



Phillyppa's

Bakery & Provisions

Traditional.
Handmade.
Natural.



Our Philosophy

We make great food. Every day. We share it with our friends and family. So our products have to be great. Consistently. We are our own harshest critics.

We know that by using only the best ingredients and following traditional techniques we can make the best food for us, our family and our customers.

Phillippa

Who we are

Phillippa Grogan had a vision to create a bakery and provisions shop where everything was made by using traditional, time-honoured recipes and techniques with the best ingredients available. Local where possible and often organic. No shortcuts. No tricks.

Since 1994, Phillippa and her amazing team of chefs and bakers, have not wavered from those founding principles and continue to deliver delicious award-winning food that is traditional, handmade and natural.

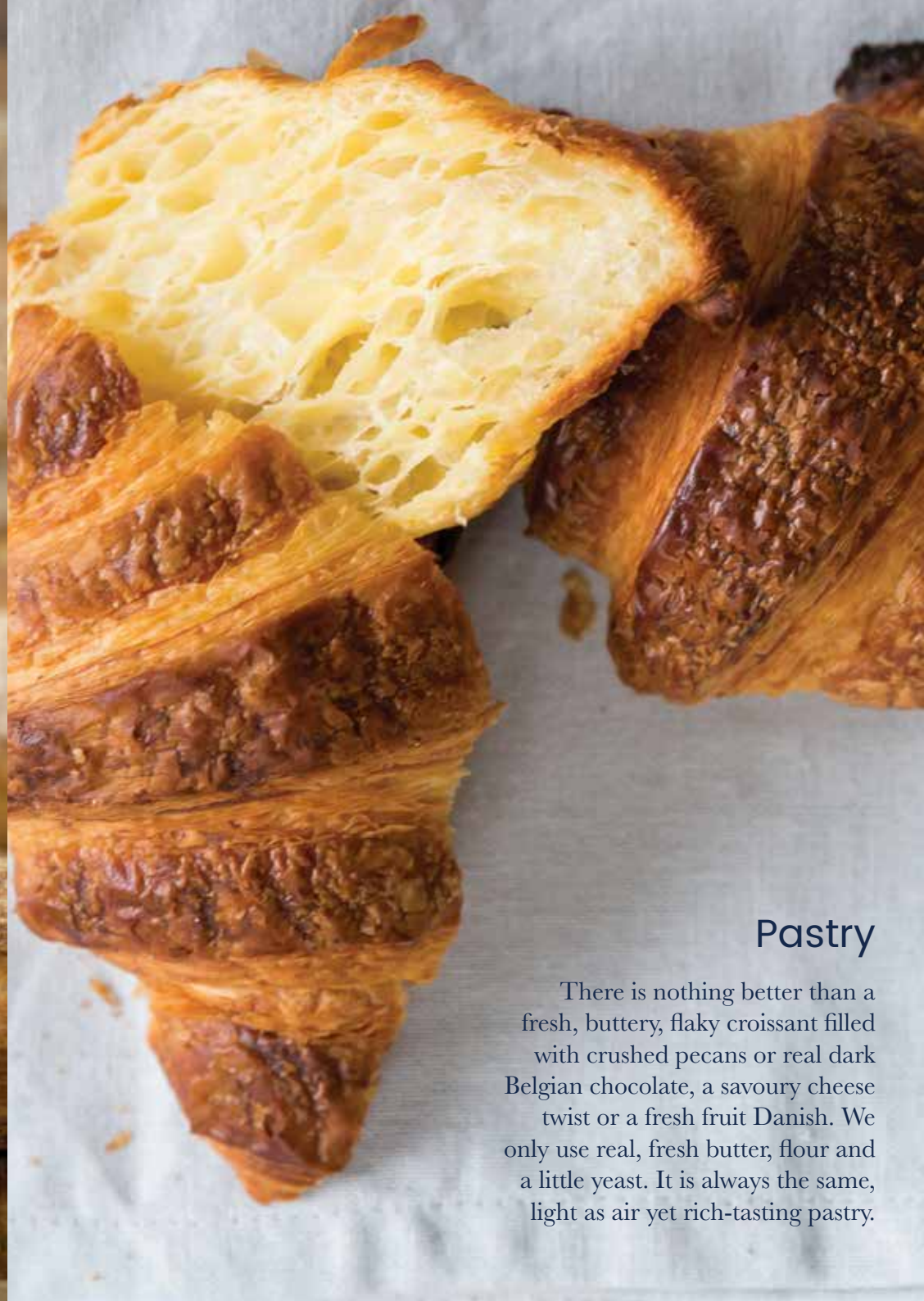
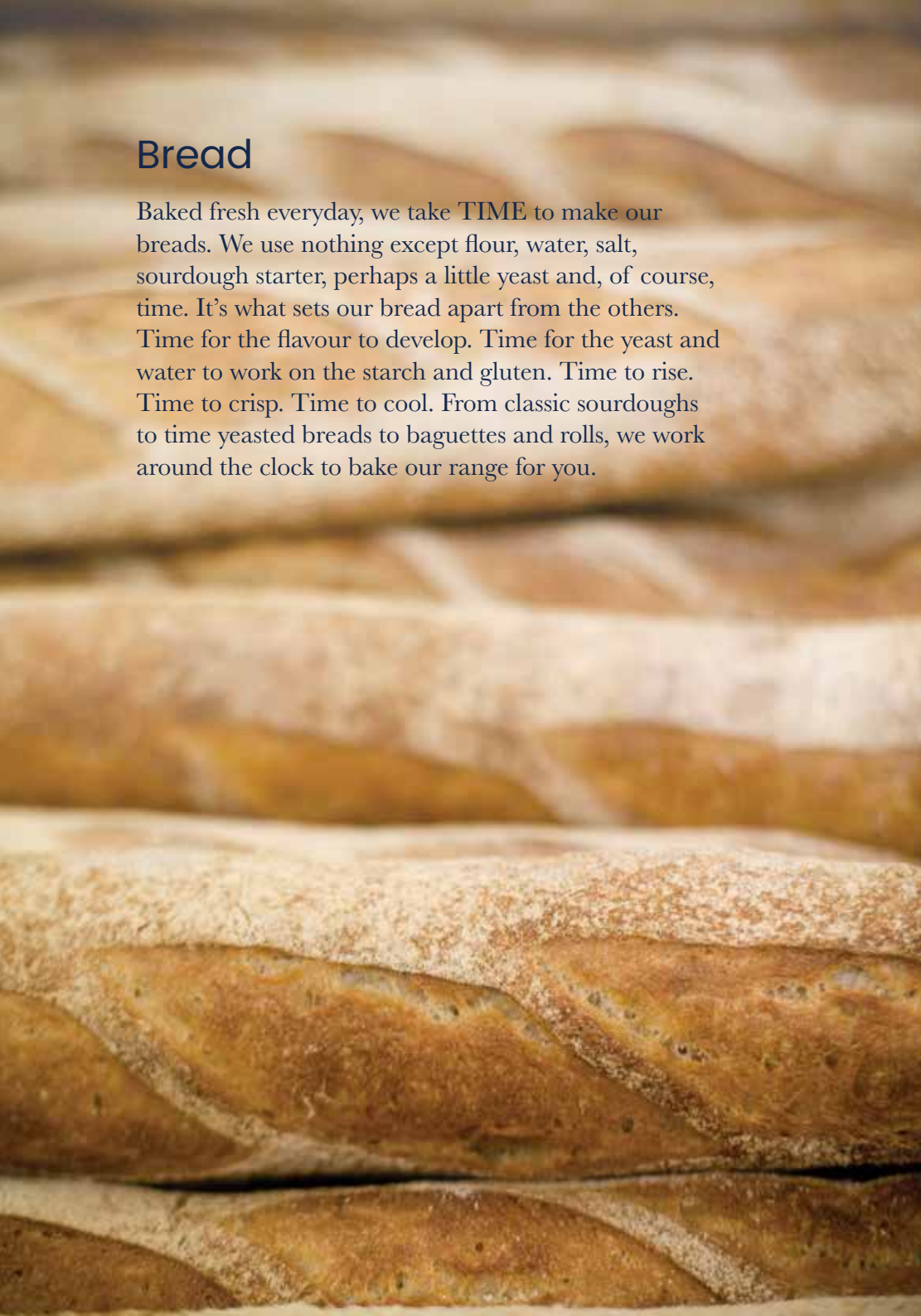
What we are famous for

- Breads Sourdough, yeasted breads, baguettes and rolls.
- Pastry Traditional and fancy croissants, pain au chocolate, Danish and cheese twists.
- Sweet Treats From the fair dinkum Anzac Biscuit to the smooth as silk Scottish-style Butter Shortbread and so many more.
- Cereals Healthy, nutritionally dense Pear and Orange Muesli and Cranberry Granola.
- Nibbles Spiced nuts and cheesy biscuits for your party or just because.
- Seasonal Delicious baking for Christmas, Easter or treats to warm you through the depths of winter.



Bread

Baked fresh everyday, we take TIME to make our breads. We use nothing except flour, water, salt, sourdough starter, perhaps a little yeast and, of course, time. It's what sets our bread apart from the others. Time for the flavour to develop. Time for the yeast and water to work on the starch and gluten. Time to rise. Time to crisp. Time to cool. From classic sourdoughs to time yeasted breads to baguettes and rolls, we work around the clock to bake our range for you.



Pastry

There is nothing better than a fresh, buttery, flaky croissant filled with crushed pecans or real dark Belgian chocolate, a savoury cheese twist or a fresh fruit Danish. We only use real, fresh butter, flour and a little yeast. It is always the same, light as air yet rich-tasting pastry.

Grocery

Phillippa's prides itself on creating delicious sweet and savoury treats to take home and keep in the pantry for special occasions or just because. Once you've tried our biscuits, slices, cereals or nibbles you will not be able to stop eating these moreish treats.



Our premium bags help to keep our homestyle-baked products fresh and are recyclable.

Christmas

We love Christmas. It starts with the fruit and the spice for the mince pies. These we bring together with a dash of brandy and our house-made candied orange peel and let it sit to meld the flavours. Baked in shortbread shells, topped with a star and packed in decorative boxes our mince pies look as magnificent on the shelf as they are delicious to eat. Add Phillippa's cakes, puddings, biscuits and gingerbreads and Christmas becomes a traditional feast.



Easter

At Phillippa's we celebrate Easter with our delicious hot cross buns. Handmade with the best organic vine fruit and the finest selection of spices we bake our buns so they are perfectly formed with a golden crust and white piped cross. Glazed and packed in decorative boxes of half dozen they are not only long-standing favourites with many customers but continually win favour with the food critics.



Winter

Every winter, to celebrate the wheat-growing season, we release a range of grocery products. Ginger Crunch is our winter staple and is joined by a special range of other slices and biscuits for a limited time only.



Customer Service

We look after our customers' needs promptly, professionally and with respect.

We know how precious time is and how important it is to have orders delivered where and when you want them.

When you place an order with Phillipa's you know that we are always here to look after you.

That's our promise. That's what we do.

Ordering

As a Phillipa's customer you become part of the team. You get to understand that we bake to order for you. You call in your order and then we make it so it arrives to you deliciously fresh. We do need time to bake for you, especially our sourdoughs that need time to ferment, so we ask you to phone through any updates to bread orders well before our 2pm cut off, 7 days a week.





CUSTOMER SERVICE AND ORDERS

Telephone: 03 9428 5363

STAY UP-TO-DATE

Follow us on socials and sign up to receive our newsletter and special offers via customer service.

OUR STORES

Visit our website to find details of all our stores.

phillipas.com.au



phillipasbakery



ilovephillipas

Photography by Mark Chew
and Katherine Jamison