

hello!



menu

Hi, dear friend! We believe in Good Bread. Which is why all of our bread is hand-crafted with love and only the most necessary ingredients! No preservatives, which means you have to eat it - fast! ...but don't worry, with bread this

♥ good, that won't be a problem!

Bread

Loaves

Sourdough \$5.00

White flour by Lauke, traditional sourdough culture by us, water and a little salt! That's it. That's all. Authentic sourdough. Bam.

Ciabatta \$5.80

White flour, traditional polish, less than 1% yeast is added to give this traditional ciabatta big air pockets and a thin crust!

Home Grain

Sourdough culture, whole meal flour with a touch of rye for flavour and a whole lot of seeds! Wholesome and delicious!

Light Rye

large loaf \$7.50 small loaf \$5.20

Sourdough culture, 70% white flour, 30% rye flour.

large loaf \$6.80 small loaf \$4.60

Fruit Sourdough \$7.00

Sourdough culture, white flour, and LOTS of local yummy fruit from McCarthy's Orchard in McLaren Vale!

White Sandwich

No sourdough culture in this one! We add yeast to make it nice and fluffy! Available with or without sesame seeds on top!

Wholemeal \$4.60

block//high-top \$4.50 cob//vienna \$4.00

Our newest bread! Just like our fluffy white loaf, but made with wholemeal flour! Fluffy and wholesome (yes, yeast is added!)

All of our breads are vegan friendly! (no dairy)

Rolls

White Rolls \$1.20

white & fluffy, great for sandwiches or burgers!

Light Rye Rolls \$1.30

round rolls with just that little bit of extra flavour!

Home Grain Rolls \$1.60

oval shaped with wholemeal & rye flour & lots of yummy seeds!

Ciabatta Rolls \$1.60

big & square - great for speciality sandwiches!

Wholemeal Rolls \$1.30

wholesome & fluffy, great for a light, healthy sandwich!

HAVE A LOOK IN OUR CABINET TO SEE WHAT FRESH SANDWICHES WE HAVE AVAILABLE TODAY, TOO!

We bake from scratch.

Specialty Bread

ORGANIC WHOLEMEAL

Saturdays. 100% organic wholemeal flour & a special organic sourdough culture. Mmm wholesome! \$7.50

POTATO & ROSEMARY

Saturdays. White sourdough with large chunks of potato & rosemary. Just that little something special! \$8.20

FOCACCIA

Traditional Italian style, topped with garlic oil! \$7.00

100% DARK RYE

Saturdays. Sourdough culture, rye flour. Dark and wonderfully dense. \$6.80

SPELT SOURDOUGH

Saturdays. Spelt flour - it's good for your tummy! - and our special spelt sourdough culture. \$8.20

BAGUETTE

Chewy in the French fashion. \$4.00

