

BAKERY

CINNAMON KNOT

A delicious sweet Swedish bun made with a cardamom flavoured dough and a cinnamon filling.



RUGBRØD

Our Danish-style rye sourdough bread packed with pumpkin seeds.

BUCKWHEAT BROWN RICE SOURDOUGH

This bread is enjoyed by those who are not gluten intolerant. It is made with natural ingredients and of course no xanthan gum. GF.



DESSERT

CANELÉ

A small vanilla or liquor flavoured pastry from Bordeaux with a soft moist chewy custardy centre and a dark caramelised crust created by the special copper mould it is baked in.



FRESH FRUIT CAKE

A new large size 'tray bake'. Dense butter cake studded with seasonal fruit. Available whole, half or quarter to cut into any size portion. Perfect for crowds, can be warmed.

DUNDEE CAKE

So simple but so delicious! A dense butter cake studded with moist sultanas. Serve with coffee, tea or muscat.



BAR CAKES

Various flavours baked daily including:
Raspberry & Coconut
Cranberry & Orange
Chocolate & Buttermilk
Lemon Crunch

Linen napkins from Seneca.
Props from House of Orange.

www.phillippas.com.au

FOOD TO GO FROM *Phillippa's* BRIGHTON



FOCACCIA

Order, collect and heat or serve at room temperature.
Ideal for snacking after Saturday sport or in a lunch box.



MUSHROOM, RED PEPPER & PARMESAN

RED PEPPER & GOAT'S CHEESE

LEEK, MUSHROOM & PECORINO

CHERRY, TOMATO, BASIL & PARMESAN

Other varieties available..please ask.

Feeding a crowd?

Available in whole tray, 1/2 tray, 1/4 tray and by the slice.

TARTS

Serve with the leaf salad below.
Warm tarts for 10-15 mins 160°C fan.



CHEDDAR & HAM TART

Warm mambool cheddar, our butchers own cured ham, cherry tomatoes and caramelised onion.

PUMPKIN, SPINACH, FETA & WALNUT TART

Maple-roasted pumpkin and caramelised onion and cheddar.



RECIPE

ROCKET, SPICED ALMONDS, PECORINO & PEAR SALAD

Toss together; 100g rocket, 1 finely sliced firm, ripe pear (leave in lemon juice if preparing in advance, drain), 50gm shaved Pecorino (or Parmesan), 1/3 cup chopped Phillippa's Sesame Spiced Nuts or Honey Roasted Nuts and 3 tbsps Phillippa's Red Wine Vinaigrette. Serve.

PIES, PASTRIES & BRIOCHE

Our meat is supplied by our neighbour, Phil the butcher.
Our all-butter pastry is made in house.
Serve our pastries with a simple leaf salad dressed with Phillippa's Vinaigrette and a jar of relish or chutney.
Reheat pies for 20-30 mins 160°C fan



SAUSAGE ROLLS

House made puff pastry with a beef and lamb filling, flavoured with tomato and parsley. Great with our Tomato Chutney.

MEAT PIES

Individual pies: Chicken & Leek or Beef & Porcini, available through the week. Enjoy with our Tomato Chutney .

SPINACH AND FETA PIE

Made with Shaw River Buffalo Milk Feta. Serve warm or cold.



BACON AND EGG PIE

Phillippa's Mums recipe.



BRIOCHE, BUNS & SLIDERS

Place your orders for burgers and sliders and we'll have these ready for you freshly baked.
Made with real eggs and butter.