



# Pandoro Wellington

## Product List

- **DF = Dairy-Free**
- Products are made in kitchens which handle wheat, soy, nuts, seeds, eggs & dairy.
- All of our products are made using the best natural ingredients.
- We deliberately source ingredients that don't contain Genetically Engineered materials.
- Our skilled bakers and pastry chefs make the bread and cakes from scratch, using time honoured methods and recipes.
- Free of commercial yeast and made true to the San Franciscan tradition, Pandoro sourdoughs are leavened using 'wild yeast'. The dough takes longer to rise as a result and ends up with its unique sour flavour & characteristic chewy, malt flavoured crust
- Not all the products listed here are available every day. We recommend ordering in advance.

Cnr Allen & Wakefield  
Sts

Courtenay Place  
Wellington  
04~ 385 4478

or

12~14 Woodward St.  
Lambton Quay  
Wellington  
04~ 472 5223

or

Cnr Willis & Bond Sts  
Te Aro  
Wellington  
04~ 473 4230

or

Wholesale Team  
04~ 499 1121

### HAND MOULDED LOAVES

<b>Italian Loaf -DF</b>	<b>5. 90</b>
<b>Multigrain Loaf -DF</b>	<b>6. 60</b>
Crusty white artisan bread with a lovely thick crust and loads of character. Ideal sandwich bread with its tight crumb and slight tang.	
<b>Frumento -DF</b>	<b>7. 50</b>
Soft honey flavoured whole wheat loaf. Moist loaf with a soft crust that is great for making sandwiches or toast. Try it with ham & cheese.	
<b>Sementi -DF</b>	<b>7. 40</b>
Brown whole wheat loaf packed with seeds & grains. The subtle spice from caraway seeds adds to its uniqueness and pairs nicely with pork or salmon.	
<b>Ciabatta -DF</b> Small/ Large	<b>3. 80/ 7.10</b>
<b>Multigrain Ciabatta -DF</b>	<b>7.10</b>
Rustic regional bread from the North of Italy. The name means 'slipper', describing the shape of the loaf. The dough is made using a yeasted sourdough process that yields a crisp crust & an open holey interior	
<b>Sourdough Vienna -DF</b>	<b>7.10</b>
Traditional chewy white sourdough loaf with a crisp crust.	
<b>San Francisco Sourdough -DF</b>	<b>7. 40</b>
A traditional brown sourdough loaf made with wholemeal & white flour. Hearty, healthy bread.	
<b>Normandy Rye Sourdough -DF</b>	<b>7.10</b>
Dense yeast-free rye bread sweetened with Harvest apple cider from Gisborne. Pairs well with cold cuts, also great with seafood.	
<b>Beer &amp; Barley Sourdough -DF</b>	<b>7. 40</b>
A dense & chewy loaf using pilsner from our neighbours at Black Dog Brew Co. A unique flavour to enhance any meal or on its own with lashings of butter.	
<b>Caraway Rye Sourdough -DF</b>	<b>7. 30</b>
Uniquely spiced light rye bread with grains.	

### TINNED LOAVES

<b>Pane Pugliese -DF</b>	<b>\$6.30</b>
White loaf from the Puglia region in Italy. Made with potatoes and dusted in cornmeal. Crusty & soft, good for toasting.	
<b>Five Grain Rye Sourdough -DF</b>	<b>7. 40</b>
A German style rye sourdough, moist & packed full of grains. Makes great healthy sandwiches & goes especially well with rare beef, smoked salmon or bacon & avocado.	
<b>Harvest Seed Loaf -DF</b>	<b>6. 60</b>
Soft brown seeded loaf made with organic ancient grains, nutty & earthy, a firm breakfast favourite.	
<b>Gluten-Free Plain White Loaf* -DF</b>	<b>7. 50</b>
Made with rice flour, soy milk & eggs. Good all-round white loaf that slices nicely for sandwiches & toast.	

### ROLLS

<b>Dinner Roll* -DF</b>	<b>1.80</b>
Portion size soft rolls in a variety of flavours: Plain, Sesame Seed, Olive, Harvest Seed, Tomato, Pesto, Sage & Onion, Rustic Ciabatta, Turkish or Crusty Muffaletta.	
<b>Scottish Milk Bap</b>	<b>1. 90</b>
Super soft, irregular shaped sandwich bap.	
<b>Ficelle -DF</b>	<b>1. 90</b>
Slim long roll with a floured crust.	
<b>Sourdough Roll -DF</b>	<b>1. 90</b>
A chewy roll with a slight crust. It is good with soups & great for lunch box sandwiches!	
<b>Baby Italian* -DF</b>	<b>1. 90</b>
Our best seller in petite single serve portions.	
<b>Mini Loaf* -DF</b>	<b>1. 90</b>
Made for entertaining! Plain, Sesame seed, 5 Grain, Olive, Harvest Seed, Sage & Onion, Tomato or Pesto.	
<b>Bagel ~ Poppy seed, Sesame or Plain</b>	<b>2.20</b>
Big & chewy NY-style bagel, great as-is or toasted	
<b>Croissant</b>	<b>2.60</b>
Plump & airy our croissants are made with real butter & arguably the best in town!	
<b>STICKS</b>	
<b>Sourdough Seeded Stick -DF</b>	<b>4. 50</b>
Short sourdough stick coated in rock salt & seeds.	
<b>Sourdough Baguette -DF</b>	<b>5. 50</b>
Crusty, tangy, yeast-free sourdough made in the San Franciscan tradition. Great with cheese & seafood.	
<b>French Stick -DF</b>	<b>4. 40</b>
Traditional crisp, crusty bread with a soft interior.	
<b>Flavoured Stick -DF</b>	<b>4. 60</b>
Half the size of French sticks; these flavoured sticks add variety & colour to any platter. ~ Olive & Onion, Tomato or Harvest Seed.	

### FLAT BREADS

<b>Focaccia -DF</b>	
Rock Salt & Oregano Round/Slab	<b>3. 60/22.00</b>
Black Olive or Sage & Onion Round	<b>4. 70</b>
Made with olive oil, great with dips or filled as a sandwich.	
<b>Turkish Loaf -DF</b>	<b>7. 40</b>
Truly authentic bubbly bread with a delightfully soft and airy.	
<b>Panini* -DF</b>	<b>1. 90</b>
Par-baked & begging to be filled & toasted. ~ Plain, Pesto, Tomato or Olive	
<b>Parmesan &amp; Rosemary Fougasse</b>	<b>2. 70</b>
Novel leaf patterned flat bread. Delicious toasted.	
<b>Pizza Bases</b>	
Small 9" Size 5 Pack	<b>7.10</b>
Large 12" Size 3 Pack	<b>8.80</b>



**SWEETS & SAVOURIES**

<b>Cinnamon Scroll</b>	<b>4.70</b>
<b>Almond Croissant</b>	<b>4.10</b>
<b>Muffin</b> ~ Savoury, Sweet or Bran	<b>4.10</b>
<b>Scone</b> ~ Date & Orange or Cheese	<b>3.90</b>
<b>Grandé Savoury Scone</b>	<b>5.00</b>
<b>Danish Pastry</b>	<b>3.80</b>
Pain au Chocolat, Raisin Pinwheel, Walnut Twist, Peach & Passion fruit or Boysenberry.	
<b>Chocolate Roll</b>	<b>2.60</b>
Soft semi-sweet chocolate bread roll loaded with chocolate chunks.	
<b>Spinach &amp; Olive Roll</b>	<b>4.70</b>
Fresh spinach & olive paste pinwheel with cheese.	
<b>Vege Pizza Scroll</b>	<b>4.70</b>
Savoury vegetarian pinwheel of fresh tomatoes, mushrooms, sunflower seeds, pesto, feta & cheese.	
<b>Bacon Blue Cheese Scroll</b>	<b>4.70</b>
Diced bacon, NZ Blue Vein, mushrooms & salsa.	
<b>Cheesy Melt</b>	<b>5.40</b>
Satisfying bread parcels with a choice of 3 filling combinations, served as is or heated.	
~ Vegetarian Tomato, Pesto & Parmesan	
~ Ham, Cheese & Onion	
~ Salami, Parmesan & Napoli Sauce	
<b>Calzone</b> ~ Vegetarian or Ham	<b>6.70/ 7.10</b>
Stuffed bread filled with a feast of Mediterranean vegetables & cheeses. Serve heated.	
<b>Friand - GF</b>	<b>3.90</b>
Petite gluten-free almond cake. Great for afternoon tea Flavours change regularly.	
<b>Melting Moment</b>	<b>4.00</b>
Buttery, sweet & live up to their name. Filled with Passionfruit icing.	
<b>Carrot Cake Cookie</b>	<b>\$4.00</b>
Our unique take on a crowd favourite. With a cream cheese icing encased in two chewy, spiced carrot cookies	
<b>Florentine - GF &amp; Egg free</b>	<b>3.70</b>
Traditional French delicacy with a satisfying crunch in every bite. Original recipe of flaked almonds and cherries set in toffee with a dark chocolate finish on one side. Gluten-free.	
<b>White Choc Florentine 6-Pack -GF</b>	<b>16.50</b>
Crisp toffee wafers of sliced almonds & orange pieces with a coating of white chocolate on one side.	
<b>Large Cookie Selection</b>	<b>3.50</b>
Chocolate Chip, Afghan, Anzac and our notorious Salted Caramel Cookie all individually wrapped for your convenience.	
<b>Muesli Bar</b>	<b>4.00</b>
Chewy coconut & apricot slice finished with a drizzle of dark chocolate.	
<b>Classic Ginger Slice</b>	<b>4.50</b>
Old-fashioned biscuit base with a smooth ginger icing.	
<b>Brioche Fruit Bun</b>	<b>3.70</b>
(available Thursdays to Sundays only) Rich golden buttery buns with mixed peel & raisins.	

**SLICE SELECTION**

<b>Chocolate Fudge Brownie - GF</b>	<b>4.50</b>
<b>Log 2½" by 10"</b>	<b>12.70</b>
<b>Full Slab 10" by 16"*</b>	<b>53.50</b>
Our most beloved slice, rich & full of chocolate. Made in the traditional American fudge-style, it is nut-free & gluten-free. A best seller since 1996!	
<b>White Chocolate Brownie</b>	<b>4.50</b>
<b>Log 2½" by 10"</b>	<b>12.70</b>
<b>Full Slab 10" by 16"*</b>	<b>53.50</b>
Not to be underestimated! This brownie has a deliciously caramelized white chocolate panache.	
<b>Cranberry &amp; Pecan Slice</b>	<b>4.50</b>
<b>Log 2½" by 10"</b>	<b>13.50</b>
<b>Full Slab 10" by 16"*</b>	<b>60.50</b>
A delightfully dewy & cakey slice crammed with plump cranberries & tasty pecans. Finished with a orange & amaretto glaze	
<b>Macadamia &amp; Apricot Slice</b>	<b>4.50</b>
<b>Log 2½" by 10"</b>	<b>13.50</b>
<b>Full Slab 10" by 16"*</b>	<b>60.50</b>
Indulgent slice packed with apricots & macadamia nuts, baked to perfection and finished with a passion fruit & amaretto glaze.	
<b>Caramel Slice</b>	<b>4.50</b>
<b>Log 2½" by 10"</b>	<b>12.70</b>
<b>Full Slab 10" by 16"*</b>	<b>53.50</b>
This truly is the Best-Ever Caramel Slice – the thick layer of lush caramel on a buttery coconut biscuit base.	
<b>Apricot Melting Moment</b>	<b>4.50</b>
<b>Log 2½" by 10"</b>	<b>12.70</b>
<b>Full Slab 10" by 16"*</b>	<b>53.50</b>
Tangy Hawkes Bay apricots sandwiched by layers of buttery melting moment. With hints of vanilla & cinnamon.	
<b>BISCOTTI -DF</b>	
<b>Biscotti 250g Bag -DF</b>	<b>11.40</b>
The name biscotti is derived from 'bis' meaning twice in Italian & 'cotto' meaning baked or cooked They are delightfully crunchy & perfect for dipping into a sweet dessert wine or your favourite cuppa. A Dairy-free treat perfect for sharing & made for all to enjoy!	
~ <b>Chocolate &amp; Hazelnut</b>	
~ <b>Pistachio</b>	
~ <b>Cranberry &amp; Cinnamon</b>	
~ <b>Almond &amp; Crystallised Ginger</b>	

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**DESSERT CAKES & TARTS**

**French Chocolate Cake** 5. 30 slice/ 34.10 7"/58. 80 9"  
The ultimate European style chocolate cake, rich & silky. Made with ground almonds & real chocolate not cocoa. Then finished in glossy chocolate ganache.

**Mediterranean Orange -DF** 5. 90 ea/34.10 7" /63.70 9"  
A moist, zesty & refreshing cake made from ground almonds & whole oranges. It is Dairy-free, Wheat-free and Gluten-free.

**Gluten-Free Choc Cake -GF** 6.90 ea/ 34.10 7" /70.90 9"  
Made with ground almonds, enlivened with a generous splashing of amaretto & finished in dark chocolate ganache. It is Wheat-free and Gluten-free.

**Vegan Raspberry & Choc -DF** 5. 90 ea/34.10 7"/ 63.50 9"  
Rich & Decadent made with bittersweet chocolate & juicy raspberries. Finished with a generous layer of whipped chocolate ganache. Dairy, Egg & Wheat Free.

**Pineapple & Brazil nut** 5. 90 ea/ 34.10 7" \*/60.60 11"  
Exuberant mix of grated apples, crushed pineapples & chunky brazil nuts, topped generously with cream cheese icing & toasted coconut.

**Black Doris Plum Choc** 5. 90 ea/ 34.10 7"/59.10 9"  
An old favourite. Hawkes Bay Black Doris Plums encased in a rich dark chocolate cake and finished with dark chocolate ganache and white chocolate flakes.

**German Apple Cake 9" -DF** 5. 30 ea/ 34.10 7"\*/ 55. 70 9"  
Succulent apples & spice make this beautifully simple & delicious.

**Carrot Cake** 5. 30 ea/ 34.10 7" / 53. 10 9"  
Classic Kiwi favourite with fruits, nuts & spices topped with a generous layer of cream cheese icing.

**Pear & Ginger Loaf -DF** 4. 90 ea/ 24. 60 whole  
Old-fashioned sweet & spicy tea-time cake made just like grandma would in a classic loaf tin. Dairy-free.

**Black & White Brownie Pie 11"** 5. 90 ea/ 60.60 whole  
Intensely rich marbled chocolate brownie & cheesecake baked inside short chocolate pastry. A firm family favourite.

**Citron Tart 11"** 5. 90 ea/ 53. 10 whole  
Creamy, tangy & divine. The Roux brothers' classic recipe.

**Chocolate Tart 11"** 5. 90 ea/ 53. 10 whole  
Velvety French-style chocolate tart. Very decadent!

**Fruit Frangipane 11"** 5. 90 ea/ 53. 50 whole  
The classic French short pastry tart with succulent apricots & buttery almond frangipane.

**Pecan Pie 11"** 5. 90 ea/ 60.60 whole  
Sticky, rich toffee & crisp pecans encased in short pastry.

**Boysenberry & Raspberry Baked Cheesecake 9"** 5. 30 ea/ 34.10 7"/ 58. 80 9"  
A rich & velvety New York style cheesecake loaded with berries on a crunchy malt base.

**Tiramisu 7"** 34.10 7"  
An elegant and rich Italian dessert that is made by combining house made lady finger sponges, Coffee Supreme espresso, mascarpone cheese, Tia Maria & real chocolate.

**SPECIAL ORDER CAKES\***

	Max Serve	Round*	Square*
9"	16/30	NA	100.00
11"	40/60	105.00	135.00
14"	80/100	220.00	250.00

Most of our cakes can be made in larger sizes to suit your needs. *Special order cakes must be ordered & paid for at least 3 days in advance. This also applies to 7" cakes marked with \**

**PANDORO CATERING**

All options listed are per person (pp). Please remember to specify number of Vegetarian options required when ordering. Variations to these menus are available to meet your specific needs, please contact us to discuss them.

**MORNING/AFTERNOON TEA** \$8.50 pp

- Option 1**
- Club Sandwich
  - Savoury or Blueberry Muffin
  - Danish Pastry
- Option 2**
- Slice Selection
  - Savoury Muffin or Scone
  - Danish Pastry
- Option 3**
- Cookie Selection
  - Petite Filled Roll
  - Danish Pastry

**LUNCH MENU** 12.50

- Option 1**
- Large Filled Croissant
  - Slice Selection
  - Muffin or Scone
- Option 2**
- Filled Baguette
  - Cookie Selection
  - Muffin or Scone
- Option 3**
- Quiche of The Day.
  - Slice Selection
  - Danish Pastry

**Your Catering Choices**

**Slice Selection -** Chocolate Brownie (GF), Caramel Slice, Plum Melting Moment, Apricot & Macadamia, Cranberry & Pecan, White Chocolate Brownie, Muesli Slice.

**Cookie Selection -** Afghans, Anzacs, Melting Moments, Chocolate Chip, Salted Caramel, Carrot Cake

**Sandwich Fillings-** Smoked Chicken, Ham Off The Bone or Salami, Vegetarian All Served w Salad Greens, Aioli, Relish and Swiss Cheese.

**Danish Pastries –** Pain Au Chocolat, Raisin Pin Wheel, Peach & Passionfruit Custard, Boysenberry & Lemon Custard

**Scones –** Cheese & Onion, Date & Orange, Savoury paprika

- Products are made in kitchens which handle wheat, soy, nuts, seeds, eggs & dairy.
- All orders have to be received by **Lpm** the day before required.
- Orders may be placed by phone or fax, please use order form on next page.
- We can courier orders to offices within the Wellington CBD. Courier charges apply & start from \$7.50.
- All writing & extra decorations on whole cakes is an additional \$7.00 per cake.
- Pandoro welcomes payment by Cash, Eftpos or Credit Card.
- Credit cards will be accepted for phone orders.
- Cheques by prior arrangement only.
- All prices listed include GST.

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# PANDORO WELLINGTON LTD. RETAIL ORDER SHEET

CONTACT DETAILS \_\_\_\_\_

Customer Name: \_\_\_\_\_ Company: \_\_\_\_\_

Phone Number: \_\_\_\_\_ Mobile: \_\_\_\_\_

Day/ Date Required: \_\_\_\_\_ Time: \_\_\_\_\_

**Pick Up From:**  
*(Please select)*                      Allen St               Willis St               Woodward St

**Delivery Instructions:**  
*(Delivery fees apply)*

**Payment Method**  
*(Please select)*                      Payment on Collection

Payment via Credit Card: Credit Card Type: \_\_\_\_\_ Name On Card: \_\_\_\_\_

Card No: \_\_\_\_\_ Expiry Date \_\_\_\_/\_\_\_\_

Quantity Ordered	Description	If Catering Menu, Note Option & Veg/Meat	Price
<b>TOTAL AMOUNT DUE:</b>			

**Notes/ Special Instructions:**

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Orders must be received by 1PM the day before required ♦ Delivery available between 8:30AM-5PM Monday to Friday ♦ Wellington CBD delivery fee of \$7.50 per order ♦ All prices listed in NZ\$ & include GST ♦ Allen St ph 04 385 4478 ♦ Lambton Quay ph 04 472 5223 ♦ Willis St ph 04 473 4230 ♦ General enquiries ph 04 499 1121