

menus.

SWEETS + TREATS //

All sugary things come at the end!!

Take a walk through our collectives' sweet dustings of deliciousness!

Our Sweets + Treats consist of eclairs, profiteroles, tarts, doughnuts, jars & petit fours

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ÉCLAIRS, PROFITEROLES & TARTS //

Chef Pavel from, Éclair at The Bay, is entirely dedicated to the creation of contemporary eclairs and luxury desserts. We have collaborated with Chef Pavel to bring you the most elegant and delicious French desserts made from choux.

ECLAIRS

Eclairs are the perfect balance of freshness, intensity, and sweetness. Choose between -

- Vanilla Éclair
- Chocolate Éclair
- Lemon Éclair
- Salted Caramel
- Cappuccino Éclair

PROFITEROLES

Profiteroles are the quintessential indulgent treat. They are dainty, delicate, and divine mouthfuls of choux buns filled with cream. Choose from -

- Vanilla
- Chocolate

TARTS

Tarts are the perfect individual sweet . Delicately decorated and flavoursome, they will bring smiles of delight.

Choose your flavours between –

- Lemon and Basil with Italian Meringue
- Raspberry and White Chocolate Ganache
- Dark Chocolate Ganache with Pecan nut

DOUGHNUTS //

Doughnuts might just be every person's favourite childhood memory! Our in house doughnut expert, Sweet & Sourdough, uses fresh local ingredients to handmake and hand fill, fresh light & fluffy bomboloni style doughnuts. Made from an old Italian recipe combined with sourdough starter to bring little handfuls of childhood to everyone!

- Lemon Curd
- Dark Chocolate Ganache
- Raspberry & Citrus Jam
- Vanilla Bean Custard
- Everyone's favourite, Cinnamon & Sugar

OTHER SWEET THINGS //

JARS

Rose water meringue with strawberry, pistachio, pomegranate
White chocolate chiboust, nougat macadamia
Lemon posset, raspberries, shortbread
Cointreau spiked tiramisu

PETIT-FOURS

Whisky truffles
Strawberries and cream mascarpone tartlet
Mini lemon meringue pie
"Snickers" of raw caramel & peanut
Rose & raspberry drop champagne marshmallow

PRICING & ADDITIONAL INFO //

DOUGHNUT PRICING

5 pack	\$32
25 mini doughnuts	\$118 (recommended with doughnut stand)

ECLAIRS PRICING

1 éclair	\$9
Trio pack	\$26
16 mini eclairs pack	\$88

JARS & PETIT-FOURS PRICING

1 jar 1 flavour	\$14
2 jar 2 flavour	\$28 per person
1 petit-four	\$7
3 petit-four	\$22

Minimum order for delivery \$120 *travel fee may apply if outside Byron Bay area*
Delivered in eco-friendly 100% biodegradable service boxes with paper napkins supplied

OPTIONAL EXTRAS

BBC platters and service boards	\$125
hand selected pieces to compliment your selections and assembled ready on-site	
Wooden trestle table (1800x 750mm)	\$85
5-tier doughnut tower (approx. 25 doughnuts)	\$55 (\$100 bond required)
*delivery fee quoted upon enquiry	

CONTACT US

