



RETAIL PRICELIST 2012

Centro on James, Cnr of James street and Doggett Street, Fortitude Valley 4006
 Trading hours: Monday - Friday 8am til 5pm, Saturdays 7am til 4pm, Sundays 9am til 3pm
 phone: 3852 3799 email: info@jocelynsprovisions.com.au

CAKES

Available to purchase in store or made to order. All of our cakes are handmade and often take time to create. If you are after a medium or a large cake, three or four days notice is best. Please see page 3 for ordering information.

CUPCAKES

Our classic butter cake iced with passion fruit, raspberry or vanilla bean frosting or chocolate butter cake with chocolate ganache. Available in either mini or regular sizes.

Mini \$2.80 (minimum order one dozen) Regular \$4

CLASSIC BUTTER CAKE

A round classic butter cake lightly flavoured with orange zest. Topped with passion fruit, raspberry or vanilla bean frosting.

Bar \$17.5, Small \$34, Medium \$50, Large \$60

CLASSIC CHOCOLATE BUTTER CAKE

A classic chocolate butter cake made with dutch cocoa, topped with a smooth bittersweet chocolate ganache.

Bar \$17.5, Small \$34, Medium \$50, Large \$60

CHOCOLATE SOUR CREAM CAKE

A fine crumbed chocolate and sour cream cake topped with a creamy white chocolate ganache, finished with lilac sugar and silver cachous.

Bar \$17.5, Small \$34, Medium \$60, Large \$75

FLOURLESS CHOCOLATE CAKE (g/f*)

A dense flourless chocolate cake topped with a rich chocolate ganache, shards of toffee and praline pieces.

Bar \$17.5, Small \$34, Medium \$60, Large \$75

FLOURLESS CHOCOLATE AND RASPBERRY CAKE (g/f*)

A moist, crumbly chocolate cake studded with raspberries. Topped with chocolate ganache and shards of chocolate.

Small \$34, Medium \$60, Large \$75

ORANGE AND ALMOND CAKE (g/f*)

A flourless Mediterranean style cake topped with a delicious cream cheese frosting and garnished with candied orange peel.

Bar \$17.5, Small \$34, Medium \$60, Large \$75

POACHED FRUIT AND RICOTTA CAKE

A dense cake, enriched with almond meal and ricotta, a seam of poached fruit though the centre. Topped with baked poached fruits and lightly glazed spicy fruit syrup.

Bar \$17.5, Small \$34, Medium \$60, Large \$75

WHITE CHOCOLATE AND RASPBERRY BUTTERMILK CAKE

A buttermilk cake with a raspberry and white chocolate centre, topped with raspberries and white chocolate buttons.

Bar \$17.5, Small \$34
 *48 hrs notice required for orders

CARROT CAKE

A traditional carrot cake with chopped Brazil nuts. Topped with cream cheese frosting and a special seed mix.

Small \$34, Large \$75
 *48 hrs notice required for orders

GINGER AND TREACLE CAKE

A moist syrupy cake made with a subtle ginger flavour. Iced with our cream cheese frosting

Bar \$17.5, Small \$34, Medium \$ 60, Large \$75
 *48 hrs notice required for orders

MINI BAR CAKES

Choose from carrot cake, lemon and blueberry, caramel, pear and pecan cake or Mexican chocolate cake.

Bar \$9.80

LEMON SOUR CREAM CAKE

A fine crumbed cake, with a light lemon flavour not too sweet or heavy. Iced with our buttery vanilla bean icing.

Bar, \$17.50, Small \$34, Medium \$60, Large \$75
 *72 hrs notice required for orders

WHITE CHOCOLATE AND RASPBERRY CHEESECAKE

Baked on a shortcrust pastry with creamy white chocolate ganache and a raspberry swirl. Finished with quenelles of fresh cream and white chocolate shards.

Small \$38, Medium \$68, Large \$78
 *48 hrs notice required for orders

CHOCOLATE SWIRL CHEESECAKE

A light baked cheesecake with a swirl of dark chocolate through the centre. Finished with cream and chocolate shards

Small \$38, Medium \$68, Large \$78
 *48 hrs notice required for orders

TURKISH DELIGHT CHEESECAKE

A fragrant cheesecake with jewels of Turkish delight on a chocolate biscuit base. Cold set and topped with real rose petals.

Small \$38, Medium \$68, Large \$78
 *48 hrs notice required for orders

SWEET TARTS AND DESSERTS

Great for no fuss entertaining, our desserts are ready to serve. Ask our friendly staff about the perfect dessert for your occasion

POACHED FRUIT AND ALMOND TART

Classic french style almond cream in a flakey brisee pastry shell. Topped with seasonal poached fruits and almonds.

Small \$34, Medium \$48,
Large \$58

CHOCOLATE GANACHE TART

Chocolate pastry filled with dark and milk chocolate ganache with a hint of espresso Dusted with dutch cocoa and finished with quenelles of fresh cream and chocolate shards.

Small \$38, Medium \$68,
Large \$80

LEMON OR PASSIONFRUIT TART

Our signature dessert. Brisee pastry with a tangy lemon or passionfruit centre, topped with lemon or passionfruit curd.

Small \$34, Medium \$48,
Large \$58

BREAD AND BUTTER PUDDING

Baked custard with croissants or brioche loaf and jam.

Each \$18

FRUIT CRUMBLE

Apple and berry compote topped with an oat crumble.

Each \$18

CHOCOLATE ROULADE (g/f*)

A rich dark chocolate roulade, rolled with fresh cream, crushed white chocolate and raspberries.

Half \$27, Full \$50

LEMON OR PASSIONFRUIT ROULADE

A delicate lemon sponge rolled with fresh cream and either lemon or passionfruit curd.

Half \$25, Full \$46

PAVLOVA ROULADE (g/f*)

The perfect summery dessert. A pavlova roll filled with fresh cream and seasonal fruits.

Half \$25, Full \$46

SAVOURY TARTS, APPETISERS AND PIES

Our savoury range is made daily using seasonal market produce. To keep things exciting our instore range changes regularly. We are happy to meet your entertaining and catering

CHICKPEA FRITTERS (g/f*)

Made with fresh herbs, feta, chickpeas and spices. Perfect for a light snack or entree.

Each \$3

HALOUMI AND SPINACH FRITTERS

Made with spinach, haloumi and herbs. A great entree or snack.

Each \$3

HALOUMI AND LEEK FRITTERS

Leek and haloumi fritters with a hint of spice.

Each \$3

POTATO, PUMPKIN, SILVERBEET TORTILLA (g/f*)

Pan fried with fresh eggs, potatoes, pumpkin, ricotta, silverbeet and caramelised onion.

Slice \$9, Whole \$68

FARM HOUSE RICOTTA TORTES (g/f*)

Mini baked ricotta tortes, with parmesan cheese, pesto and fresh herbs. Perfect for a light snack or entree.

Each \$4.9

PIES

Made with both sour cream and puff pastry. Flavours include cottage, beef and red wine, lamb and rosemary, free range chicken and mushroom.

Individual \$7.60, Family \$43

SAVOURY TARTS

Brioche pastry case with caramelised onions, seasonal vegetables and a savoury royale filling. Choose between parmesan, blue vein, brie or ricotta cheese. Bacon optional. NOTE: Our long tarts are baked with a flaky brisee pastry.

Individual \$6.50, Small \$33,
Long \$44, Large \$50

SAUSAGE ROLLS

A traditional recipe using beef mince, pork and bacon, rolled in puff pastry

Each \$4.9

CORNISH PASTIES

A traditional recipe with beef and root vegetables wrapped in our own puff pastry.

Each \$4.9

SAVOURY PASTRIES

Smaller sized, perfect for entertaining or catering, because they are baked with seasonal vegetables our flavours change regularly.

Prices vary

ARTISAN FOODS

A range of quality prepared meals, handmade using premium sourced ingredients. Cryovaced to maintain their freshness. Our flavours change regularly. Serves 2-3 as a main meal.

Prices vary \$16 -20

SLICES, CABINET AND SHELF ITEMS

You can find these items instore everyday. An indulgent treat for one, or ask our friendly staff to make up a box as a gift.

BLONDE BROWNIE A chewy white chocolate and macadamia brownie, dusted with white chocolate.	Slice \$5.7
PECAN AND CHOCOLATE BROWNIE (g/f*) A rich pecan and chocolate brownie topped with white chocolate ganache.	Slice \$5.7
CHOCOLATE RAISIN BROWNIE Baked with dark chocolate, raisins and cocoa, dusted with icing sugar.	Slice \$5.7
LEMON DELICIOUS A shortcrust pastry base with a tangy lemon filling. Topped with a sweet coconut meringue.	Slice \$5.7
CHOCOLATE, CARAMEL AND PECAN SLICE (g/f*) A chewy caramel, chocolate and pecan filling on a crumbly biscuit base, iced with dark chocolate ganache.	Slice \$5.7
TRIPLE CHOCOLATE BROWNIE (g/f*) An indulgent, melt in your mouth gluten free brownie, with white chocolate chips.	Slice \$5.7
MELTING MOMENTS Two custard biscuits sandwiched with vanilla bean icing and berry jam.	Each \$4.4
ESPRESSO BALLS Chocolate and espresso shortbread sandwiched with a white chocolate ganache centre.	Each \$4.4
FLORENTINES (g/f*) Chewy flaked almonds, glace ginger and cherries with a dark chocolate bottom. Old fashioned and delicious.	Each \$3.7
MARSHMALLOW HEARTS A buttery shortbread biscuit with raspberry jam and white marshmallow, dipped in dark chocolate.	Each \$3.5
PACKAGED BISCUITS A selection of plain shortbread, orange and poppy shortbread, choc chip, cranberry & white chocolate, ANZACs, gingernuts, coconut cookies, parmesan rounds, cheese straws or oats cakes	Packet \$10.8
MERINGUES (g/f*) Our chewy centred meringues are delicious with Meander Valley cream and our lemon curd.	Bag \$7.50
PRESERVES Tomato and red pepper relish, kasoundi, onion marmalade and lemon or passionfruit curd.	Jar \$11.80-13.80
BARS Nougat, paneforte, jewel bar, rocky road, muesli. Handwrapped in cellophane, perfect size for gifts.	Prices vary \$7.50-17.50
COOKIE DOUGH A great treat, keep it in the freezer and enjoy freshly baked cookies any time.	Log \$14.5
JOCELYN'S PROVISIONS CHOCOLATE BAR Almond nougatine with a pinch of sea salt, milk and dark chocolate ganache, toffee coated hazelnuts dipped in bittersweet dark chocolate.	Bar \$9.8
BREAKFAST PASTRIES Baked fresh, a range of flaky pastries including plain croissants, chocolate croissants, almond croissants, fruit danish, brioche loaves and berry filled brioche. * Only baked Saturdays	Prices vary \$3.8 -\$9 *Saturdays only
GIFT CERTIFICATES / HAMPERS / GIFT BOXES Gift certificates can be purchased in store. Hampers are made up on request using non-perishable items within your budget, perfect for gifts. Classic white gift boxes are designed to hold 12 cupcakes or slices and make a great gift.	Prices on requests Gift boxes \$6.50

PLEASE NOTE BEFORE PLACING ORDERS

* Our gluten free products are made in our kitchen with flour containing ingredients, while we are very careful, please be aware that our gluten free products may contain traces of gluten.

We are happy to assist you with special occasion cakes, corporate functions or parties
Extra charges apply for additional decoration, customisation, icing or plaques
Please give 4 working days notice for larger cakes. Standard orders close at 2pm daily.

Size specifications tarts

Small: 16cm (6 portions), Medium 22cm (8 portions), Large 28cm (12 portions)

Size specifications cakes:

Small 16 cm (6 portions), Medium 22cm (14 portions), Large 28cm (18 portions)