



SWEETKISS



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With two generations bringing together the classics and contemporary, the Varga family have established themselves in serving up some of Sydney's best sweet treats.

Inside you'll find big changes which we've been working on tirelessly over the past few months. We've incorporated our plated desserts / VIP range which we've been having huge success with over the past 6 months, with some of the biggest and best names in the industry. Responding to market trends, we have also reduced our usage of artificial colours across the range and have implemented 'Australian Bush Tucker' ingredients, while remaining true to our European heritage and techniques.

As well as the highest quality products, we provide great service. Our vision is to provide clients with a range of bakery, pastry, macarons and cakes on a seasonal basis to keep customers interested and inspired. We eat with our eyes first. Sweet Kiss Cake Shop can help you with plating ideas that complement our products and your business.

Our HACCP (Hazard analysis of critical control points) program is integrated into all products at Sweet Kiss Cake Shop. Our Third Party auditors (Foodcheck & Australian Food Microbiology) ensure all products meet high standards of food safety, control and quality - offering peace of mind to all our clients that every product you receive has passed rigorous standards.



Contents

Bakery	4
Petit Gateaux	6
Tarts	8
Macarons	10
Strudel	12
Traditional Cakes	14
Gluten Friendly Cakes	16
Modern Cakes	16
Slab Cakes	17
High Tea	18
Classic Individual	20
Plated Desserts - VIP Range	23

Bakery

Our bakery range uses organic and sustainably grown flour and French butter in our croissant and Danish lines. This not only ensures consistency and high quality but is also environmentally responsible.



Croissant

Award winning croissants made from wholegrain milling sustainable flour with French butter



Chocolate Croissant

Our croissant dough filled with Belgium chocolate sticks



Danish

Our classic Danish dough made from wholegrain milling sustainable flour and French butter, filled with crème patisier and seasonal fruits.



Pain au Raisin

Classic French snail, filled with vanilla crème and rum soaked raisins



Almond Croissant

Twice baked croissant filled with Almond crème and slivered almonds



Filled Brioche

Classic French brioche filled with crème patisier and seasonal fruits



Brioche Bun

Classic French brioche made with wholegrain milling sustainable flour



Muffin

Muffins made from scratch using wholegrain milling sustainable flour combined with seasonal fruit

Petit Gateaux

Petit Gateaux or "Little Cake" are our range of exclusive ready to plate desserts reflective of current trends in the industry. We have grown our range to include products with the least amount of artificial colours and also introduced Australian flavours to help showcase the amazing produce available in Australia.



Lemon Myrtle Stone

80 grams | 6 per box

Lemon myrtle infused cheese cake with a lemon curd centre sitting on a wattle seed sable and finished in natural glaze and a mango agar gel.



Tonka Bean Marquise (GF)

Gluten Friendly | 115 grams | 8 per box

Layers of gluten free sacher sponge, with a tonka bean ganache and tonka bean light mousse. Finished off with a dark chocolate glaze and 24 carrot leaf gold.



Opera Slice

75 grams

Layers of almond and roasted hazelnut jaconde, coffee butter cream and dark chocolate ganache. Finished with a dark chocolate glaze and chocolate coffee bean.





Rose Raspberry & Almond Square

Gluten Friendly | 125 grams

Rose perfumed bavaoise cream with a raspberry cremeux centre sitting on a raspberry and almond friend base.



Peanut Pillow

95 grams

Peanut butter mousse with a salted caramel insert sitting on a paillete feuilletine crunch and a peanut dacquoise. Finished off with a peanut butter glaze and caramel popcorn.



Chocolate Brulee Dome (GF)

Gluten Friendly | 110 grams

56% chocolate mousse with a salted caramel insert on a flourless chocolate sponge. Finished with a chocolate mirror glaze and 24 carrot gold dust.



Malibu & Coconut Slice

Contains Alcohol | 105 grams

Almond and lime zest sponge with whipped Malibu ganache and mango confit. Finished with white chocolate and roasted coconut texture and mango agar gel.



Green Tea Opera Slice

75 grams

Layers of matcha jaconde, green tea and kirsch butter cream and milk chocolate ganache. Finished off with matcha chocolate spray.



Caramel Dome

Gluten Friendly | 95 grams

Salted caramel mousse with a semi-liquid caramel maison centre on a pecan dacquoise and finished off with a caramel glaze with a golden microwave sponge.



Raspberry & Chocolate Slice

Gluten Friendly | 115 grams

A French classic, layers of flourless chocolate sponge, raspberry confit chocolate bavaoise. Finished with Dark chocolate glacage and raspberry gel.



Modern Lamington Slice (GF)

Gluten Friendly | 110 grams

Flourless chocolate sponge, vanilla cremeux, raspberry confit, roasted coconut dacquoise and coconut and white chocolate mousse. Finished with a dark chocolate glacage.



Chocolate Pistachio Slice (GF)

Gluten Friendly | 105 grams

Layer of flourless chocolate sponge, pistachio ganache, almond dacquoise, salted caramel curd and 56% chocolate mousse.

Tarts

We craft each tart individually using a variety of textures and flavours. All tarts come in both 8cm & 5.3cm buffet size.



Lemon Meringue Tart

115 grams

Handmade short crust pastry filled with a zesty lemon curd topped with burnt Italian meringue.



Passionfruit Meringue Tart

110 grams

Handmade short crust pastry filled with passion fruit curd and finished off with a burnt Italian meringue.



Lemon Tart

95 grams

Handmade short crust pastry filled with a zesty lemon curd and finished with lemon zest.



Passionfruit Tart

110 grams

Handmade short crust pastry filled with a tangy passion fruit curd topped off with passion fruit glaze.



Caramel Milk Chocolate Tart

95 grams

Chocolate sable tart shell filled with a salted caramel mason, milk chocolate ganache and finished off with dark chocolate glacage and cocoa nibs.



Mixed Fruit Tart

Handmade pate sucre tart shell filled with crème patisier and a variety of in-season fruits.

Macarons

Our macarons are hand crafted and changed seasonally. Using the best ingredients we are able to obtain the most exciting, on-trend and innovative flavours and textures.



Lychee Macaron

Rose perfumed lychee ganache with a raspberry pate de fruit.



Pistachio Macaron

White chocolate pistachio ganache in-between pistachio encrusted shells.



Chocolate Passionfruit Macaron

Milk chocolate and passionfruit ganache.



Raspberry Macaron

In-house made raspberry jam.



Burnt Mandarin Macaron

Caramel mandarin with smooth 60% chocolate ganache.



Caramel Banana Macaron

Ripe banana and caramel chocolate ganache.



Rhubarb Jam Macaron

In-house made rhubarb jam centre with whipped cheese cream.



Lemon Myrtle Macaron

Zesty lemon myrtle infused white chocolate ganache.



Vanilla & Tonka Macaron

Vanilla and tonka bean infused ganache between natural macaron shells.



Caramel Macaron

Salted caramel butter-cream.



Chocolate Macaron

54% dark chocolate ganache layered between delicate chocolate almond meringue.

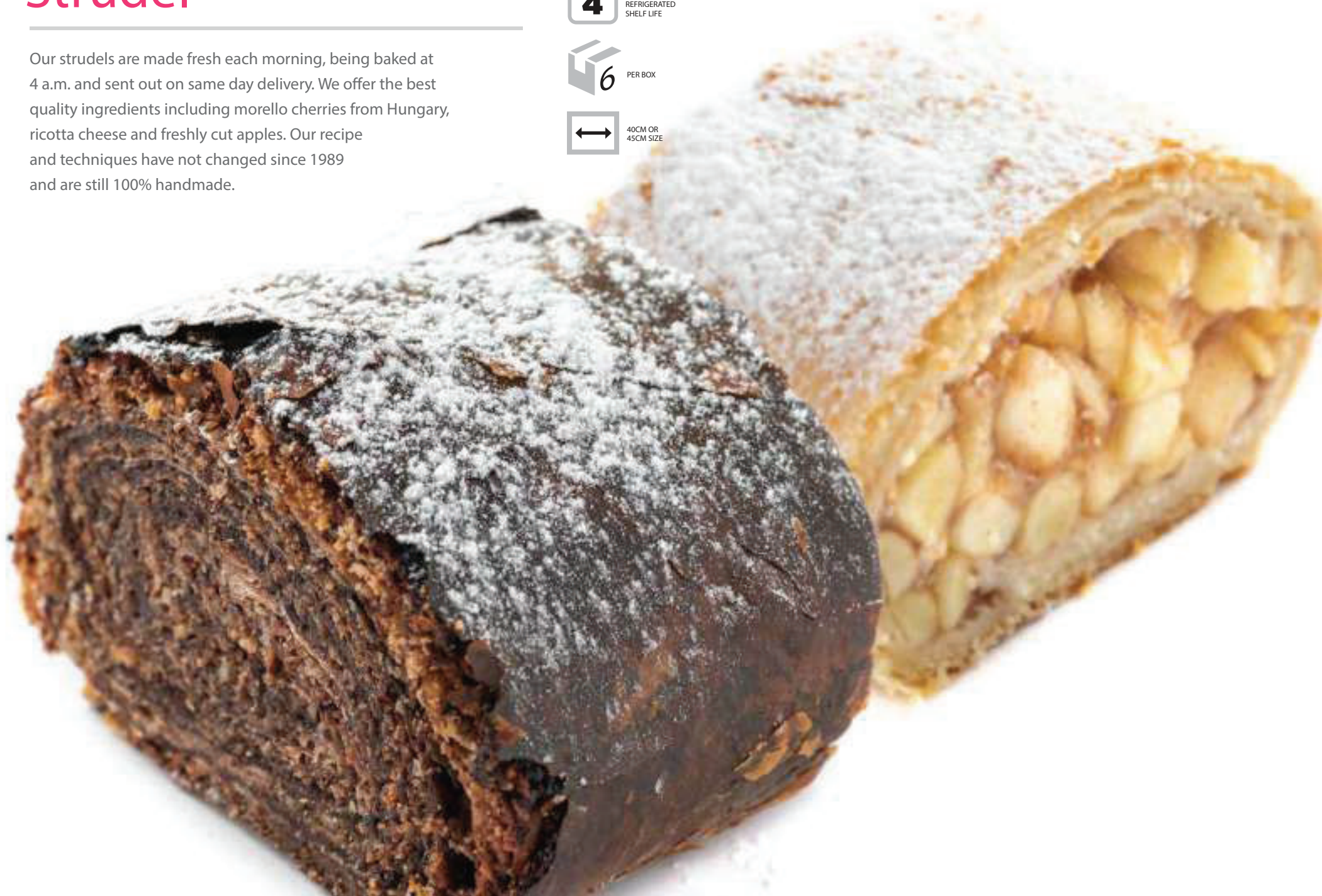
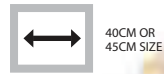


Coconut & Lime Macaron

Coconut and lime white chocolate ganache with roasted coconut textures between coconut charcoal shells.

Strudel

Our strudels are made fresh each morning, being baked at 4 a.m. and sent out on same day delivery. We offer the best quality ingredients including morello cherries from Hungary, ricotta cheese and freshly cut apples. Our recipe and techniques have not changed since 1989 and are still 100% handmade.





Chocolate & Hazelnut Strudel

Buttery filo pastry filled with Belgium chocolate and Italian piedmont hazelnuts.



Apple Strudel

Buttery filo pastry filled with fresh diced apples, sultanas and cinnamon.



Cherry Strudel

Buttery filo pastry filled with Morello cherries

*Please note although we do our best cherries do contain pits from time to time.



Cheese & Cherry Strudel

Buttery filo pastry filled with ricotta cheese and Morello cherries

*Please note although we do our best cherries do contain pits from time to time.

Traditional Cakes

From the traditional to the modern, our cake range encapsulates the quality and tradition Sweet Kiss Cake Shop was based on. We also offer a range of gluten friendly cakes to suit client needs. Cakes can be marked for slices.



Baked Cheese Cake

German baked cheese cake on a linzer base.



Esterhazy Cake

Layers of walnut dacquoise and brandy mousseline finished off with fondant and chocolate filigree.



Coffee Mousse Cake

A light coffee sponge with single origin coffee mousse.



Fruit Cheese Cake

Our classic German baked cheese cake on a linzer base with in-season fruit glazed with fruit coulis.



Strawberry Mousse Cake

A light, fresh strawberry mousse sitting on a white sponge finished off with fresh strawberry coulis.



Chocolate Toffee Cake

Layers of savoy sponge and chocolate mousseline crême. Finished with a toffee top.



Tiramisu Cake

Classic Italian 'pick me up' layered salvadore biscuits soaked in Italian espresso with Marscapone mousse.



Sacher Cake

Traditional Austrian dense chocolate sponge with in-house made apricot jam. Finished with a dark chocolate glaze and Apricot gel.



Mud Cake

Classic dark chocolate mud. Finished with dark chocolate ganache and chocolate truffle balls.



Black Forest Cake

Layered chocolate sponge soaked with Kirsch and filled with a light kirsch mousse and Griottine cherries.



Chocolate Mousse Cake

Light chocolate mousse sitting on a white chocolate sponge, finished with vanilla Chantilly and chocolate shavings.



Caramel Crème Cake

Caramel sponge with a burnt sugar caramel mousse.

Gluten Friendly Cakes



Sticky Date Cake

Date and demerara sugar sponge finished off with a hazelnut and pecan caramel.



Carrot Cake

Moist, spiced sponge made with fresh grated carrots and masked with a smooth crème cheese, finished with walnut crumbs.



Flourless Orange & Almond Cake

Dairy Free

In-season oranges finished off with freshly sliced orange segments.

Modern Cakes



Rocher Cake

Hazelnut praline mousse sitting on a hazelnut friand finished off with a milk chocolate and roasted hazelnut glaze.



Exotic Cake

Mango passionfruit mousse with a mango panna cotta insert, sitting on a orange and almond sponge finished off with a mango glaze.



Brulee Cake

Our multiple time gold winning cake - 56% chocolate mousse with a caramel Brulee insert sitting on a flourless chocolate sponge, finished off with a chocolate glaze.

Slab Cakes



Baked Cheese Slab

3250 grams

German baked cheese cake on a linzer base – available natural or with in-season fruit glazed with fruit coulis.



Flourless Orange Slab (GF) (DF)

Gluten friendly | Dairy Free | 3485 grams

Moist in-season orange and almond sponge.



Carrot Slab

Gluten friendly | 2890 grams

Moist, spiced sponge made with fresh grated carrots and masked with a smooth crème cheese.



Sticky Date Slab (GF)

Gluten friendly | 2920 grams

Date and demerara sugar sponge finished off with a hazelnut and pecan caramel.



Tiramisu Slab

2820 grams

Classic Italian 'pick me up' layered salvadorie biscuits soaked in Italian espresso with Marscapone mousse.



Raspberry & Chocolate Slab

Gluten friendly | 2850 grams

Modern play on a French classic, layers of flourless chocolate sponge, raspberry confit and dark chocolate bavaroise.

High Tea

Our high tea ready desserts will surely bring your buffet, high tea event or function to the next level. Encapsulating our entire tart range, custom filled profiteroles and mini desserts, we offer a wide range of products to meet your needs.



3
DAY
REFRIGERATED
SHELF LIFE



2
2 WEEKS
FROZEN
SHELF LIFE



Green Tea Opera

55 grams

Layers of matcha jaconde, green tea and kirsch butter cream and milk chocolate ganache. Finished off with matcha chocolate spray.



Classic Opera

55 grams

Layers of almond and roasted hazelnut jaconde, coffee butter cream and dark chocolate ganache. Finished with a dark chocolate glacage and chocolate coffee bean.



Wagon Wheel

30 grams

Two hazelnut biscuits filled with in-house made raspberry jam dipped in milk chocolate and finished off with freeze dried raspberry.



Lemon Meringue

35 grams | 5.3cm

Handmade short crust pastry filled with a zesty lemon curd topped with burnt Italian meringue - 5.3cm.



Profiterole

10 grams

Plain profiterole shells filled with a variety of creams to order.



Lemon Tart

35 grams | 5.3cm

Handmade short crust pastry filled with a zesty lemon curd and finished with lemon zest.



Brownie

55 grams

Classic brownie made with 60% Belgium dark chocolate with roasted hazelnuts.



Passionfruit Meringue

30 grams | 5.3cm

Handmade short crust pastry filled with passion fruit curd and finished off with a burnt Italian meringue.



Chocolate Craquelin Profiterole

15 grams

Classic profiterole with a chocolate craquelin filled with a variety of flavoured creams.



Passionfruit Tart

40 grams | 5.3cm

Handmade short crust pastry filled with a tangy passion fruit curd topped off with passion fruit glaze.



Flourless Orange

55 grams

Moist in-season orange and almond sponge.



Mini-Muffin

65 grams

Our award winning muffin made from scratch filled with a variety of in-season fruits.



Mini-Friands

20 grams

Mini almond friands with a variety of flavours.



Caramel Tart

35 grams | 5.3cm

Chocolate sable tart shell filled with a salted caramel maison, milk chocolate ganache and finished off with dark chocolate glacage and cocoa nibs.

Classic Individual

Our classic individual range will suit your café range offering customers a familiar range of products while maintaining our award winning quality.



Caramel Slice

Classic caramel slice with breton base, slow baked caramel dulce de leche and finished with milk chocolate ganache.



Brownie

Classic brownie made with 60% Belgium dark chocolate with roasted hazelnuts.





Vanilla Slice

Mille Feuille – French Classic, vanilla infused custard between layers of puff pastry.



Friand

Classic almond friands with a variety of flavours.



Pozsonyi

Yeast sweet dough filled with either a walnut or poppy seed filling.



Beigli

Sold individually

Yeast sweet dough filled with either a walnut or poppy seed filling.



Pyramid

Layers of savoy sponge and chocolate mousseline crème, finished in milk chocolate.



Wagon Wheel

Hazelnut sable biscuit filled with our in-house made raspberry jam and finished with milk chocolate.



Plated Desserts VIP Range

Our plated desserts have been introduced to help our clientele provide the highest possible quality desserts without having to go through the costs of R&D, menu development and training.

Changing seasonally and the ability to be tailored to each customer's specification, our VIP range provides clients with plated desserts which are usually reserved for high end restaurants.

Included in the package, we provide all required components, detailed recipe cards and instructions how to plate each dessert. You will also receive an initial 30-minute **consultation with one of our pastry chefs.**



Deconstructed Lamington

Min order – 200 units | Gluten friendly

Traditional Australian dessert re-imagined. Flourless chocolate and roasted coconut base, coconut snow. A fresh raspberry agar gel with centre of the plate white chocolate coconut mousse and dark chocolate glacage base.



Deconstructed Vegan

Min order – 200 units | Vegan | Gluten friendly | Nut Free* | Dairy free

Soft vegan and chocolate sponge with seasonal agar gel, coconut snow and in-season flowers.



Molten Choc Fondant

Min order – 200 units

Venerable molten chocolate fondant. A must for any establishment. Soft oozing chocolate core with a side of chocolate crumble, vanilla Chantilly quenelle and dark chocolate glacage.




SWEETKISS


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