

Ordering Bread:

Sourdough is available in-store Tues - Sat.

Order & pay in advance to reserve bread & baked goods.

Our other breads are made to order, we recommend 2 days notice.

Place your order in-store / on our website at crustbakery.co.za/orders/

Sourdough Loaves

Leavened with our 5yr old starter. Mixed, ferment & baked over a 2 day period.

100% STONEGROUND WHITE WHEAT FLOUR (THURSDAYS) R48

20% WHOLE WHEAT FLOUR (TUESDAYS & FRIDAYS) R52

20% RYE FLOUR (WEDNESDAYS & SATURDAYS) R52

Wholewheat Loaf

R45

A softer, sandwich style wholewheat loaf.

Brioche

A slightly sweet French bread enriched with shortening & eggs.

LOAF R68

ROLLS X6 R84

Japanese Milk Bread

A light & soft bread made with a special roux called a "tangzhong".

LOAF R68

ROLLS X6 R84

Focaccia

A bubbly flat bread leaved with our 5yr old sourdough starter.

1 TRAY R112

50% Rye Loaf

A rustic style loaf 50% rye flour & 50% stoneground wheat flour.

LOAF R52

Challah

A traditional braided loaf.

LOAF R68