

## 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.

