

PASTRIES

Our Signature – Croissant Wheel

Dough rolled and twisted into a continuous spiral filled with delicious filling
** new fillings every month, check our instagram for the latest flavours!

Croissant

Classic hand-crafted croissant, freshly baked

Pain au chocolat

Flaky, buttery layers of pastry dough with a rich, sweet filling of chocolate

Yuzu Honey Sea Salt

Combination of sweet, tangy, and savoury flavours coated on a classic croissant

Hazelnut Chocolate Crossiant

Irresistible flavours of roasted hazelnuts and rich chocolate within a buttery croissant

Almond Crossiant

Flaky, buttery layers of a classic croissant with a rich almond filling

Escargot

Burst of sweetness from the plump raisins and the creamy richness of custard wrapped in croissant pastry

Banoffee

Irresistible combination of sweet toffee, fresh bananas and creamy whipped cream in between our classic croissant

Danish Patisserie

With an assortment of different variations of topping on a croissant pastry filled with custard. Seasonal flavours include sour cherry, apple crumble, strawberry, blueberry

Danish Twist

Our famous croissant recipe, filled with custard and topped with mixed berries or fresh mangoes

Pain Suisse

Rich chocolate incorporated with custard wrapped in delicate pastry

Footy Jam Crossiant

Football shaped croissant filled with luscious raspberry jam and dusted icing sugar

Cinnamon Twist

Intertwined croissant pastry coated in our irresistible cinnamon sugar

Croinelè

*Inspired by the idea of a Canelé with a twist, croissant pastry filled with different flavours -
Vanilla & rum, pandan and chocolate ganache*



Alcohol



Nuts

GF Gluten Free



649 Rathdowne St, Carlton North



(03) 9348 4680



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SMALL DESSERTS

Cookie

Soft, chewy cookie that is incorporated with delicious chocolate chips

Amaretti Cookie GF

Crisp exterior, delicate texture, and rich almond flavour

Lemon Tart

Tangy flavour of lemons with a sweet and buttery pastry crust

Strawberry Tart

Delectable dessert that combines a buttery crust with a luscious filling of fresh strawberries

Salted Caramel Tart

Rich and sweet flavours of caramel with a touch of savoury saltiness

Mille-feuille

Delightful pastry dessert consisting of layers of light, flaky puff pastry and rich, creamy vanilla custard

SOURDOUGHS

Plain Sourdough

Plain white sourdough bread is a traditional type of sourdough

Seeded Sourdough

Seeded Multigrain Sourdough Bread is simple to make, texture rich, and with an earthy blend of grains and seeds to make a crave-worthy loaf

Spelt Sourdough

Most delicious nutty flavour and soft, chewy crumb all in one sourdough

Fig and Walnut Sourdough

Incorporates the rich and sweet flavours of dried figs and the earthy, slightly bitter taste of walnuts in one sourdough

Baguette

Crunchy baguette feature a chewy interior riddled with holes, and a crisp, deep-golden crust

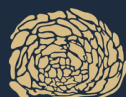


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SANDWICHES

Breakie Roll

fresh knot bread, homemade mayo, cos lettuce, egg, bacon, tomato relish, salt and pepper

Ham Cheese Crossiant

Our famous classic croissant, shaved ham, cheddar cheese and salt and pepper

Roast Vegetable

Rye sourdough, homemade mayo, eggplant, sun-dried tomatoes, artichokes, spinach, pumpkin, capsicum, cheese and pepper

Smoked Salmon

Fresh baguette, homemade blended cream cheese, salmon, pepper, thin slices of onion and capers

Pastrami Swiss

Fresh baguette, homemade mayo, seeded mustard, pastrami, red onion, sliced pickles, swiss cheese, pepper and salt

Prosciutto Baguette

Fresh baguette, prosciutto, spinach and swiss cheese

Tomato Burrata

Fresh baguette, tomato slices, burrata, spinach, basil, balsamic vinegar, butter, salt and pepper

Chicken Burger

Fresh knot bread, mayo, lettuce, fried chicken, tomato, cheese, salt and pepper

Fish Burger

Homemade brioche bun, fish, lettuce, tartar sauce, cheese, salt and pepper



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Nuts



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