



*The small
Aussie bakery
delivering big*

TODAY'S
- FROM TIN TO TABLE -

**BOUNDARY
ROAD**
EST. 1918

bloom



Stevenson
VILLAGE PIES

VILLAGE
Lifestyle Range
Family Bakers
Since 1918



Passion

“Once the flour gets into your veins, it’s always there.”

That’s what our Dad used to say.
And it’s true.

After one hundred years, and four generations, baking is who we are. Our passion for baking comes from our father, our grandfather, and his father before that.

As much as possible, the ingredients we source are from family businesses just like ours. Families who are passionate about delivering the best possible food to Australian plates. When you buy a product with the Earlyrise stamp, you’re not just supporting us, you’re supporting farming families and other family businesses right across Australia.

Quality

We’re 4th generation bakers, with flour in our veins, and a heritage of quality and consistency. Our story starts in 1918 with Francis Oswald ‘Aussie’ Stevenson, a bag of flour and a horse and cart. Since then, we’ve grown and evolved, but our commitment to producing and delivering high-quality baked goods across NSW and beyond remains the same. Yes, we’re traditional. But we’ve always got one eye on the future.

We’re proud of being a growing company with a diverse family of products. All products baked in our ovens, are connected by the same history and values: family, passion, honesty, and progress. That’s what you’re buying when you buy a product with the Earlyrise stamp. It’s your guarantee that we’ll always source the best available ingredients for you, as close to home as possible.

Service

Every Earlyrise Baking customer is important to us. Ensuring you receive a high level of customer service is paramount. We also understand your customer, and what’s required to keep them coming back.

As independent bakeries grow fewer in numbers, we’re challenging bigger brands everyday as a 100% Australian owned family company striving for fresher product, better service and happier customers.

Boundary Road Bread

Boundary Road Bakehouse is where Bill, Rob & John Stevenson grew up. The Boundary Road range is created on foundations of tradition and quality, using recipes handed down through four generations.

Our unique and naturally leavened sourdough culture enhances the flavours of Boundary Road breads and provides a good source of fibre.

750gm

Soy and Linseed
Wholemeal
Light Rye

Rustic White
Mixed Grain

BOUNDARY
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Boundary Road Brioche

Our brioche is made with an enriched dough, using only the finest Australian wheat, butter and free-range eggs. Sweet or savoury, our Boundary Road Brioche can be enjoyed for breakfast, brunch, lunch or dessert.

240gm

Burger Buns x 4

360gm

Brioche Hotdogs x 6

500gm

Sliced Brioche

BOUNDARY
EST. 1918 **ROAD**
BRIOCHE



Boundary Road Sourdough

Our family favourite. The Boundary Road Sourdough recipe was developed last century by our Master Baker John. Each loaf has added hand-fed, matured sourdough culture.

The unique and naturally leavened culture enhances the flavours of our sourdough range and provides a great source of fibre. Boundary Road Sourdough is our premium artisan product. Available in Tuscan Fruit, Rustic Grain, Kalamata Olive and Artisan White.

Today's Bread

Using the very best ingredients we've tin baked each delicious soft loaf.

They are preservative free, and use only the best wheat. Sometimes its nice to keep things simple!

700gm

Soft White Sandwich
Soft White Toast

Wholemeal Sandwich
Multigrain Sandwich



Bloom Bread

Our Bloom Bread range is crafted from the highest quality, locally milled flour with added fibre and nutrients to give you simply delicious, soft freshly baked bread.

With double the fibre of our regular Earlyrise bread, this is our healthier bread alternative.

700gm

Sandwich White
Toast

Sandwich Wholemeal



Proud producers

We are proud producers of a range of pastry, bread and cake products.

FRANCIS OSWALD 'AUSSIE'

Stevenson

VILLAGE PIES

In 1918, Francis 'Aussie' Stevenson started baking pies in Western NSW with a bag of locally milled flour and quality Australian beef. Over 100 years later, the fourth generation of Stevenson's are still baking quality, award winning pies.

We use 100% Australian Beef and 100% Australian chicken.
Our pies have been a family favourite for generations.

Individual Pie



Our individual pies are available wrapped or unwrapped.
They are available in boxes of 12 or 24.

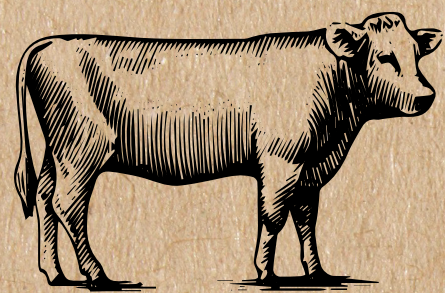
Supermarket

RANGE

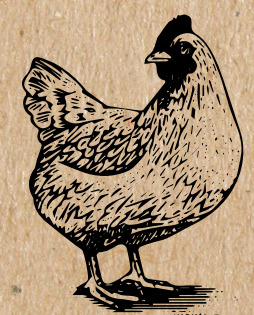
Our Stevenson Village Pies are available in an easy ready to go twin-pack. Family size pies are also available. Ask your sales representative for more information

Stevenson Village Pies

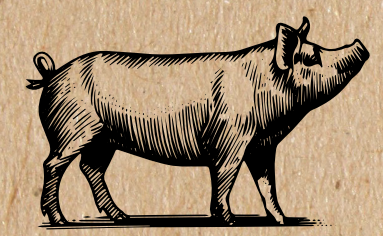
MENU



- | | |
|-------------------|----------------|
| Beef Steak | Steak & Potato |
| Chunky Beef Steak | Steak Dianne |
| Steak & Mushroom | Chilli Cheese |
| Pepper Steak | Sausage Roll |
| Curry Steak | |



- Chicken and Vegetable
- Chicken and Mushroom
- Curry Chicken and Vegetable



- Cheese and Bacon
- Cheese and Bacon Sausage Roll



- Spinach and Feta Roll
- Vegetable Mornay Pie
- Quiches



As a full service, progressive bakery, we also produce a range of gourmet artisan breads, hamburger rolls, specialty rolls, French sticks, Vienna's cakes and slices.



Café Range

Our café range is hand crafted and baked fresh daily before being delivered to your café door within hours of leaving the oven. With an extensive variety of traditional bakery products available to order, from Brioche Buns and Turkish Bread to Cupcakes and Custard Tarts, you can rest assured that you will be receiving the freshest products. Our Café range is made with majority of ingredients sourced proudly within the NSW Central West region.



Seasonal Products

Delicious Hot Cross Buns for Easter or traditional puddings, fruit cakes, shortbread and fruit mince tarts at Christmas, all made from our family recipes handed down through four generations. We have a range of seasonal bakery products available to suit a wide range of requirements.



Contact Us



earlyrisebaking.com.au



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