

Product Price List - Summer 2018

We deliver **7 days a week** including most public holidays Min order for delivery: **Fremantle area \$30** - **Other areas \$50**

Orders required by **3pm** for next day delivery

Ph: 9331 4425 Fax: 9331 4914 SMS: 0477 751 534 or email to orders@abhisbread.com.au

Late orders will be processed the next available delivery day!

Continental & Speciality Loaves

0550	Italian Continental Large	\$6.95	traditional white Italian, medium crust
0560	Italian Continental Medium 900	\$4.75	traditional white Italian, medium crust
0387	Sour Button XL	\$7.00	light yeasted sourdough - thin crust
0386	Sour Button Large	\$5.95	light yeasted sourdough - thin crust
0385	Sour Button Medium - Organic	\$4.10	light yeasted sourdough - thin crust
0520	s: 1 1 .s /o	ć 4 40	
0530	Ciabatta Loaf - Organic	\$ 4 .10	denser style than traditional, organic flour
0533	Rustic Ciabatta Seeded Wholemeal	\$4.50	famous Swiss style wholemeal, seeded crust
0220	Wholemeal 5 Seed	\$4.80	organic flour, wheat, rye, linseed, sesame, sunflower
0400	Rye Wholemeal Continental	\$4.70	blend of rye and wheat
0380	Sour Baguette - Organic	\$3.95	organic yeasted sourdough 60cm long
		40.0-	a
2900	Rice & Buckwheat - GF by ingredient	\$9.35	soft textured gluten free bread with a thin crust

Sandwich Loaves

n tin loaf
oaf
_/
iin
f
ı

Sourdough Loaves

2800	Fruit & Nut Large	\$10.40	award winning dense fruit and walnut bread
2810	Fruit & Nut Medium	\$7.85	award winning dense fruit and walnut bread
3300	Pain de Campagne - Organic	\$5.90	malted traditional French sour dough continental
3301	Traditional White - Organic	\$5.90	white traditional French sour dough continental
3306	Traditional Sourdough-Turmeric	\$6.10	organic flour
3500	Quinoa Linseed	\$6.10	lightly yeasted, long fermentation
3600	Fig Date Fennel (available TUE/THU/SAT)	\$6.10	lighter fruit bread, lightly yeasted, nut free

Flatbreads

0690	Focaccia Slab	\$17.30	approx 40cm x 68cm, with herbs
0640	Turkish Flatbread	\$4.45	approx 23cm x 30 cm, with nigella &sesame



Rolls

0388	Sourdough Long - Organic Wholemeal Seeded Long Tasty Panini Tasty Focaccia with Herbs Pumpernickel Roll (min of 5)	\$1.10	yeasted sourdough, approx 23cm
0190		\$1.20	with oat, poppy & linseed, approx 23cm
0650		\$1.05	rectangular shape, approx 20cm x 9cm
0660		\$1.05	rectangular shape, approx 20cm x 9cm
0232		\$1.25	german style, seeded rectangular roll
0735	LC Tasty - Organic	\$1.05	oval shape, approx 13cm x 9cm
0720	Hot Dog	\$0.80	European style
0950 0820 0821 1001 1002 1005	English Breaky Muffin (avail TUE/THU/SAT) Burger Bun Burger Bun Mini Brioche Burger Bun Mini Brioche Bun Charcoal Brioche Burger	•	perfect for eggs benny perfect for sliders soft and buttery Perfect slider size brioche bun
1005	Charcoal Brioche Slider	\$0.90	soft and buttery with activated charcoal soft and buttery with activated charcoal
1025	Bagel Sesame Organic	\$1.00	organic white flour, finished with sesame organic white flour, finished with poppy seed
1026	Bagel Poppy Seed Organic	\$1.00	
2910	Gluten Free Round (Bag of 3)	\$4.10	made with gluten free ingredients, rice flour soya flour

Breakfast & Sweet Treats

4000	Butter Croissant	\$2.20	big and buttery, white flour
4030 4065 4100 4150 4170	Chocolate Croissant Almond Croissant Escargot Open Danish - Apricot Open Danish - Apple	\$3.80 \$2.95	rolled with dark chocolate almond meal filling, so delicious rolled with juicy sultanas and custard classic, custard with apricot
4994 4996 4998 4980	Apple Cinnamon Muffin - <i>GF</i> by ingredient Wild Berry & Apple Muffin - <i>GF</i> by ingredient Raspberry/White Choc Muffin - <i>GF</i> by ingredient Savoury Muffin - <i>GF</i> by ingredient	\$2.85 \$2.85	with apple, cinnamon & seeds with berries and apple the classic as a gluten free version Roasted capsicum, Toasted corn, cheese, spinach
5540	Breaky Bicky (Bag of 4)	\$9.50	round spelt muesli cookie, great treat
5006 5003	Coconut Bread - GF by ingredient Banana Bread - GF by ingredient	·	cuts to 8 delicious slices cuts to 12 delicious slices
9510	Toasted Muesli 1kg bag	\$15.75	rolled oats, honey, nuts, fruits & seeds

Slicing is available for most of our loaves, please contact Paul or the office for availability and pricing

Our spelt flour, when available, is locally grown on a small farm in Toodyay and milled right here in W.A.

Our Sourdough bread is true Sourdough made from our unique starter culture with no additives or preservatives

All our products are mostly hand shaped. We try our best to stay consistent, however size and shape may vary

Many of our products are 'Gluten Free by Ingredients'. As we also bake products on premises containing gluten, we

can't guarantee 100% gluten free.