

Peninsula Larder

FLAVOUR PEARLS™

What are Flavour Pearls?

- Pearl sized capsules made with delicious Peninsula produce.
- Designed to be used as a garnish for your food and drinks with an intense burst of flavour.
- Created using a mixture of science and cooking (molecular gastronomy).
- Beautiful to look at and fun to eat.
- Brilliant in champagne, cocktails and shots.
- Perfect with hot food and drinks too, they won't melt or dissolve.
- Gluten, Dairy Free and Vegan.
- More than 160 pearls in every 50g jar.
- Ideal gift idea as they don't require refrigeration until opened. We ship Australia wide.

Follow us on   
via links from our website

Winner- Best New Business 2014
'Excellence in Business Awards'
Frankston & Mornington Peninsula



Rodney and Fiona are the faces behind Peninsula Larder, two chefs with a passion for food and a love of the Mornington Peninsula. We hope you enjoy Flavour Pearls, they are the first of many restaurant quality products we will be launching.
*A little luxury for you at home.
You deserve it...*

Peninsula Larder

Grawoerd Pty Ltd trading as Peninsula Larder

ABN 15 354 982 565

PO Box 2591 Seaford, Vic 3198

Ph: (03) 9773 6403

Email hello@peninsulalarder.com.au

www.peninsulalarder.com.au

Peninsula Larder

FLAVOUR PEARLS™

A pearl that *bursts* with a 'pop' of flavour on the palate. Beautiful to look at and a delicious addition to your food and drinks.



'Apple Flavour Pearls'

Great with anything pork (bbq cutlet, crisp belly, roast & ham to name a few), a slice of terrine from your local deli, lovely with cheese or simply to jazz up a fruit platter.



'White Balsamic Flavour Pearls'

They pair beautifully with seafood and look far more glamorous than lemon... Add a little style to some grilled saganaki or haloumi cheese.

Dress up your salads. They're fat free and will never make your salad soggy!



'Blackcurrant Flavour Pearls'

Perfect for champagne, cocktails and shots. Delicious with meats (lamb & beef), game (duck/quail/venison), hams and cured meats. Also a nice touch for your desserts and salads.



'Cherry Flavour Pearls'

With a deep, rich flavour, so versatile... from meats to salads to sweets & cocktails. Perhaps some delicious bling for your pav, trifle or cheesecake. Stunning in a glass of your favourite sparkling.



'Balsamic Flavour Pearls'

Black gold..... Very versatile and striking to look at. Intense flavour, delicious as a garnish and dressing for your salads, or paired with cheese and antipasto.

Fabulous with meat too. Try them with this seasons strawberries!



'Tangerine Flavour Pearls'

Deliciously tart and eye catching they will make your salads pop! A great contrast for a rich chocolate dessert, or a fresh burst to top your cheesecake. Lovely in cocktails and champagne. Try them with some seafood.



'Strawberry Flavour Pearls'

Their intense flavour and striking colour make any dessert or cocktail special. What a talking point for your champagne toast!



'Lemon & Black Pepper Flavour Pearls'

Are wonderfully aromatic with a big citrus punch. They are delicious with all fish and seafood. Try them with white meats too. A bit of zing for your salads and vegetarian favourites.



'Salted Caramel Flavour Pearls'

A winner with all of your favourite desserts. From hot puddings to ice cream and everything in between. Add them to your cocktails and party shots.

