

the best way to explain one, is to try one!

menu

AMY SARGEANTSON
CHOCOLATE MAKER

DARKS

PERU 84% <i>Stone ground 84% cacao Peruvian cacao. Notes of dried apricot, Black coffee.</i>	12.00
MEXICO 82% <i>Notes of Tamarind, gooseberry, green herbs.</i>	12.00
SOLOMON ISLANDS 95% <i>Light-bodied with refreshing acidity. Aromas of custard apple. Super dark yet friendly.</i>	12.00
AMARETTO 77% <i>Infused brazil cacao liquor with Italian Amaretto. Slightly sourd crisp amaretto Candy. 15% ABV</i>	14.00
BRAZIL - AMAZON 90% <i>Full-bodied dark, low acidity single origin Brazil cacao liquor. notes of ripe pineapple, peach, green herbs.</i>	10.00
DARK CARAMEL SEA SALT <i>brazil cacao liquor & cane sugar natural Caramelisation. finished with sea salt. 77% cacao .</i>	10.00
DARK TART SOUR CHERRY <i>Intense - ground cacao liquor & tart cherry (bing varietal), combined with whole cherries. 77% cacao.</i>	12.00
DARK COCONUT ROUGH <i>50/50 combination of dark roasted organic coconut & Brazil dark chocolate. 77% cacao.</i>	10.00
DARK KAHLUA <i>Espresso liquor infused dark chocolate 6% ABV. 77% cacao.</i>	10.00
DARK RUM & RAISIN <i>Double rum infused dark chocolate. Australian Raisins Soaked in rum. A Pirates Favourite. 8% ABV. 77% cacao.</i>	10.00
DARK CHILLI <i>Light Chilli oil infused dark chocolate. 4.5/10 Heat Factor. 77% cacao.</i>	10.00
DARK INFERNO <i>Strong Chilli oil infused dark chocolate. Amy's Housemade cayenne & cocoa butter chilli oil. 10/10 Heat Factor. Caution - Very Hot! 77% cacao.</i>	12.00
DARK FRECKLES <i>Our take on a family favourite, 77% cacao dark chocolate finished with 6 colour freckles.</i>	10.00
DARK COCOA NIB <i>Lightly crushed Single Origin Peruvian cacao beans combined with our 77% cacao dark chocolate.</i>	10.00
DARK FREEZE DRIED STRAWBERRIES <i>Juicy Queensland grown strawberries freeze dried to perfection, thrice coated in our 77% cacao Peruvian dark.</i>	12.00
DARK IRONBARK WOOD SMOKED <i>Ironbark Smoked chocolate, finished with sea salt. 77% cacao.</i>	12.00
FREEZE DRIED STRAWBERRIES 77% <i>Juicy Queensland grown strawberries freeze dried to perfection, thrice coated in our Peruvian dark.</i>	12.00
DARK DOUBLE MINT <i>Peppermint infused 77% cacao dark chocolate, combined with housemade crushed peppermint candy.</i>	12.00

MILKS

DOUBLE MILK 46% <i>6% extra cocoa butter</i>	10.00
MILK CREME CARAMEL <i>Caramelised butter toffee infused 40% cacao milk chocolate. Finished with sea salt</i>	10.00
MILK COCONUT ROUGH <i>An Australian icon!</i>	10.00
MILK ESPRESSO <i>Tim Adam's espresso infused 40% cacao milk chocolate.</i>	10.00
MILK FRECKLES 40% <i>Our gourmet take on a popular family favourite</i>	10.00
MILK PRETZEL 40% <i>Oven baked pretzels combined with our 40% cacao milk chocolate</i>	10.00
MILK RUM & RAISIN <i>Rum soaked raisins combined with my rum infused 40% cacao milk chocolate.</i>	10.00

WHITES

DOUBLE WHITE CHOCOLATE <i>6% extra cocoa butter</i>	10.00
QUEENSLAND MANGO <i>house made bowen mango reduction combined with 37% cacao white chocolate</i>	10.00
WHITE COCONUT ROUGH <i>An Australian icon! toasted coconut 50/50 ratio combined with 37% cacao white chocolate.</i>	10.00
QUEENSLAND PINEAPPLE <i>White chocolate infused with Amy's housemade Ripe pineapple reduction.</i>	10.00
MUSK <i>Nostalgic natural musk infused 37% cacao white chocolate.</i>	10.00
LEMON MYRTLE <i>Locally grown Myrtle infused in our 37% white chocolate.</i>	10.00
GOLD <i>Our naturally caramelised, toffee like, 37% cacao white chocolate.</i>	12.00
COLA <i>Cola infused 37% cacao white chocolate, combined with tart housemade cola candy.</i>	10.00

HAMPERS

THE 'THANK YOU' HAMPER <i>Five of our best selling products, includes to/from gift tag, ready for giving!</i>	55.00
MY 'FAVOURITES' HAMPER <i>Twelve of our seasonal best selling products, includes to/from gift tag, greeting card, ready for giving!</i>	125.00
AMY'S BROWNIES HAMPER <i>18 brownies, with a crispy golden crust and a moreish chewiness, there's everything a brownie should be! Gluten Free.</i>	85.00



We are a team of local chocolate makers who believe in sharing our knowledge and passion for chocolate. Please ask us anything!

Enjoy our carefully selected plant based menu above featuring american & pacific cacao origins and combinations. Try our take on Australian icons (Coconut rough) to more modern pairings, caramelisations and unique infusions.

ALL DARKS ARE PROUDLY:



ALL MILK PRODUCTS:





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SCHOOL HOLIDAY CHRISTMAS WORKSHOP

• 3 DAYS 10-3PM

DAY 1

Journey through the Rich History of Chocolate, Uncover the Secrets of Today's Cocoa Agriculture, Delight Your Taste Buds with Chocolate Tastings from Amy Sargeantson's range and Master the Art of Tempering with Lesson 1.



DAY 2

Get your creative juices flowing and whip up four unique chocolate bars for our scrumptious lineup. Sketch out your master plan and let's start prepping for production!

The potential combinations are limitless! Feel free to experiment, combine, and blend flavors to your liking.

Temper and set each bar.



DAY 3

Release your four chocolate masterpieces from their molds. Remake under the guidance of Amy and bars that didnt release. Deck them out in your own handmade festive Christmas packaging and labeling.

Certificate of completion and award presentation.

