

SD

Sweet Desires Patisserie

WHOLESALE PATISSERIE



GET YOUR ORDER STARTED

☎ 08 9331 3147

✉ orders@sweetdesires.com.au

🌐 sweetdesires.com.au

10" & 8" Cakes



Carrot Cake

A moist spiced cake, with a touch of pineapple for sweetness. Best served at room temp.



Honey Cake

Six layers of soft, caramelised honey cakes, sandwiched between a cloud like, burnt honey and dulce de leche whipped cream. Unbelievably delicious!



Gingerbread Caramel Apple

Gingerbread Apple Cake, layered with caramel cream and a crunchy crumble for added texture.



Red Velvet

A beautifully soft chocolate vanilla flavoured cake layered with cream cheese frosting.



GF White Chocolate Mud

A velvety smooth white chocolate mud cake with rich delicate flavours, doubling up as a great gluten free option.



Pistachio & Rosewater Mousse

A vanilla soft velvety cake, layered with pistachio and rosewater mousse, separated by our homemade Turkish delight.



Coffee Pecan Brittle

Delicious coffee cake, layered with coffee crème patisserie, filled with roasted pecans and covered in a coffee flavoured glaze.



Tiramisu

An elegant and rich layered Italian dessert made with delicate ladyfinger biscuits and a cream cheese mousse, swirled with espresso.

10" & 8" Cakes



Ferrero Rocher

Moist chocolate cake, layered with a crunchy hazelnut mousse, covered in our smooth chocolate butter cream, and topped with a rich dark chocolate ganache.



GF Choc Mud

Super moist flourless chocolate mud cake



Tablerone Gateaux

Delicious honey & almond chocolate mousse, resting upon a decadent chocolate brownie base, topped with milk chocolate Ganache. Our version of the crowd favourite.



Golden Time

Toffee and vanilla Flavours drizzled in milk chocolate sprinkled with honeycomb biscuits.



Tim Tam

Tim Tam filling sandwiched between two shortcrust layers and chocolate cake.



Bacci

Chocolate cake layered with hazelnut crème patisserie and roasted hazelnuts. A chocolate lover must.



Choc Brittle

Decadent chocolate cake, consisting of a brownie base, a creamed ganache filling with toffee chips throughout, and topped with chocolate mousse and shards of chocolate.



Smores

This Smores Cake is an amazing combination of moist chocolate cake, toasted marshmallow, cracker cookies and chocolate ganache! Our take on the traditional campsite treats.

10" & 8" Cakes & Loaves



Raffaello

A delicate combination of different layers. A crunchy white chocolate outer shell, filled with velvety smooth coconut fudge, covered with shredded coconut.



GF Orange Crunch

Flourless Orange Cake with a difference. Layered with cream cheese & toffee chips.



GF Almond Orange

Beautiful orange citrus flavoured cake covered in marmalade and roasted almonds.



Banana Bread

Super moist banana bread filled with soaked sultanas and walnuts. Topped with a crunchy cinnamon sugar.



Orange Poppyseed Loaf

Classic flavour combination brought together in a moist but fluffy Loaf. Amazing with your favourite brew.



Date Loaf

Melt in your mouth date loaf, serve warm with butter.

Individual Cakes



GF Almond Orange

Beautiful orange citrus flavoured cake covered in marmalade and roasted almonds.



Crème Brûlée

Traditional Crème Brûlée with a light and fluffy centre, covered in a thin coat of caramel with just enough bitterness.

Individual Cakes



Carrot Cake

A moist spiced cake, with a touch of pineapple for sweetness. Best served at room temp.



Honey Cake

Six layers of soft, caramelized honey cakes sandwiched between a cloud-like burnt honey and dulce de leche whipped cream. Unbelievably delicious!



Gingerbread Caramel Apple

Gingerbread apple cake layered with caramel cream and a crunchy crumble for added texture.



Red Velvet

A beautifully soft chocolate vanilla flavoured cake layered with cream cheese frosting.



GF White Chocolate Mud

A velvety smooth white chocolate mud cake, rich and delicate flavours. Doubling up as a great gluten free option.



Pistachio & Rosewater Mousse

A vanilla soft velvety cake layered with Pistachio & Rosewater Mousse separated by our home-made Turkish delight.



Coffee Pecan Brittle

Delicious coffee cake layered with coffee crème patisserie filled with roasted pecans. Covered in a coffee flavoured mirror glaze.



Tiramisu

An elegant and rich layered Italian dessert made with delicate ladyfinger biscuits and a cream cheese mousse, swirled with espresso.

Individual Cakes



Ferrera Rocher

Moist chocolate cake layered with a crunchy hazelnut mousse covered in our smooth chocolate buttercream and then topped with a rich dark chocolate ganache.



GF Choc Mud

Super moist flourless chocolate mud cake.



Toblerone Gateaux

Delicious honey & almond chocolate mousse, resting upon a decadent chocolate brownie base, topped with milk chocolate Ganache. Our version of the crowd favourite.



Tim Tam

Tim Tam filling sandwiched between two shortcrust layers and chocolate cake.



Bacci

Chocolate cake layered with hazelnut crème patisserie and roasted hazelnuts. A chocolate lover must.



Choc Brittle

Decadent chocolate cake consisting of a brownie base, a creamed ganache filling with toffee chips through it. The cake is topped with chocolate mousse and shards of chocolate.



Smaores

This Smaores Cake is an amazing combination of moist chocolate cake, toasted marshmallow, cracker cookies and chocolate ganache! Our take on the traditional campsite treats.



Raffaello

A delicate combination of different layers. A crunchy white chocolate outer shell, filled with velvety smooth coconut fudge, covered with shredded coconut.

Tarts



Lime Tart

Shortcrust pastry case filled with a tangy lemon & lime curd. Has a real zing.



Lemon Meringue

Shortcrust pastry case filled with a tangy lemon and lime curd and topped with authentic Italian meringue.



Mixed Berry Baked CC

This creamy baked cheesecake filling is lined with short pastry, topped with raspberry, blueberry, and a hint of meringue.



Apple Pie

Fresh, and stewed apple makes an amazing texture for this pie which is topped with fresh red apples and shortcrust pastry.



Pecan Pie

Traditional pecan pie filled to the brim with pecans and a tiny hint of orange rind for a bit of a twist.



Rhubarb Custard Crumble

A crumble base and topping filled with crème patisserie, apple raspberries & rhubarb.



Pear & Custard Crumble

Pear, apple and custard filling with topped with a crunchy golden crumble.



Lime Tart (Individual)

A delicate combination of different layers. A crunchy white chocolate outer shell, filled with velvety smooth coconut fudge, covered with shredded coconut.

Individual Tarts



Lemon Meringue

Shortcrust pastry case filled with a tangy lemon & lime curd. Topped with authentic Italian meringue.



Raspberry Baked CC Tart

Creamy baked cheesecake filling lined with short pastry topped with whole Raspberries and jam.



Blueberry Baked CC Tart

Creamy baked cheesecake filling, lined with short pastry, topped with whole blueberries and jam.



Caramel Chocolate Tart

Rich chocolate sweet pastry, filled with chocolate ganache, brownie, and caramel layers, then topped with dark chocolate and mousse drizzled in caramel.



Pecan Pie

Traditional pecan pie filled to the brim with pecans and a tiny hint of orange rind for a bit of a twist.



Apple Pie

Fresh and stewed apple makes the textures amazing. Topped with fresh red apples and shortcrust pastry.



Rhubarb Custard Crumble

A filling of crème patisserie, apple, raspberries and Rhubarb, on a crumble base and topping.



Pear & Custard Crumble

Pear, apple and custard filling, topped with a crunchy golden crumble.

Cheesecakes



Salted Caramel CC

Creamy salted caramel cold set cheesecake, with a chocolate biscuit base, topped with chewy caramels and salted caramel fudge.



Biscoff CC

A creamy cheesecake with an airy, mousse-like texture that screams Lotus in every bite! Crushed Lotus biscuits in the crust, creamy Lotus in the filling, melted spread on top and a halo of Lotus Biscuits to finish it off.



Mango White Choc CC

Creamy cheesecake filling with swirls of mango and white chocolate.



New York Baked CC

Classic New York baked cheesecake with a rich and creamy texture with hints of lime & orange on a simple biscuit base.



Toffee Apple Baked CC

Creamy baked Cheesecake adorned with roasted apple smothered in caramel toffee and crunchy crumble.



Baked Blueberry CC

Classic New York baked cheesecake with a rich and creamy filling with our irresistible swirled blueberry filling.



Rocky Road CC

Decadent rocky road, turned into a cheesecake, filled with marshmallows, cookie crumb, cashew nuts and house made raspberry lollies. Then finished with lashings of chocolate.



Lemon Rhubarb Baked CC

Delicious creamy baked cheesecake filled with fresh stewed rhubarb and flavoured with our house made lemon curd. Topped with a touch of crumble for texture.

Individual Cheesecakes



Salted Caramel CC

Creamy salted caramel cold set cheesecake with a chocolate biscuit base. Topped with chewy caramels and salted caramel fudge.



Biscoff CC

A creamy cheesecake with an airy, mousse-like texture that screams Lotus in every bite! Crushed Lotus biscuits in the crust, creamy Lotus in the filling, melted spread on top and a halo of Lotus Biscuits to finish it off.



Mango White Choc CC

Creamy cheesecake filling with swirls of mango and white chocolate.



New York Baked CC

Classic New York baked cheesecake with a rich and creamy texture with hints of lime & orange on a simple biscuit base.



Toffee Apple Baked CC

Creamy baked Cheesecake adorned with roasted apple smothered in caramel toffee and crunchy crumble.



Baked Blueberry CC

Classic New York baked cheesecake with a rich and creamy filling with our irresistible swirled blueberry filling.



Rocky Road CC

Decadent rocky road turned into a cheesecake. Filled with Marshmallows, cookie crumb, cashew nuts and house made raspberry lollies, finished with lashings of chocolate.



Lemon Rhubarb Baked CC

Soft and fluffy textures of lemon panna cotta filled with melting moments for the perfect texture combination.

Cannolis and New York Cookies



Cannoli

Sicilian Cannoli made by hand on site, choose from 6 different fillings:
Vanilla, Chocolate, Pistachio, Hazelnut, Biscoff, and Tiramisu.



Melting Moment's

Vanilla buttercream, sandwiched between two, melt in your mouth, shortbread biscuits.



Slim Shady Cookies (AKA M&M)

Thick and gooey New York style cookies filled with chocolate chips and topped with M&M's.



Chocolate Chip Cookie

Thick and Gooey New York style cookies filled and topped chocolate chips.



Marshmallow Cookie

Thick and Gooey New York style cookies filled with chocolate chips and marshmallows.



Red Velvet Cookie

New York Style Cookie with a chocolate vanilla flavour, filled and topped with white chocolate.



Peanut Butter Cookie

New York style cookie flavoured with smooth peanut butter and filled with chocolate chips and topped with Reese's peanut butter chips.



Triple Chocolate Cookie

Chocolate flavoured New York Style cookie filled and topped with milk and white chocolate chips.

Eclair's & Slices



Eclairs

Choux pastry shell filled with your choice of four flavours
Vanilla, Coffee, Salted Caramel and Biscoff.



Vanilla Slice

Traditional Vanilla Slice made from scratch puff pastry and house made patisserie and topped with fondant.



Caramel Slice

Traditional Caramel Slice with a shortbread base filled with baked caramel topped with Chocolate



Brownie Slice

Rich dark and gooey brownie filled with chocolate chunks



Millionaires Slice

Cookie chocolate chip base filled with baked caramel and topped with a swirl of white and dark chocolate



Cookie Dough Brownie Slice

The best of both worlds, gooey chocolate brownie topped with our New York Choc Chip Cookie Dough!



Caramel Gingerbread Slice

Silky caramel, sandwiched between two gingerbread layers, filled with white chocolate chips.



Apple Cookie Bar Crumble Slice

Delicious apple crumble slice. A crunchy base filled with sweet, dried apple and topped with a golden crumble.



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A stylized, pink, cursive logo consisting of the letters 'S' and 'D' intertwined. The 'S' is larger and more prominent, with the 'D' nestled within its curve. The logo is set against a dark purple background with a faint image of a chocolate cake slice.

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