

fino

PRODUCT HIGHLIGHTS



GREAT FOOD TELLS A STORY.

IT TALKS OF THE SEASONS, LAND, SEA,
AND THE PEOPLE WHO WORK IT.

IT IS A PRIVILEGE TO PRESENT OUR
PRODUCTS AND THEIR STORIES TO YOU.

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WE ARE A SPECIALTY FOOD WHOLESALER WHO TAKES GREAT PRIDE IN SELECTING THE FINEST ARTISAN PRODUCE, SOURCED BOTH LOCALLY AND ABROAD.

WHETHER YOU'RE A HOLE IN THE WALL COFFEE SHOP, LOCAL DELI OR FINE DINING INSTITUTION, WE'VE GOT YOU COVERED.



IF IT'S NOT DELICIOUS, WE'RE NOT INTERESTED.
IT'S THAT SIMPLE.

WE'RE ALL ABOUT VALUE.

OUR TEAM IS ALWAYS ON THE HUNT FOR EPIC
PRODUCTS AT THE BEST PRICES.

WE KNOW OUR STUFF.

WE'LL HELP YOU FIND THAT SPECIAL SOMETHING
TO TAKE YOUR DISHES TO THE NEXT LEVEL.

WE UNDERSTAND YOUR NEEDS.

EVERY CUSTOMER IS UNIQUE. WE TAKE THE TIME
TO LEARN ABOUT YOUR VENUE AND HOW WE CAN
TO HELP CONTRIBUTE TO YOUR SUCCESS.

WE'RE THE TRUSTED EXPERTS.

WE'RE PASSIONATE ABOUT WHAT WE DO AND YOU
CAN TRUST OUR TEAM TO BRING YOU AMAZING
FOOD, ON TIME, EVERY TIME.

01.



WE SEARCH BOTH LOCALLY AND ABROAD FOR THE FINEST ARTISAN PRODUCE.

02.



WE MEET WITH PRODUCERS TO LEARN ABOUT THEIR HISTORY, CULTURE AND ENVIRONMENT.

03.



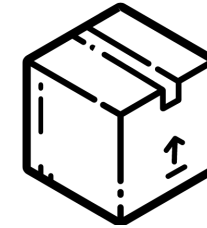
WE TEST, COOK AND TASTE A POTENTIAL PRODUCT TO MAKE SURE IT NAILS THE BRIEF.

04.



THE PRODUCT IS MADE AVAILABLE TO ORDER THROUGH OUR ONLINE PORTAL.

05.



OUR WAREHOUSE TEAM WORK THROUGH THE NIGHT TO PACK ORDERS FOR NEXT DAY DELIVERY.

06.



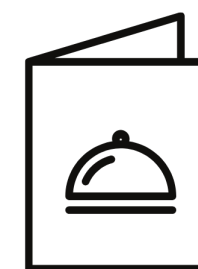
TRUCKS ARE LOADED AND OUR DRIVERS HIT THE ROAD IN THE EARLY HOURS OF THE MORNING.

07.



OUR TEAM OF EXPERTS IS AVAILABLE FOR MENU CONSULTS, TASTINGS AND TRAINING.

08.



DELICIOUSNESS IS DELIVERED.



BEFORE YOU CONTINUE...

THIS IS A HIGHLIGHTS REEL OF PRODUCTS
DESIGNED FOR THE BEST CHEFS, DELIS AND
RESTAURANTEURS IN THE COUNTRY.

TO ACCESS EVERY PRODUCT IN OUR
CATALOGUE, AS WELL AS TASTING NOTES
AND PRICING, PLEASE HEAD TO OUR WEBSITE.

NOW, LET'S GET INTO IT.



QLD & NORTHERN RIVERS



NSW & ACT



ARTISAN JAPAN

Our Artisan Japan range is the result of years of travel and research. A challenging, but extremely rewarding project. We have many people to thank for their help along the way, but none more so than Nancy Singleton Hachisu.

Nancy is a leading authority on Japanese food and culture. She has featured in several television cooking series, such as *Salt Acid Fat Heat* and frequently writes about Japanese food culture for the Japan Times. We highly recommend sourcing Nancy's cookbooks about Japanese food; *Preserving the Japanese Way*, *Japanese Farm Food*, *Japan - The Cookbook*, and *Food Artisans of Japan*.

It is because of Nancy's deep knowledge and extensive network of traditional, family-owned producers that we are able to present this range to you. They are from Japan's most respected producers and we couldn't be more thrilled to present them to you.



3 YEAR OLD TAMARI

A top of the line tamari made from Japanese sourced soy beans, koji and sea salt which is aged slowly and naturally for over three summers in ancient cedar barrels.

ITO SHOTEN | AICHI PREFECTURE, JAPAN

SIZE 720ML
CTN 12 X 720ML

CODE JAP1694
JAP1694-CTN



GENMAI SU (BROWN RICE VINEGAR)

A full-flavoured vinegar with gentle caramel overtones. Brown rice, brown rice koji and water are placed in black stoneware pots along the sunny hillsides to age.

OHYAMA | MIYAZAKI PREFECTURE, JAPAN

SIZE 500ML
CTN 12 X 500ML

CODE JAP020
JAP020-CTN



JUNMAI SU (RICE VINEGAR)

Unlike any commercial vinegar readily available abroad. This bright, aromatic vinegar is fermented from in-house brewed sake.

OHYAMA | MIYAZAKI PREFECTURE, JAPAN

SIZE 900ML
CTN 12 X 900ML

CODE JAP019
JAP019-CTN



PONZU (YUZU SHOYU)

Natural umami in a bottle. Made from shoyu, four Japanese citrus (yuzu, sudachi, yukou and dai dai) and several dashi elements.

YAMAKI JOZO | SAITAMA PREFECTURE, JAPAN

SIZE 360ML
CTN 12 X 360ML

CODE JAP011-BOTTLE
JAP011-CTN



10+ YEAR OLD FINE JAPANESE FISH SAUCE

This 10-Year-Old Shottsuru is an elegant, beautifully nuanced fish sauce. Try over pasta, fresh mozzarella or spring vegetables.

MOROI JOZO | AKITA PREFECTURE, JAPAN

SIZE 200ML
CTN 20 X 200ML

CODE JAP3483
JAP3483-CTN



FINE JAPANESE FISH SAUCE

Pleasantly salty and well-rounded. Use as a replacement for salt, a flavour elevator in soups, stews, over vegetables or meats.

MOROI JOZO | AKITA PREFECTURE, JAPAN

SIZE 130ML
CTN 20 X 130ML

CODE JAP3490
JAP3490-CTN



YUZU FRUIT, OITA PREFECTURE



YUZU KOSHO (GREEN)

A Japanese condiment made from fermented green yuzu peels, green chillies and Japanese sea salt.

SIZE 50G JARS
CTN 30 X 50G

CODE JAP026-JAR
JAP026-CTN

KUSHINO FARMS | OITA PREFECTURE, JAPAN



YUZU KOSHO (RED)

A powerful, flavour-packed paste. Made using the same process as Green Yuzu Kosho, but using late-season red chillies.

SIZE 50G JARS
CTN 30 X 50G

CODE JAP027-JAR
JAP027-CTN

KUSHINO FARMS | OITA PREFECTURE, JAPAN



YUZU JUICE

Fresh tasting, zingy yuzu juice. Use it in the same way as vinegar or lemon juice. A secret weapon behind the bar. Refrigerate.

SIZE 720ML
CTN 12 X 720ML

CODE JAP4104
JAP4104-CTN

YUZUYA | YAMAGUCHI PREFECTURE, JAPAN



MIKAWA MIRIN, AICHI PREFECTURE



SMOKED SHOYU

This is a smooth soy sauce with a gentle, smoky flavour and lovely subtle nose. No harsh smoke aromas or flavours. Perfect as a dipping sauce or marinade.

SIZE	360ML CTN 10 X 360ML
CODE	JAP3492 JAP3492-CTN

SUEHIRO SHOYU | HYOGO PREFECTURE, JAPAN



SHIRO (WHITE) SHOYU

Nitto Jozo’s Shiro Shoyu (White Soy) is made from four carefully selected ingredients;locally-grown wheat, Japanese sea salt, mountain spring water and koji.

SIZE	300ML CTN 12 X 300ML
CODE	JAP4102 JAP4102-CTN

NITTO JOZO | HEKINAN, AICHI PREFECTURE, JAPAN



MIKAWA MIRIN

A rare product that needs to be celebrated. Made from Japanese glutinous rice, koji and in-house distilled shochu. A small dash will add a complex sweetness to savoury dishes.

SIZE	700ML CTN 12 X 700ML
CODE	JAP1709 JAP1709-CTN

MIKAWA MIRIN | AICHI PREFECTURE, JAPAN



BLACK SESAME PASTE

A beautifully rich, thick and spoonable paste. Made from roasted black sesame seeds that are stone ground up to four times to a silky smooth consistency.

SIZE	1KG CTN 10 X 1KG
CODE	JAP1180 JAP1180-CTN

WADAMAN | OSAKA PREFECTURE, JAPAN



HONGAREBUSHI FLAKES

Shaved from the whole fermented katsuobushi (whole smoke-dried skipjack tuna). Nothing like the ubiquitous shavings sold at grocery stores which have only been smoked.

SAKAI SHOTEN | KAGOSHIMA PREFECTURE, JAPAN

SIZE 80G
CTN 50 X 80G

CODE JAP024-UNIT
JAP024-CTN



FURIKAKE - UME AND SESAME

Crunchy, nutty, salty and sour. With an attractive colour and texture, Furikake is a versatile ingredient in the kitchen.

WADAMAN | OSAKA PREFECTURE, JAPAN

SIZE 200G
CTN 10 X 200G

CODE JAP3494-UNIT
JAP3494-CTN



SANSHO POWDER

A native pepper used for over a millennium in Japan. The berries are dried and processed to a potent verdant green powder to be used sparingly on meats and grilled fish.

WADAMAN | OSAKA PREFECTURE, JAPAN

SIZE 10G
CTN 50 X 10G

CODE JAP3479
JAP3479-CTN



GOLDEN SESAME OIL

Hands down the best sesame oil produced in Japan. The process used for cleaning, roasting, and finally separating out the best seeds is incredible. A little goes a very long way.

WADAMAN | OSAKA PREFECTURE, JAPAN

SIZE 180ML
CTN 45 X 180ML

CODE JAP016
JAP106-CTN





ROASTED BLACK SESAME SEEDS

These seeds have a distinct, nutty flavour which works perfectly on salads, steamed rice, yoghurt and ice cream. All you need is a pinch.

WADAMAN | OSAKA PREFECTURE, JAPAN

SIZE 200G
CTN 20 X 200G

CODE JAP3498
JAP3498-CTN



GOLD ROASTED SESAME SEEDS

Perfect for sprinkling on Goma-ae, rice, tofu, ramen and vegetables where a kick of sesame flavour is welcomed.

WADAMAN | OSAKA PREFECTURE, JAPAN

SIZE 200G
CTN 20 X 200G

CODE JAP3499-UNIT
JAP3499-CTN



SHOYU SESAME SEEDS

Shoyu Sesame Seeds are roasted white sesame seeds that have been seasoned with Japanese shoyu (soy). Crunchy and nutty with a salty kick.

WADAMAN | OSAKA PREFECTURE, JAPAN

SIZE 200G
CTN 10 X 200G

CODE JAP3481-UNIT
JAP3481-CTN



DASHI SHOYU

An instant and natural umami enhancer. Dashi is the broth that forms the foundation of many dishes in Japanese cuisine, most famously miso soup.

YAMAKI JOZO | SAITAMA PREFECTURE, JAPAN

SIZE 500ML
CTN 12 X 500ML

CODE JAP012
JAP012-CTN



HON DASHI POWDER

Katsuobushi, Niboshi (dried sardines) and Konbu (dried kelp) are finely ground and seasoned with salt. Add some hot water to it to make a flavourful Dashi.

YAMAKI JOZO | SAITAMA PREFECTURE, JAPAN

SIZE 100G
CTN 50 X 100G

CODE JAP015
JAP015-CTN



ORGANIC RICE KOJI

Koji is mould spores grown on rice and is one of the main ingredients in the production of Shoyu, Miso and Sake. Koji creates multi-dimensional flavour by stimulating the sweet, sour and bitter characteristics of the food.

YAMAKI JOZO | SAITAMA PREFECTURE, JAPAN

SIZE 1KG
CTN 10 X 1KG

CODE JAP3495
JAP3495-CTN



MATCHA, MARUKYU KOYAMAEN



MATCHA

This matcha is an intense jade green colour and extremely finely powdered. The flavour is rich, deep and long-lasting. Far superior to anything we have seen outside of Japan.

SIZE	100G CTN 40 X 100G
CODE	JAP4101 JAP4101-CTN

MARUKYU KOYAMAEN | KYOTO PREFECTURE, JAPAN



ORGANIC UNPASTEURISED BROWN RICE MISO

A bright, flavourful miso made with 100% organic Japanese brown rice, organic brown rice koji, organic soy beans, local mountain spring water and Japanese sea salt. Slowly fermented and aged over two summers.

SIZE	500G CTN 12 X 500G
CODE	JAP3221 JAP3221-CTN

YAMAKI JOZO | SAITAMA PREFECTURE, JAPAN



SHISO POWDER

A bright dusting powder that contains top quality Japanese sea salt as well as ume su (the brine from salting sour plums). We think of it as Japanese Sumac.

SIZE	30G CTN 30 X 30G
CODE	JAP014-30G_UNIT JAP014-30G-CTN

YAMAKI JOZO | SAITAMA PREFECTURE, JAPAN



SHOYU

A world away from commercially produced soy sauce. Deep, rich and complex in flavour enriched by the natural enzymes that live in the old cedar barrels it ferments in.

YAMAKI JOZO | SAITAMA PREFECTURE, JAPAN

SIZE 1L
CTN 12 X 1L

CODE JAP010
JAP010-CTN



UMEBOSHI PASTE

Dab a little of this puckery paste into slightly salted cucumbers, radishes or turnips along with a handful of shaved katsuobushi for an instant pickle.

YAMAKI JOZO | SAITAMA PREFECTURE, JAPAN

SIZE 100G
CTN 50 X 100G

CODE JAP013-UNIT
JAP013-CTN



KOSHIHIKARI RICE

The rice is very carefully grown, harvested, and extensively polished. You will notice the quality of each grain as soon as you open the bag. Naturally sweet, clean and fresh with a soft, fluffy texture.

YUKITSUBAKI | NIIGATA PREFECTURE, JAPAN

SIZE 2KG
CTN 16 X 2KG

CODE JAP3484
JAP3484-CTN



UMEBOSHI PASTE, YAMAKI JOZO



CHEESE

We are passionate advocates of Australian cheese.

For years we have worked closely with the industry to support and promote exceptional cheeses made by exceptional Australian cheesemakers.

We're very proud to present these to you.

In this section, you will also find a list of imported benchmark DOP cheeses from the world's most revered producers. For environmental reasons, we choose not to air freight soft cheeses in from Europe, nor do we import any frozen cheeses.

From award-winning blues to stretched curds, silky chevres and cave aged cheddars, there's something for everyone.

**PARMIGIANO REGGIANO DOP
SOLO DI BRUNA**

A farmhouse Parmigiano Reggiano made exclusively from Solo di Bruna (Brown Cow) milk. Aged for 18-24 months, it is rich in protein and creamy butterfat which carries powerful umami flavours.

VALSERENA | PARMA, ITALY

MILK	COW
SIZE	APX 2.2KG WEDGE APX 38KG WHEEL
CODE	CHHI4091-WEDGE CHHI4091-WHEEL

**PARMIGIANO REGGIANO DOP
“GRAND RESERVE”**

The “Grand Reserve” 36-month is bold, powerful and textural. Exceptional when grated over green vegetables and pastas. This is a supreme example of one of the world’s most important DOPs.

VALSERENA | PARMA, ITALY

MILK	COW
SIZE	APX 2.2KG WEDGE APX 38KG WHEEL
CODE	CHHI4094-WEDGE CHHI4094-WHEEL

**PECORINO DI FOSSA**

Translated as “Pecorino of the Pit”, di Fossa is buried and aged in underground wells at the end of summer for 6-7 months. This results in wheels of varying shapes and natural moulds, with an intense flavour unlike any other.

CASEIFICIO MAREMMA | FOLLONICA, ITALY

MILK	SHEEP
SIZE	APX 1KG PIECE
CODE	CHHI-4088

**PECORINO TOSCANO STAGIONATO
DOP**

A melt-in-your-mouth Tuscan Pecorino. Not to be confused with Pecorino Romana, Pecorino Toscano is made in much smaller wheels that are creamy and rich in flavour.

CASEIFICIO MAREMMA | FOLLONICA, ITALY

MILK	SHEEP
SIZE	APX 2KG WHEEL
CODE	CHHI-4087

**PECORINO TOSCANO TARTUFO
(TRUFFLE)**

Fresh Maremma sheep’s milk and black Tuscan truffle are combined to create this elegant pecorino. A wonderful table cheese.

CASEIFICIO MAREMMA | FOLLONICA, ITALY

MILK	SHEEP
SIZE	APX 1.2KG WHEEL
CODE	CHHI-4089

**PECORINO IL PREDICATORE**

Made with high quality, fresh Maremma sheep’s milk and pressed with Tuscan grapes which give the cheese its distinctive purple rind. Fruity, earthy and creamy.

CASEIFICIO MAREMMA | FOLLONICA, ITALY

MILK	SHEEP
SIZE	APX 1.2KG WHEEL
CODE	CHHI-4090



BRUNDU

A mature sheep and goat’s milk cheese with an intensely savoury flavour. Perfect for crumbling and placing on a cheeseboard at the end of a meal. Bring to room temperature to experience its full flavour.

FORMAGGI FANARI | SARDINIA, ITALY

MILK	SHEEP & GOAT
SIZE	APX 2.7KG HALF WHEEL
CODE	4370



CRABU

Goats in the Monte Linas area of Sardinia graze on native Mediterranean shrubs, which gives their milk a beautiful herbaceous aroma and flavour.

FORMAGGI FANARI | SARDINIA, ITALY

MILK	GOAT
SIZE	APX 2.7KG WHEEL
CODE	4369



JUNCU

A rustic style, farmhouse pecorino. Juncu has a textural, dark brown rind which is rubbed with olive oil as it ages. Slightly herbaceous with hints of honey.

FORMAGGI FANARI | SARDINIA, ITALY

MILK	SHEEP & GOAT
SIZE	APX 2.7KG HALF WHEEL APX 5.5KG WHEEL
CODE	4367-HALFWHEEL 4367-WHEEL



PECORINO ROMANO DOP

The Pinna family make this cheese shine by adding just enough salt to preserve each wheel. Aged for 3-6 months, flavourful amino acids pack this cheese with umami, making it perfect to cook with.

PINNA | SARDINIA, ITALY

MILK	SHEEP
SIZE	APX 3KG WEDGE APX 24KG WHEEL
CODE	CHII150 CHWWII160



GROTTONE

Expect a sweet, subtle, rounded flavour and nutty aroma from this cave aged cheese. Grottone will appeal to cheese aficionados and those seeking something unique for a cheeseboard.

LAQUILAT | BENEVENTO, ITALY

MILK	COW
SIZE	APX 2KG WEDGE APX 8KG WHEEL
CODE	CHII130 CHWWII140



CACIOCAVALLO AL TARTUFO

Flecks of real Umbrian summer truffles are interspersed through this slightly sharp cheese with a lovely, clean finish. The curd is hand kneaded and heated, giving some cooked milk sweetness backed up with some subtle, funky complexity.

LAQUILAT | BENEVENTO, ITALY

MILK	COW
SIZE	APX 2KG WHEEL
CODE	CHWWII1130



PETIT CANTAL AOP

One of the five AOP cheeses produced in Auvergne, Petit Cantal is said to be the originator of cheddar as it is similar in texture and flavour. An uncooked, pressed curd with a sharp, tangy and lactic flavour.

LIVRADOIS | AUVERGNE, FRANCE

MILK	COW
SIZE	APX 2.5KG WEDGE APX 8KG WHEEL
CODE	CHCH999-WEDGE CHWW999-WHEEL



GRUYÈRE 1655 AOP

This Gruyère has been allocated the prestigious 1655 designation, meaning it is made using locally sourced salt from the Bex Mountains. This ensures that the cheese is an authentic reflection of this unique mountain terroir.

FROMAGE GRUYÈRE | SWITZERLAND

MILK	COW
SIZE	APX 2.5KG WEDGE APX 8KG WHEEL
CODE	CHCH999-WEDGE CHWW999-WHEEL



OSSAU IRATY AOP

Twice awarded “World’s Best Cheese” at the World Cheese Awards. The taste is creamy, complex, nutty and herbaceous. It is the perfect cheese for wine.

AGOUR FROMAGES | PYRENEES-ATLANTIQUES, FRANCE

MILK	SHEEP
SIZE	APX 2.5KG WEDGE 5KG WHEEL
CODE	CHSH200-WEDGE CHSH200-WHEEL



GRUYÈRE AOP

Made by master cheesemaker Michel Eggertswyler, who makes just 11 wheels per day. The dairy is an altitude of 670m with the milk coming from 10 small local farms. Sweet, clean and nutty.

BELFAUX DAIRY | FRIBOURG, SWITZERLAND

MILK	COW
SIZE	APX 2.5KG WEDGE APX 40KG WHEEL
CODE	CHSH800-WEDGE CHSH800-WHEEL



CHARLES ARNAUD COMTE DOP 18MTH

This Comté is aged for a minimum period of 18 months in order to achieve the perfect length of flavour. It has an extraordinary rich and savoury flavour with sweet herb notes and nutty overtones.

CHARLES ARNAUD | JURA, FRANCE

MILK	COW
SIZE	APX 2KG WEDGE APX 35KG WHEEL
CODE	CHWW010 - WEDGE CHWW010 - WHEEL



GRUYÈRE KING CUTS AOP

A versatile cheese which is perfect for sandwiches, croissants, tarts and salads. Aged for a minimum of 150 days, it’s creamy and nutty. Its block shape allows for it to be sliced with very little wastage.

FROMAGE GRUYÈRE | SWITZERLAND

MILK	COW
SIZE	APX 2.5KG BLOCKS
CODE	CHSH066



ARTISAN RAW MILK MANCHEGO DOP

A true farmhouse cheese made with raw milk from a single herd of Manchega sheep. Exhibits a subtle, lactic tang which is complemented by earthy, nutty flavours of the farm.

QUESOS VALDIVIESO | ARGAMASILLA DE ALBA, SPAIN

MILK	SHEEP
SIZE	APX 1.5KG WEDGE APX 3KG WHEEL
CODE	CHSHVAL010-WEDGE CHSHVAL010-WHEEL



SHEEP'S MILK CHEESE (W. NATURAL BLACK SPANISH TRUFFLES)

Natural black truffles (Tuber Melanosporum) are shaved through the cheese during the mould-filling process. This produces striking layers through the centre of the wheel and natural truffle flavour with every mouthful.

QUESOS VALDIVIESO | ARGAMASILLA DE ALBA, SPAIN

MILK	SHEEP
SIZE	APX 1.5KG WEDGE APX 3KG WHEEL
CODE	CHSHVAL020-WEDGE CHSHVAL020-WHEEL



IBERICO

The distinctive, sharp flavour of this white cheese ranges from nutty to fruity. It has a rich, buttery texture that goes well when served as a snack cheese and is perfect for grating or grilling.

EL HIDALGO | LA MANCHA, SPAIN

MILK	COW, GOAT & SHEEP
SIZE	APX 1.5KG WEDGE APX 3KG WHEEL
CODE	CHSP030-WEDGE CHSP030-WHEEL



OVEJA AL ROMERO (W. ROSEMARY RIND)

The beauty of this aromatic wheel goes beyond the spiced coating. It offers the typical Manchego consistency and flavour along with a bouquet of slow-cured rosemary.

EL HIDALGO | LA MANCHA, SPAIN

MILK	SHEEP
SIZE	APX 1.5KG WEDGE APX 3KG WHEEL
CODE	CHSP020-WEDGE CHSP020-WHEEL



GOUDA (1YR)

Enjoy pleasing aromas of sweet, buttery, baked goods and flavours of balanced salty and sweetness with nutty, caramel-like characteristics.

VAN DER HEIDEN | BODEGRAVEN, HOLLAND

MILK	COW
SIZE	APX 2.5KG WEDGE APX 10KG WHEEL
CODE	2055 CHWW2055





CHEVRANO (6 MTH)

Goat’s milk Gouda. The characteristic aromas of a goat’s milk cheese give way to hints of caramel and floral notes with a clean finish.

VAN DER HEIDEN | BODEGRAVEN, HOLLAND

MILK	GOAT
SIZE	APX 2.5KG WEDGE APX 5KG WHEEL
CODE	CHSHG2666-WEDGE CHWW2666-WHEEL



KEFALOGRAVIERA PDO

“The Squeaky Greek”. Ideal for Saganaki or for grating over dishes that call for Parmigiano Reggiano or Grana Padano.

DODONI | IOANNINA, GREECE

MILK	SHEEP & GOAT
SIZE	APX 2.5KG WEDGE APX 10KG WHEEL
CODE	CHSH-999-WEDGE CHSH-999-WHEEL



DELLENDALE RACLETTE

A showstopping cheese which melts to a creamy, liquid silk in toasties, over potatoes or pasta. Matured wedges will also boost antipasto and tapas dishes.

DELLENDALE CREAMERY | WESTERN AUSTRALIA

MILK	COW
SIZE	APX 2KG WEDGE APX 8KG WHEEL
CODE	1847 CHWW1847



MONFORTE

Sweet, milky and fruity. In the more mature wheels, Monforte is buttery and creamy, with emerging roasted nut flavours and an earthy undertone.

SECTION 28 | ADELAIDE HILLS, SOUTH AUSTRALIA

MILK	COW
SIZE	APX 2KG WEDGE APX 8KG WHEEL
CODE	1847 CHWW1847



MONT PRISCILLA

A semi-soft cheese distinguishable by the line of ash running through its centre. Its yellow-ivory paste is buttery, sweet and smooth with hints of fresh hay.

SECTION 28 | ADELAIDE HILLS, SOUTH AUSTRALIA

MILK	COW
SIZE	APX 2KG HALF WHEEL APX 4KG WHEEL
CODE	1848 CHWW1848



LA SARACCA (FONTINA VECCHIO)

Made from raw milk and washed weekly for a minimum of five months in an on-site cave. It has an aromatic, slightly pungent, reddish rind and a smooth, supple straw-yellow paste dotted with small round holes.

SECTION 28 | ADELAIDE HILLS, SOUTH AUSTRALIA

MILK	COW
SIZE	APX 1.5KG WEDGE APX 4KG WHEEL
CODE	CHWW045-WEDGE CHWW045-WHEEL



OAK BLUE

One of the all time Australian greats. Luxuriously creamy, slightly spicy with a buttery mouthfeel. This cheese has a striking yellow colour due to high quality cow’s milk and high fat content.

BERRY’S CREEK | GIPPSLAND, VICTORIA

MILK	COW
SIZE	APX 2KG WEDGE APX 4KG WHEEL
CODE	CHBL051-WEDGE CHWW510-WHEEL



RIVERINE BUFFALO BLUE

With a relatively mild blue taste, a long creamy finish and a unique lactic flavour from fresh buffalo milk, this award-winning cheese is an absolute delight to eat.

BERRY’S CREEK | GIPPSLAND, VICTORIA

MILK	BUFFALO
SIZE	APX 1.5KG WEDGE APX 3KG WHEEL
CODE	CHBL047-WEDGE CHBL047-WHEEL





STILTON

This classic Stilton cheese has a creamy texture and a relatively mellow blue flavour. Long lasting with a touch of sweetness, it is simply unparalleled in the Stilton world.

COLSTON BASSETT | NOTTINGHAMSHIRE, ENGLAND

MILK	COW
SIZE	APX 2.2KG WEDGE APX 8.5KG WHEEL
CODE	CHBL049-WEDGE CHBL049-WHEEL



SHROPSHIRE BLUE

Instantly recognisable due to its distinctive orange body and blue veins, this blue is slightly mild in flavour and delicately sweet. It has a creamy taste and smooth texture with no bitterness or sharpness.

COLSTON BASSETT | NOTTINGHAMSHIRE, ENGLAND

MILK	COW
SIZE	APX 2KG WEDGE APX 8KG WHEEL
CODE	CHBL055-WEDGE CHBL055-WHEEL



ROQUEFORT PDO

The Coulet family has been producing Roquefort for over 130 years. Porcelain in colour, with a fine, creamy texture and a salt-and-peppery finish.

GABRIEL COULET | ROQUEFORT-SUR-SOULZON, FRANCE

MILK	SHEEP
SIZE	APX 1.3KG HALF WHEEL
CODE	CHBL048



BLEU D'Auvergne PDO

Bleu D'Auvergne has a spicy aroma, assertive flavour and a smooth texture. A long held tradition of the Auvergne region is to pair Bleu D'Auvergne with local sweet dessert wines.

FROMAGERIE DU LIVRADOIS | AUVERGNE, FRANCE

MILK	COW
SIZE	APX 1.4KG HALF WHEEL
CODE	CHBL0084



VALDEON IGP

Valdeon IGP has a soft texture, full of small cavities where white and green-blue moulds are concentrated. Each wheel is wrapped in dried maple and walnut leaves meaning it presents beautifully on a cheeseboard.

PICOS DE EUROPA | LEON, SPAIN

MILK	COW & GOAT
SIZE	APX 1.25KG WEDGE APX 2.5KG WHEEL
CODE	CHSP040-WDG CHSP040-WHL



ADELAIDE HILLS BLUE

A mildly-flavoured blue with a slightly salty tang and creamy finish. It has a firm texture and is easy to portion, making it perfect for functions and high volume use.

FINO FOODS | ADELAIDE HILLS, SA

MILK	COW
SIZE	2KG WHEEL
CODE	CHBMAH010



BAY OF FIRES CLOTHBOUND CHEDDAR

Widely regarded as one of Australia’s best cheeses. The flavour is buttery and herbaceous with a sharp lactic finish and earthy notes from its long aging on pine boards.

BAY OF FIRES | BAY OF FIRES, TASMANIA

MILK COW

SIZE APX 4KG WHEEL

CODE CHWWB0F1915



SOMERSET HILL CHEDDAR

Somerset Hill Cheddar has a sharp flavour with the quality and richness of the milk shining through its creamy mouthfeel.

DELLENDALE CREAMERY | WESTERN AUSTRALIA

MILK COW

SIZE APX 2.8KG WHEEL

CODE CHWW3347



ENGLISH CAVE AGED CHEDDAR

An English classic. The cheese has a slightly sweet accent to balance the earthiness, with a real depth of flavour and a moist texture.

FINE CHEESE CO. | DORSET, ENGLAND

SIZE APX 2.5KG WEDGE
APX 27KG WHEEL

CODE CHCHE010-WEDGE
CHWW040-WHEEL



EVERYDAY CHEDDAR

The Everyday Cheddar is perfect to slice for sandwiches and burgers.

FINO FOODS | AUSTRALIA

MILK COW

SIZE APX 2KG BLOCK
APX 20KG

CODE CHCH035
CHWW444



VINTAGE CHEDDAR

Creamy and lactic with the added complexity of over 12 months maturation. A great quality, high volume use cheddar.

FINO FOODS | AUSTRALIA

MILK COW

SIZE APX 2KG BLOCK
APX 20KG

CODE CHCHRD005-2KG
CHCHRD00-20KG



CLOTH-ASHED CHEDDAR

Sweet upfront notes with complex after tones, matured between 15 months to two years sleeping peacefully in the farm’s temperature-controlled maturing rooms.

MAFFRA | MAFFRA, VICTORIA

MILK COW

SIZE CTN 10 X 150G
APX 2KG WHEEL

CODE CHRM100N
CHCH028



CHESHIRE

This cheese has a firm, crumbly texture and tart flavour with distinct nutty notes. Cheshire serves well on a fruit platter or with a light red wine.

MAFFRA | MAFFRA, VICTORIA

MILK	COW
SIZE	CTN 10 X 150G
CODE	CHRM060



RED LEICESTER

Tightly knit texture and buttery, mellow flavour. It takes its colour from a natural dye found in the seeds of the South American Annatto plant, which will bring a sense of vibrancy to cheese platters.

MAFFRA | MAFFRA, VICTORIA

MILK	COW
SIZE	CTN 10 X 150G APX 2KG LOAF
CODE	CHRM030 CHSH090



WENSLEYDALE

A young cheese with a crumbly, moist texture and a lemony flavour.

MAFFRA | MAFFRA, VICTORIA

MILK	COW
SIZE	CTN 10 X 150G APX 2KG LOAF
CODE	CHRM050 CHSH130



MATURE CHEDDAR PYRAMID

This Mature Cheddar is aged to a distinctive smooth, sharp flavour. It has deliciously subtle fruity tones offset by gentle nutty notes.

MAFFRA | MAFFRA, VICTORIA

MILK	COW
SIZE	APX 1.7KG LOAVES
CODE	CHCH030



TRADITIONAL CLOTH MATURED CHEDDAR

Pyengana’s signature cheese. Bold flavours with earthy characteristics.

PYENGANA | TASMANIA, AUSTRALIA

MILK	COW
SIZE	CTN 8 X 150G APX 2KG WEDGE
CODE	CHPDR010 CHPDT040



CLOTH MATURED GOAT CHEDDAR

A full-flavoured goat’s cheddar made from Robur Farm Dairy’s goat milk.

PYENGANA | TASMANIA, AUSTRALIA

MILK	GOAT
SIZE	CTN 6 X 150G APX 1KG WEDGE
CODE	CHPDR030 CHPDGC010



KING RIVER GOLD

A great introduction to washed rind cheeses. King River Gold has a soft interior with a slightly gritty rind and a rich, almost smoky, nutty flavour.

MILAWA CHEESE | MILAWA, VICTORIA

MILK	COW
SIZE	CTN 6 X 150G APX 700G LOG
CODE	CHMR020 CHWR010



MONTE ROSSO (TALEGGIO)

A semi-soft cheese with a sweet, buttery paste that has hints of fruit and a lingering lactic finish. The velvety paste is balanced by a thin aromatic, orange rind.

SECTION 28 | ADELAIDE HILLS, SA

MILK	COW
SIZE	APX 2KG LOAF
CODE	CHWR3961



TIN TIN

Subtle and elegant with a hint of entry level washed rind stinkiness. As with all good washed rinds, it will develop a deeper colour and more flavour as it matures.

KRIS LLOYD ARTISAN | ADELAIDE HILLS, SA

MILK	BUFFALO
SIZE	300G
CODE	CHWR4385



RUSTY

A decadent, Jersey cow's milk washed rind. Its gentle stinkiness will intensify with time and you can expect a subtle sweetness on the end of the palate.

KRIS LLOYD ARTISAN | ADELAIDE HILLS, SA

MILK	COW
SIZE	APX 600G WHEEL
CODE	CHWRKL030



VIGNERON

When ripe, this cheese will ooze a velvety paste and give you an exceptionally pleasing mouthfeel, full of earthy complexity. You can eat the leaves, but that is a matter of taste.

WOODSIDE CHEESE WRIGHTS | ADELAIDE HILLS

MILK	GOAT
SIZE	CTN 6 X 110G
CODE	CHWSC150-CTN6



TALEGGIO DOP

This Taleggio has a distinct nutty and meaty flavour with just a hint of salt. It works well in salads and is perfect for melting.

ARNOLDI | ITALY

MILK	COW
SIZE	APX 2KG LOAF
CODE	CHWR020



CAPRICORN (GOAT’S BRIE)

A luscious, surface ripened white mould cheese with a fine texture and subtle flavour.

WOODSIDE CHEESE WRIGHTS | ADELAIDE HILLS, SA

MILK	GOAT
SIZE	CTN 6 X 110G 750G WHEEL
CODE	CHWSC020-CTN6 CHWSC031



ADELAIDE HILLS DOUBLE BRIE

A double cream brie that simply oozes luxury. Mildly lactic and delicately flavoured, this cheese is a must-have when entertaining.

FINO FOODS | ADELAIDE HILLS, SOUTH AUSTRALIA

MILK	COW
SIZE	1KG WHEEL
CODE	CHWMAH010



CHARLESTON (JERSEY BRIE)

Not your standard supermarket brie. When ripe, it’s soft and creamy in texture and develops rich complex farmyard and mushroom characters.

WOODSIDE CHEESE WRIGHTS | ADELAIDE HILLS, SA

MILK	COW
SIZE	CTN 6 X 110G WHEEL APX 750G WHEEL
CODE	CHWSC040-CTN6 CHWSC030



ADELAIDE HILLS TRIPLE BRIE

Extra Jersey Cow butterfat gives this cheese a mild and creamy taste especially when served at room temperature. Formed into a rectangular loaf making it easy to cut into consistent and attractive portions.

FINO FOODS | ADELAIDE HILLS, SOUTH AUSTRALIA

MILK	COW
SIZE	1KG BRICK
CODE	CHWMAH020



BERTIE (BUFFALO BRIE)

A rich and creamy white mould cheese made to a traditional recipe where the curds are ladled by hand. Fresh buffalo milk produces a luxurious creaminess that is unbeatable when paired with dried fruits.

KRIS LLOYD ARTISAN | ADELAIDE HILLS, SA

MILK	BUFFALO
SIZE	APX 750G WHEEL
CODE	CHWSC032



MILAWA CAMEMBERT

Presenting a white bloomy rind with a thick buttery interior that develops into a creamy butterscotch texture as it matures. Think milky, slightly sweet and a little bit nutty, perfect on a crunchy baguette.

MILAWA CHEESE | MILAWA, VICTORIA

MILK	COW
SIZE	CTN 6 X 150G
CODE	CHMR010



BUFFALO CURD

Light and fluffy with perfect levels of acidity. Spread it on crusty bread, serve alongside hot curries or add to baked desserts.

KRIS LLOYD ARTISAN | ADELAIDE HILLS, SA

MILK	BUFFALO
SIZE	1.2KG PAIL
CODE	CHFSKL040



ADELAIDE HILLS GOAT CURD

A consistent, high quality goat curd that has countless applications in any kitchen.

FINO FOODS | ADELAIDE HILLS, SOUTH AUSTRALIA

MILK	GOAT
SIZE	1KG PAIL
CODE	CHCURDAH010



WOODSIDE CHEVRE

Made with fresh local goat's milk, Woodside Chevre has a mild, flavour with almost a lemony tang. Use in sweet or savoury tarts, terrines, or wherever a crumbling goat's cheese is called for.

WOODSIDE CHEESE WRIGHTS | ADELAIDE HILLS

MILK	GOAT
SIZE	CTN 6 X 150G
CODE	CHWS400-CTN6



PERSIAN FETA GOAT

Best enjoyed crumbled on top of salads, bruschetta, or cooked into baked eggs. Also serve simply with warm, crusty bread for maximum effect.

KRIS LLOYD ARTISAN | ADELAIDE HILLS, SA

MILK	GOAT
SIZE	CTN 6 X 300G 2KG PAIL
CODE	CHARKL020 CHFSKL020-2KG



PERSIAN FETA BUFFALO

Set overnight to make it in a traditional lactic set, not unlike yoghurt. A creamier alternative to goat's feta.

KRIS LLOYD ARTISAN | ADELAIDE HILLS, SA

MILK	BUFFALO
SIZE	CTN 6 X 300G 2KG PAIL
CODE	CHARKL040 CHFSKL900-2KG



PERSIAN FETA COW

Made from 100% Australian cow's milk, the Kris Lloyd Persian Feta is an excellent example of quality Australian feta with a satin-like texture.

KRIS LLOYD ARTISAN | ADELAIDE HILLS, SA

MILK	COW
SIZE	CTN 6 X 300G 2KG PAIL
CODE	CHARKL010 CHFSKL030-2KG



COW’S MILK MARINATED PERSIAN FETA

This mild-flavoured cheese is an Aussie favourite, marinated in extra virgin olive oil with locally sourced thyme, bay leaf and peppercorns.

VANNELLA | SYDNEY, NSW

MILK	COW
SIZE	2KG TUB
CODE	CHFETTA020



100% BUFFALO MILK MOZZARELLA

Crafted from superbly fresh buffalo milk, this semi-soft, stretched curd cheese is of undeniable quality.

VANNELLA | SYDNEY, NSW

MILK	BUFFALO
SIZE	1KG BUCKET CTN 4 X 1KG
CODE	CHFB010-UNIT CHFB010-CARTON



COW’S MILK FETA

Mild in taste with a creamy yet firm texture, this feta works well in salads, tarts and pastries.

OLYMPUS | BRISBANE, QUEENSLAND

MILK	COW
SIZE	2KG PAIL
CODE	CHFETTA030



HANDCRAFTED BURRATA

A hand-tied knot seals a delicate pouch of cow’s milk mozzarella. Slice through to reveal an oozy filling of stracciatella; a luscious blend of velvety cream and fine strands of thinly-spun curd.

VANNELLA | SYDNEY, NSW

MILK	COW
SIZE	1KG BUCKET (10 X 100G)
CODE	CHFC030



HUNTER VALLEY MARINATED LABNA

Each bucket contains apx 84 balls of labna, marinated in oil with chilli, garlic and rosemary. Creamy with a pleasing acidity that makes it the perfect counterpoint for rich meats.

FINO FOODS | HUNTER VALLEY, NSW

MILK	COW
SIZE	2.3KG BUCKET (84 X 30G)
CODE	CHYC3500



FIOR DI LATTE

Soft and silky-smooth, these tennis ball-sized morsels of cow’s milk mozzarella have a delicate, milky flavour. The traditional choice for wood fired pizza.

VANNELLA | SYDNEY, NSW

MILK	COW
SIZE	1KG BUCKET CTN 4 X 1KG
CODE	CHFC050-1KG CHFC050-CTN



STRACCIATELLA

Stracciatella is the decadent filling that hides at the heart of burrata. Long strips of stretched curd are torn and bathed in luscious cream with a dash of salt, creating a rich, velvety mixture.

VANNELLA | SYDNEY, NSW

MILK	COW
SIZE	2KG BUCKET
CODE	CHFC088-2KG



OAXACA CHEESE

A super stringy cheese that is stretched and kneaded into long, ropey strands and hand-rolled into balls. Think of it as a Mexican style mozzarella.

VANNELLA | SYDNEY, NSW

MILK	COW
SIZE	APX 900G
CODE	CHMEX010



BOCCONCINI

Meaning “small mouthfuls” in Italian, bocconcini are egg-sized springy balls of mozzarella made by dipping curds into hot whey and kneading, pulling and stretching.

VANNELLA | SYDNEY, NSW

MILK	COW
SIZE	1KG BUCKET (19 X 55G) CTN 4 X 1KG
CODE	CHFC010-1KG CHFC010-CTN



PIZZARELLA & LISTARELLE

Think of it as logs of mozzarella with a lower moisture content, which retains a unique stretchiness that is ideal for pizza.

Listarelle is shredded pizzarella.

VANNELLA | SYDNEY, NSW

MILK	COW
SIZE	CTN 6 X 1.5KG (P) CTN 3 X 2.5KG (L)
CODE	CHMOZ0509KG CHMOZLIS010



PERLINE

The smallest of Vannella’s fresh cow’s milk mozzarella balls, perline are the size of pearls. These springy bites are mild and creamy.

VANNELLA | SYDNEY, NSW

MILK	COW
SIZE	1.5KG BUCKET
CODE	CHFC090



SCAMORZA AFFUMICATA

Wood-smoked scamorza is a semi-soft stretched curd cheese. It’s lightly smoked with Aussie beechwood, adding hints of caramel to its natural sweetness and acidity.

VANNELLA | SYDNEY, NSW

MILK	COW
SIZE	APX. 950G
CODE	CHM040



BUFFALO MILK RICOTTA

A mouthful of this buffalo milk ricotta is like eating delicious clouds of cheese. Slightly thicker than traditional cow’s milk ricotta, it has a subtle sweet aftertaste.

VANNELLA | SYDNEY, NSW

MILK	BUFFALO
SIZE	1KG BASKET
CODE	CHRIC020



COW’S RICOTTA

Irresistibly light and fluffy curds that are slightly sweet in taste. Wonderful in sweet and savoury applications such as cannoli and cannelloni.

VANNELLA | SYDNEY, NSW

MILK	COW
SIZE	1KG BASKET
CODE	CHRIC005



RICOTTA SALATA

This Ricotta Salata has a compact, flaky texture, which allows it to replace pecorino and parmesan when required.

AURICCHIO | ITALY

MILK	SHEEP
SIZE	APX. 3.2KG WHEEL
CODE	CHRIC035



ACCOMPANIMENTS



PEPPERED FIG PASTE

Add decadence to your next cheese platter with this luxurious paste. Sweet with subtle spice and a lovely peppery finish.

ON THE SIDE | QUEENSLAND, AUSTRALIA

SIZE CTN 6 X 120G
910G

CODE OTS010
OTSF010



PEACH & MUSCATEL CHUTNEY

Beautiful, bright peaches and plump muscatels are slowly cooked to create this lightly spiced chutney. Particularly delicious with cheddar.

ON THE SIDE | QUEENSLAND, AUSTRALIA

SIZE CTN 6 X 115G
840G

CODE OTS030
OTSF030



PICKLED BABY FIGS

Pickled in a syrup of brown sugar and apple cider vinegar. Exceptional with blue cheese.

ON THE SIDE | QUEENSLAND, AUSTRALIA

SIZE CTN 6 X 120G
910G

CODE OTS020
OTSF020



BABY CORNICHONS

Tiny pickles with a satisfying crunch and a salty, vinegar tang. Delicious in a Ploughman's Platter with cheddar.

ON THE SIDE | QUEENSLAND, AUSTRALIA

SIZE CTN 6 X 110G
750G

CODE OTS040
OTSF040



DRIED PEARS

An elegant and flavoursome accompaniment to artisan cheese, particularly blues.

ON THE SIDE | QUEENSLAND, AUSTRALIA

SIZE CTN 6 X 80G
255G

CODE OTS070
OTSF110



DRIED RED AND GREEN APPLES

These dried red and green apples will elevate any cheeseboard. Soft, chewy and full of natural flavour.

ON THE SIDE | QUEENSLAND, AUSTRALIA

SIZE CTN 6 X 55G
170G

CODE OTS060
OTSF120



MUSCATELS

These sweet, plump muscatels are an absolute necessity when it comes to cheese.

ON THE SIDE | QUEENSLAND, AUSTRALIA

SIZE CTN 6 X 100G
300G

CODE OTS088
OTSF130



LAVOSH

Crisp, buttery, lightly salted crackers. A cheeseboard essential.

ON THE SIDE | QUEENSLAND, AUSTRALIA

SIZE CTN 12 X 180G

CODE OTSF333



FALWASSER NATURAL

Gourmet wafers with a crisp, delicate texture.

BYRON BAY COOKIE COMPANY | BYRON BAY, NSW

SIZE CTN 12 X 120G

CODE CB010



FALWASSER GLUTEN FREE

Gluten free, gourmet wafers with a crisp, delicate texture.

BYRON BAY COOKIE COMPANY | BYRON BAY, NSW

SIZE CTN 12 X 120G

CODE CB015



PALISSIMO (GRISSINI)

Truly delicious grissini with a real crunch and malty flavour.

DAVID DE CASTRO | SEVILLE, SPAIN

SIZE CTN 12 X 250G

CODE CBS4211



PICOS

Miniature breadsticks, typically served with tapas across Spain. Scatter generously across a plate of jamon or cheese.

DAVID DE CASTRO | SEVILLE, SPAIN

SIZE CTN 10 X 500G
500G UNIT

CODE CBS4204-CTN
CBS4204-500G



PICOS

These 15g packets are perfect to serve at events, include in hampers and gift bags, or to enjoy individually.

DAVID DE CASTRO | SEVILLE, SPAIN

SIZE CTN 200 X 15G

CODE CBS4203



PANE CROCCANTE (ROSEMARY)

A light crisp bread with a hint of rosemary. Handcrafted by artisan bakers.

BRASSERIE BREAD CO. | BANKSMEADOW, NSW

SIZE CTN 12 X 135G

CODE CBP010



PANE CROCCANTE (LIGHTLY SALTED)

A lightly salted crisp bread. The ideal companion for cheese, pâté and wine.

BRASSERIE BREAD CO. | BANKSMEADOW, NSW

SIZE CTN 12 X 135G

CODE CBP020



TASMANIAN PICKLED WALNUTS

A traditional cheese accompaniment, harvested before the nut forms and pickled in a unique blend of sugar, vinegar and spices. Best served with cheddar.

COALDALE | TASMANIA

SIZE 315G JAR

CODE PICK030



QUINCE PASTE

SIZE CTN 12 X 170G

CODE STM030

Made with fresh Spanish grown quince, which are peeled, poached and slowly cooked with only sugar and lemon juice. Fruity and slightly tannic with a firm texture.

SANTA TERESA | AVILA, SPAIN



QUINCE PASTE

SIZE 1.4KG TRAY
2.9KG TRAY

CODE STM010
STM020

Simply turn this quince out of its mould, slice and wrap to your desired portion size. Also perfect for use in pastries.

SANTA TERESA | AVILA, SPAIN



CHILLI HONEY

SIZE CTN 12 X 200ML
200ML UNIT

CODE QHH010-CTN
QHH010-UNIT

Australian wildflower honey infused with habanero chillies. Sweet and spicy. Drizzle over hard or soft cheese, pizza, gelato or avocado toast.

QUINBY'S | SYDNEY, NEW SOUTH WALES



HONEYCOMB FRAME

SIZE ONE SIZE

CODE HCF010Y

Honeycomb sourced seasonally from local beekeepers.

Stand not included.

COLONY HONEY | NORTHERN NSW



APRICOT JAM

A rich apricot flavoured jam with large chunks of fruit throughout. 100% Australian grown apricots.

CUTTAWAY CREEK | SOUTHERN HIGHLANDS, NSW

SIZE CTN 12 X 220G
1.25KG

CODE CCR016
CCF016



RASPBERRY JAM

Made with fresh, farm grown raspberries. Contains no additional pectin, ensuring a more concentrated flavour.

CUTTAWAY CREEK | SOUTHERN HIGHLANDS, NSW

SIZE CTN 12 X 220G
1.25KG

CODE CCR010
CCF010



BLACKBERRY JAM

Made with fresh, farm grown blackberries. Contains no additional pectin, ensuring a more concentrated flavour.

CUTTAWAY CREEK | SOUTHERN HIGHLANDS, NSW

SIZE CTN 12 X 220G
1.25KG

CODE CCR012
CCF012



RHUBARB & GINGER JAM

Made with fresh, hand picked rhubarb and ginger sourced from Buderim in Queensland.

CUTTAWAY CREEK | SOUTHERN HIGHLANDS, NSW

SIZE CTN 12 X 220G
1.25KG

CODE CCR013
CCF013



BLACKCURRANT JAM

Made using 100% Australian grown blackcurrants. A tart jam with an intense blackcurrant flavour.

CUTTAWAY CREEK | SOUTHERN HIGHLANDS, NSW

SIZE CTN 12 X 220G
1.25KG

CODE CCR014
CCF014



STRAWBERRY JAM

A real homemade strawberry jam with intense strawberry flavour using 100% Australian grown strawberries.

CUTTAWAY CREEK | SOUTHERN HIGHLANDS, NSW

SIZE CTN 12 X 220G
1.25KG

CODE CCR017
CCF017



GENOA FIG JAM

Handmade using 100% Australian grown Genoa (black) figs.

CUTTAWAY CREEK | SOUTHERN HIGHLANDS, NSW

SIZE CTN 12 X 220G
1.25KG

CODE CCR015
CCF015



THREE FRUIT MARMALADE

Three Fruit Marmalade made with Australian grown oranges, lemons and ruby red grapefruit.

CUTTAWAY CREEK | SOUTHERN HIGHLANDS, NSW

SIZE CTN 12 X 220G
1.25KG

CODE CCR018
CCF018



PICCALILLI RELISH

SIZE CTN 6 X 200G
2.3KG JAR

A mustard-based, traditional pickle with finely diced cauliflower, zucchinis and onions. Wonderful in a Ploughman's Platter.

CODE CPR030
CPFS020

CRUNCH PRESERVES | MARGARET RIVER, WA



BEETROOT & PLUM CHUTNEY

SIZE CTN 6 X 200G

Juicy Satsuma plums chopped and simmered with beetroot, sultanas and spices until reduced to an earthy, tangy chutney.

CODE CPR010

CRUNCH PRESERVES | MARGARET RIVER, WA



CARAMELISED ONION JAM

SIZE CTN 6 X 250G
2.5KG JAR

A slightly sweet and tangy savoury jam that pairs perfectly with hard and soft cheeses.

CODE CPR040
CPFS030

CRUNCH PRESERVES | MARGARET RIVER, WA



CHILLI TOMATO RELISH

SIZE CTN 6 X 200G
2.3KG JAR

Made with simmered and reduced fresh tomatoes, spices and chilli.

CODE CPR020
CPFS010

CRUNCH PRESERVES | MARGARET RIVER, WA



OILS

We've been working with Australian olive oils for nearly two decades and (just quietly), reckon we've learned a thing or two along the way.

Every year, we taste dozens of oils from farms around Australia. Our singular goal is to source and blend the best quality oil that money can buy and deliver this to our customers at a price that makes it affordable for everyday use.

This selection of extra virgin olive oils, agrumato and infused oils will cover anything you need from cooking, to dressing and dipping.



AUSTRALIAN EXTRA VIRGIN OLIVE OIL

Predominantly Frantoio with a powerful grassy, herbaceous perfume.

FINO FOODS | AUSTRALIA

SIZE 20L
CODE EVOFIN02021



ROSEMARY PRESSED EVOO

This EVOO brings together the nostalgic fragrance of fresh rosemary from Glenelg River Herbs with Mount Zero’s Frantoio olive oil.

MOUNT ZERO | GRAMPIANS, VICTORIA

SIZE 330ML
CTN 6 X 330ML 2L
CODE EVO330ML-ROS-UNIT
EVO330ML-ROS-CTN
EVO2LTR-MZ080



MANDARIN PRESSED EVOO

Produced by pressing whole mandarins with Frantoio olives to create a fruity, zesty oil.

MOUNT ZERO | GRAMPIANS, VICTORIA

SIZE 330ML
CTN 6 X 330ML 2L
CODE EVO330ML-MAN-UNIT
EVO330ML-MAN-CTN
EVO2LTR-MZ040



LIME PRESSED EVOO

This zesty extra virgin olive oil is perfect with fish, grilled meats and vegetables.

MOUNT ZERO | GRAMPIANS, VICTORIA

SIZE 330ML
CTN 6 X 330ML 2L
CODE EVO330ML-LIM
EVO330ML-LIM-CTN
EVO2LTR-MZ030



LEMON PRESSED EVOO

This oil combines the flavours of Mount Zero’s fruity olives with cold pressed lemons. Bright and perfect with seafood.

MOUNT ZERO | GRAMPIANS, VICTORIA

SIZE 330ML
CTN 6 X 330ML 2L
CODE EVO330ML-LEM
EVO330ML-LEM-CTN
EVO2LT-MZ020



ARBEQUINA EVOO (DELICATE & CREAMY)

Delicate and creamy. Mount Zero’s Arbequina EVOO has a fresh, slightly-sweet aroma with hints of vanilla and freshly cut grass.

MOUNT ZERO | GRAMPIANS, VICTORIA

SIZE 2L
15L
CODE EVO2LTR-MZ011
EVO15LTR-MZ021



FRANTOIO EVOO (NUTTY & MILDLY ROBUST)

Nutty and mildly robust. Notes of apple, walnut, almond and fresh herbs. Smooth and creamy with a warm, peppery finish.

MOUNT ZERO | GRAMPIANS, VICTORIA

SIZE 500ML
CTN 12 X 500ML 2L
15L
CODE EVOMZ4101
EVOMZ4101-CTN
EVO2LTR-MZ050



PICUAL EVOO (FRUITY & HERBACEOUS)

Fruity and herbaceous. Flavours of fresh green tomato and fig, with mild bitterness and a lasting peppery finish.

MOUNT ZERO | GRAMPIANS, VICTORIA

SIZE 2L
15L
CODE EVO2LTR-MZ070
EVO15LTR-MZ030



APRICOT KERNEL OIL

Bursting with flavours and aromas of amaretto and marzipan. Use over grilled stone fruit, ice creams and salads.

SIZE 500ML
CODE APSC050

THE ARTISAN MILL | OVENS VALLEY, VICTORIA



HAZELNUT OIL

Made by cold pressing 100% Australian grown hazelnuts. A slightly sweet, nutty flavour which enhances salads, vegetables, desserts and drinks.

SIZE 500ML
CODE APSC060

THE ARTISAN MILL | OVENS VALLEY, VICTORIA



PECAN OIL

A warm, nutty oil with a sweet aroma. Exceptional in sweet and savoury applications; over porridge and fluffy pancakes, mixed through creamy desserts or over cheese.

SIZE 500ML
CODE APSC077

THE ARTISAN MILL | OVENS VALLEY, VICTORIA



PUMPKIN SEED OIL

Discover the great taste of this decorative, cold pressed dark green pumpkin seed oil with its deliciously aromatic nutty flavour and clean finish to the palate.

SIZE 500ML
3L
CODE APSC040
APSC088

THE ARTISAN MILL | OVENS VALLEY, VICTORIA



WALNUT OIL

Made by cold pressing Australian grown walnuts which produces a strong nutty flavour with top nutritional qualities.

SIZE 500ML
CODE APSC070

THE ARTISAN MILL | OVENS VALLEY, VICTORIA



SUNFLOWER SEED OIL

Sunflower kernels are cold pressed in a traditional European artisan extraction method, to create a premium quality, delicious nutty oil unlike any other.

SIZE 3L
CODE APSC080

THE ARTISAN MILL | OVENS VALLEY, VICTORIA



OLIVES



ARBEQUINA OLIVES

A colourful Spanish variety grown under the Australian sun. They have a lovely buttery flavour and slightly peppery finish.

MOUNT ZERO | GRAMPIANS, VICTORIA

SIZE	2KG (1.3KG DRAINED) 10KG (7KG DRAINED)
CODE	OLARB-MTZERO-2KG OLARB-MTZERO-7KG



BLONDE KALAMATA OLIVES

One of the largest olive varieties on the market. Due to their extended curing time, the olives naturally change colour from burgundy to blonde.

MOUNT ZERO | GRAMPIANS, VICTORIA

SIZE	2KG (1.3KG DRAINED) 10KG (7KG DRAINED)
CODE	OLBLOND-MTZERO-2KG OLBLOND-MTZERO-7KG



MIXED OLIVES

A mix of the best seasonal olives Mount Zero has to offer.

MOUNT ZERO | GRAMPIANS, VICTORIA

SIZE	CTN 6 X 300G 2KG (1.3KG DRAINED) 10KG (7KG DRAINED)
CODE	OLRET400-CTN6 OLMIX-MTZERO-2KG OLMIX-MTZERO-7KG



LIGURIAN

Firm with a sweet, herbaceous, nutty flavour. A small, tasty olive variety.

MOUNT ZERO | GRAMPIANS, VICTORIA

SIZE	2KG (1.3KG DRAINED) 10KG (7KG DRAINED)
CODE	OLLIG-MTZERO-2KG OLLIG-MTZERO-7KG



AUSTRALIAN WILD OLIVES

Small, bullet shaped fruit with intense flavour. A fantastic table olive.

MOUNT ZERO | GRAMPIANS, VICTORIA

SIZE	CTN 6 X 300G 2KG (1.3KG DRAINED) 10KG (7KG DRAINED)
CODE	OLRET300-CTN6 OLWILD-MTZERO-2KG OLWILD-MTZERO-7KG



BIODYNAMIC GORDAL OLIVES

A Spanish variety known for being plump and fleshy, yet firm. Cured naturally in brine, they are perfect for martinis.

MOUNT ZERO | GRAMPIANS, VICTORIA

SIZE	CTN 6 X 300G
CODE	OLRET700



ORGANIC KALAMATA OLIVES

Mount Zero Organic Kalamata Olives are picked when fully ripe and cured in brine, resulting in a dark burgundy colour.

MOUNT ZERO | GRAMPIANS, VICTORIA

SIZE	CTN 6 X 300G 2KG (1.3KG DRAINED) 10KG (7KG DRAINED)
CODE	OLRET100-CTN6 OLKAL-MTZERO-2KG OLKAL-MTZERO-7KG



DIRTY OLIVE BRINE

If you like your martini dirty, this is the brine for you. This filtered brine from Mount Zero's olives has an incredible depth of flavour, making it the perfect addition to your martini mix.

MOUNT ZERO | GRAMPIANS, VICTORIA

SIZE	330ML CTN 6 X 330ML
CODE	MZ330ML MZ330ML-CTN



MOUNT ZERO FARM, VICTORIA



LEMON & THYME MIXED MARINATED OLIVE POUCHES

A signature blend of mixed olives dressed in a fresh and zesty marinade of lemon, thyme and citrus.

SIZE CTN 12 X 80G

CODE OLIND030

MOUNT ZERO | GRAMPIANS, VICTORIA



SALT CURED KALAMATA OLIVE POUCH W. FENNEL & LEMON OIL

Salt cured kalamata olives lightly marinated in a mixture of fennel seeds and freshly-pressed lemon olive oil.

SIZE CTN 12 X 80G

CODE OLIND020

MOUNT ZERO | GRAMPIANS, VICTORIA



ROSEMARY & NATIVE PEPPER MARINATED OLIVE POUCHES

Native pepperberry and rosemary combine to produce an earthy, robust olive with an aromatic and pleasant zing.

SIZE CTN 12 X 80G

CODE OLIND010

MOUNT ZERO | GRAMPIANS, VICTORIA



GREEN OLIVES IN BRINE

Green olives stored in their natural brine. The perfect way to garnish a martini or eaten as a snack with anchovies and guindillas.

SIZE CTN 12 X 150G

CODE OLIND040

MOUNT ZERO | GRAMPIANS, VICTORIA



AUSTRALIAN MIXED OLIVES

The Australian Mixed Olives combine the best of Arbequina, Blonde, Green, Kalamata, Ligurian, Wild and Manzanella varieties.

FINO FOODS | SOUTH AUSTRALIA

SIZE 10KG (6KG DRAINED)

CODE P0080



BLACK KALAMATA OLIVES

Rich purple in colour and full of meaty flavour. These divine olives are harvested when fully ripe and bathed in brine.

FINO FOODS | SOUTH AUSTRALIA

SIZE 10KG (6KG DRAINED)

CODE P0010



GREEN KALAMATA OLIVES

Picked before fully ripe for that bitter edge, these green kalamata olives have a beautiful nutty flavour.

FINO FOODS | SOUTH AUSTRALIA

SIZE 10KG (6KG DRAINED)

CODE P0020



HALVED BLACK KALAMATA OLIVES

Fino's classic Black Kalamatas halved for bread, sandwiches, pizza and salads.

FINO FOODS | SOUTH AUSTRALIA

SIZE 10KG (5KG DRAINED)

CODE P0070



MIXED PITTED OLIVES

Mixed pitted black and green Kalamatas. A quality olive pitted to save time in busy kitchens.

FINO FOODS | SOUTH AUSTRALIA

SIZE 2KG (1KG DRAINED)
10KG (5KG DRAINED)

CODE P0160
P0060



PITTED BLACK KALAMATA OLIVES

Pitted black Kalamatas to help save time in busy kitchens.

FINO FOODS | SOUTH AUSTRALIA

SIZE 2KG (1KG DRAINED)
10KG (5KG DRAINED)

CODE P0130
P0030



PITTED GREEN KALAMATA OLIVES

Pitted green Kalamatas to help save time in busy kitchens.

SIZE 2KG (1KG DRAINED)
10KG (5KG DRAINED)

CODE P0140
P0040

FINO FOODS | SOUTH AUSTRALIA



SLICED BLACK KALAMATA OLIVES

Sliced black Kalamatas, ready to be dotted onto pizzas, tossed through a salad or enjoyed in a sandwich.

SIZE 10KG (5KG DRAINED)

CODE P0050

FINO FOODS | SOUTH AUSTRALIA



SUN DRIED AUSTRALIAN KALAMATA OLIVES

Harvested, salted and sun dried in South Australia. The result is an olive dark in colour with a strong flavour and notes of caramel.

SIZE 2KG

CODE P0121

FINO FOODS | SOUTH AUSTRALIA



APERITIVO MIX

A traditional Spanish mix of green and black pitted olives, pickled sweet garlic, guindillas and cornichons. The perfect salty accompaniment to a dry vermouth.

SIZE 2.2KG

CODE 4403

FINO FOODS | SOUTH AUSTRALIA





SALT, PEPPER & SPICES



PIMENTON - SWEET

SIZE 75G
750G

El Angel is widely recognised as one of the world's best pimenton producers. This 'Sweet' pimenton has a deep flavour, intense colour and aroma without being smoked.

EL ANGEL | LA VERA, EXTREMADURA, SPAIN



PIMENTON - SMOKED SPICY

SIZE 75G
750G

Pimenton are smoked and dried slowly over oak fires for 10-15 days before being stone ground up to four times. The result is a deep, smoky flavour and intense red colour.

EL ANGEL | LA VERA, EXTREMADURA, SPAIN



PIMENTON - SMOKED SWEET

SIZE 75G
750G

El Angel leave the pimenton on the vine until late in the season to allow their natural sugars, colour and flavour to fully develop. They are smoked, dried and ground slowly resulting in a deep, smoky, sweet spice.

EL ANGEL | LA VERA, EXTREMADURA, SPAIN



SEA SALT BLOSSOMS

Soft, sweet and delicate salt flakes from the pristine sea waters of the Great Australian Bight. Chemical and preservative free.

SIZE 750G
CTN 3 X 2KG

CODE SALT200
SALT300

OLSSON'S | SOUTH AUSTRALIA



SEA SALT FLAKES (CERAMIC JAR)

Crisp sea salt flakes that are easily crumbled in the fingers with a fresh flavour evocative of the pure ocean waters from which they are made.

SIZE CTN 6 X 250G

CODE SALT0R072

OLSSON'S | SOUTH AUSTRALIA



SEA SALT FLAKES (BOX)

Crisp sea salt flakes, made to sit on the kitchen counter or used as a refill for the ceramic jar.

SIZE CTN 12 X 250G

CODE SALT0R999

OLSSON'S | SOUTH AUSTRALIA



FLEUR DE SEL SEA SALT FLAKES

Pure sea salt flakes from the Spencer Gulf in South Australia. Perfect for finishing, presentation and on the dining table.

SIZE 1KG

CODE SALT1620

OLSSON'S | SOUTH AUSTRALIA



RED GUM SMOKED SALT

Australian sea salt flakes are smoked over native river red gum for 72 hours to produce this versatile, rich salt.

SIZE 500G

CODE SALT0S071

OLSSON'S | SOUTH AUSTRALIA



REDGUM SMOKED SALT (CERAMIC JAR)

Australian sea salt flakes are smoked over native river red gum for 72 hours to produce this versatile, rich salt.

SIZE CTN 6 X 90G

CODE SALT0R071

OLSSON'S | SOUTH AUSTRALIA



REDGUM SMOKED SALT (KRAFT CANISTER)

Australian sea salt flakes are smoked over native river red gum for 72 hours to produce this versatile, rich salt.

SIZE CTN 6 X 90G

CODE SALT0R3864

OLSSON'S | SOUTH AUSTRALIA



MACROBIOTIC SEA SALT

Sea salt containing high concentrations of natural minerals from ocean sea water. Suitable for cooking and curing.

SIZE CTN 6 X 150G (GRINDER)
CTN 12 X 250G (FINE)
CTN 12 X 250G (RAW)
5KG

CODE SALT0R030
SALT0R010
SALT0R020
SALT0M020

OLSSON'S | SOUTH AUSTRALIA



PINK LAKE SALT

Available in fine, medium and coarse grain sizes. Sourced from lake just 50km up the road from the Mount Zero olive grove which dried out each summer to reveal a bed of salmon coloured pink salt.

MOUNT ZERO | GRAMPIANS, VICTORIA

SIZE	5KG (FINE)
	5KG (MEDIUM)
	5KG (COARSE)
CODE	SALT094-5KG
	SALTPL999
	SALT092-5KG

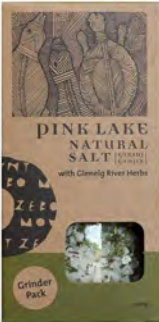


PINK LAKE SALT GRINDER

This natural pink salt is a concentrated store of natural mineral nutrients - rich in calcium, magnesium, phosphorus, sulphur, iron, manganese, zinc and copper as well as being rich in beta carotene.

MOUNT ZERO | GRAMPIANS, VICTORIA

SIZE	CTN 6 X 150G
CODE	SALTPL010



PINK LAKE SALT GRINDER (W. HERBS)

A superb combination of pink lake salt with a carefully balanced mix of Glenelg River rosemary, thyme and oregano. Ideal for roasted vegetables, soups and pasta.

MOUNT ZERO | GRAMPIANS, VICTORIA

SIZE	CTN 6 X 100G
CODE	SALTPL060



PINK LAKE SALT GRINDER (W. PEPPER BERRIES)

The rare berries are hand-harvested from Tasmanian rainforests and add a complex, herbaceous spice flavour with a real zing to the natural Pink Lake Salt.

MOUNT ZERO | GRAMPIANS, VICTORIA

SIZE	CTN 6 X 130G
CODE	SALTPL050



PINK LAKE SALT GRINDER (W. SEA KELP)

Boosts the nutritional benefits of natural lake salt with the added iodine and minerals from the kelp. Great with Japanese style food.

MOUNT ZERO | GRAMPIANS, VICTORIA

SIZE	CTN 6 X 150G
CODE	SALTPL030



PINK LAKE SALT GRINDER (W. CHILLI)

Includes three varieties of Australian chillies paired with natural pink salt crystals. Add to lime juice to make a delicious dipping sauce.

MOUNT ZERO | GRAMPIANS, VICTORIA

SIZE	CTN 6 X 130G
CODE	SALTPL020



BIG CHILLI & GARLIC SALT RUB

Hot, bold and mouth watering. A mixture of chilli, garlic and crisp sea salt flakes. Rub on meats before grilling or roasting, sprinkle over eggs, rice or combine with breadcrumbs for an excellent stuffing.

OLSSON'S | SOUTH AUSTRALIA

SIZE CTN 6 X 130G

CODE SALTOR5287



SALT BUSH & MOUNTAIN PEPPER LEAF

Australian-grown salt bush mixed with local mountain pepper leaf. This rub has an earthy, spicy flavour with complex floral elements and a lingering mild heat.

OLSSON'S | SOUTH AUSTRALIA

SIZE CTN 6 X 120G

CODE SALTOR5289



WILD THING SALT RUB

Picked from a country garden and mixed with delicate Australian sea salt flakes. Made up of juniper berry, thyme leaves, rosemary, onion powder and sea salt flakes.

OLSSON'S | SOUTH AUSTRALIA

SIZE CTN 6 X 100G

CODE SALTOR5285



IT'S SO ROSEMARY SALT RUB

Perfectly dried rosemary, dried garlic and Australian sea salt flakes will transform your dish into a flavoursome meal that warms the soul.

OLSSON'S | SOUTH AUSTRALIA

SIZE CTN 6 X 100G

CODE SALTOR5284



LEMON ZEST SALT RUB

A mixture of lemon zest, a dash of dried garlic and crisp sea salt flakes. The bright aromas will hit you as soon as you open the canister.

OLSSON'S | SOUTH AUSTRALIA

SIZE CTN 6 X 140G

CODE SALTOR5286



THE GREAT WHITE SALT RUB

A tangy mix of sea salt, cumin, smoked paprika, fennel and cloves. The crowd favourite out of the range.

OLSSON'S | SOUTH AUSTRALIA

SIZE CTN 6 X 160G

CODE SALTOR5266



DRIED BUTTERFLY PEA FLOWERS

Steep these flowers in water and watch the colour transform into a deep blue ink. Reminiscent of pea flower drinks and cocktails that are popular in Thailand.

FINO FOODS | THAILAND

SIZE 50G

CODE SPICE102



SUMAC

Traditionally used as a souring agent due to its beautifully tart flavour. Works as an excellent substitute for lemon.

FINO FOODS | TURKEY

SIZE 250G

CODE SPICE090



AUSTRALIAN BLACK PEPPERCORNS

Whole black peppercorns that are grown, harvested and dried locally in Queensland. Fresh, bright and aromatic.

FINO FOODS | QUEENSLAND, AUSTRALIA

SIZE 250G

CODE SPICE104



EGYPTIAN DUKKAH

An aromatic spice mix consisting of pistachios, almonds, hazelnuts, sesame seeds, coriander, cumin, pepper and Mount Zero Pink Lake Salt.

MOUNT ZERO | GRAMPIANS, VICTORIA

SIZE CTN 6 X 100G 1KG

CODE SB010-CTN6 SB020



ALEPPO PEPPER

A variety of capsicum used as a spice. Semi-dried and ground. Fragrant with medium heat.

FINO FOODS | TURKEY

SIZE 250G

CODE SPICE101



AUSTRALIAN STYLE ZA'ATAR

A Middle Eastern Spice blend traditionally made with a mix of oregano, thyme, sesame seeds and sumac. Mount Zero have added native Australian ingredients like wattle seeds and Davidsons plum.

MOUNT ZERO | GRAMPIANS, VICTORIA

SIZE CTN 6 X 65G

CODE SB222-CTN6



SALADE DE FLEURS

SIZE 25G

A beautiful mix of French Marigolds, Cornflower and Rose petals for salad garnish, cake decoration and desserts.

CODE DFS010

ESSENTIAL INGREDIENT | FRANCE



SPANISH SAFFRON

SIZE 0.5G
CTN 20 X 0.5G

Safinter saffron is 1 Grade of ISO 3632:2011, the internationally recognised and independently tested quality standard. The standard means that not only is it 100% pure, but that it is also very strong of flavour, aroma and colour.

CODE SEC0205GUNIT
SSEC0205G-CTN

SAFINTER | LA MANCHA, SPAIN



SPANISH SAFFRON

SIZE 10G TINS







All you need is a pinch of this saffron to transform your dishes. Presented in an attractive tin.

CODE SSEC020

SAFINTER | LA MANCHA, SPAIN



SEAFOOD/CONSERVAS

	<div>OLASAGASTI CANTABRIAN ANCHOVIES</div> <div>Small, plump fillets which are the perfect size for tapas and retail. Prepared in traditional methods by the hands of experts, who carefully clean, separate and pack the finest fillets.</div> <div>OLASAGASTI CANTABRIA, SPAIN</div>	<div>SIZE48G</div> <div>CODEOLA020</div>		<div>ANCHOVIES A LA DONOSTIARRA</div> <div>Whole anchovies sautéed in olive oil with garlic and cayenne pepper. A traditional San Sebastian recipe. Enjoy straight from the tin or on crusty bread.</div> <div>OLASAGASTI CANTABRIA, SPAIN</div>	<div>SIZE190G</div> <div>CODEOLA070</div>
	<div>OLASAGASTI CANTABRIAN ANCHOVIES</div> <div>The 1kg tin includes a combination of small and large fillets. It’s our most cost-effective offering. Each hand filleted fish delivers an umami bomb of flavour that stays long on the palate.</div> <div>OLASAGASTI CANTABRIA, SPAIN</div>	<div>SIZE1KG</div> <div>CODEOLA040</div>		<div>ATUN CLARO (YELLOWFIN TUNA)</div> <div>Atun Claro is characterised by its delicate pink meat. Fished from tiny fishing ports in the Basque country, the tuna are prepared by hand and preserved in extra virgin olive oil.</div> <div>OLASAGASTI CANTABRIA, SPAIN</div>	<div>SIZE1.8KG</div> <div>CODETUNA030</div>
	<div>OLASAGASTI CANTABRIAN ANCHOVIES</div> <div>The 120g tin offers the premium selection of fillets. For those who want a perfect fillet every time.</div> <div>OLASAGASTI CANTABRIA, SPAIN</div>	<div>SIZE120G</div> <div>CODEOLA030</div>		<div>LA MARQUINESA (WHOLE ANCHOVIES IN SALT)</div> <div>Whole Cantabrian anchovies preserved and fermented in salt with powerful umami flavours. Simply fillet by hand to obtain the crème de la crème of the world’s anchovies.</div> <div>OLASAGASTI CANTABRIA, SPAIN</div>	<div>SIZE5KG</div> <div>CODEOLA090</div>



ANCHOVY FILLETS

The Cuca anchovies offer a strong saltiness, a hint of sweetness and a wonderful meaty flavour that lingers on the palate.

SIZE 48G TIN

CODE AN010

CUCA CONSERVAS | LAREDO, SPAIN



YELLOWFIN TUNA

Ideal firm texture and delicately mild flavour - essential to the perfect Yellowfin Tuna.

SIZE 115G TIN

CODE TUNA020

CUCA CONSERVAS | LAREDO, SPAIN



SARDINES IN ORGANIC EVOO

Cuca's Sardines in Ecological Extra Virgin Olive Oil consist of all natural ingredients and olive oil from organic crops.

SIZE 125G TIN

CODE MVSP080

CUCA CONSERVAS | LAREDO, SPAIN



SARDINES IN LEMON

Beautifully zesty and full of fresh flavour. Cuca Sardines are caught exclusively off the Galicia-Portugal coast and manually packed without delay to ensure their long-lasting freshness.

SIZE 120G TIN

CODE MVSP070

CUCA CONSERVAS | LAREDO, SPAIN



SARDINES IN TOMATO

All the wonders of Cuca's traditional sardines are effortlessly paired with a classic tomato flavour.

SIZE 120G TIN

CODE MVSP060

CUCA CONSERVAS | LAREDO, SPAIN



SARDINES PICANTES (HOT)

These delicious sardines are bathed in a fiery hot sauce for an extra bite.

SIZE 125G

CODE MVSP090

CUCA CONSERVAS | LAREDO, SPAIN



CHIPIRONES EN SU TINTA (SQUID IN INK)

Caught in the best Atlantic fishing grounds and paired with their ink and natural seasonings, the Chipirones en su Tinta from Cuca are lovely and tender.

CUCA CONSERVAS | LAREDO, SPAIN



MEJILLONES EN ESCABECHE (MUSSELS)

Cuca's Mejillones are a crowd favourite. The mussels are harvested from the Galician rias, boiled, hand cleaned and fried in olive oil.

CUCA CONSERVAS | LAREDO, SPAIN



NAVAJAS GRANDE (RAZOR CLAMS)

Cuca's Navajas are caught, processed and packed immediately to retain their freshness and signature taste. Special care is taken during the manual cleaning process to remove all sand from the shells.

CUCA CONSERVAS | LAREDO, SPAIN



BOQUERONES (WHITE ANCHOVIES)

Sustainably harvested Cantabrian white anchovies from the Basque Country. Enjoy wrapped around an olive and skewered with a piquillo pepper. Or, serve with salted potato chips for a tapas style Fish & Chips.

FINO FOODS | SPAIN

SIZE 115G TIN

CODE MVSP020

SIZE 115G TIN

CODE MVSP035

SIZE 120G TIN

CODE MVSP040

SIZE 500G

CODE BOQ010





NATURAL TARAMA

Tarama is the seasoned caviar of sea mullet. After being sustainably harvested from small-scale fisheries on the East Coast, the best quality roe are carefully opened and the eggs are extracted, salted and matured for a number of weeks.

FINO FOODS | QUEENSLAND

SIZE 500G

CODE BGNT4100



SUN DRIED BOTTARGA (GRATED)

Each piece of bottarga is carefully tended to by hand; salted, pressed and brought every day to a glasshouse for natural sun-drying.

FINO FOODS | QUEENSLAND

SIZE 500G

CODE BGBG4099



SUN DRIED BOTTARGA

Bottarga will turn an everyday dish into something extraordinary. Treat it like a sprinkling of flakey sea salt, with an extra kick.

FINO FOODS | QUEENSLAND

SIZE APX. 150G

CODE BGBW4098



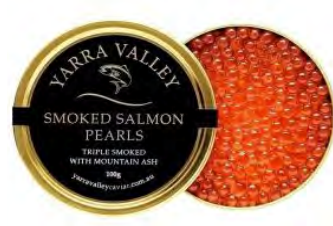
SALMON CAVIAR

Yarra Valley Caviar’s highly sought after Atlantic Salmon caviar is well renowned across the restaurant trade. Bright, plump, flawless caviar bursting with flavour.

YARRA VALLEY CAVIAR | VICTORIA

SIZE 100G JAR

CODE YVCS030



SMOKED SALMON CAVIAR

72 hour smoked red gum salt is used in the brining stage followed by cold smoking using a local Mountain Ash hard wood. Mild, smoky flavour that bursts in your mouth.

YARRA VALLEY CAVIAR | VICTORIA

SIZE 100G TIN

CODE YVCS666



MARINATED SARDINE FILLETS

Firm, plump and fresh tasting. Use as Australian boquerones; in salads, pizza and on toast.

TUESDAY FOODS | ALBANY, WESTERN AUSTRALIA

SIZE 1KG

CODE TFMS3710



JAMON IBERICO BELLOTA “ADMIRACION”

SIZE APX 5.5KG LEG

Leg ham made from Iberian pigs that are reared free range and feed on the finest acorns in dehesa pastures. Granted the 2021 Superior Taste Award by the International Taste Institute.

CODE 4423

JAMONES BLAZQUEZ | SALAMANCA, SPAIN



PALETA IBERICA BELLOTA “ADMIRACION”

SIZE APX 2.5KG SHOULDER

The shoulder of Iberian pigs that are reared free range and feed on the finest acorns in dehesa pastures. Beautifully marbled meat with a higher concentration of fat than the leg.

CODE 4424

JAMONES BLAZQUEZ | SALAMANCA, SPAIN



JAMON IBERICO CEBO DE CAMPO

SIZE APX 5.5KG LEG

Iberian pigs roam freely with access to natural resources of the dehesa pastures, including wild herbs and grasses.

CODE 4425

JAMONES BLAZQUEZ | SALAMANCA, SPAIN



**PROSCIUTTO DI SAN DANIELE**

Carefully cured for a minimum of 16 months until it reaches the ultimate flavour profile. It's soft-slicing, with a strong fragrance and a sweet, delicate taste.

VILLANI | MODENA, ITALY

SIZE APX 8KG LEG

CODE PROS050

**PROSCIUTTO DI PARMA**

Meticulously salted and gradually cured before being trimmed and cleaned to the highest standards. Prosciutto di Parma has an unrivalled sweetness with a distinct fragrance and flavour.

VILLANI | MODENA, ITALY

SIZE APX 7KG LEG

CODE PROS060

**CULATTA**

A unique product made from the core of the ham with a distinctive pear shape. The gradual curing gives it a delicate, sweet, soft flavour.

VILLANI | MODENA, ITALY

SIZE APX 5KG

CODE PROS080



PREMIATA FABBRICA DI SALUMI PER L'ESPORTAZIONE
F.lli VILLANI
 MANTOVA (ITALIA)



LP'S SMOKED MORTADELLA

Emulsified pork shoulder and jowl seasoned with cinnamon and black pepper. Smoked for 10 hours over apple wood and ironbark.

LP'S QUALITY MEATS | CHIPPENDALE, NSW

SIZE APX 2.7KG

CODE LPSFS040



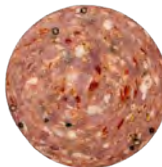
LP'S SALAMI COTTO

Made with coarsely ground pork, seasoned with toasted fennel seeds, chilli, garlic and black pepper, and smoked for five hours.

LP'S QUALITY MEATS | CHIPPENDALE, NSW

SIZE APX 2.3KG

CODE LPSFS050



LP'S HOT SALAMI COTTO

Made with coarsely ground pork, seasoned with Calabrian chilli, toasted fennel seeds, garlic and black pepper, and smoked for five hours.

LP'S QUALITY MEATS | CHIPPENDALE, NSW

SIZE APX 2.3KG

CODE LPSFS060



LP'S SMOKED PEPPERONI

A wide diameter pepperoni made with free range Australian pork, seasoned with fennel, chilli, paprika and white wine.

LP'S QUALITY MEATS | CHIPPENDALE, NSW

SIZE APX 2.3KG

CODE LPSFS170



LP'S SAUCISSON SEC

A mingling of free range Australian pork shoulder, jewels of fat and punchy black peppercorns.

LP'S QUALITY MEATS | CHIPPENDALE, NSW

SIZE APX 1KG

CODE LPSFS045



BRESAOLA

SIZE APX 1.6KG

Air-dried, salted beef that has been aged for 2-3 months until it becomes a dark red, almost purple colour. Bresaola is made from topside and silverside which becomes lean and tender with a sweet, musty aroma.

WAGYU BRESAOLA

SIZE APX 1.2KG

Made using Australian Wagyu interlaced with the intramuscular fat. It's slow aged for 3 months resulting in a cured meat a luscious silky mouthfeel, sweet aromas and nutty finish.

CAPOCOLLO

SIZE APX 1.5KG

Pork scotch fillet which is salted, cured and dried for 3-6 months. The result is a dense but tender ruby-coloured flesh with luscious, sweet white fat.

GUANCIALE

SIZE APX 400G

Pork cheek is rubbed with salt and spices and cured for 3-5 weeks until it loses approximately 30% of its original weight. Its flavour is stronger than other pork products and its texture is more delicate.

FLAT PANCETTA

SIZE APX 2.5KG

Pork belly that has been salted, cured and dried over three months. A popular product to have with pasta.

LONZA

SIZE APX 1.5KG

Salted, cured and dried pork loin which has been seasoned with herbs and spices. The production process takes approximately three months.

LARDO

SIZE APX 500G

Lardo is a type of salumi that is made by curing strips of fatback with rosemary and other herbs and spices. Best eaten in paper thin slices.

NDUJA

SIZE APX 1KG

A hot, spreadable Italian salami. Free-range Australian pork and pork fat, chilli, salt and olive oil is filled into a natural casing. It's then cold-smoked for eight hours and hung for fermentation.

NOIX DE JAMBON

SIZE APX 750G

Selected thigh muscles from large sows are weighed, rubbed with salt, washed and lightly coated with Herbs de Provence. The jambon is then smoked over beechwood and dry aged for 12 weeks.

SMOKED SPECK

SIZE APX 2.5KG

Speck is a type of cured, lightly spoked ham that originates from South Tyrol in northeast Italy. This version is made using 100% Australian pork that has been smoked over beechwood.

VENTRICINA

SIZE APX 2KG

A typical pork sausage made from premium fat, capsicum paste and fennel seeds. The result is a tender eat with both sweet and spicy flavours. Traditionally added to Pladina with Burrata.

WILD BOAR BOCCONCINI (CINGHIALE)

SIZE APX 500G

Made using wild boar meat, Cinghiale Bocconcini is a rich and flavoursome product that is highly sought after throughout Europe. Expect to see a naturally darker colouring from the meat.

BONELESS LEG HAM

SIZE APX 4.5KG

A traditional leg ham made from free range Australian pork. Lightly smoked using apple wood, beechwood, herbs and spices. This leg ham takes six days to complete.

CACCIATORE CALABRESE SALAMI

SIZE APX 1KG

A spicy salami named for its portability and diminutive size. This classic salami is carefully flavoured with a family recipe of homemade chilli, red wine and capsicum sauce.

CANTIMPALO (HOT)

SIZE APX 850G

A cured chorizo made from finely-ground salami, pimenton (paprika) and chilli.

ITALIANO SALAMI

SIZE APX 1KG

A mild, traditional Italian salami made in Australia. Gently flavoured with salt and black pepper.

MORCON GRAND

SIZE APX 1.5KG

A large diameter salami made with large cuts of pork belly and spiced with smoked pimenton.

MORTADELLA

SIZE APX 2.5 - 3KG

A large Italian luncheon meat made using larger, Western Plains pigs. Its firm meat is interspersed with luxurious cubes of pure white back fat and whole black peppercorns.

SALAME NORCIA

SIZE APX 500G

Made with medium ground pork and larger pieces of back fat. Salted and spiced with pepper and left to dry for up to three months. Also available in Piccante and Finocchiata.

SALAMANCA

SIZE APX 900G

Salumi made from coarsely-ground pork and spiced with pimenton.

STREAKY MAPLE BACON

SIZE APX 2 X 2.5KG

Made with Australian pork. Bacon rashers and diced bacon also available.

TARTUFO SALAMI

SIZE APX 700G

A decadent salami made with Australian pork and laden with black truffle shavings. The truffles are imported from Toscana, Italy.

WAGYU PASTRAMI

SIZE APX 2KG

Made using only Wagyu beef, this Pastrami is rubbed with herbs and spices giving it a typical American style Pastrami flavour. Melt in your mouth tender.

VINCENTINA SOPRESSA

SIZE APX 1.5KG

A large sized salami made with course minced pork meat and flavoured with white wine, rosemary, garlic, herbs and spices. Air dried for a minimum of three months. Sweet aroma and taste.



CHARCUTERIE



DUCK AND CHERRY PÂTÉ

City Larder has selected French cherries that are soaked in brandy rather than syrup. The sweetness of the fruit balances perfectly with the game flavours of the duck.

CITY LARDER | MELBOURNE, VIC

SIZE CTN 6 X 150G
APX 1.4KG

CODE CLP020-CTN
CLFST030



RABBIT AND CONFIT ONION TERRINE

City Larder has paired local rabbit with slow-cooked onions to make a terrine that is wonderfully soft in texture.

CITY LARDER | MELBOURNE, VIC

SIZE CTN 6 X 150G

CODE CLT030-CTN



FREE RANGE CHICKEN LIVER PÂTÉ

A smooth, silky chicken pâté topped with a port and madeira jelly. Perfect for entertaining.

CITY LARDER | MELBOURNE, VIC

SIZE CTN 6 X 150G
APX 1.5KG

CODE CLP010-CTN
CLFST050



FREE RANGE PORK & PISTACHIO TERRINE

Free range pork shoulder and Australian pistachios combine in what is surely one of the most classic of terrine flavour combinations.

CITY LARDER | MELBOURNE, VIC

SIZE CTN 6 X 150G
APX 1.4KG

CODE CLT010-CTN
CLFST010



FREE RANGE PORK RILLETTES

City Larder slow-cooks free range pork shoulder for several hours with carrot, onion, celery and garlic before it is pulled apart, jarred and topped with the cooking juices.

CITY LARDER | MELBOURNE, VIC

SIZE CTN 6 X 150G

CODE CLR010-CTN



FREE RANGE CHICKEN, LEEK & TRUFFLE TERRINE

A particularly beautiful terrine, made with free range chicken leg and breast, carefully built with blanched leeks and shaved black Australian Truffle.

CITY LARDER | MELBOURNE, VIC

SIZE CTN 6 X 150G
APX 1.4KG

CODE CLT020-CTN
CLFST020



DUCK AND CHERRY PÂTÉ

Presented in an unlabelled glass jar, this is a single serving of City Larder's classic Duck & Cherry pâté. Perfect for charcuterie boards, hampers and functions.

SIZE CTN 12 X 100G

CODE CL-DCP-CTN

CITY LARDER | MELBOURNE, VIC



FREE RANGE CHICKEN LIVER PÂTÉ

Presented in an unlabelled glass jar, this is a single serving of City Larder's classic Free Range Chicken Liver pâté. Perfect for charcuterie boards, hampers and functions.

SIZE CTN 12 X 100G

CODE CL-CLP-CTN

CITY LARDER | MELBOURNE, VIC



FREE RANGE PORK RILLETTES

Presented in an unlabelled glass jar, this is a single serving of City Larder's classic Free Range Pork Rillettes. Perfect for charcuterie boards, hampers and functions.

SIZE CTN 12 X 100G

CODE CL-RILL-FS-CTN

CITY LARDER | MELBOURNE, VIC





SERVES TWO PEOPLE

READY IN 5 MINS

FABBRICA
PASTA SHOP

SPAGHETTI
CACIO E PEPE

CACIO E PEPE TRANSLATES TO "CHEESE AND PEPPER". IT IS ONE OF THE THREE TRADITIONAL PASTA SAUCES OF ROME. ITS STRENGTH LIES IN ITS SIMPLICITY.

HANDMADE IN SYDNEY

BY THE TEAM FROM KAOAZZI

NET WEIGHT 550G

READY IN 5 MINS

FABBRICA
PASTA SHOP

RIGATONI
LOW COOKED WARM
& RED WINE RAGU

LOW COOKED WARM
& RED WINE RAGU

PEOPLE

READY IN 5 MINS

FABBRICA
PASTA SHOP

TROTTOLE
PORK AND FENNEL
SAUSAGE

BY THE TEAM FROM KAOAZZI

FRESH EGG PASTA



RIGATONI WAGYU BEEF RAGU

Made using premium Wagyu beef cheeks, locally-sourced free range eggs and 00 flour from Ben Furney Milling. Enough fresh pasta and sauce for two very substantial servings.

CIAO FABBRICA | SYDNEY, NSW

SIZE CTN 6 X 550G

CODE FPR030



SPAGHETTI CACIO E PEPE

A silky, decadent cacio e pepe from one of Australia's most exciting kitchens. Dinner for two, ready in five.

CIAO FABBRICA | SYDNEY, NSW

SIZE CTN 6 X 550G

CODE FPR010



TROTTOLE, PORK AND FENNEL SAUSAGE

Made using Tathra Place Wessex Saddleback Pork, free range eggs and 00 flour. Dinner for two made easy.

CIAO FABBRICA | SYDNEY, NSW

SIZE CTN 6 X 550G

CODE FPR020



FABBRICA SPAGHETTI

Fresh spaghetti made with free range eggs and 00 flour. Less than half the cooking time of dried pasta.

CIAO FABBRICA | SYDNEY, NSW

SIZE CTN 4 X 1.25KG

CODE FPFS011



FABBRICA CASARECCE

A short cut 'S' shape cross section pasta that is best served with chunky sauces. Made with free range eggs and 00 flour.

CIAO FABBRICA | SYDNEY, NSW

SIZE CTN 4 X 1.25KG

CODE FPFS041



FABBRICA MAFALDINE

Resembling octopus tentacles, Mafaldine is best served with ragu, sausage or cime di rapa. Made with free range eggs and 00 flour.

CIAO FABBRICA | SYDNEY, NSW

SIZE CTN 4 X 1.25KG

CODE FPFS031



FABBRICA PAPPARDELLE

A fat, flat noodle that asks for chunky, fatty sauces. The fat of the sauce coats the noodle as chunks of slow-cooked meat or vegetables catch in the large folds of pasta.

CIAO FABBRICA | SYDNEY, NSW

SIZE CTN 4 X 1.25KG

CODE FPFS021



FABBRICA RIGATONI

Everyone's favourite tube shaped pasta, Fabbrika's fresh rigatoni is essential for pasta dishes with thick, creamy sauces.

CIAO FABBRICA | SYDNEY, NSW

SIZE CTN 4 X 1.25KG

CODE FPFS051



VEGETABLES



GUINDILLAS

A traditional green pepper of the Basque region. Picked early and pickled in white wine vinegar, Guindillas add a sweet and slightly spicy kick to tapas and antipasto dishes.

LA CATEDRAL DE NAVARRA | NAVARRE, SPAIN

SIZE 1.8L JAR

CODE LC040



PIQUILLO DE LODOSA DOP

Sweet, Spanish red chilli peppers that are harvested, fire-roasted, skinned and seeded. Fill with any grain, leftover paella, chevres and curds before charring over hot coals.

LA CATEDRAL DE NAVARRA | NAVARRE, SPAIN

SIZE 350G JAR
975G TIN

CODE LC030
LC020



HABITAS EXTRAFINAS (BABY BROAD BEANS) IN OLIVE OIL

These Baby Habitas offer a sweet and nutty pop to your plate. Lightly fried and preserved in a mild olive oil, they have a slight crunch and are incredibly moreish.

LA CATEDRAL DE NAVARRA | NAVARRE, SPAIN

SIZE 230G JAR
425G TIN

CODE LC060
LC070



PORCINI MUSHROOMS IN OLIVE OIL

Wild porcini mushrooms selected from the most fertile areas of the Basque region. Prepared fresh and preserved with high quality olive oil.

LA CATEDRAL DE NAVARRA | NAVARRE, SPAIN

SIZE 240G TIN

CODE LC090



TOMATE

The humble tomato taken to new heights. Eat straight from the jar, serve on crusty bread or add to any dish that requires tomatoes. You won't regret buying these.

LA CATEDRAL DE NAVARRA | NAVARRE, SPAIN

SIZE 575G JAR

CODE LC080



ARTICHOKES ALLA ROMANA

Artichoke hearts marinated in a mixture of olive oil and herbs.

MONTALBANO | ITALY

SIZE 2KG TRAY

CODE ART090



CAPERS AND CAPER LEAVES IN OLIVE OIL

Grown, handpicked and cured to an old family recipe. Crunchy, fresh and herbaceous.

TABLETOP GRAPES | MILDURA, VIC

SIZE 135G JAR

CODE CAPTT010



LILLIPUT CAPERS IN VINEGAR

The smallest of the caper family with a delicate and subtle flavour. The ideal addition to salads, stuffings and sauces.

FIGARO | MOROCCO

SIZE 950G JAR

CODE CAPE010



VINEGAR



GRAN RESERVA AÑADA 1998 FINO SECO

Made from Oloroso wine, this vinegar has a powerful, round flavour with a long and dry finish.

TORO ALBALA | MONTILLA-MORILES, SPAIN

SIZE 200ML

CODE 4430



GRAN RESERVA CHEF BALSÁMICO AL PEDRO XIMÉNEZ (CHEF SPECIAL)

Produced with old Oloroso wines and a Pedro Ximénez grape must reduction. Very fruity with remarkable raisined grape and oak wood notes.

TORO ALBALA | MONTILLA-MORILES, SPAIN

SIZE 200ML

CODE 4429



GRAN RESERVA 25 AÑOS BALSÁMICO PX

Produced exclusively using vinegars from the 1980 Solera’s Oloroso and aged Pedro Ximénez wines. Deep flavour with hints of raisins and roasted aromas.

TORO ALBALA | MONTILLA-MORILES, SPAIN

SIZE 250ML

CODE 4428



JEREZ (SHERRY) VINEGAR DOP

Aged for at least two years in oak casks, this sherry vinegar is an exceptional quality vinegar that is produced in the Jerez region of Andalusia.

ARVUM | ANDALUSIA, SPAIN

SIZE CTN 6 X 750ML 750ML

CODE VINBA4095-BOTTLE VINBA4095-CTN



JEREZ (SHERRY) VINEGAR DOP

Aged for at least two years in oak casks, this sherry vinegar is an exceptional quality vinegar that is produced in the Jerez region of Andalusia.

ARVUM | ANDALUSIA, SPAIN

SIZE 5L CTN 2 X 5L

CODE VIN4153-5LT VIN4153-CTN



RESERVE MOSCATEL JEREZ VINEGAR DOP

Made from white moscatel grapes and aged for two years. Semi-sweet with flavours of raisin, plum and oak. Perfect for seasoning, marinades and sauce reductions.

ARVUM | ANDALUSIA, SPAIN

SIZE 2L CTN 3 X 2L

CODE VIN4152-BOTTLE VIN4152-CTN



RESERVE PX JEREZ VINEGAR DOP

Made from sherry vinegar and rich, late harvest Pedro Ximenez grapes. A touch of sweetness and a full, rich flavour. Fantastic in sauce reductions or when used as a base for zesty demi-glace.

ARVUM | ANDALUSIA, SPAIN

SIZE 2L CTN 3 X 2L

CODE VIN4149-BOTTLE VIN4150-CTN



ARROPE

Made by reducing palomino and muscatel grapes to a deep, rich syrup. Sweet in falvour, it adds wonderful depth and is excellent with Spanish blue cheeses.

ARVUM | ANDALUSIA, SPAIN

SIZE 2L CTN 3 X 2L

CODE VIN4155-BTL VIN4155-CTN



LE AIGRE DOUX (SWEET & SOUR)

A cider vinegar cooked with apple up to the point of caramelisation in the style of Provence with added sugar, fennel seeds, star anise and then reduced.

SIZE 375ML
CODE VINB3680

MAISON RENOUX | STANLEY, VIC



LE FRAMBOISE (RASPBERRY VINEGAR)

Traditional cider vinegar with a summer fruit flavour from fermented fresh berries. Frequently used as a base for salad dressings and sauces.

SIZE 375ML
CODE VINB3682

MAISON RENOUX | STANLEY, VIC



LE ROUGE (RED WINE VINEGAR)

A red wine vinegar matured in oak barrels and a hint of spice.

SIZE 375ML
CODE VINB3679

MAISON RENOUX | STANLEY, VIC



LE SAIGNE (APPLE VINEGAR)

A softer, more mature apple vinegar. Left on the skin and lees longer with some red apple juice to give it a deeper pink colour.

SIZE 375ML
CODE VINB3678

MAISON RENOUX | STANLEY, VIC



VERJUS

A mild acidulant made from unripe and unfermented Chardonnay grape juice. Verjus is softer than citrus juice and milder than vinegar.

SIZE 750ML
CTN 6 X 750ML
CODE VER750-UNIT
VER750-CTNS

MOUNT ZERO | GRAMPIANS, VIC



CARAMELISED BALSAMIC

A classic balsamic with sweet, caramel notes. Made with red wine vinegar, grape concentrate and sugar which are reduced to deliver its caramelised flavour.

SIZE 750ML
CODE VINFIN0010

FINO FOODS | QUEENSLAND



CARAMELISED APPLE BALSAMIC

Thick, sticky and sweet with a tart acid finish. Made with apple juice, lime zest, cinnamon and cloves.

SIZE 750ML
CODE VINFIN0011

FINO FOODS | QUEENSLAND



VINCOTTO

Rich tannins with flavours of cinnamon, a hint of ginger, currants and raisins.

SIZE 750ML
CODE VINFIN0012

FINO FOODS | QUEENSLAND



PHONE AND EMAIL ORDERS MAY BE PLACED UNTIL 4PM.

ONLINE ORDERS MAY BE PLACED UNTIL 11PM.

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