



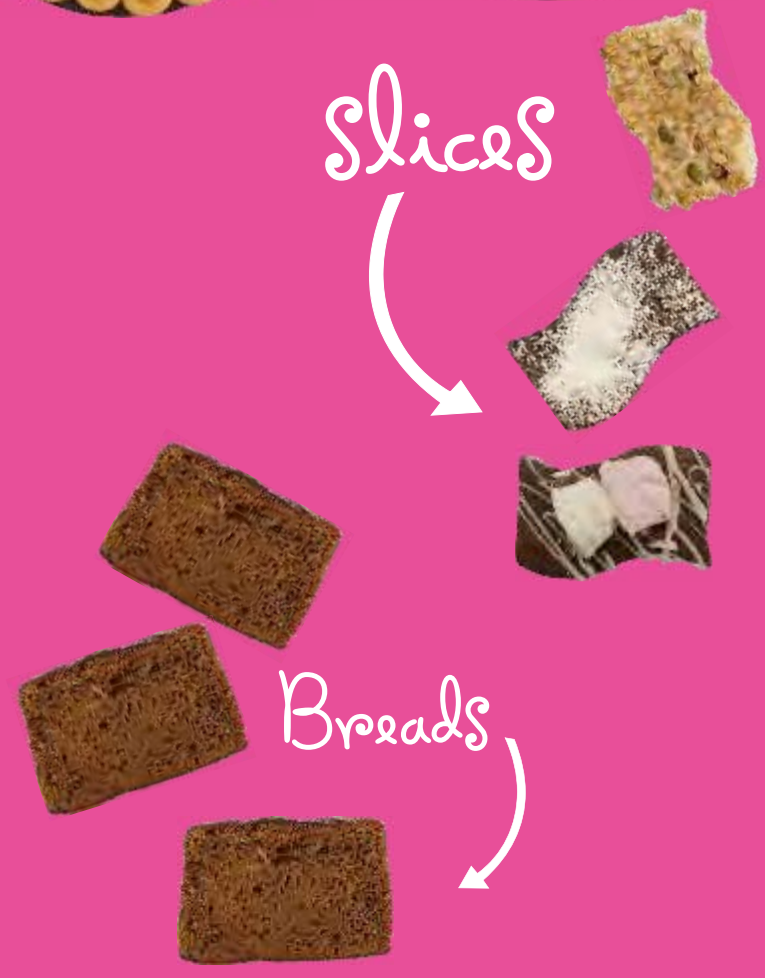
Whole Cakes



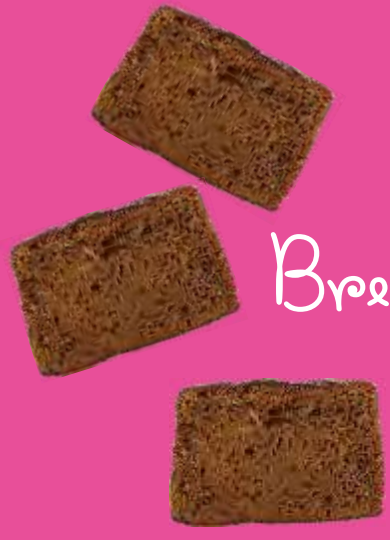
Muffins



Slices



Breads



Cupcakes



Almond Biscotti



Our Recipe...

At Indulgence Sweets and Desserts, we take pride in creating the best range of products available. We welcome your creative input too.

This distinctive and successful range has been accomplished by combining our first-hand knowledge and experience in hospitality with premium imported and local ingredients.

We've also added a sprinkling of hard-work and creativity to the mix!

Indulgence Sweets and Desserts offers your business a vibrant range of traditional, innovative and contemporary desserts, these include:

- Individual Desserts, cakes, tarts & puddings -Pg 4-13
- Cupcakes -Pg 14-17
- Whole Cakes -Pg 18-22
- Almond Biscotti -Pg 23
- Biscotti -Pg 24-25
- Muffins -Pg 26
- Sweets Breads -Pg 27
- Wave Slices -Pg 28
- Petit 4s -Pg 29
- Cake Pops -Pg 30

You're welcome to visit our café and showroom and engage in a little Indulgence....

We're happy to assist and supply both wholesale and retail customers.

Our Story...

From a small family run café to leaders in manufacturing of boutique sweets, cakes, biscotti and desserts. It all began with a need in our own café to source something really special to serve our customers. We decided "why not bake ourselves...".

What you see here is the end-product of this journey.... indulge & enjoy!"

t: (03) 9482 9237

www.indulgencesd.com.au

Individuals



Petit4s



Biscotti



Individual Desserts

Our assortment of individual desserts consists of mousse & cheesecake dessert cups, baked cheesecakes, tortes, tarts and puddings.



Duo Mousse

layers of fluffy milk chocolate and white chocolate mousse, finished with chocolate ganache and chocolate flakes.

#1

Most

Popular

€ per box
per flavour

"Peanut butter & jelly"



Peanut Butter & Jelly Cheesecake

Baked cheesecake infused with peanut butter topped with raspberry jam and crushed peanuts.



"After work drinks"

Rum & Raisin Cheesecake

Our smooth baked cheesecake infused with rum and raisin, topped with sweet crumble and raisins



"Bite Me"

Chocolate & Snickers® Cheesecake

A choc. caramel baked cheesecake, filled with peanuts, topped with ganache and finished with a Snickers® slithers



"Miss Ricotta"

Ricotta Baked Cheesecake

A smooth sweetened ricotta baked cheesecake, with chocolate bits throughout, finished with chocolate ganache, stem cherry and white chocolate bits.

A close-up photograph of several round baked cheesecakes. Each is topped with a thick layer of dark blueberry sauce and fresh blueberries. They are arranged on a pink and white striped tablecloth. In the background, a purple mug with a white floral pattern is visible.

“Why R the berries blue?”

Blueberry Cheesecake


Our traditional baked cheesecake finished with whole blueberries.

A close-up photograph of two round baked cheesecakes. The top surface is decorated with a vibrant, marbled swirl of red and white, likely from raspberries and strawberries. Fresh raspberries and blueberries are scattered around the cakes on a pink and white striped tablecloth.

“Merry Berry”

Berry Cheesecake


Our traditional baked cheesecake filled with mixed berries.

A close-up photograph of two round baked cheesecakes. The top surface is a smooth, plain white, representing snow sugar. They are placed on a pink and white striped tablecloth. A purple floral mug is visible in the background.

“New York, New York!”

New York Cheesecake

Our signature New York cheesecake, baked on a sweet biscuit base finished with snow sugar

A close-up photograph of two round baked cheesecakes. The top is covered in a thick, golden-brown caramel drizzle. Each is topped with a large, dark chocolate shard and several pieces of caramel. They are on a pink and white striped tablecloth.

“When North meets South”

Salted Caramel Cheesecake

Our traditional baked cheesecake infused with caramel flavour, finished with salted caramel ganache, topped with salted chocolate shards and caramel drizzle

“Mr Pistachio”



Pistachio Cheesecake

Our baked cheesecake infused with pistachio flavour, finished with chocolate ganache and crumbled pistachio.



“Here kittykat.....”

Chocolate & KitKat® Cheesecake

A chocolate cheesecake finished with white chocolate ganache, a real KitKat® and choc drizzle.



“Hello lemoncello!!!”

Limoncello Cheesecake

Our baked cheesecake, infused with strong lemon flavour finished with lemon jam, raspberry and a choc plaque



“Malt, RU the teaser?”

Malteser® & Cheesecake

Our traditional cheesecake baked with real Maltesers®



“Peanut pass Me the Butter”

Peanut Butter Fudge Cheesecake

Our baked cheesecake, flooded with peanut butter dipped in choc ganache, topped with crushed peanuts.

“When darkness falls....!”



Flourless Day & Night

A moist flourless chocolate cake, topped with a fluffy white chocolate mousse and a mini chocolate bar.

“Chocolate better than....mmm”



Flourless Chocolate

A flourless chocolate cake finished with milk chocolate ganache and roasted almond slithers.



“I have a Crush on Orange”

Flourless Orange

A flourless orange cake, topped with caramelised oranges and roasted almond flakes.

“Apple I have 2 pears!”



Flourless Pear & Apple

A flourless cake made with poached pears and apples, decorated with glazed diced pears & apples.

“Sunrise”



Flourless Orange Delice

A fluffy chocolate mousse, atop a moist flourless orange cake.



“the name is
tim, timtamisu”

Timtamisu

Coffee & masala soaked sponge finger, topped with crushed TIM TAMS® and mascarpone cream.



“tiramisu thats who”

Tiramisu

Sponge base and fingers soaked with coffee and marsala, layered with mascarpone cream.



“Not red at ❤️”

Red Velvet Lava Cheesecake

Our famous red velvet cake below a fluffy white chocolate cheesecake, with chocolate ganache centre.



“Run forest Run”

Black Forest

Chocolate mud doused in cherry syrup, with layers of cream, chocolate flakes and cherries.



“Summer lovin”

Frutti Di Bosco

Mixed berries below a fresh patisserie custard finished with a sweet crumble and a cocktail umbrella.

"Adventures of pistachio!"



Pistachio Duet Mousse

Layers of milk chocolate and pistachio white chocolate mousse, finished with chocolate ganache.



"Tiramisu & friends"

Berry Tiramisu

Traditional Tiramisu with sponge fingers, mascarpone and mixed berries.



"Da Cookie Monsta"

Biscottini (Cookies & Cream)

A ganache base with biscuit pieces throughout a cream centre finished with a choc ripple cookies.



"White Sin"

White Sin

A white chocolate cheesecake, topped with caramel ganache and white chocolate mousse.



"Mortal Sin"

Mortal Sin

A white chocolate cheesecake, topped with chocolate ganache and caramel mousse.

"Hazel, RU Nuts"



Hazelnut Duet Mousse

A hazelnut mousse topped with chocolate mousse and chocolate ganache cup.



"When East meets West"

Salted Caramel Fudge Pudding

A chocolate mud cake finished with salted caramel ganache and salted choc shard.



"A Sticky Date?"

Sticky Date Pudding

A moist date cake, topped with caramel ganache and a date piece.



"Fondant Slice"

Fondant Millefoglie

Layers of puff pastry, filled with vanilla patisserie custard and finished with sweet fondant.



"Vanilla Slice"

Snow Sugar Millefoglie

Layers of puff pastry filled with vanilla patisserie custard topped with icing sugar.

"An apple a day"



Apple Berry Crumble

A short crust shell filled with apples, berries and topped with a sweet biscuit crumble

"After Dinner Mint"



Mint Mud

A mint flavoured chocolate mud cake covered in chocolate ganache and finished with mint ganache.

"Marz Atax"



Marz Bar

A chocolate mud cake with layers of caramel ganache and pieces of marz bar

"A walk in the clouds"



Lemon Meringue

A traditional baked lemon curd tart, finished with a fluffy meringue.

"Marge, da lemons ro here"



Lemon Tart

A short crust shell filled with a traditional lemon curd.

"Ripple Effect"



Chocolate Ripple Mud Pudding

A dense mud cake, finished with ripple ganache topped with more crumbled choc ripples and white chocolate drizzle.

"Chocolate & Co"



Coconut Mud

A dense coconut baked mud cake, finished with fluffy ganache, topped with coconut and chocolate bar.

"McDeath by Chocolate"



Chocolate Mud Pudding

A dense mud cake finished with dark chocolate ganache, topped with chocolate scroll.

"Is the Cherry Ripe?"



Cherry Mud Pudding

A dense cherry flavoured mud cake finished with coconut cherry ganache topped with Cherry Ripe® slice.

"I'm going Bananas"



Banana & Walnut Cake

A banana and walnut cake finished with cream cheese frosting and a dried banana.

Cupcakes

Most Popular Products

Yr. 2012

Yr. 2011

Yr. 2010



All Cupcakes are finished with our signature ganacake

Red Velvet Cupcake

#1

Popular

Most

5 per box per flavour



lemon jam centre

Lemon Velvet Cupcake



Peanut Butter Sundae Cupcake



Chocolate fudge Cupcake



strawberry jam

Pink Velvet Cupcake



Nutella Centre

"Nutella" Cupcake



Vanilla Aqua Cupcake



Choc Pink Cupcake



Musk

freckle
face

Vanilla Cupcake



"Pop

"Pop "Pop"

Salted Caramel Popcorn Cupcake



Choc Mint Cupcake



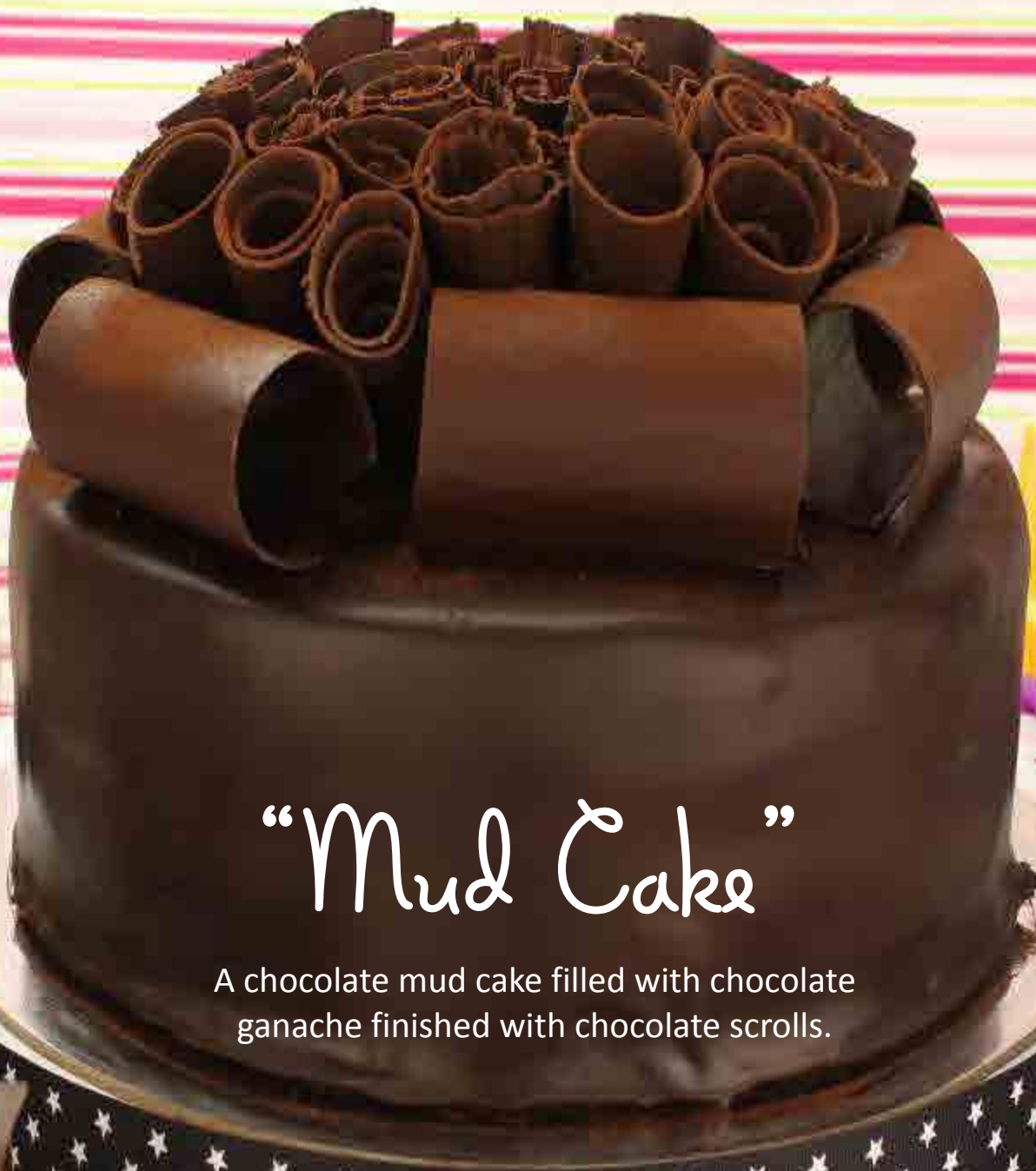
Choc 100s & 1000s Cupcake



"Real
Mini Oreos"

Cookies Cupcake

Cakes



“Mud Cake”

A chocolate mud cake filled with chocolate ganache finished with chocolate scrolls.

Most

#1

Popular



Tiramisu

Sponge base and fingers soaked with coffee and marsala, layered with mascarpone cream.



Black Forest

Chocolate mud doused in cherry syrup with layers of cream, chocolate flakes and cherries.



Continental Torta

A white sponge filled with vanilla and chocolate patisserie custard, finished with almond flakes.



Rum & Raisin

A sweet shortbread base below a rum and raisin infused cheesecake coated in a cinnamon crumble.



White Sin

A sweet shortbread base topped with cheesecake and caramel mousse. Coated with white, caramel & dark chocolate ganache decorated with chocolate shards.



Lemon Meringue

A shortbread base filled with a traditional lemon curd and fluffy meringue



Red Velvet Cake

Our red velvet cake layered with a fluffy white chocolate ganache.



Lemon Tart

A shortbread base filled with a traditional lemon curd.



Mortal Sin

Sweet shortbread base topped with caramel cheesecake and chocolate mousse. Coated with caramel & dark chocolate ganache decorated with chocolate shards.



Biscottini (Cookies & Cream)

A chocolate mud cake filled with crushed rippled cream finished with a more choc ripple cookies.



Sticky Date Pudding

A moist date cake topped with caramel ganache and a date piece.



Passionfruit Cheesecake

Our traditional baked cheesecake finished with white chocolate ganache and passionfruit glaze.



Duo Mousse

Layers of milk and white chocolate mousse covered in chocolate ganache.



Flourless Chocolate

A flourless chocolate cake finished with milk chocolate ganache and roasted almond slithers.



Berry Cheesecake

Our traditional baked cheesecake filled with mixed berries coated in white ganache.



Salted Caramel Fudge Cheesecake

Our signature baked cheesecake coated in our salted caramel ganache and drizzled with choc fudge syrup.



Marz Bar

A chocolate mud cake sandwiched with fluffy caramel chocolate ganache, finished with pieces of marz bar.



New York Cheesecake

Our signature New York cheesecake baked on a sweet biscuit base finished with snow sugar.



Flourless Orange

A flourless orange and almond cake topped with glazed oranges and almond flakes

Almond Biscotti

All Almond biscotti are made with signature gluten free recipes.



Pistachio Almond

Most

#1

10 per box per flavour

Popular



Honey Almond Crumble



Lemon Almond



Pure Almond Biscotti

Biscotti



#1

Popular

Yoyo's

9pcs

Most

One flavour Per box



24

Chocolate finger

18pcs

White Choc finger

18pcs



Choc 100s & 1000s 18pcs



Jam Daisy 9pcs



Cream Kiss 9pcs



Choc Chip Cookie 9pcs



Assorted 1kg Biscotti

Muffins



Blueberry

Most

#1

Popular

6 per box per flavour



Raspberry White Chocolate



Double Chocolate Chip



Honey Muesli



Apple Cinnamon Crumble

Breads

All our breads contain
fresh fruit.

Popular

#1

Most

1 per box per flavour

Banana Bread



Pear & Raspberry Bread



Banana Walnut Bread 27

Wave Slices

Unique Wave Shape

8 per box
per flavour

Caramel slice



Cherry slice



Coconut Rough slice



Lemon slice



Hedgehog slice



Rocky Road slice



Yoghurt Muesli slice

Petit 4s Cakes

9 pcs per
flavour



Cookies

Red Velvet

Mud

Kids

Petit 4s Cakes

9 pcs per
flavour



Caramel

Lemon

Pistachio

Vanilla

Petit 4s tarts

9 pcs per
flavour



Lemon
meringue

Caramel
walnut

Chocolate
crostata

Lemon
tart

Cake Pops

A bright idea to colour up your Display & your customer's day.



Bubblegum

Strawberry

Vanilla cake ball with bubblegum frosting centre

Vanilla cake ball with strawberry frosting centre



Red Velvet

100s & 1000s

Red Velvet cake ball with vanilla frosting centre

Chocolate cake ball covered in chocolate finished with 100s & 1000s



Orange

Lemon

Mint

Chocolate cake ball with orange frosting centre

Vanilla cake ball with lemon frosting centre

Chocolate cake ball with mint frosting centre

the not so Sweet Stuff...



How to Order

p: 03 9482 9237

e: sales@indulgencesd.com.au

Cut off times

Cut off time for next day delivery is 1.30pm.

Order Minimums

Minimum Order for free delivery is \$60.00, orders under this amount will incur a \$10.00 delivery fee.

Storage

Cakes, Muffins, Breads, Almond Biscotti, Cupcakes, Cake Pops, Petit 4s & Slices can be Stored frozen below -15 degrees (Defrost overnight in refrigerator)

Display of products should be between 4-6 degrees.

Sweet Breads are to be wrapped in glad wrap and kept at ambient temperature.

Biscotti keep air tight in cool area.

the bitter terms

Prices are subject to change without notice.
Sales are strictly C.O.D, prepaid or account by arrangement with management.

Allergens

Please note that products are produced in a kitchen that uses ingredients that present traces of nuts, soy or wheat. Despite taking utmost caution when making gluten free lines, these products are made in the same kitchen where wheat and nut products are Produced. Again we cannot guarantee any nut, wheat free product.

Returns

If your desserts did not exceed your expectations of how our products should be, please contact our Customer Service department on 03 9482 9237. Due to the type of products we produce, we are not able to accept returned items for credit after 3 days, unless arranged with our sales team.

Any claims for unacceptable goods must be made within 24hrs from the time of delivery for a return authority. Otherwise the goods will be deemed acceptable and returns will not be accepted. If you have any questions or concerns please don't hesitate to contact your sales representative.

Disclaimer

Product images in this catalogue are accurate at time of printing. We aim to give you notice of changes to Items, however they may change without notice.

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Showroom / Factory Shop

254 Wingrove St Fairfield 3078

(Enter via cafe/showroom)

