

BOWAN ISLAND PRODUCT RANGE

SOURDOUGH RANGE

White

A light, chewy, distinctive loaf made from organic unbleached flour and our unique seventy year-old mother culture.

Wholemeal

A great traditional and truly wholesome, nourishing loaf, our wholemeal sourdough is made from our seventy year-old starter, organic wholemeal flour and a pinch of sea salt.

Manzanillo olive

A true benchmark in artisan savoury breads, our wonderful double-mixed, slow-fermented olive bread is a standout. A classic loaf with a generous serve of sliced Manzanillo olives and Italian herbs.

Raisin

Plump Australian raisins combined with our exclusive spice mix characterize this favourite tasty sourdough.

Spelt

Our Spelt is a blend of wholemeal and unbleached spelt flours, Spelt sourdough culture, honey and a pinch of sea-salt. With a distinct flavour this loaf is an inspiring alternative for sandwich bread.

COLD-FERMENT SOURDOUGH RANGE

White cold-ferment

Modelled on traditional Californian Sourdoughs, our white variety is made FROM organic unbleached flour. The cold ferment process ensures a nourishing texture and well developed sour flavour. A true benchmark in Artisan Sourdough baking.

Manzanillo olive cold-ferment

At the forefront of sophistication as far as Artisan cold ferment products go, our olive cold-fermented sourdough has a generous helping of sliced black Manzanillo olives, creating delicious bread for the mature palate.

Sour cherry cold-ferment

Our Sour Cherry loaf is the perfect choice for true gourmet food lovers. Subtly sweet, and subtly sour, this bread stands alone for its uniqueness and versatility.

Soy and linseed cold-ferment

A balanced mix of nutritious soy and linseed grains paired with our white cold ferment base, this bread is robust and absolutely delightful!

MUFFIN TOPS

Whoever said you can't have your cake and eat it too! The best bit of the muffin is baked for you to enjoy. Organic Flour, Organic Free Range Eggs and Sugar sets a fabulous base to these Canadian-style muffins.

GRAND MUFFINS

Blueberry & bran

Following an old Canadian recipe, using Organic Bran, Fresh Blueberries, Free Range Eggs, Brown Sugar and Cassia, we've created these traditional Bran Muffins.

Raspberry & oat, chocolate & oat

Using the never-fail combination of Butter, Brown Sugar and Oats, mixed with Free Range Eggs, we've created our landmark Oat Muffins.

SHORTCRUST PASTRY PIES

Our handmade short crust pies are generous and wholesome. Each is an exceptional balance of fresh ingredients and flavour combinations. Try our sweet Strawberry & Rhubarb, our wonderful Fresh Apple, or our truly unique Buttermilk Lemon.

GLUTEN FREE FRIANDS

Our gluten free friands have a wholesome base of rice and soy flours with the addition of almond or hazelnut meal. Our beautifully textured raspberry friand has the addition of fresh raspberries and coconut. To make our delicious choc-hazelnut friand we've added cocoa.

SOURDOUGH-BASED PASTRIES

Chocolate babka

The classic Eastern European "Grandma Cake" meets Bowan Island's organic Sourdough. The result, a sumptuous, soft, chocolate treat...yum!

Cinnamon raisin bun

Using our famous organic sourdough bread base, this unique pastry is a benchmark in North American pastries. Soft, sweet, spicy...satisfying.

CROISSANT & CHOCOLATE CROISSANT

I have been trying to master the croissant for years...and have finally done it. Our 100% butter croissant is full-bodied with a traditional stringy texture and is simply "superb bon".

BRIOCHE

This delicately enriched Sourdough recipe was picked up whilst travelling in France. Organic free range eggs and unsalted butter combine to create a rich and tender crumb...délicieux.