

TANGERINE

Deliciously tart and eye catching.

Enjoy with seafood, white meats, salads and desserts.

Lovely in a cocktail or champagne.

APPLE

Enjoy with meats, salads and desserts.

A lovely addition to a cheese board.

SHALLOT & WHITE BALSAMIC

Brilliant with oysters, seafood, salads & charcuterie.

YUZU

With an intense zingy citrus burst (lemon, mandarin and grapefruit notes).

They give a lift to many dishes, meats, seafood, salads & sweets

STRAWBERRY

Enjoy a strawberry burst in your champagne toast.

An intense flavour and striking colour to make any dessert or cocktail special.

BALSAMIC

Enjoy with cheese and antipasto. A delicious sauce alternative for steak.

Great as a garnish and dressing for your salads and canapés.

TRUFFLED HONEY

A luxurious accompaniment for your cheeseboards and platters. Delicious with a creamy blue or other soft cheese.

*Vegetarian

PASSIONFRUIT

Delicious with desserts.

Enjoy with many savoury dishes, seafood and salads too.

Great fun for your cocktails.

POMEGRANATE

A little bit tart, a little bit sweet
and no annoying seeds.

Enjoy with desserts, salads, meats,
champagne and cocktails.

SOY

A salty burst to enjoy with your
Asian inspired gourmet creations.

RASPBERRY

Enjoy with desserts, salads,
meats, champagne and cocktails.

BLACKCURRANT

Delicious with meats, game and cured
meats, desserts and salads.
Add them to your champagne or cocktail.

BLUE CURACAO

A fun addition to your cocktails and shots.

Try them in some lemonade
for a cool kids party treat!

HONEY

A luxurious accompaniment
for your cheeseboards and platters.

Delicious with a creamy blue
or other soft cheese.

* Vegetarian

SALTED CARAMEL

A winner with all of your favourite desserts.

From hot puddings to ice cream
and everything between.

Add them to your cocktails.

LEMON & BLACK PEPPER

Wonderfully aromatic with a citrus tang.

Delicious with fish and seafood.

Try them with white meats, salads, sweets.

NATIVE BUSH TOMATO

A delicious addition to meat, seafood and vegetables dishes.

A vibrant garnish for canapés.

Australian Native Bush Flavour.

LEMON MYRTLE

Enjoy with seafood, white meats and salads.

A fresh burst for sweet dishes too.

Australian Native Bush Flavour.

PEPPERBERRY & CHERRY

An earthy pepper bite and slightly sweet cherry burst.

Enjoy with meats, charcuterie and vegetables dishes.

Australian Native Bush Flavour.

WHITE BALSAMIC

A clean sharp burst of flavour.

Brilliant with oysters, seafood and salads.

SPICED CRANBERRY

Slightly tart cranberry with a hint of Christmas spice. Enjoy with turkey, Christmas hams, cheese, pate and desserts.

Add them to your sparkling for a special Christmassy toast... an ideal gourmet gift or KK idea for work parties.

