Shop | Melbourne Bakehouse

Canonical: https://melbournebakehouse.com.au/shop/

Details:

Shop | Melbourne Bakehouse Open 5:30 am — 6:00 pm Baked fresh every day Try our new gourmet chunky Beef Jalapeno pie Build your own custom cake Open 5:30 am — 6:00 pm Baked fresh every day Try our new gourmet chunky Beef Jalapeno pie Build your own custom cake Open 5:30 am — 6:00 pm Baked fresh every day Try our new gourmet chunky Beef Jalapeno pie Build your own custom cake Open 5:30 am — 6:00 pm Baked fresh every day Try our new gourmet chunky Beef Jalapeno pie Build your own custom cake About Cakes catering Contact Bakehouse Our Menu We have all kinds of treats that await. From buttery croissants to elaborate celebration cakes, our pastry team creates beautiful treats daily. Search Searching… Recent Searches Products Categories No results found Menu Filter Clear all Coffee and Tea Quick view Affogato A scoop of vanilla gelato or ice cream drowned with a fresh Grinders espresso shot. Dessert, coffee, no need to choose. From $ 7.00 Quick view Americano A long black-style cup made by adding hot water to Grinders espresso for a lighter, longer coffee. From $ 4.50 Quick view Babycino Steamed milk in a small cup with cocoa dusted on top, sometimes with a marshmallow on the side. The kids'-cafe order, the way they get to feel like the grown-ups while ha. From $ 2.00 Quick view Cappuccino A classic cappuccino with Grinders espresso, steamed milk, thick foam and cocoa dusting. From $ 4.00 Quick view Chai Latte A spiced chai (cinnamon, cardamom, ginger, clove, black tea) blended with steamed milk and a touch of honey. The Indian masala-chai tradition adapted for the espresso bar. From $ 4.50 Quick view Dirty Chai A spiced chai latte with a shot of Grinders espresso added for extra depth. From $ 5.00 Quick view Double Espresso Two neat shots of Grinders espresso, served short and strong with no milk and no water. From $ 4.50 Quick view Flat White A Melbourne cafe staple: Grinders espresso with silky steamed milk and a tight flat top. From $ 4.00 Quick view Hot Chocolate Rich chocolate stirred into steamed milk, finished with a dust of cocoa or with marshmallows on top. Smooth, balanced, the non-coffee morning classic, made for the kids a. From $ 4.00 Quick view Iced Coffee The Aussie iced coffee: Grinders espresso, cold milk, vanilla ice cream and whipped cream. From $ 5.50 Quick view Iced Latte A chilled latte with Grinders espresso poured over cold milk and ice. From $ 5.50 Quick view Iced Mocha Cold Grinders espresso poured over ice with milk and chocolate for a chilled mocha. From $ 6.50 Quick view Latte Grinders espresso with steamed milk and a thin layer of microfoam, served as a smooth everyday milk coffee. From $ 4.00 Quick view Long Black A double shot of Grinders espresso poured over hot water, keeping the crema and a stronger black-coffee finish. From $ 4.50 Quick view Long Macchiato A double Grinders espresso marked with a small amount of textured milk, served short and strong. From $ 4.50 Quick view Magic The Melbourne Magic: two ristretto shots of Grinders coffee with silky milk in a small five-ounce cup. From $ 5.00 Quick view Matcha Latte Ceremonial-grade matcha green tea whisked with steamed milk, served warm or iced. Earthy, slightly bitter, naturally caffeinated, the Japanese tradition adapted for the e. From $ 4.50 Quick view Mocha Grinders espresso with hot chocolate and steamed milk, finished with cocoa or marshmallows. From $ 4.50 Quick view Piccolo A small piccolo with Grinders ristretto and just enough textured milk to soften the espresso. From $ 4.00 Quick view Short Black A single shot of Grinders espresso, neat and short, the base of the coffee menu. From $ 4.00 Quick view Short Macchiato A single Grinders espresso marked with a small dollop of textured milk. From $ 4.00 Quick view Tea A pot or cup of black, green, herbal, or English breakfast tea, served properly hot. The everyday alternative to coffee, the proper tea-leaf brew rather than a teabag-and. From $ 4.00 Aussie Classics Quick view Beef Burgundy Pie A flaky beef pie with tender red-wine braised beef, onion, garlic and herbs in a deep Burgundy-style gravy. From $ 7.00 Quick view Cheese Bacon Sausage Roll A loaded sausage roll with seasoned sausage meat, smoky bacon and melted cheese wrapped in flaky puff pastry. From $ 6.50 Quick view Cheese Kransky Roll A whole cheese kransky sausage wrapped in

golden puff pastry for a smoky, savoury hot cabinet roll. From $ 6.50 Quick view Chicken & Leek Pie Tender chicken and softened leek in a creamy white sauce, baked inside flaky golden pastry. From $ 7.00 Quick view Chicken and Vegetable Pie A creamy chicken and vegetable pie with carrot, peas and seasonal veg tucked into flaky pastry. From $ 7.00 Quick view Chunky Beef, Jalapeño & Cheddar Cheese Pie A chunky beef pie with jalapeño, green peppercorn and cheddar cheese, a mild heat under flaky golden pastry. From $ 7.00 Quick view Chunky Rosemary, Lamb & Vegetable Pie A hearty lamb and vegetable pie with rosemary, a chunky filling and flaky golden pastry. From $ 7.00 Quick view Cornish Pastie A Cornish-style pastie with seasoned beef, potato, swede and onion wrapped in hand-held pastry. From $ 7.00 Quick view Meat Pie The classic Aussie meat pie: seasoned minced beef in brown gravy inside flaky golden pastry. From $ 6.50 Quick view Mexican Pie A Mexican-style beef pie with tomato-rich mince, beans, cumin and gentle chilli in flaky pastry. From $ 7.00 Quick view Party Pie A mini Aussie meat pie with seasoned beef gravy and flaky pastry, sized for a quick snack. From $ 2.00 Quick view Pepper Steak Pie A slow-cooked steak pie with cracked black pepper gravy and flaky golden pastry. From $ 7.00 Quick view Quiche Lorraine A bacon and cheese quiche with egg-and-cream custard set in a buttery shortcrust shell. From $ 7.00 Quick view Sausage Roll A classic sausage roll with seasoned sausage meat wrapped in flaky golden puff pastry. From $ 6.00 Quick view Spanakopita Greek-style spanakopita with spinach and feta wrapped in crisp golden filo pastry. $ 7.00 Quick view Spinach & Ricotta Roll A puff pastry roll filled with spinach, ricotta, and a hint of nutmeg. The Italian-Australian deli classic, the kind of pastry the Italian-bakeries scattered around Port . $ 6.00 Quick view Steak and Bacon Pie A slow-cooked steak pie with smoky bacon folded through rich brown gravy. From $ 6.50 Quick view Steak and Cheese Pie A slow-cooked steak pie with melted cheese folded through rich brown gravy. From $ 6.50 Quick view Steak and Onion Pie A slow-cooked beef pie with caramelised onion and rich brown gravy inside flaky pastry. From $ 6.50 Quick view Steak and Potato Pie A slow-cooked steak and potato pie with rich gravy under a flaky golden pastry lid. From $ 6.50 Quick view Steak Cheese and Bacon Pie A loaded steak pie with slow-cooked beef, smoky bacon and melted cheese in rich brown gravy. From $ 6.50 Quick view Vegetable Pastie A vegetarian pastie with potato, swede, carrot and peas in savoury sauce inside golden pastry. From $ 6.00 Quick view Vegetarian Quiche A vegetarian quiche with seasonal vegetables set in egg-and-cream custard and shortcrust pastry. From $ 7.00 Cold Drinks Quick view Big M 300ml Big M chilled Australian flavoured milk in a 300ml bottle, easy to grab with breakfast or something sweet. Choose your flavour. From $ 4.00 Quick view Big M 600ml Big M chilled Australian flavoured milk in a 600ml bottle, a bigger size for coffee breaks or lunch on the go. Choose your flavour. From $ 5.00 Quick view Bundaberg 375ml Bundaberg Ginger Beer in a 375ml bottle, craft-brewed with real ginger and best served cold. $ 5.00 Quick view Coke Classic Coca-Cola Classic, the original full-sugar cola with caffeine, served chilled. Choose your size. From $ 3.50 Quick view Coke Zero Coca-Cola Zero Sugar, the full cola taste with no sugar and caffeine, served chilled. Choose your size. From $ 3.50 Quick view Daily Juice 500ml The daily juice. A rotating fresh-pressed juice combination from whatever fruit and veg the kitchen has best on the morning: apple-and-celery, beetroot-and-carrot-and-gin. $ 5.00 Quick view Dare Iced Coffee 500ml Chilled Dare iced coffee in a 500ml bottle, ready to grab when you want a sweet coffee hit. $ 5.00 Quick view Diet Coke Diet Coke, the lighter sugar-free cola with caffeine, served chilled. Choose your size. From $ 3.50 Quick view Fanta Fanta Orange, a bright sparkling orange soft drink, served chilled. Choose your size. From $ 3.50 Quick view Fused 500ml Fused flavoured drink in a 500ml bottle, served chilled. Choose your flavour. From $ 5.00 Quick view H2 Coconut Water H2 flavoured coconut water, served chilled. Choose your flavour. From $ 5.00 Quick view Iced Chocolate Cold milk blended with chocolate syrup and a scoop of vanilla ice cream, finished with whipped cream and chocolate flakes. The non-coffee summer-afternoon drink, halfway . From $ 5.50 Quick view Kirks 600ml Kirks Australian soft drink in a 600ml bottle, served chilled. Choose your flavour. From $ 5.00 Quick view Milkshake A proper milkshake. Cold milk blended with ice cream and your choice of chocolate, vanilla, strawberry, caramel, or banana flavour, served in a tall glass with a thick fr. $ 6.00 Quick view Monster Energy 500ml Monster Energy in a 500ml can, a full-strength energy drink with caffeine. Choose your flavour. From $ 5.00 Quick view Mount Franklin Sparkling 450ml Mount Franklin lightly sparkling water in a 450ml bottle, no sugar. Choose Original or Lime. From $ 4.00 Quick view Mount Franklin Water 500ml Mount Franklin still spring water in a 500ml bottle, chilled and ready to

drink. $ 4.00 Quick view Noah's Juice 260ml Noah’s premium fruit juice in a 260ml bottle, served chilled for a simple fruit-based drink. $ 5.00 Quick view Nude Herbs Nude Herbs organic herbal wellness tea, served chilled for a lighter, botanical drink option. $ 4.50 Quick view Powerade 600ml Powerade sports hydration drink in a 600ml bottle, served chilled for a refreshing pick-me-up. $ 5.00 Quick view Pump 600ml Pump spring water in a 600ml bottle, a chilled still water for dine-in or takeaway. $ 5.00 Quick view Red Bull Red Bull energy drink, served chilled for customers after a caffeinated boost. $ 4.00 Quick view Solo 375ml Can Solo, the thirst-crushing lemon squash in a 375ml can, chilled and ready to drink. $ 3.50 Quick view Sprite Sprite, crisp caffeine-free lemon-lime lemonade, served chilled. Choose your size. From $ 3.50 Quick view Sunzest Juice Sunzest cold-pressed juice, served chilled. Choose your flavour. From $ 4.50 Quick view V Energy Drink V Energy Original in a 500ml can, a guarana energy drink with caffeine. $ 4.00 Breads Quick view Bagel A traditional boiled-and-baked bagel. Chewy crust, dense slightly-elastic interior. The boil before the bake is what gives the bagel its signature texture: starches gelat. $ 2.50 Quick view Baguette Roll A single-portion baguette roll. Long, crusty exterior that crackles when you tear it, chewy interior with the open holes the French look for. Same dough as the full Bague. $ 1.00 Quick view Baguette Stick A long crusty baguette in the French style. Thick golden crackling crust, an open chewy crumb dotted with the irregular holes a long fermentation gives, the slim shape th. $ 4.00 Quick view Coffee Biscuit Bread A sweet bread loaf with Grinders coffee syrup and crushed biscuit pieces folded through a soft enriched crumb. $ 8.50 Quick view Hi Tin White Loaf The classic high-tin white sandwich loaf. Tall narrow shape from the high-walled bread tin, sesame-crusted top, soft pillowy crumb that holds together for the longest san. $ 4.00 Quick view Karveli The Greek karveli. A round country loaf with a sesame-crusted top, dense slightly-chewy crumb, the kind of bread that's lived on Greek family tables for generations. Cut . $ 5.00 Quick view Multigrain Loaf A multigrain sandwich loaf. Sunflower seeds, linseed, and oats folded through the dough, giving the slice a textured chew and a nutty character on top of the wheat. Holds. $ 4.00 Quick view Pasta Dura The Italian pasta dura, literally hard dough. A dense, low-hydration country loaf with a sturdy thick-crusted top and a tight close crumb. The name confuses everyone the . $ 5.00 Quick view Plait Roll Multigrain A braided multigrain roll, three strands of seeded dough hand-plaited and baked to a deep gold, the seeds visible across the crust. Sunflower seeds, linseed, and oats fol. $ 0.50 Quick view Plait Roll White A braided white roll, three strands of soft white dough hand-plaited and baked to a glossy gold. Pillowy crumb under the crust, the plait pattern visible across the top. . $ 0.50 Quick view Plait Roll Wholemeal A braided wholemeal roll, three strands of dough hand-plaited so the bake forms a clean overlapping pattern across the top. Hearty wholemeal crumb, golden crust, just sub. $ 0.50 Quick view Roll The everyday white roll. Crusty exterior, soft pillowy crumb, sized for one sandwich or one lunch. The workhorse roll the sandwich counter goes through by the dozen each morning. $ 0.50 Quick view Rye Loaf A dense rye loaf. Earthy, lightly tangy, holds its moisture for several days the way only rye does. Slightly sweet at the back of the bite from the malt that rye doughs t. $ 4.00 Quick view Rye Sourdough A dark rye sourdough. Chewy thick-crusted top, dense moist crumb, a noticeably deeper tang than the white sourdough thanks to the rye flour and the longer ferment that ry. $ 6.00 Quick view Turkish / Focaccia Roll A soft flatbread roll, the dough rolled and dimpled in the Turkish pide or Italian focaccia style depending on what the bakery's making that day. Soft enriched crumb, lig. $ 1.00 Quick view Vienna The Vienna. A long oblong loaf with a soft slightly-enriched crumb and a crisp scored crust. The 1840s European innovation that came out of Austrian bakeries: introduce s. $ 5.00 Quick view White Loaf The classic soft white sandwich loaf. Soft pillowy crumb that takes butter, holds together for a sandwich, and toasts to a clean golden finish. The bread the kids pack in. $ 4.00 Quick view White Sourdough An artisan white sourdough. Deep golden crust that crackles under the knife, well-fermented open crumb, a clean lactic tang from the starter rather than a sharp vinegar o. $ 6.00 Quick view Wholemeal Loaf A 100% wholemeal sandwich loaf. Hearty close crumb, soft slice, lightly nutty character. Holds its shape for sandwiches and toasts to a deep brown without burning. The ev. $ 4.00 Cookies & Biscuits Quick view Almond Biscuit A soft Italian-tradition almond biscuit, folded with ground almond and topped with a flaked-almond crust. Tender chewy centre, slightly crisp top, the almond reading clea. $ 3.50 Quick view Anzac Biscuit The Anzac biscuit. Rolled oats, golden syrup, coconut, butter, and bicarbonate of soda, baked to a chewy-edge crisp-centre finish. Sent to Australian and New Zealand sold. $ 3.50 Quick view Biscoff Cookie A buttery cookie folded with crushed Lotus

Biscoff biscuit and finished with Biscoff spread for caramelised cinnamon crunch. $ 4.50 Quick view Chocolate & Cream Cheese Cookie A double-chocolate cookie with cream cheese folded through, the cream cheese giving the cookie a tangy lift against the deep cocoa. Chewy centre, slightly crisp edge. $ 4.50 Quick view Chocolate Chip Cookie The classic chocolate-chip cookie. Soft buttery base, generous dark-chocolate chips folded through, the edges crisping and the centre staying soft. Created at the Toll Ho. $ 3.50 Quick view Florentine (GF) A florentine biscuit. Caramelised honey and butter holding flaked almonds and dried fruit, finished on a chocolate base. Naturally gluten free, the flavour reading as nut. $ 4.00 Quick view Gingerbread Large The larger gingerbread biscuit. Same soft spiced dough as the small version, scaled up to a full hand-sized biscuit, finished with iced detail. $ 5.50 Quick view Gingerbread Small A small gingerbread biscuit, soft rather than crisp, spiced with ginger and cinnamon, finished with a simple icing. Sized for kids' lunchboxes and Christmas-stocking fills. $ 4.00 Quick view Honey Biscuit A soft honey biscuit, glazed with honey across the top. Tender crumb, gentle warm sweetness, holds its shape for a packed lunch. The kind of biscuit your grandmother woul. $ 2.50 Quick view Jam Tart A small shortcrust pastry shell filled with raspberry or apricot jam, baked just until the jam bubbles and the pastry sets golden. The British-tea-table classic, delibera. $ 2.50 Quick view Koulouria The Greek koulouria. A soft braided biscuit, lightly sweet, dusted with sesame seeds across the top. Traditional Greek-Easter biscuits, served year-round at our counter f. $ 1.50 Quick view Kourabiedes The Greek kourabiedes. A buttery almond shortbread heavily dusted with icing sugar, the dust so thick the biscuit looks like it's been in a snowstorm. Traditional Greek-C. $ 2.50 Quick view Matcha Cookie A soft butter cookie folded with matcha green tea powder and white chocolate chips. The matcha gives the cookie its earthy slightly-bitter character, the white chocolate . $ 4.50 Quick view Monkey Face The Aussie-bakery Monkey Face biscuit. A soft cookie with three little raisins or chocolate dots positioned to look like eyes and a mouth, hence the name. The kids'-baker. $ 3.50 Quick view Party Cookie A soft vanilla sugar cookie covered in rainbow sprinkles, baked just until the edges set golden. Built for kids' parties, school cake stalls, and birthday-table celebrations. $ 4.50 Quick view Pistachio Cookie A soft butter cookie with chopped pistachio folded through, baked just until the edges set. The pistachio gives the cookie its colour and a gentle nutty flavour. $ 4.50 Quick view Red Velvet Cookie A soft red velvet cookie with white chocolate chips and a hint of cocoa. The Southern American flavour profile in cookie form, the buttermilk tang against the white choco. $ 4.50 Quick view Round Viennese The round version of the Viennese biscuit. Buttery shortcrust piped through a rosette nozzle into round shapes, baked to a soft crumbly finish, dipped or topped with choc. $ 3.00 Quick view S'Mores Cookie The American campfire S'More as a cookie. Chocolate-chip cookie dough wrapped around a marshmallow centre with a graham-cracker crumb folded through, baked so the marshma. $ 4.50 Quick view Smartie Cookie A soft buttery cookie studded with Smarties candy on top, the Smarties holding their colour through the bake. The Aussie/British answer to the M&M; cookie, a kids'-party r. $ 3.50 Quick view Smiley Cupcake A vanilla cupcake topped with a piped smiley-face icing, the kids'-party regular. Tender vanilla crumb, generous icing, sprinkles for the eyes. $ 3.00 Quick view Viennese A Viennese biscuit. Buttery shortcrust piped through a star nozzle into long fingers, baked to a soft crumbly finish, dipped at one end in dark chocolate. The Austrian-tr. $ 3.50 Breakfast Quick view Avocado & Feta on Toast Smashed avocado and feta on toasted sourdough with lemon, sea salt and chilli flakes. From $ 9.00 Quick view Bacon & Eggs Your Way Bacon with two eggs your way on toasted sourdough, with poached, scrambled or fried egg options. From $ 15.00 Quick view Baked Beans on Toast Slow-cooked baked beans in rich tomato sauce served over toasted sourdough for a warm, easy breakfast. From $ 8.50 Quick view Bakehouse Bagel A chewy bagel with cream cheese, smoked salmon, capers, red onion and lemon. From $ 13.50 Quick view BLT A classic BLT on toasted sourdough with crisp bacon, lettuce, tomato and mayo. From $ 9.50 Quick view Egg & Sausage Muffin A toasted English muffin with fried egg and a grilled sausage patty, served warm for a quick breakfast. From $ 8.00 Quick view Egg & Bacon Muffin A toasted English muffin with fried egg and crispy bacon, served warm for a quick breakfast. From $ 8.00 Quick view Egg and Bacon Roll A fried egg and crispy bacon in a soft white roll, built for the morning rush. From $ 9.50 Quick view Eggs Benedict Poached eggs on an English muffin with hollandaise and your choice of bacon, ham or smoked salmon. From $ 20.00 Quick view Eggs Florentine Poached eggs with sauteed spinach on an English muffin, finished with hollandaise. From $ 18.00 Quick view Eggs on Toast Two eggs on toasted sourdough with

poached, scrambled or fried egg options. From $ 10.50 Quick view French Toast Golden French toast with vanilla, cinnamon, maple syrup and seasonal fruit for a sweet breakfast treat. $ 12.50 Quick view Gluten-Free Muesli Gluten-free muesli with yoghurt and seasonal fruit for a lighter breakfast with plenty of crunch. $ 12.50 Quick view Long Stack Pancakes A tall stack of pancakes with maple syrup, butter and your choice of sweet toppings. From $ 14.00 Quick view Porridge Creamy porridge with brown sugar, milk and seasonal fruit for a warming breakfast bowl. $ 10.00 Quick view Rae's Avocado & Eggs Smashed avocado, poached eggs and feta on toasted sourdough with lemon and chilli. From $ 18.50 Quick view Short Stack Pancakes A short stack of pancakes with maple syrup, butter and your choice of sweet toppings. From $ 12.00 Quick view The Beverly Bagel A regular's breakfast bagel with scrambled eggs, bacon, melted cheese and tangy sauce. From $ 10.00 Quick view The Jason Special A bigger breakfast roll with egg, bacon, hash brown, melted cheese and tangy sauce. From $ 20.00 Quick view The Sourdough Special A rotating sourdough sandwich special built on Melbourne Bakehouse sourdough with fresh lunch fillings. From $ 14.00 Quick view Three Egg Omelette A fluffy three-egg omelette served with toasted sourdough for a warm savoury breakfast. From $ 18.50 Quick view Toast Two thick slices of toasted sourdough with butter and a classic breakfast finish. From $ 5.00 Quick view Toasted Fruit Bread Two slices of spiced fruit bread, toasted warm and served with butter for a simple breakfast classic. $ 6.50 Quick view Works Breakfast The full works: eggs your way, bacon, sausage, hash brown, beans, mushrooms, grilled tomato and sourdough toast. From $ 22.00 Pastries & Baked Quick view Almond Croissant The French croissant aux amandes. A buttery layered croissant pastry filled with almond frangipane, twice-baked so the frangipane sets and the surface caramelises, finish. $ 6.00 Quick view Banana Bread A moist banana loaf with cinnamon and chopped walnuts. The fruit gives the slice its sweetness and structure, the cinnamon does the flavour work, the walnut gives the tex. $ 4.50 Quick view Cherry Danish A flaky Danish pastry with sweet cherry filling, finished with a thin icing glaze. The Danish-pastry tradition spread from Vienna in the 1800s when Austrian bakers travel. $ 4.50 Quick view Cinnamon Donut A soft plain yeast donut, rolled in cinnamon sugar while it's still warm so the sugar sticks to the surface and the cinnamon reads through clearly. No filling, no glaze, . $ 1.00 Quick view Croissant The French croissant. Layered butter pastry that crackles when you tear it, the inside soft and stretching open into the lamination. Best slightly warm, when the butter's. $ 4.00 Quick view Danish / Escargot The classic Danish, also called escargot when it's spiralled (the French word for snail, named for the shape). Flaky laminated pastry filled with custard, fruit, or cream. $ 4.50 Quick view Donut – Filled A soft yeast donut filled with whatever the kitchen made that morning: vanilla custard, raspberry jam, lemon curd, or Nutella. The yeast dough gives the donut its airy bo. $ 4.50 Quick view Muffins Assorted A daily-rotating muffin selection. Blueberry, chocolate chip, banana, raspberry-and-white-chocolate, lemon and poppy seed, depending on what the kitchen made overnight. T. $ 5.00 Quick view Pain au Chocolat The French pain au chocolat. Buttery laminated croissant pastry wrapped around two dark chocolate batons, baked to a deep golden, the chocolate just melted and the pastry. $ 4.50 Quick view Pizza Bread A savoury bread roll baked with tomato, herbs, and cheese on top. The bakery's answer to a quick pizza slice: same comfort registers, smaller scale, no waiting. Best whil. $ 5.00 Quick view Scone The British scone. Tender, slightly crumbly, lightly sweet, baked just until the top sets golden. Split warm and serve with jam and clotted cream (Devon: cream first, jam. $ 3.00 Slices & Sweets Quick view Apple Cake Slice A simple butter cake with sliced apple set into the top, the apple sinking partway into the crumb as it bakes. Tender soft slice, gentle cinnamon spice, the apple giving . $ 6.50 Quick view Apple Cherry Slice A baked slice with a buttery shortcrust base, layered with sliced apple and morello cherries, finished with a thin shortcrust lattice across the top. The cherry tartness . $ 6.50 Quick view Apple Crumble Slice The apple crumble shaped to a slice. A buttery shortbread base, sliced cinnamon-spiced apple in the middle, oat-and-butter crumble on top, baked golden. The British desse. $ 6.50 Quick view Apple Strudel The Austrian Apfelstrudel. Sliced apple with cinnamon, raisins, and a touch of breadcrumb wrapped in stretched paper-thin pastry, baked to a golden crisp. Spread across C. $ 6.50 Quick view Apple Turnover Sliced apple with cinnamon and a touch of sugar wrapped in flaky puff pastry, the pastry folded into a triangle and baked golden. The simpler everyday cousin of the strudel. $ 6.50 Quick view Baileys Cheesecake Slice A baked cheesecake folded with Bailey's Irish Cream, on a crushed-biscuit base, finished with a thin chocolate drizzle. The Bailey's reads as soft warm sweetness through . $ 6.50

Quick view Baklava The Eastern Mediterranean baklava. Layers of paper-thin filo pastry brushed with butter, packed with chopped walnuts, pistachio, and cinnamon, baked golden and soaked in . $ 5.50 Quick view Basque Cheesecake Slice The Basque burnt cheesecake. Deliberately scorched on the outside, soft and barely-set in the middle. Created at La Viña in San Sebastián in 1990 by Santiago Rivera, who . $ 6.50 Quick view Biscoff Cheesecake Slice A no-bake cheesecake slice with Biscoff biscuit base, cream-cheese filling, Biscoff spread and caramelised biscuit crunch. $ 6.50 Quick view Black Forest Slice Our Black Forest Sponge cut to a slice. Layers of chocolate sponge with kirsch-soaked cherries and whipped cream, dark chocolate shavings on top. The German Schwarzwälder. $ 6.50 Quick view Brownie Slice A simpler take on the chocolate brownie, sliced cleanly into single-serve pieces. Dense fudgy crumb, deep cocoa, cut to a regular shape for the lunchbox or the afternoon-tea tray. $ 5.50 Quick view Cannoli Crisp pastry tubes filled to order with sweetened ricotta, the ends rolled in crushed pistachio, the tops dusted with icing sugar. The shell shatters cleanly under a fork. $ 4.00 Quick view Caramel Slice The classic caramel slice. A coconut-and-biscuit base, a thick layer of caramel cooked from condensed milk, finished with a chocolate top that cracks at the cut. The Aust. $ 5.50 Quick view Carrot Cake Slice The carrot cake reimagined as a slice. Grated carrot folded into a spiced batter with chopped walnut and cinnamon, layered with cream-cheese frosting, cut into single-ser. $ 6.50 Quick view Chocolate Brownie A dense fudgy chocolate brownie. Heavy on the dark chocolate, slight crackle on top, slightly underbaked centre so the slice cuts to a soft fudge rather than a dry crumb. $ 5.50 Quick view Chocolate Eclair A choux-pastry éclair filled with vanilla cream and finished with a thick dark chocolate glaze across the top. The French patisserie classic that Antonin Carême popularis. $ 5.50 Quick view Coffee Eclair A choux pastry eclair filled with coffee cream and finished with coffee glaze made with Grinders coffee. $ 5.50 Quick view Custard Donut A soft yeast donut filled with vanilla custard and rolled in sugar. The pastry-shop classic in donut form, the custard piped in after the fry so the heat doesn’t break it. $ 4.50 Quick view Custard Tart The British custard tart. A buttery shortcrust shell filled with eggy custard, dusted with nutmeg across the top, baked until the custard sets to a soft tremble. The Mark. $ 4.50 Quick view Dobos Slice The Hungarian dobos torta as a slice. Five thin layers of sponge with chocolate buttercream between them, finished with a hard caramel top that cracks audibly at the cut.. $ 6.50 Quick view Flourless Chocolate Slice A gluten-free flourless chocolate slice: dense, fudgy dark chocolate made without flour, using almond meal for structure. $ 6.50 Quick view Flourless Orange Slice A gluten-free flourless orange slice: made with whole orange and almond meal, citrus-forward and naturally moist. $ 6.50 Quick view Football The Football. A long oval cream-filled choux pastry, finished with chocolate icing. Named for the shape, an Aussie-bakery classic, sometimes called a long john in other cities. $ 6.00 Quick view French Vanilla Slice The French mille-feuille. Three layers of paper-thin puff pastry sandwiching pastry cream, finished with a marbled fondant top of vanilla and chocolate. Lighter and more . $ 6.00 Quick view Fruit Petits Tart A small shortcrust pastry shell with vanilla custard and fresh seasonal fruit on top, glazed clear. Bite-sized, party-friendly, the patisserie standard for morning teas a. $ 6.00 Quick view Galaktoboureko Slice The Greek galaktoboureko. A semolina custard wrapped in golden filo pastry, soaked while warm in a lemon-and-honey syrup so the syrup sinks into the layers and the filo s. $ 6.00 Quick view Hedgehog Slice The Aussie Hedgehog Slice. A no-bake slice with crushed Marie biscuits, walnuts, cocoa, and condensed milk pressed into a tray, finished with a chocolate top. Named for t. $ 5.50 Quick view Jam Donut A soft yeast donut filled with raspberry jam and rolled in sugar while still warm. The Australian-bakery classic, the donut you'd grab on the way home from school. Best w. $ 4.50 Quick view Lamington Vanilla sponge cut into squares, dipped to the edges in dark chocolate icing, then rolled in desiccated coconut. Soft inside, slightly firm on the chocolate shell, every . $ 4.50 Quick view Lemon Meringue Slice The Lemon Meringue Tart cut to a slice. Tangy lemon curd in a buttery shortcrust shell, finished with torched Italian meringue swirled across the top. Sweet against sharp. $ 6.50 Quick view Lemon Tart Slice Our Lemon Tart cut to a single-serve slice. Tangy lemon curd in a buttery shortcrust shell, dusted with icing sugar at the cut. Pure citrus and butter, the way the French. $ 6.50 Quick view Long John The Long John. A long rectangular cream-filled donut or choux pastry, finished with chocolate icing. The American-bakery name for the shape, related to the Football and t. $ 6.00 Quick view Marz Bar Slice A no-bake slice built around chopped Mars Bars. A coconut-and-rice-bubble base set with melted chocolate, topped with a

Mars Bar caramel layer and finished with chocolate. $ 6.50 Quick view Muesli Slice A baked muesli slice. Toasted oats, sunflower seeds, dried fruit, and honey pressed into a tray and baked until the edges caramelise, then cut into bars. Hearty, lightly . $ 5.50 Quick view Nutella Donut A soft yeast donut filled after frying with Nutella hazelnut-cocoa spread, then rolled in sugar. $ 4.50 Quick view Pecan Pie Slice The Southern American pecan pie shaped to a slice. Shortcrust base, caramel-and-egg filling, whole pecans set into the top, the caramel slightly chewy at the cut and the . $ 6.50 Quick view Petites Petites are little pastry cases with a smooth custard filling, finished with fresh strawberry, blueberry and seasonal fruit. $ 6.00 Quick view Petits Tart A small shortcrust pastry shell with vanilla custard, dusted with icing sugar. The simpler cousin of the fruit-topped petits tart. Bite-sized, party-friendly, the patisse. $ 6.00 Quick view Pistachio Cake Slice A pistachio sponge slice. Ground pistachio folded into the batter, finished with chopped pistachio across the top. The Sicilian-influenced cake popular across Italian bak. $ 6.50 Quick view Pistachio Tiramisu Our Tiramisu reimagined with pistachio. Pistachio cream replacing the mascarpone in places, espresso-soaked savoiardi underneath, finished with crushed pistachio across t. $ 6.50 Quick view Praline Slice A gluten-free praline slice: a nutty caramelised praline layer on a biscuit-free base, finished with chocolate. Rich and gluten free. $ 6.50 Quick view Red Velvet Slice The red velvet cake reimagined as a slice. A lightly cocoa-spiked sponge with the deep red colour the dessert is named for, layered with cream-cheese frosting. Smaller po. $ 6.50 Quick view Semolina Cake Slice The Greek ravani. Semolina cake soaked in a lemon-orange syrup while warm so the syrup sinks into the crumb. Tender, lightly sweet, the citrus reading clearly through the. $ 6.00 Quick view Sticky Date Pudding Slice Our sticky date pudding cut into a single-portion slice and soaked in toffee sauce. Dense date-and-spice sponge, the toffee sauce caramelised at the edges of the slice, t. $ 6.50 Quick view Tiramisu Slice The Italian classic. Layers of savoiardi sponge fingers soaked in espresso, set between thick ribbons of mascarpone cream, dusted with cocoa across the top. Eat it cold a. $ 6.50 Quick view Traditional Vanilla Slice The Aussie vanilla slice. Two layers of crisp puff pastry sandwiching a thick vanilla custard set firm enough to slice cleanly, finished with passionfruit icing on top. T. $ 6.00 Quick view Wagon Wheel A bakery Wagon Wheel with biscuit, marshmallow, jam and chocolate coating, made larger and softer than the lunchbox classic. $ 5.50 Quick view Walnut Cake Slice A dense walnut cake slice. Ground walnuts folded into a soft cinnamon batter, soaked while warm with a sugar syrup. The Greek-tradition karydopita, served as a slice rath. $ 6.00 Cakes Quick view Apple & Cinnamon Tea Cake A buttery cinnamon-sugar sponge with thin apple slices arranged on top, baked into the cake. An afternoon-tea staple. Handmade in Port Melbourne, available as 9 inch, 11 inch. From $ 56.00 Quick view Apple and Rhubarb Tart An apple and rhubarb tart: chunks of cooking apple and rhubarb stalks baked under a golden lattice pastry top in a buttery shortcrust shell. Handmade in Port Melbourne, available as 9 inch, 11 inch. From $ 56.00 Quick view Arctic Mud Cake A white chocolate mud cake, the lighter cousin of the dark Mississippi mud. Buttery and sweet, made with a splash of sherry, finished with white chocolate ganache. Handmade in Port Melbourne, available in 5-inch, 9-inch and 11-inch. From $ 32.00 Quick view Bailey's Cheesecake A baked cheesecake with Bailey's Irish Cream swirled through and a thin chocolate layer on the base. Adult flavour, light boozy finish. Handmade in Port Melbourne, available as 9 inch, 11 inch. From $ 56.00 Quick view Baked Basque Cheese Cake A whole baked Basque cheesecake. Crustless, baked hot and fast for a deeply caramelised top and a soft, custardy centre. Handmade in Port Melbourne, available in 5-inch, 9-inch and 11-inch sizes. From $ 32.00 Quick view Baked Biscoff Cheesecake A whole baked Biscoff cheesecake. Dense, smooth cream cheese filling on a biscuit base, finished with Biscoff caramel, cream rosettes and Lotus biscuits. Handmade in Port Melbourne, available as a 9-inch cheesecake. From $ 56.00 Quick view Black Forest Sponge A chocolate sponge layered with fresh cream and sour cherries, with chocolate sprinkles around the side. Handmade in Port Melbourne. From $ 56.00 Quick view Carrot Walnut & Orange Cake A spiced carrot celebration cake with walnuts, orange zest and cream cheese frosting. Handmade in Port Melbourne, available in 5-inch, 9-inch and 11-inch sizes. From $ 32.00 Quick view Cherry Ripe Cake A Cherry Ripe-inspired cake with a cream cheese filling, coconut and glacé cherries, finished with thickened cream. Handmade in Port Melbourne, available in 9-inch and 11-inch sizes. From $ 56.00 Quick view Chocolate Layer Cake Three layers of chocolate sponge with chocolate ganache and a smooth chocolate ganache finish. Handmade in Port Melbourne, available in 9-inch and 11-inch sizes.

From $ 56.00 Quick view Chocolate Mint Slice Cake A chocolate-mint celebration cake with mint cream cheese, dark chocolate ganache and mint essence. Handmade in Port Melbourne, available in 9-inch and 11-inch sizes. From $ 56.00 Quick view Chocolate Mousse Sponge A chocolate sponge layered with a light dark chocolate mousse, finished with cocoa or shaved chocolate. Handmade in Port Melbourne. From $ 56.00 Quick view Chocolate Oreo Cake A chocolate celebration cake with fresh cream and Oreo crumb, decorated with chocolate Oreo. Handmade in Port Melbourne, available in 9-inch and 11-inch sizes. From $ 56.00 Quick view Chocolate Sponge A two-layer chocolate sponge with whipped cream between, covered in chocolate icing with chocolate sprinkles around the side. Handmade in Port Melbourne, available as 9 inch round, 11 inch round, 10 inch square, 12 inch square, 14 inch square. From $ 56.00 Quick view Continental Cake A multi-layer sponge cake in the European style: vanilla and chocolate sponges layered with cream, jam and chocolate, finished with a chocolate glaze Handmade in Port Melbourne. From $ 56.00 Quick view Cookies & Cream A vanilla celebration cake with cookies-and-cream filling and chocolate biscuit topping. Handmade in Port Melbourne, available in 9-inch and 11-inch sizes. From $ 56.00 Quick view Ferrero Rocher Cake A hazelnut-chocolate celebration cake with Ferrero Rocher, Nutella, toasted almonds and chocolate ganache. Contains hazelnuts and almonds. Handmade in Port Melbourne, available in 9-inch and 11-inch sizes. From $ 56.00 Quick view Flourless Apple Cake Flourless apple cake with apple chunks and almond meal baked into a gluten-free cake with a buttery, slightly chewy crumb. Handmade in Port Melbourne, available in 9-inch and 11-inch sizes. From $ 56.00 Quick view Flourless Jamaican Chocolate Cake A dense, fudgy flourless dark chocolate cake made with almond meal and finished with rich chocolate ganache. Naturally gluten-free. Handmade in Port Melbourne, available in 5-inch, 9-inch and 11-inch. From $ 32.00 Quick view Flourless Orange Cake A flourless whole-orange cake made with the whole fruit, including the pith, peel and juice, pureed and folded through almond meal. Gluten-free, citrus-forward, slig Handmade in Port Melbourne. From $ 32.00 Quick view Frangipane Tart A French tarte frangipane: almond-cream filling baked into a buttery shortcrust shell, topped with poached pear. Handmade in Port Melbourne, available as 9 inch, 11 inch. From $ 56.00 Quick view Hazelnut Torte A layered hazelnut torte with hazelnut praline mousse, chocolate ganache and toasted whole hazelnuts. Handmade in Port Melbourne, available in 9-inch and 11-inch sizes. From $ 56.00 Quick view Hummingbird Cake A banana, pineapple and pecan cake with coconut and dried mango, finished with cream cheese frosting. Handmade in Port Melbourne, available in 9-inch and 11-inch sizes. From $ 56.00 Quick view Jaffa Cake A naturally gluten-free flourless orange cake made with almond meal and whole oranges, covered in dark chocolate ganache. Contains almonds. Handmade in Port Melbourne, available in 9-inch and 11-inch sizes. From $ 56.00 Quick view Jam Sponge A two-layer vanilla sponge with raspberry jam and whipped cream between, dusted with icing sugar. The classic Australian and British tea sponge. Handmade in Port Melbourne. From $ 56.00 Quick view Lemon Lime & Pear Tart A tart with a lemon-lime curd filling and poached pear arranged on top. Sharper than a straight lemon tart, softened by the fruit. Handmade in Port Melbourne, available as 7 inch, 9 inch, 11 inch. From $ 42.00 Quick view Lemon Meringue Tart A lemon tart topped with a tall, lightly toasted Italian-meringue cap. The classic French-into-American patisserie variation. Handmade in Port Melbourne, available as 7 inch, 9 inch, 11 inch. From $ 42.00 Quick view Lemon Tart A French tarte au citron: tangy lemon curd in a buttery shortcrust shell. No meringue, no decoration except a dusting of icing sugar at the cut. Handmade in Port Melbourne, available as 7 inch, 9 inch, 11 inch. From $ 42.00 Quick view Marz Bar Cake A chocolate mud cake layered with caramel and finished with chocolate ganache. Handmade in Port Melbourne, available in 5-inch, 9-inch and 11-inch sizes. From $ 32.00 Quick view Mississippi Mud Cake A dense, fudgy chocolate cake with a baked-in soft middle and a glossy dark chocolate ganache on top. Rich, decadent, designed for chocolate-first eaters. Handmade in Port Melbourne, available as 5 inch, 9 inch, 11 inch. From $ 32.00 Quick view Orange & Poppyseed Tea Cake A moist orange-and-poppyseed sponge baked as an afternoon-tea single-layer cake, with a light citrus syrup brushed over the top. Handmade in Port Melbourne, available as 9 inch, 11 inch. From $ 56.00 Quick view Passionfruit Sponge A two-layer vanilla sponge with passionfruit curd and whipped cream between the layers, finished with a passionfruit icing. Handmade in Port Melbourne. From $ 56.00 Quick view Passionfruit Tart A lemon custard tart finished with a passionfruit mirror on top: sharp, perfumed and tropical. Handmade in Port Melbourne, available as 7 inch, 9 inch,

11 inch. From $ 42.00 Quick view Pear and Chocolate Tart A pear and chocolate tart with poached pear halves baked into a chocolate filling in a buttery cocoa shortcrust shell. Handmade in Port Melbourne, available in 9-inch and 11-inch sizes. From $ 56.00 Quick view Pecan Tart A pecan tart in the American Southern tradition. Whole pecans set in a brown-sugar and golden-syrup filling, baked into a buttery shortcrust shell. Handmade in Port Melbourne, available as 9 inch, 11 inch. From $ 56.00 Quick view Pistachio Cheesecake A baked pistachio cheesecake with pistachio cream and crushed nuts through the filling, finished with a swirl of pistachio cream and macarons on top. Handmade in Port Melbourne, available as a 9-inch cheesecake. From $ 56.00 Quick view Red Velvet Cake A red velvet celebration cake with cocoa, buttermilk and cream cheese frosting. Handmade in Port Melbourne, available in 5-inch, 9-inch and 11-inch sizes. From $ 32.00 Quick view Sticky Date Pudding A whole sticky date pudding with butterscotch sauce. Dense, moist date sponge made with chopped Medjool dates, designed to be served warm with the sau Handmade in Port Melbourne. From $ 32.00 Quick view Strawberry Sponge A two-layer vanilla sponge with fresh strawberries and whipped cream between, finished with more strawberries on top. Handmade in Port Melbourne. From $ 56.00 Quick view Tiramisu Cake A tiramisu-inspired celebration cake with coffee-soaked vanilla sponge, cream filling and a dusting of cocoa. Handmade in Port Melbourne, available in 9-inch and 11-inch sizes. From $ 56.00 Quick view Toffee Mars Cake A rich chocolate celebration cake layered with soft toffee filling and finished with Mars bar pieces. Handmade in Port Melbourne. From $ 56.00 Quick view Tropical Banana & Coconut Cake A banana and coconut celebration cake with coconut cream cheese frosting. Handmade in Port Melbourne, available in 9-inch and 11-inch sizes. From $ 56.00 A traditional Melbourne bakery, made for family moments. Artisan sourdough, handmade pastries, and celebration cakes, crafted by hand in our Port Melbourne bakehouse since 1991. We believe good food brings people closer, so every loaf, slice, and smile is made to last beyond the moment. Instagram Facebook Visit Menu Catering Bakehouse About Careers Help Custom Cakes Contact FAQ © 2026 Melbourne Bakehouse · 210 Bay St, Port Melbourne Privacy Related products Changes coverage per box View full product details Cancel Sections Filters ( ) Sort by Recommended Recommended Popularity Average rating Latest Price: low to high Price: high to low Loading... Categories Coffee and Tea (22) Espresso-Based (16) Hot Tea (1) Aussie Classics (23) Cold Drinks (26) Soft Drinks (8) Juice (5) Iced & Milk Drinks (5) Energy & Sports (4) Water (4) Breads (19) Cookies & Biscuits (22) Breakfast (24) Pastries & Baked (11) Slices & Sweets (48) Continental (6) Pastries (7) Slices (32) Cakes (42) Celebration (15) Gluten Free (3) Mud (2) Tea Cakes (3) Sponge Cakes (7) Tarts (8) Cheesecakes (4) Show all 26 options Show less Clear all Show Results View full details Save my order Favourite name Save Special Notes Notifications