

retail Productlist



Breakfast breads & pastries

Croissant	3.40
Almond	4.90
Mini	2.10
Pecan Brioche	5.30
Our new brioche with pecans. Delicious!	
Danish	4.50
Chocolate, Lemon Curd & Boysenberry, Girelle.	
Mini	3.50
Chocolate, Lemon Curd & Boysenberry, Girelle, Apricot	
Brioche Loaf	7.50
Great served toasted with fruit preserves. Also makes awesome French Toast.	
Bagels	2.30
Authentic NY bagel. Ultra chewy. Split, toast and fill with your favourite fillings: Plain, Cheese, Poppy Seed, Sesame Seed, Cinnamon & Raisin.	

Flatbreads

Turkish Pide	6.30
Sesame flavoured flatbread, serve fresh or toasted with dips.	
Turkish Flatbread	6.60
A truly authentic Turkish flatbread with a delightfully soft, moist and porous interior. When toasted the texture becomes wonderfully crunchy and is a superb alternative for any toasting requirements.	
Panini	1.80
Par-baked bread. Fill with your favourite fillings and toast/grill, or use as a pizza base. Plain, Pesto, Sundried Tomato, Olive.	
Bag	5.80
Parmesan Fougasse	2.50
Tasty flat bread, great with soup or on it's own as a snack.	
Tramezzino	2.40
A Turkish pide pocket, perfect for filling, and/or toasting, topped with a mix of exotic seeds.	

Rolls

Dinner Rolls	1.40
Soft small rolls in a variety of flavours: Sesame, Olive, Sundried Tomato, Wholemeal Walnut, Sage & Onion, Corn Chilli, Pesto, Crusty White.	
Scottish Milk Baps	1.70
A soft, irregular shaped roll, made from milk dough.	
Mini	1.50
Shell Roll	1.60
Elegant dinner roll with crisp crust.	
Corda	2.50
Rustic, thin, elegant stick. Serve with soups, cheese or a meal.	
Frumento Roll	1.50
A light wholemeal style roll with manuka honey.	
Muffaletta	1.70
A large, rustic white roll, with floured crust.	
Ficelle	1.80
Long lunch rolls. Ideal for filling.	
Sunflower Seed Roll	2.50
A delicious healthy wholemeal roll topped with sunflower and pumpkin seeds.	
Pistolette	1.60
A finger like French dinner roll, light interior with a crisp exterior.	

Sticks

Magro (Mini Stick)	2.10
Cheese.	
Sourdough Seeded Stick	4.10
Short stick, coated in an exotic mix of seeds.	
French Stick	4.30
Traditional crisp, crusty bread with soft interior	
Sourdough Baguette	4.80
Crusty, tangy, yeast-free bread, made in the San Franciscan tradition. Great with cheeses and seafood.	

Tinned loaves

Mini Loaves	2.00
Novel little loaves ideal for entertaining. Slice thinly and top with your favourite foods. Olive, Wholemeal Walnut, Sage & Onion.	
Five Grain	2.00
Square Loaves	6.70
Soft crusted, moist sandwich loaves. Wholemeal Walnut, Sesame.	
Five Grain Sourdough	6.30
A German style rye sourdough, moist and packed full of grains. Keeps for 4 days.	
Sourdough Seed Loaf	6.70
Ideal sandwich and toast bread. Slices easily and keeps well.	
Pain de Mie	5.90
Soft white milk loaf.	

Hand shaped loaves

Italian Bread	4.30
Small	6.20
Large	6.20
Crusty, white daily bread. Great for sandwiches.	
Ciabatta	3.70
Small	6.40
Large	6.40
This rustic regional Italian bread has a crisp crust and holey interior, ideal for serving with soups, dips, antipasto.	
Sourdough Vienna	6.60
Crusty, tangy, yeast-free white loaf. Ideal for sandwiches.	
San Francisco Sourdough Boule	6.70
Crusty, light wholemeal, sourdough.	
Loaf	8.40
Normandy Rye	6.60
French style, yeast free loaf, flavoured with apple cider.	
Frumento	5.80
Frumento translated means "Wholewheat", baked in a traditional French basket. A light loaf with a slight hint of honey - a great sandwich bread or with cheeses, etc.	

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If you are planning an event, see our fax order sheet for other catering options.

All of our products are made using the best natural ingredients.

We deliberately source ingredients that don't contain Genetically Engineered material.

Our skilled bakers and pastry chefs make the bread and cakes from scratch, using time honoured methods and recipes.

Not all the products listed here are available every day but can be ordered for next days delivery.

Sourdoughs may require two days notice.





Biscuits and slices

Biscotti retail bag 9.90

Twice baked nutty biscuits, dunk into your coffee or wine. Chocolate hazelnut, almond ginger, pistachio.

Packaged Biscuits 11.90

Bag of 6 large biscuits
Anzac, Pistachio Shortbread, Chocolate Chip

Orange & Almond Biscuit 3.80

Crisp delicate biscuits with the crunch of toasted almonds and the subtle tangy flavour of orange. Thinly coated with dark chocolate.

American Fudge Brownie 4.90

Slice 4.90
Retail bar 11.90
Catering 55.00

Our most popular dessert, sweet and moist and choc full of chocolate. Serve warm with vanilla ice cream.

White Chocolate Brownie 4.90

Slice 4.90
Retail bar 11.90
Catering 55.00

Sweet and moist, and choc full of white chocolate! Great served with cream, ice cream and raspberry sauce.

Butterscotch Pecan Brownie 4.90

Slice 4.90
Retail bar 11.90
Catering 70.00

Sweet and moist with a creamy butterscotch and delicious pecans.

Cranberry & Pecan Slice 4.90

Slice 4.90
Whole slab 70.00

A moorish, chewy pecan slice studded with sweet bursting cranberries.

Date & Coconut Slice 4.00

Slice 4.00
Whole slab 70.00

A rich chewy date slice covered in milky coconut icing.

Caramel Slice 4.40

Slice 4.40
Retail Bar 11.90
Whole slab 72.00

A chewy coconut base topped with creamy caramel, sprinkled with crunchy streusel topping.

Dinosaur 3.00

A traditional kiddie treat, individually wrapped.

Will keep for 3 weeks.

Individual serve cakes

Lemon Curd Tartlet 4.30

Small tarts filled with tangy lemon curd. Spoon a little passionfruit pulp over the top and serving it with whipped cream.

Pecan Tartlet 4.30

A mini version of our pecan pie. We suggest sprinkling it with a cap full of bourbon and whipped cream for a real treat.

Raspberry Macaroon Tartlet 4.30

Bursting with flavours of raspberries and coconut filling!

Mocca Chocolate Tartlet 4.30

Chocolate tart base with a soft mocha filling.

Ginger Mini Cake 4.30

Ginger cake with a light chocolate icing.

Chocolate Raspberry Friand 4.30

Gorgeous little chocolate treats, excellent with coffee.

Orange Friand 4.30

Topped with a light cream cheese icing and sliced toasted almonds. Wheat free.

Coconut Macaroon 3.30

Rich and coco-nutty, smothered in chocolate. Like eating a box of chocolates.

Mini Passionfruit Cheesecake 3.20

Mini Boysenberry Cheesecake 3.20

Cakes/desserts

Chocolate Brandy Cake 6" 9" 11" 15"

Moist dark chocolate sponge soaked with brandy syrup & filled with a chocolate butter cream.

Mediterranean Orange Cake 35.00 55.00

A moist, tangy, refreshing dessert cake. Serve with Greek yoghurt. This cake is dairy free and wheat free!

Carrot Cake 35.00 55.00

Spicy, nutty carrot cake smothered in a delicious light cream cheese icing with a touch of lemon.

Passionfruit Cheesecake 35.00 55.00

Creamy rich, unbelievably smooth.

Black & White Brownie Pie 35.00 55.00

Marbled cheesecake in a chocolate pastry shell, very rich.

Citron Tart 55.00

The Roux brothers classic recipe, tangy, creamy, divine! Before serving, dust with icing sugar and place under a hot grill to caramelise.

Red Velvet Cake 55.00

Deep red vanilla cake with a light taste of chocolate, topped with cream cheese frosting.

Lemon Madeira Cake 55.00

Moist lemon Madeira covered in lemon icing finished with lemon rind.

Black Doris Plum Clafouti 55.00

A country fresh dessert, halfway between a pudding and a cake, covered in plums and baked till golden.

Apple Caramel Cake 55.00

A moist apple cake made with apple, sultanas and walnuts, topped with a toffee caramel sauce. Use a hot knife to cut. Serve warm with cream, ice cream or custard. Will keep for 7 days in an air tight container.

Pecan Pie 55.00

Pecans and caramel baked in a short pastry shell. Can be served warm.

Blueberry Frangipane Tart 55.00

Blueberries nestle into frangipane (French almond paste) and underneath, a layer of blueberry preserve. Serve warm with cream.

