate chunks and macadamia nuts.

PGD CODE 1-303



GINGERBREAD MAN

Pre-Packed into 8 serves

Traditional gingerbread man with a happy smile to share.

PGD CODE 1-227

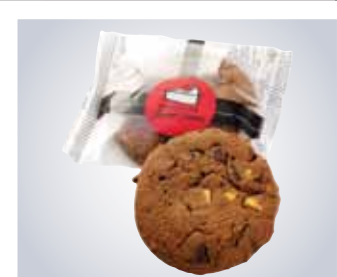


SMARTY PANTS

Pre-Packed into 10 serves

A favourite for kids of all ages. A delicious cookie with dark chocolate chunks and colourful smarty buttons.

PGD CODE 1-313



TRIPLE CHOC

Pre-Packed into 10 serves

Chocolate lovers heaven. A dark chocolate cookie with white, dairy milk and dark chocolate chunks.

PGD CODE 1-306