

- OLIVE HARVEST PRODUCT LIST -
Exclusively Sourced From Australian Family Owned Groves

PRICES:

Pantry 375ml bottle & fill	\$21
Pantry 375ml refill	\$19
Picnic 200ml bottle & fill	\$15
Picnic 200ml refill	\$19

EXTRA VIRGIN OLIVE OILS

- OLIVE HARVEST 1ST BLEND PREMIUM EXTRA VIRGIN OLIVE OIL

Made from a blend of traditional Tuscan olive varieties, this distinctive richly peppery, fresh and fruity Extra Virgin oil has been blended to enhance a variety of cuisines and foods.

Perfectly paired with: when grilling or braising lamb, aged Angus beef or venison. And it will contribute real character to salad dressings or when drizzled just before serving over a rich pasta ragu.

- SIGNATURE ORGANIC EXTRA VIRGIN OLIVE OIL

An early harvest tuscan style oil with complex fruity, herbaceous flavours and a subtle peppery finish.

Perfectly paired with: roasted vegetables, meat and pasta dishes. Try drizzling a little bit on vanilla ice cream with a sprinkling of coarse sea salt for a unique dessert!

- BLOOD ORANGE ORGANIC INFUSED EXTRA VIRGIN OLIVE OIL

Combines fruity olive oil with the distinctive citrus and raspberry-like flavour of blood oranges.

Perfectly paired with: fennel salads, salmon, duck, steamed asparagus, broccoli and desserts such as poached pears.

- GARLIC ORGANIC INFUSED EXTRA VIRGIN OLIVE OIL

Is rich and versatile, with green herbaceous notes and peppery undertones.

Perfectly paired with: pastas, marinades, sautéed mushrooms, char-grilled meat and vegetables, stir fries or drizzled over bruschetta and wood-fired pizza before serving. Delicious with Shiraz vinegar for dipping or as salad dressing.

- TRUFFLE ORGANIC INFUSED EXTRA VIRGIN OLIVE OIL

Allows you to enjoy the exquisite earthy flavour of truffles year round combined with green fresh grassy notes of extra virgin.

Perfectly paired with: Indulge by drizzling over mushroom risotto, beef carpaccio with shaved parmesan, pastas, green salads, mashed potatoes, poached eggs, or steamed cauliflower for a luxurious twist.

- TUSCAN HERB ORGANIC INFUSED EXTRA VIRGIN OLIVE OIL

Infused with traditional herbs of Tuscany including rosemary, sage, bay and garlic, bringing the aromatic flavours of Italy to your table.

Perfectly paired with: roast potatoes, root vegetables, char-grilled lamb cutlets, or simply drizzled on crusty ciabatta and pizza's!

- CHILLI ORGANIC INFUSED EXTRA VIRGIN OLIVE OIL

Infused with chilli, this delicious oil will bring a subtle heat to all your favourite meals!

Perfectly paired with: roast potatoes, pastas, pizza's, and Asian style meals.

- LEMON AGRIDULCE INFUSED EXTRA VIRGIN OLIVE OIL

This zingy citrus flavoured Extra Virgin oil is brimming with powerful aromas redolent of a Mediterranean summer a combination of rich fruity olives and zesty refreshing lemons.

Perfectly paired with: marinating seafood before chargrilling or pan-frying. It adds a moderately addictive tang when drizzled liberally over steamed greens, or grilled zucchini and eggplant, and livens all salad dressings.

- MANDARIN AGRIDULCE INFUSED EXTRA VIRGIN OLIVE OIL

This zingy citrus flavoured Extra Virgin oil is brimming with powerful aromas redolent of a Mediterranean summer a combination of rich fruity olives and zesty refreshing mandarins.

Perfectly paired with: marinating seafood or chicken, especially when the recipe calls for fresh herbs. Delicious when drizzled over steamed greens and livens all salad dressings.

ARTISAN VINEGARS

- GOLDEN ORANGE CAMELISED BALSAMIC VINEGAR

Estate-bottled and specially crafted to harmonise with the flavour profile of our premium olive oils, this vinegar has "deep caramel and balsamic flavours with orange citrus. The gentle acidity is balanced with fruit sugar and some spice complexity

Perfectly paired with: with Lemon or Blood Orange Pressed olive oil for a sensational salad dressing, dip crusty ciabatta or glaze pork cutlets. A drizzle over desserts such as strawberries and ice cream is delectable.

- CHARDONNAY VINEGAR

This traditional Spanish-style chardonnay based finishing vinegar is crafted from premium chardonnay grapes from selected southeastern Australian vineyards. Golden straw-coloured and full-bodied it displays mellow spiced fruit aromas underpinned by tinges of toast and caramelised pears, leading to a structured, complex, long palate with a spicy final twist.

- MERLOT VINEGAR

This traditional bittersweet Spanish-style merlot based finishing vinegar is crafted from premium merlot grapes from selected cool climate southeastern Australian vineyards. Garnet red and full-bodied, it displays rich red berry fruit aromas underpinned by tinges of toast and mulled pears, leading to a structured, complex, long palate with a spicy final twist.