



Product Catalogue

spoon
wholesale kitchen



PREMIUM
GOURMET
QUALITY

“just good food”



Premium • Gourmet • Quality

SPOON WHOLESAL KITCHEN

Located in Brisbane's Fortitude Valley, Spoon Wholesale Kitchen was established in 2006. Following the success of Spoon Deli Café Group, Spoon Wholesale Kitchen was created in a similar approach, while embracing a solid understanding of the end users and café market requirements.

Spoon Wholesale Kitchen is now an independent business owned by Bart Van Ooyen and Spoon Deli founder Peter Heitzinger, sharing between them 65 years of hospitality experience.

Our motivation is to provide total food service solutions for our customers. Spoon exceeds all food quality and service requirements, with the aim to surpass all its customer's needs in pastry and savory, irrespective if they are a corporate or SME hospitality business.

Our fully qualified chefs, pastry chefs and our "what can we do for you" approach, positions our business perfectly to provide our clients with the professional attitude and results they seek.

Our carefully selected and dedicated team are professionally trained and have a natural love and passion for food. We feel the key to healthy and delicious food is through our dedicated chefs and their use of only the freshest ingredients sourced from local suppliers and providers.

Spoon Wholesale continues to embrace technology without jeopardising our desire to produce better products, with greater shelf life, healthier ingredients and improved distribution channels. It is our mission to have our customers continue to enjoy these benefits as we continue our food journey together.

Our very own Spoon vehicles deliver direct to your doorstep, allowing us to pass on significant cost savings and greater service. Our drivers also have an intimate knowledge of our products and are always happy to assist.

We continuously strive to improve input cost, giving you our customer, a better value product without deviation from our absolute commitment to quality.

We continue to appreciate your business.

The Spoon Wholesale Team

"just good food"

Sales:

All wholesale enquiries please contact Sales Manager,
Bill McBurney on: 0487 177 499
Email: bill@spoonedi.com.au
Office Hours: 7:30am – 3:00pm Monday to Friday.

Delivery Days by Region:

Brisbane: 15 km radius of City Centre - Mon to Sat.
Brisbane North: Albany Creek, Strathpine, Redcliffe -
Mon to Sat.
Brisbane West: Springfield Lakes, Ipswich - Mon to Fri.
Brisbane East: Redlands, Cleveland, Wynnum -
Mon to Sat.
Brisbane South: Gold Coast, Beenleigh, Logan -
Tue/Thur/Sat.
NSW & Sunshine Coast: Please contact us for further
delivery details.

Orders:

All orders can be made by either: email, fax or phone.
All orders should be made prior to 3pm for next day
delivery Monday to Friday and 11am for Sunday &
Public Holidays. No deliveries Sunday and Public
Holidays. Minimum order \$80

Payments & Account Details:

Bank Details:

NAB Indooroopilly
BSB: 084-255 ACC: 796 898 812
Correspondence/Remittance: admin@spoonedi.com.au
Phone: 07 3852 6633

All accounts are strictly COD until a credit application
has been completed and approved by the directors.
Approved accounts will be strictly 14 days from invoice
date. Credit card attract a 2.5% processing fee.

Homemaker City North Shopping Centre.

Shop 13/650 Cnr Wickham St.
and Montpelier St.
Fortitude Valley QLD 4006

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SAVOURY

Serving suggestions



Diet & Allergen information



Allergen Statement:

*Please note: all products may contain traces of nuts and gluten.

Whole Cakes 26cm

Spoon's beautifully decorated whole cakes make for the ideal display and are also an excellent choice if your customers have a function they want to use to impress their guests.



PL26 BLACK FOREST GATEAU

A luscious marello sour cherry kirsh mousse finished w a traditional chocolate mousse and chocolate shavings. 16 Portions.

Shelf life 5-6 days



PL03 CARROT CAKE



A moist classic, spiced w sultanas, finished w cream cheese icing, pistachios and pepita seeds. 16 Portions.

Shelf life 5-6 days



PL20 CHOCOLATE MUD CAKE



A divine cake that is dense but moist, using rich couverture chocolate. 16 Portions.

Shelf life 5-6 days



PL04 WHITE CHOCOLATE MACADAMIA MUDCAKE



A dense, rich white chocolate flavoured mudcake w macadamia nuts. 16 Portions.

Shelf life 5-6 days



PL17 WILD BERRY RICOTTA CHEESECAKE

A medley of mixed berries for a melt-in-your mouth experience. 16 Portions.

Shelf life 5-6 days



PL23 CHOCOLATE RICOTTA CHEESECAKE

Beautiful chocolate ganache for a smooth and rich tasting experience. 16 Portions.

Shelf life 5-6 days



PL12 COINTREAU ORANGE & ALMOND

A dense, rich and amazingly delightful cake made w whole oranges and almond meal. 16 Portions.

Shelf life 5-6 days



PL08 COOKIES & CREAM

A rich white chocolate mousse creamed w smashed Oreo will certainly attract a lot of attention. 16 Portions.

Shelf life 5-6 days



PL06 TIRAMISU

The Italian dessert made w mascarpone, coffee soaked savoiardi biscuits. Garnished w gold leaf. 16 Portions.

Shelf life 5-6 days



PL16 LEMON CURD RICOTTA CHEESECAKE

A lemon curd topping for an added zing. 16 Portions.

Shelf life 5-6 days



PL24 PASSIONFRUIT RICOTTA CHEESECAKE

Delightfully refreshing passionfruit topping to complement a smooth finish ricotta cheesecake. 16 Portions.

Shelf life 5-6 days



PL25 CARAMEL RICOTTA CHEESECAKE

A silky smooth caramel topping complementing our ricotta cheesecake. 16 Portions.

Shelf life 5-6 Days

Individual Tarts

With spoon's famous individual tart range, we offer the best quality, consistency and diversity. Staying true to classic recipes passed down for generations.



PI08 PASSIONFRUIT TART

Delightfully refreshing passionfruit filling topped w a real passionfruit Swirl.
Shelf life 5-6 days



PI26 BANOFFEE TART

An impressive English pastry based tart made w bananas, fresh cream and caramel.
Shelf life 3-4 Days



PI49 BELGIAN BITTER CHOCOLATE COFFEE TART

A sinfully rich Belgian couverture chocolate tartlet, perfect for those w a little bit of a playful side.
Shelf life 5-6 days



PI09 SEASONAL FRUIT TART

Crème pâtissière and fresh seasonal fruits.
Shelf life 1-2 days



PI17 PEAR AND CHOCOLATE FRANGIPANE SPICED TART

Chocolate complements the Pear, perfectly filling a short crust pastry tart.
Shelf life 5-6 days



PI07 LEMON MERINGUE TART

Citrus lemon curd filling, w a lightly whipped and gently baked French meringue.
Shelf life 5-6 days



PI18 CITRON TART

Classic zesty tart garnished w fresh Lime.
Shelf life 5-6 days



PI43 APPLE TART

A traditional favourite that is spiced w cinnamon and nutmeg, finished with the classic lattice and baked almonds.
Shelf life 5-6 Days



PI06 STRAWBERRY TART

Crème pâtissière, chocolate and hand picked fresh strawberries.
Shelf life 1-2 days

Individual Slices

Spoon's slice range gives our customers the flexibility and variety their patrons have come to expect and are a great option for a quick decadent treat.



PI14 CARAMEL SLICE

Smooth caramel on a crispy biscuit base topped w chocolate ganache finished w white chocolate decoration.
Shelf life 5-6 days



PI10 BROWNIES CHOCOLATE MACADAMIA

Stylish rich American brownie, couverture chocolate slice.
Shelf life 5-6 days



PI21 COINTREAU ORANGE AND ALMOND SLICE

A dense, rich and amazingly delightful cake made w whole oranges and almond meal.
Shelf life 5-6 days



PI17 Apple Cinnamon Caramel Crumble Slice

Smooth caramel and spiced apple on a biscuit base, topped w white crumble.
Shelf life 5-6 days



PI39 HEDGEHOG SLICE

Dense chocolate cake w biscuit pieces and crushed Oreos.
Shelf life 5-6 days



PI41 MUESLI YOGHURT SLICE

Dried fruit and nuts, topped w white chocolate yoghurt.
Shelf life 5-6 days



PI40 ROCKY ROAD SLICE

Dark chocolate, packed w marshmallows, nuts, jelly lollies, topped w desiccated coconut.
Shelf life 5-6 days



PI02 BAKED SUMMER BERRY RICOTTA SLICE

Summer fresh baked heaven, just enough to tempt your taste buds.
Shelf life 5-6 days



PI31 BAKED CHOCOLATE CHEESECAKE SLICE

Ricotta cheesecake baked to perfection. Rich and creamy but not thick, topped w ganache.
Shelf life 5-6 days



PI15 OPERA GATEAUX

Thin slices of sponge cake, butter cream, coffee and chocolate, garnished w gold leaf.
Shelf life 5-6 days



PI42 VANILLA SLICE

Vanilla crème pâtissière, puff pastry, topped w the classic vanilla slice design.
Shelf life 2-3 days



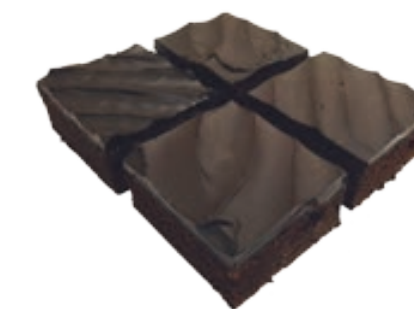
PI32 CARROT CAKE SLICE WITH FROSTING

Moist, classic, lovely and lightly spiced w sultanas.
Shelf life 5-6 days



PI34 STICKY DATE & CHOCOLATE SLICE

A rich, classic and decadent cool weather favourite.
Shelf life 5-6 days



PI33 CHOCOLATE MUDCAKE SLICE

Dense and moist, using rich couverture chocolate.
Shelf life 5-6 days



Individual Cakes

Spoon's individual cake range is bursting at the seams with decadent options including some fantastic selections for our gluten free friends.



PI17 RASPBERRY CHARLOTTE

A delicate soft mousse on a sponge base garnished w/ white chocolate curls.

Shelf life 4-5 days



PI50 ALMOND NOUGATINE CARAMEL LATTE

Three flavoured mousses, combined w/ almond nougatine creates a tasteful layered sensation.

Shelf life 3-4 days



PI01 CHIA COCONUT CHOCOLATE CAKE

Coconut water soaked chia seeds, cocoa powder, desiccated coconut, baked to perfection and full of guilt-free goodness.

Shelf life 5-6 days



PI04 CARROT CAKE

Lightly spiced w/ sultanas, cream cheese frosting and a trio of dried fruits.

Shelf life 5-6 days



PI52 CUPCAKES MIXED COLOURFUL

A colorfull array of cupcakes to please the kiddies and adults alike.

Shelf life 5-6 days



Individual Cakes



PI11 FIG PISTACHIO FRIAND

Stewed figs, almond meal, pistachios, zesty lemon perfect for afternoon tea.
Shelf life 5-6 days



PI44 ORANGE POPPY SEED FRIAND

Bursting w zesty orange together w cream cheese and clementines for a delightful afternoon treat.
Shelf life 5-6 days



PI20 PECAN SALTED CARAMEL FRIAND

Bursting w salted caramel and pecans.
Shelf life 5-6 days



PI51 BLACK FOREST GÂTEAU

A luscious marello sour cherry kirsh mousse finished w traditional chocolate mousse and chocolate shavings.
Shelf life 5-6 days



PI19 CANNOLI CHOC / VANILLA

Filled w crème pâtissière both chocolate/vanilla and toasted almonds.
Shelf life 4-5 days



PI45 SOUR CHERRY LAMINGTONS

Spoon's own twist on an Australian classic w delicious sour cherry jam.
Shelf life 5-6 days



PI12 MIDDLE EASTERN ORANGE

A superbly moist gluten friendly, made in the traditional Jewish style, scented with cinnamon, ginger and garnished with raisins.
Shelf life 5-6 days



PI03 MANGO PASSIONFRUIT CHEESECAKE

Quintessentially, a Queensland cheesecake garnished w passionfruit curd and white chocolate fan.
Shelf life 5-6 days



PI27 MUDCAKE CHOCOLATE

Rich chocolate mud cake, topped w self saucing chocolate ganache.
Shelf life 5-6 days



PI28 STICKY DATE CHOCOLATE PUDDING

Packed w dates and chocolate, topped w caramel.
Shelf life 5-6 days



PI13 TIRAMISU

The heavenly Italian classic dessert made w mascarpone, coffee soaked Savoiardi biscuits.
Shelf life 5-6 days

Tarts / Pies / Flans 28cm

Designed to make a statement and be easily portionable, our fabulous range of 28cm tarts, pies and flans are suitable for any occasion.



PL05 APPLE CRUMBLE PIE

A classic and delicious all time favourite. Made w sliced apples, cinnamon and a brown sugar butter crumble. 18 Portions.

Shelf life 5-6 days



PL21 TRADITIONAL DUTCH APPLE PIE

A traditional favourite that is delicately spiced with cinnamon and nutmeg. 18 Portions.

Shelf life 5-6 days



PL22 APPLE CARAMEL FLAN

Lightly spiced apple, set in caramel on a biscuit base topped w white crumble. 18 Portions.

Shelf life 5-6 Days



PL10 BANOFFEE PIE

An impressive English pastry based dessert made w bananas, fresh whipped cream and caramel. 18 Portions.

Shelf life 3-4 days



PL07 CITRON TART

Traditional French lemon tart w a rich sweet short crust style pastry. Best served w fresh cream at the side. 18 Portions.

Shelf life 5-6 days



PL11 LEMON MERINGUE PIE

A classic French lemon curd filling topped w a fluffy meringue and lightly baked to perfection. 18 Portions.

Shelf life 5-6 days

Cookies

We source our delicious cookies direct from Byron Bay Cookie Company. In our new range we have added 2 individually wrapped gluten free selections.



PB06 FIG & PECAN X 6



PB07 LEMON MACADAMIA SHORTBREAD X 6



PB05 CHAI LATTE X 6



PB02 TRIPLE CHOC FUDGE X 6



PB03 DOTTY X 12

Individually Packaged



PB01 WHITE CHOC CHUNK MACADAMIA NUT X 6



PB09 DOTTY COOKIES X 6



PB04 STICKY DATE AND GINGER X 12

Individually Packaged



PB10 COOKIE JARS

Mini Premium Range

Impress your customers with our deliciously dainty and completely gluten free Mini Premium Range. Perfect for high tea as well as coffee and cake specials.



Available in mixed boxes of 16.

All our mini premium range have a Shelf life 5-6 days and are completely gluten free.



PIM05 CARROT CAKE

Lightly spiced w sultanas, cream cheese frosting and a trio of dried fruits.



PIM08 STICKY DATE

Packed w dates and chocolate, topped w caramel. w white chocolate garnish.



PIM07 MIDDLE EASTERN ORANGE CAKE

A superbly moist gluten friendly, made in the traditional Jewish style, scented with cinnamon, ginger and garnished with craisins.



PIM09 CHIA CHOCOLATE & COCONUT

Coconut water soaked chia seeds, cocoa powder, desiccated coconut, baked to perfection and full of guilt-free goodness.



MIN11 COINTREAU ORANGE AND ALMOND

A dense, rich and amazingly delightful cake made w whole oranges and almond meal.

Shelf life 5-6 days



MIN14 CARAMEL

Smooth caramel on a crispy biscuit base topped w chocolate ganache.

Shelf life 5-6 days



MIN33 CHOCOLATE MUD CAKE

Dense and moist, using rich couverture chocolate.

Shelf life 5-6 days



MIN39 HEDGEHOG

Dense chocolate cake w biscuit pieces and crushed Oreos.

Shelf life 5-6 days



MIN37 APPLE CARAMEL CRUMBLE

Smooth caramel, spiced apple on a biscuit base, topped w white crumble.

Shelf life 5-6 days



MIN42 RICOTTA BERRY BAKED CHEESECAKE

Summer fresh baked heaven.

Shelf life 5-6 days



MIN40 ROCKY ROAD

Dark chocolate, packed w marshmallows, nuts, jelly lollies, topped w desiccated coconut.

Shelf life 5-6 days

Mini Economy Range

Our perfectly sized Mini Economy Range is designed to be just that, ideal for functions, platters or just a delicious add on to your coffee.

Petite Fours

Perfectly suited for high tea or just a delicate bite of heaven! Available in boxes of 16 and you can mix them up however you like so you always get your customers favourites.

Banana Breads

Danishes

Made from our very own fresh pastry and baked daily to ensure you and your customers are getting the very best quality and freshness.



PM02 COCONUT CHOCOLATE TART

Filled w rich chocolate ganache.
Shelf life 5-6 days



PM04 CARAMEL MACADAMIA TART

Smooth caramel on a crispy biscuit tart shell.
Shelf life 5-6 days



PM01 BRULÉE CITRUS TART

Classic zesty tart.
Shelf life 5-6 days



PM05 LEMON MERINGUE TART

Citrus lemon curd filling French meringue.
Shelf life 5-6 days



PM07 PASSIONFRUIT TART

Delightfully refreshing passionfruit filling topped w a real passionfruit swirl.
Shelf life 5-6 days



PM1 GLUTEN FREE BANANA BREAD

A gluten friendly option of a great breakfast classic.
Shelf life 5-6 days



PM2 BANANA BREAD

Introduced by popular demand, deliciously ripened bananas spiced w nutmeg and cinnamon.
Shelf life 4-5 days



PM09 APPLE DANISH

Shelf life 1-2 days



PM10 APRICOT DANISH

Shelf life 1-2 days



PM11 MIXED BERRY DANISH

Shelf life 1-2 days





Muffins - Sweet

Freshly baked in our kitchens every morning and delivered to you the same day from our own recipes.



Muffins - Savoury



SAVOURY ITEMS



PM13 APPLE CRUMBLE



Freshly baked w poached apples, cinnamon and hearty oatmeal.
Shelf life 4-5 days



PM16 BANANA CARAMEL



Freshly baked w ripened bananas and smooth caramel.
Shelf life 4-5 days



PM15 BLUEBERRY WHITE CHOCOLATE



Freshly baked and loaded w plump blueberries and silky white chocolate.
Shelf life 4-5 days



PM12 RASPBERRY DARK CHOCOLATE



Plump and delightfully sweet raspberries finished w dark chocolate.
Shelf life 4-5 days



PM14 DOUBLE CHOC CHIP



Chocolate lovers dream w white and dark chocolates that make your taste buds dance.
Shelf life 4-5 days



PM06 COUNTRY VEGETABLE



Homestyle country vegetables, fresh rocket leaves and topped w fresh parmesan.
Shelf life 4-5 days





Frittatas



Filos

Hand rolled daily with the freshest ingredients and baked to crispy perfection.



Gourmet Pies

Our handmade pies are made from scratch, using french classical techniques, such as bouquet garni, mireproix and natural, healthy aromatics and flavours. Our locally sourced meats include grassfed beef and hormone free chicken.



SC09 BREAKFAST

Mushrooms, bacon, rocket and sun dried tomato.
Shelf life 5-6 days



SC08 VEGETARIAN

Pumpkin, rocket, tomato, pinenuts and feta cheese.
Shelf life 5-6 days



SC20 CHEESE & SPINACH

Spinach, chickpeas, w a combination of cheeses.
Shelf life 5-6 days.



SC21 CHICKEN & ASPARAGUS

Moist chicken tenderloins w asparagus, camembert cheese and bechamel sauce.
Shelf life 5-6 days.



SC23 CHICKEN & MANGO

Moist chicken tenderloins combined w our own mango and sultana relish wrapped in a delicate filo.
Shelf life 5-6 days.



SC25 CHICKEN & MUSHROOM

Succulent chicken tenderloins w a creamy white mushroom sauce.
Shelf life 5-6 days



SC19 SPANAKOPITA TRIANGLE

This greek classic is back. Silverbeet, rice, dill, parmesan, feta wrapped in crispy filo.
Shelf life 5-6 days.



SC16 BEEF COUNTRY VEGETABLE

Slow cooked beef braised until tender, herbs, diced vegetables, tomato & beef stock.
Shelf life 5-6 days



SC14 BUTTER CHICKEN

Tender chicken pieces, almonds, tomato and fragrant coriander in a creamy butter sauce.
Shelf life 5-6 days



SC17 CHICKEN & LEEK

Slow cooked chicken, leeks & vegetables in a creamy seeded mustard sauce.
Shelf life 5-6 days



SC22 FARMHOUSE

Beef, bacon and tomato relish, topped w a whole egg and cheese.
Shelf life 5-6 days



SC26 STEAK & MUSHY GREEN PEA

A classic english beef pie, slow cooked to perfection w a mushy pea centre.
Shelf life 5-6 days



SC18 PEPPER STEAK & MUSHROOM

Chunky steak and mushroom in a rich pepper sauce.
Shelf life 5-6 days





Gourmet Quiches

Our handmade gourmet quiches use freshly rolled dough to form our crispy crusts and the freshest ingredients to produce a first class product.



Savoury Specialties

With our individual specialty range you've got lunch covered. Our gourmet rolls complete our fantastic handpicked range, with the added flexibility of gluten and dairy free options as well.



SC07 PUMPKIN, FETA & PINE NUT
Pumpkin, spinach, pinenuts and feta cheese.
Shelf life 5-6 days



SC06 QUICHE LORRAINE
Traditional quiche lorraine w double-smoked bacon, egg, cream, tomato, cheese and parsley.
Shelf life 5-6 Days



SC27 GOURMET PORK & FENNEL ROLL
Minced pork scented w fennel and hand rolled in puff pastry.
Shelf life 5-6 Days



SC12 GOURMET SPINACH & HUMMUS ROLL
Creamy hummus folded w spinach and hand rolled in crispy puff pastry.
Shelf life 5-6 days



SC15 GOURMET MOROCCAN CHICKEN ROLL
'Ras el hanout' (top of the house) North African spiced chicken and vegetables, hand rolled in puff pastry.
Shelf life 5-6 days



SC11 SPINACH & RICOTTA
Fresh chopped spinach w eggs, cream, tomato and ricotta cheese.
Shelf life 5-6 Days



SC10 SMOKED SALMON
Smoked salmon w spinach, eggs, cream, tomato, feta cheese and dill.
Shelf life 5-6 Days



SC01 CHICKPEA FRITTERS
Roasted chickpeas, sweet potatoes, grilled eggplant, ginger, garlic, coriander and coated in a special polenta crust.
Shelf life 5-6 days



SC04 SALMON DILL POTATO CAKES
Pink salmon, potato, capers and dill coated in panko crumbs and lightly fried until golden brown. Accompanied w lemon dill butter.
Shelf life 5-6 days



SC02 THAI FISHCAKES
White reef fish, garlic, ginger, rice noodles, Thai curry paste and coriander.
Shelf life 5-6 days



SC05 MUSHROOM & BLUE CHEESE ARANCINI
Mushroom and blue cheese risotto, lightly crumbed ready to heat and serve.
Shelf life 5-6 days





26cm Savoury Items

Dressed to impress, our large savoury items give the wow factor for your display cabinets and come to you whole so you can cut to suit your serving needs.



SL02 BEEF LASAGNE

Using gluten free pasta combined w bolognaise sauce, topped w gluten free white sauce cheese & tomato.
Shelf life 5-6 days



SL03 BRAISED CHICKEN LASAGNE

Slow braised chicken and vegetables.
Shelf life 5-6 days



SL01 VEGETARIAN LASAGNE

Layers of grilled eggplant, roasted pumpkin, spinach, ricotta and tomato w gluten free white sauce.
Shelf life 5-6 days



SL07 ROAST PUMPKIN, PINE NUT & FETA QUICHE

Duka roasted pumpkin w fresh eggs, feta cheese, tomato, spinach, pinenuts and fresh dill.
Shelf life 5-6 days



SL05 SMOKED SALMON QUICHE

Norweigan smoked salmon w fresh eggs, spinach, tomato, feta and dill.
Shelf life 5-6 days



SL04 QUICHE LORRAINE

Double-smoked bacon w fresh tomato, cheese and parsley.
Shelf life 5-6 days



REVOLUTIONISE YOUR BUSINESS WITH A TURBOCHEF SPEED COOK OVEN

- REDUCE YOUR WAGE COST
- INCREASE FOOD SERVICE SPEED BY 75%
- PROGRAMMED TO CONSISTENTLY RE-HEAT OUR PRODUCTS TO THE ULTIMATE EATING QUALITY AND SERVING TEMPERATURE
- REPLACES YOUR TOASTER, OVEN, SANDWICH PRESS AND MICROWAVE
- NO CANOPY REQUIRED

From **ONLY \$13.70** per day!



Utilising TurboChef's patented technology to rapidly re-heat food without compromising quality. The Turbochef provides superior cooking performance while requiring less space and consuming less energy.

Running at 260 degrees, impinger style oven adjustable the top and bottom heat, all combined with a microwave, consistently produces the perfect food result.

Spoon Wholesale Kitchen's products have been extensively tried and tested using the Turbochef in our own cafe to ensure consistency and optimum speed.

The use of this technology allows our product to be served to your customers the way we intend it to be served.



Spoon Wholesale Kitchen, in conjunction with Moffat and HSS Finance, can now offer you this Turbochef finance package by simply calling us on **0487 177 499**.



Spoon Wholesale Product List

CODE	ORDER DESCRIPTION	SERVE	SIZE	SHELF LIFE
26cm Whole Cakes			cm	Days
PL26	Black Forrest Gateau - 1 Unit = 16 Portions	cold	26	5 - 6
PL03	Carrot Cake (GF) - 1 Unit = 16 Portions	cold	26	5 - 6
PL20	Chocolate Mud Cake - 1 Unit = 16 Portions	warm	26	5 - 6
PL12	Cointreau Orange & Almond (GF) Cake - 1 Unit = 16 Portions	warm	26	5 - 6
PL08	Cookies & Cream - 1 Unit = 16 Portions	cold	26	5 - 6
PL06	Tiramisu - 1 Unit = 16 Portions	cold	26	5 - 6
PL04	White Chocolate Macadamia Mudcake - 1 Unit = 16 Portions	warm	26	5 - 6
PL17	Wild Berry Ricotta (C/Cake) - 1 Unit = 16 Portions	cold	26	5 - 6
PL23	Chocolate Topped Ricotta (C/Cake) - 1 Unit = 16 Portions	cold	26	5 - 6
PL16	Lemon Curd Ricotta (C/Cake) - 1 Unit = 16 Portions	cold	26	5 - 6
PL24	Passionfruit Topped Ricotta (C/Cake) - 1 Unit = 16 Portions	cold	26	5 - 6
PL25	Caramel Topped Ricotta (C/Cake) - 1 Unit = 16 Portions	cold	26	5 - 6
Individual Tarts			cm	
PI43	Apple Tart - 1 Unit = 9 Portions	warm	8	5 - 6
PI26	Banoffee Tart - 1 Unit = 6 Portions	cold	8	4 - 5
PI49	Belgian Bitter Chocolate Coffee Tart - 1 Unit = 9 Portions	cold	7	5 - 6
PI18	Citron Tart - 1 Unit = 9 Portions	cold	8	5 - 6
PI07	Lemon Meringue Tart - 1 Unit = 9 Portions	cold	8	5 - 6
PI08	Passionfruit Tart - 1 Unit = 9 Portions	cold	8	5 - 6
PI47	Pear and Chocolate Frangapan Tart Spiced - 1 Unit = 6 Portions	cold	8	5 - 6
PI09	Seasonal Fruit Tart - 1 Unit = 6 Portions	cold	8	1 - 2
PI06	Strawberry Tart - 1 Unit = 6 Portions	cold	8	1 - 2

CODE	ORDER DESCRIPTION	SERVE	SIZE	SHELF LIFE
Slices			cm	
PI37	Apple Cinnamon Caramel Crumble Slice - 1 Unit = 8 Portions	cold	9 x 4	5 - 6
PI31	Baked Choc Cheesecake Slice - 1 Unit = 8 Portions	cold	8 x 4	5 - 6
PI10	Brownies Chocolate Macadamia - 1 Unit = 8 Portions	warm	8 x 4	5 - 6
PI14	Caramel Slice (GF) - 1 Unit = 8 Portions	warm	8 x 4	5 - 6
PI32	Carrot Cake Slice with Frosting (GF) - 1 Unit = 9 Portions	warm	8 x 8	5 - 6
PI33	Chocolate Mudcake Slice - 1 Unit = 9 Portions	warm	8 x 8	5 - 6
PI39	Hedgehog Slice - 1 Unit = 8 Portions	warm	9 x 4	5 - 6
PI41	Muesli Yoghurt Slice - 1 Unit = 8 Portions	cold	9 x 4	5 - 6
PI15	Opera Gateaux - 1 Unit = 6 Portions	cold	8 x 4	5 - 6
PI40	Rocky Road Slice - 1 Unit = 8 Portions	cold	9 x 4	5 - 6
PI34	Sticky Date & Chocolate Slice (GF) - 1 Unit = 9 Portions	warm	8 x 8	5 - 6
PI21	Orange & Almond (GF) Slice - 1 Unit = 8 Portions	warm	8 x 4	5 - 6
PI02	Mixedberry (C/Cake) Slice - 1 Unit = 8 Portions	cold	8 x 4	5 - 6
PI42	Vanilla Slice - 1 Unit = 8 Portions	cold	9 x 4	2 - 3
Individual Cakes			cm	
PI50	Almond Nougatine Caramel Latte - 1 Unit = 9 Portions	cold	5	3 - 4
PI01	Chia Coconut Chocolate Cake (DF NF EGF GF) - 1 Unit = 8 Portions	warm	7	5 - 6
PI19	Cannoli Choc / Vanilla - 1 Unit = 6 Portions	cold	8	4 - 5
PI04	Carrot Cake (GF) - 1 Unit = 6 Portions	warm	7	5 - 6
PI52	Cupcakes Mixed Colorfull - 1 Unit = 9 portions	cold	6	5 - 6
PI11	Friand Fig Pistachio (GF) - 1 Unit = 8 Portions	warm	7	5 - 6
PI44	Friand Orange Poppy Seed (GF) - 1 Unit = 8 Portions	warm	7	5 - 6

CODE	ORDER DESCRIPTION	SERVE	SIZE	SHELF LIFE
PI20	Friand Pecan Salted Caramel (GF) - 1 Unit = 8 Portions	warm	7	5 - 6
PI03	Mango Passionfruit (C/Cake) (GF) - 1 Unit = 6 Portions	cold	7	5 - 6
PI12	Middle Eastern Orange Eastern (GF) - 1 Unit 6 Portions	cold	7	5 - 6
PI27	Mudcake Chocolate - 1 Unit = 6 Portions	warm	7	5 - 6
PI51	Black Forest Gateau - 1 Unit = 6 Portions	cold	7	5 - 6
PI17	Raspberry Charlotte - 1 Unit = 6 Portions	cold	7	4 - 5
PI45	Sour Cherry Lamingtons - 1 Unit = 16 Portions	cold	4	5 - 6
PI28	Sticky Date Chocolate Pudding(GF) - 1 Unit =6 Portions	warm	7	5 - 6
PI13	Tiramisu - 1 Unit = 6 Portions	cold	7	5 - 6
28cm Tarts Pies & Flans			cm	
PL05	Apple Crumble Pie 28 cm - 1 Unit = 18 Portions	warm	28	5 - 6
PL21	Apple Pie Traditional (Dutch) 28 cm - 1 Unit = 18 Portions	warm	28	5 - 6
PL22	Apple Caramel Flan 28 cm - 1 Unit = 18 Portions	warm	28	5 - 6
PL07	Citron Tart 28 cm - 1 Unit = 18 Portions	cold	28	5 - 6
PL10	Banoffee Pie 28 cm - 1 Unit = 18 Portions	cold	28	5 - 6
PL11	Lemon Meringue Pie 28 cm - 1 Unit = 18 Portions	cold	28	5 - 6
Cookies			gm	
PB09	Dotty Cookies x 6	cold	60	60
PB06	Fig & Pecan x 6	cold	60	60
PB07	Lemon Macadamia Shortbread x 6	cold	60	60
PB02	Triple Choc Fudge x 6	cold	60	60
PB01	White Choc Chunk & Macadamia Nut x 6	cold	60	60
PB05	Chai Latte x 6	cold	60	60
PB03	Dotty x 12 (GF) Ind Packaged	cold	60	60

CODE	ORDER DESCRIPTION	SERVE	SIZE	SHELF LIFE
PB04	Sticky Date & Ginger x 12 (GF) Ind Packaged	cold	60	60
PB10	Cookie Jars (Each)	cold	n/a	n/a
Mini Premium (GF) Range Mixed Unit of 16			gm	
PIM09	Choc Coconut Chia Cake (DF NF EGF GF)	warm	75	5 - 6
PIM05	Carrot Cake (GF)	warm	75	5 - 6
PIM08	Sticky Date Chocolate (GF)	warm	75	5 - 6
PIM07	Middle Eastern Orange Cake (GF)	warm	75	5 - 6
Mini Economy Range 4x4x4cm			cm	
MIN37	Apple Cinnamon Caramel Crumble - 1 Unit = 25 Portions	warm	4	5 - 6
MIN11	Orange & Almond (GF) - 1 Unit = 25 Portions	warm	4	5 - 6
MIN14	Caramel (GF) - 1 Unit = 25 Portions	warm	4	5 - 6
MIN33	Chocolate Mud Cake - 1 Unit = 25 Portions	warm	4	5 - 6
MIN39	Hedgehog - 1 Unit = 25 Portions	warm	4	5 - 6
MIN42	Ricotta Berry Baked (C/Cake) - 1 Unit = 25 Portions	warm	4	5 - 6
MIN40	Rocky Road - 1 Unit = 25 Portions	warm	4	5 - 6
Petit Fours Mixed Unit of 16			cm	
PM04	Petit Fours - Caramel Macadamia Tart/ Units of 16	cold	6	5 - 6
PM02	Petit Fours - Choc Tart / Units of 16	cold	6	5 - 6
PM01	Petit Fours - Citrus Tart / Units of 16	cold	6	5 - 6
PM05	Petit Fours - Lemon Meringue Tart / Units of 16	cold	6	5 - 6
PM07	Petit Fours - Passionfruit Tart / Units of 16	cold	6	5 - 6
Banana Bread Loafs				
PM1	Banana Bread (GF DF) - 1200gm - 1 Loaf= 15 Portions	warm	Loaf	5 - 6
PM2	Banana Bread 1500gm - 1 Loaf = 15 Portions	warm	Loaf	5 - 6

CODE	ORDER DESCRIPTION	SERVE	SIZE	SHELF LIFE
Danishes			gm	
PM09	Apple Danish - 1 Portion	warm	120	1 - 2
PM10	Apricot Danish - 1 Portion	warm	120	1 - 2
PM11	Mixed Berry Danish - 1 Portion	warm	120	1 - 2
Muffins Sweet & Savoury				
PM13	Apple Crumble Muffin	warm	170	5 - 6
PM16	Banana Caramel Muffin	warm	170	5 - 6
PM15	Blueberry White Chocolate Muffin	warm	170	5 - 6
PM14	Double Choc Chip Muffin	warm	170	5 - 6
PM12	Raspberry Dark Choc Muffin	warm	170	5 - 6
PM06	Country Vegetable Muffin (V)	warm	160	5 - 6
Savoury Product Range				
SC09	Frittata Breakfast (GF) - 1 Unit = 6 Portions	hot	175	5 - 6
SC08	Frittata Vegetarian (GF) - 1 Unit = 6 Portions	hot	175	5 - 6
SC20	Filo Cheese & Spinach (V) - 1 Unit = 8 Portions	hot	200	5 - 6
SC21	Filo Chicken & Asparagus - 1 Unit = 8 Portions	hot	200	5 - 6
SC25	Filo Chicken Mushroom - 1 Unit = 8 Portions	hot	200	5 - 6
SC23	Filo Chicken Mango - 1 Unit = 8 Portions	hot	200	5 - 6
SC19	Filo Spanakopita Triangle (V) - 1 Unit = 8 portions	hot	200	5 - 6
SC16	Pie Gourmet - Beef Country Vegetable - 1 Unit = 6 Portions	hot	265	5 - 6
SC17	Pie Gourmet - Chicken Leek - 1 Unit = 6 Portions	hot	265	5 - 6
SC26	Pie Gourmet - Steak Mushy Green Pea - 1 Unit = 6 Portions	hot	265	5 - 6
SC14	Pie Gourmet - Butter Chicken - 1 Unit = 6 portions	hot	265	5 - 6
SC22	Pie Gourmet - Farmhouse - 1 Unit = 6 Portions	hot	230	5 - 6

CODE	ORDER DESCRIPTION	SERVE	SIZE	SHELF LIFE
SC18	Pie Gourmet - Pepper Steak & Mushroom - 1 Unit = 6 Portions	hot	265	5 - 6
SC07	Quiche Pumpkin Feta Pine Nut (V) - 1 Unit = 6 Portions	hot	200	5 - 6
SC06	Quiche Lorraine - 1 Unit = 6 Portions	hot	200	5 - 6
SC11	Quiche Spinach Ricotta (V) - 1 Unit = 6 Portions	hot	200	5 - 6
SC10	Quiche Salmon - 1 Unit = 6 Portions	hot	200	5 - 6
SC15	Roll Gourmet - Moroccan Chicken - 1 Unit = 8 Portions	hot	210	5 - 6
SC27	Roll Gourmet - Pork & Fennel Gourmet - 1 Unit = 8 Portions	hot	210	5 - 6
SC12	Roll Gourmet - Spinach Hummus Gourmet (V) - 1 Unit = 8 Portions	hot	210	5 - 6
SC04	Salmon Dill Potato Cakes - 1 Unit = 9 Portions (gst free)	hot	200	5 - 6
SC01	Chickpea Fritters (V/GF/DF) - 1 Unit = 9 Portions (gst free)	hot	200	5 - 6
SC05	Mushroom Blue Cheese Arancini (V) - 1 Unit = 9 Portions (gst free)	hot	240	5 - 6
SC02	Thai Fishcakes (GF) - 1 Unit 6 = Portions (gst free)	hot	175	5 - 6
26cm Savoury Items			cm	
SL02	Beef Lasagne (GF) - 1 Unit = 14 Portions	hot	26	5 - 6
SL03	Chicken Lasagne Braised (GF) - 1 Unit 14 Portions	hot	26	5 - 6
SL04	Quiche Lorraine - 1 Unit = 14 Portions	hot	26	5 - 6
SL07	Quiche Roast Pumpkin Pine Nut Feta (V) - 1 Unit = 14 Portions	hot	26	5 - 6
SL05	Quiche Salmon - 1 Unit = 14 Portions	hot	26	5 - 6
SL01	Vegetarian Lasagne (V/GF) - 1 Unit = 14 Portions	hot	26	5 - 6

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