



So here's the nuts and bolts of everything to do with our mouth-watering macarons. Warning - the following graphic descriptions of our 16 flavours *will* induce drooling.

Flavours

Blueberry Cheesecake

Whipped sweetened cream cheese with ripples of blueberry jam.

Bubblegum Funfetti

One for the young macaron lovers - or those just young at heart! Pink shells with a blue bubblegum flavoured buttercream, topped with colourful sprinkles.

Chilli Chocolate

Creamy Belgian chocolate ganache spiced with a pinch of chilli & sandwiched between cocoa flavoured shells.

Belgian Chocolate

Creamy Belgian chocolate ganache filling, sandwiched between a cocoa flavoured shell.

Chocolate Freckle

A creamy milk chocolate ganache sandwiched between cocoa shells, with 100's & 1000's sprinkled on top, just like a Chocolate Freckle!

Coco Loco

A Belgian white chocolate and coconut cream ganache sandwiched between coconut dusted white shells.

Cookies 'n' Cream *(note - this flavour contains gluten)*

A delicious vanilla buttercream blended with crunchy crushed chocolate Oreos, with a sprinkling of crushed Oreos dusted over the macaron shells.

Salted Caramel

Silky caramel filling with a subtle dash of locally sourced natural lake salt.

Espresso Mocha

A flavour shock of fresh espresso coffee blended with rich dark chocolate ganache.

Lemon Zing

A citrus burst of tangy lemon blended in a white Belgian chocolate ganache.

Minty Chocolate

A Belgian dark chocolate ganache infused with refreshing mint, sandwiched between mint coloured shells.

Orange Chocolate

A creamy Belgian dark chocolate ganache infused with a citrus burst of fresh orange.

Passionfruit Burst

Fruity curd filling exploding with unmistakable fresh passionfruit flavour.

Strawberry Cheesecake

Whipped sweetened cream cheese with ripples of strawberry jam.

Vanilla Bean Infusion

A flavoursome buttercream blended with aromatic vanilla pod seeds.

White Chocolate Dream

A decadent creamy Belgian white chocolate ganache filling.

**While most macaron flavours are gluten free, our products are hand made in a kitchen that handles nuts, gluten, and dairy. We take every precaution to avoid cross contamination, however we do not advise eating our products if you have any allergies to these ingredients.*

Macaron prices

Individual/custom macarons - from \$2.80 each

36 - 120 macarons \$3.00 each
121+ macarons \$2.80 each

There is a minimum total order of 36 macarons, and a minimum of 18 macarons per flavour/colour.

'Baker's Selection' gift box - 13 macarons - \$39.00

Would you like the perfect mix for your gift or event? Let us pick for you - our Baker's Selection is a mix of the flavours baking in the mac kitchen each week.

(Note - there will be at least 4 flavours per box - individual flavours cannot be chosen for this box, however you can request any flavours to leave out.)

Macaron tower to keep - 4 tier / 38 macarons - \$134.00 - 6 tier / 78 macarons - \$274.00

You keep the tower and carry case. Shell colours can be customised for your event. Choose up to 3 flavours for the 4 tier/ 5 flavours for the 6 tier, or choose "Baker's Selection" for a mix of flavours chosen for you.

Macaron tower to hire - 5 tiers to 13 tiers - from \$168 + tower hire fee

We have macaron towers to hire out of every size from 5 to 13 tiers. The hire is for a 3 day period and you are provided with enough macarons to fill your tower to make an impressive display. This is a great option for weddings, birthdays, baby showers & Christmas parties. Please ask for a full tower price list. Macarons are supplied in a cake box and you assemble yourself (we will show you how - its quick and easy.)


Custom options

Full gold/silver/metallics shells - **add \$1.95 per macaron**
Gold/silver/metallic stripe - **add \$1.40 per macaron**
Gold/silver/metallic splash - **add \$1.35 per macaron**
Gold or silver leaf detail - **add \$1.80 per macaron**
Lettering in edible gold or black pen - **add \$1.80 per macaron**

(Minimum 18 macarons for custom options. Note macarons are approx. 4 - 4.5cm in diameter)

For bonbonnière & gift favours, edible logos, events & functions, macaron towers, corporate gifts and bulk orders, email - macaronsbyskye@gmail.com for an individualised quote.

Collection


 Click & collect from our registered & licensed kitchen in Attadale. Collection times:

Thursdays: 8.00am - 9.00am

Fridays: 9.00am - 11.00am

Saturdays: 7.30am - 8.00am OR 12.30pm - 2.00pm

Storage

 Macarons should be refrigerated as soon as they are collected. They will last one week refrigerated. Bring your macarons to room temperature 20 minutes before devouring.

How to Order

Here's how to take your taste buds for a tango. Contact us at -

 - **Phone or text message: 0414 887 408**

 - **Email to: macaronsbyskye@gmail.com**

Go on. You only live once.