

Indulge in Gourmet
with
Delightful Biscuits

From firm favourites to delicious new discoveries, Coffee Table Delights has the finest range of gourmet biscuits to suit every taste and palate.

In addition to the standard and small sizes, biscuits come in large (and even extra-large!) versions for cafés, and bite-sized 'minis' and 'micros' to suit the needs of caterers.



*Coffee
Table
Delights*



Afghans

Rich chocolate mounds topped with dark chocolate and decorated with a walnut.

- Small ≈ 50–55 Ø
- Large ≈ 65–70 Ø



Almond & Pistachio Bread

Wafer thin crisps heavily laden with a choice of almonds or pistachios. Delicious with coffee or as a dessert accompaniment.



Almond Crescents

Made using freshly roasted and ground almonds, and dusted with icing sugar to give a delicate appearance. Symbolising good luck, these biscuits are especially popular at Easter and Christmas time.

- Small ≈ 60/kg
- Standard ≈ 48/kg



Almond Fingers

A thin crisp biscuit with a hint of cinnamon, topped with whole almonds and a sprinkle of sugar.

- Small ≈ 75 mm x 34 mm
- Standard ≈ 100 mm x 34 mm



Angacs

The traditional favourite – a combination of rolled oats, real butter and golden syrup. A crisp and crunchy biscuit.

- Mini ≈ 35–40 Ø
- Small ≈ 60–65 Ø
- Standard ≈ 70–75 Ø
- Large ≈ 95–105 Ø



Apricot & Almond Balls **GF**

Tangy Australian dried apricots and freshly roasted almonds, mingled with coconut to provide a guilt-free gluten free treat.



Brazilians

Chunky Brazil nuts, chewy oats and brown sugar, finished with a drizzle of chocolate to create a soft and chewy biscuit. Only available during the cooler months.

- Small ≈ 50–55 Ø



Brittany Shortbread **GFO**

Made to an authentic French recipe, the sable is the perfect textural base for fruit and cream desserts.

- Mini ≈ 35 Ø ≈ 260/kg
- Small ≈ 55 Ø ≈ 120/kg



Cappuccinos

Hand piped coffee flavoured batons, sandwiched with rich chocolate ganache. Soft, delicate and very delicious.

- Small ≈ 42/kg
- Standard ≈ 30/kg



Cheese Straws

A fiery favourite, the combination of cheeses and chilli is an irresistible accompaniment to cold beer and champagne.



Chocolate Angacs

Our traditional Angac with a delicious coating of rich dark chocolate. Only offered during the cooler months.

- Standard ≈ 70–75 Ø
- Small ≈ 60–65 Ø



Chocolate Chips

An all-time favourite with its chunky chocolate pieces.

- Function ≈ 50–55 Ø ≈ 71/kg
- Large ≈ 90–100 Ø ≈ 20/kg



Coffee Biscotti

Double baked and extra crisp, these coffee flavoured finger shaped pieces are full of freshly roasted hazelnuts and delicious dark chocolate pieces.

- Mini ≈ 150/kg
- Standard ≈ 60/kg



Cookie Man

Popular with our younger customers and the young at heart – shortbread with smarties and raspberry jam.



Date & Walnut Balls GF

A delicious combination of coconut, date and walnut pieces rolled into balls and baked until golden. Made without wheat or butter – a healthier alternative.

- Standard ≈ 35 Ø



Florentines GFO

Plump sultanas and freshly roasted peanuts combined with cornflakes and coated with a rich dark chocolate base.

- Mini ≈ 30–40 Ø
- Small ≈ 40–50 Ø
- Standard ≈ 70–75 Ø
- Large ≈ 80–85 Ø



Freckles

Bright, fun and delicious. Rich dark chocolate smothered over classic shortbread and coated with 100's & 1000's.

- Large ≈ 85–90 Ø ≈ 20/kg



Happy Faces

Put a smile on children's faces with these delightful party treats – wholesome shortbread with colourful Smartie eyes and a big jammy smile.

- Standard ≈ 60 Ø ≈ 49/kg
- Large ≈ 90 Ø ≈ 25/kg



Hazelnut Chocs

Marrying of freshly roasted hazelnuts and rich chocolate pieces gives the taste of Baci. A delicious crisp biscuit.

- Mini ≈ 35–40 Ø
- Small ≈ 50–60 Ø
- Standard ≈ 70–75 Ø



Macadamia & White Chocolate

Native Australian macadamia combined with white chocolate. Standard and large sizes are dressed with a coating of white chocolate and a crowning swizzle of dark chocolate.

- Mini ≈ 35–40 Ø
- Standard ≈ 70–75 Ø
- Large ≈ 85–90 Ø



Melting Moments

Classic hand piped melt-in-the-mouth biscuits sandwiched with fresh lemon flavoured filling.

- Small ≈ 40–45 Ø
- Standard ≈ 45–50 Ø
- Large ≈ 50–55 Ø



Meringues & Meringue Nests **GF**

Hand piped swirls that melt in the mouth. Eat them as they are or create a simple delicious dessert with berries and cream.

- Standard ≈ 200/kg



Muesli Rounds

A healthy combination of fruit, seeds and nuts. Great for breakfast or a sport energiser.

- Standard ≈ 55–60 Ø



Orange Choc

A heavenly marriage of flavours. Fresh, aromatic orange zest and choc pieces combine to make a crisp biscuit, delicious at any time of the day.

- Mini ≈ 35–40 Ø ≈ 147/kg
- Function ≈ 50–55 Ø ≈ 73/kg



Peanut Chocs

Thin crisp squares delicately flavoured with cinnamon, pressed with peanuts and topped with a drizzle of dark chocolate.

- Standard ≈ 60 mm x 55 mm



Pecans

A mellow flavoured biscuit, soft yet crisp, combining freshly ground nuts and topped with a whole pecan.

- Standard ≈ 50 Ø



Raspberry Shortcakes

Hand piped shortcake rosettes filled in the centre with rich raspberry jam. A delicate and colourful addition to any biscuit platter.

- Standard ≈ 50–55 Ø



Sesame Cheese

Fiery rounds of chilli and a combination of cheeses, sprinkled with sesame seeds.

A great accompaniment to cold beer and champagne.

- Standard ≈ 35 Ø



Shortbread

Traditionally made, tender, buttery and smooth.

- Micro ≈ 30–35 Ø
- Mini ≈ 32–37 Ø
- Small ≈ 45–50 Ø
- Standard ≈ 55–60 Ø



Smartie Chocs

Every child's favourite – a large crisp biscuit with generous choc pieces and dotted with colourful smarties.

- Large ≈ 80–85 Ø



Triple Choc

Three kinds of chocolate to satisfy that guilty passion! Crunchy chocolate biscuits with dark and white chocolate chips.

- Mini ≈ 35–40 Ø ≈ 156/kg
- Function ≈ 50–55 Ø ≈ 71/kg



Yo Yos

Vanilla and custard powder combine to make a rich buttery biscuit sandwiched with a cream filling and flavoured with finest sherry.

- Small ≈ 36 Ø
- Standard ≈ 48 Ø

GF – Gluten free

GFO – Gluten free option available





Shop 7/357 Cambridge St, Wembley WA 6014

☎ (08) 9383 7341 📠 (08) 9383 7345

✉ General Enquiries: info@coffeetabledelights.com.au

✉ Orders: orders@coffeetabledelights.com.au

www.coffeetabledelights.com.au