

SEAFOOD



Code	Product Description	Origin	Unit Size
13264	Petuna Smoked Atlantic Salmon – sliced Frozen	TAS	100g
13269	Petuna Smoked Atlantic Salmon – sliced side	TAS	1kg
13266	Petuna Gravlaks Salmon – sliced side	TAS	1kg
13274	Petuna Whiskey Cured Salmon – sliced side Frozen	TAS	800g
13267	Petuna Hot Smoked Salmon – unsliced side Frozen	TAS	800g
13268	Petuna Natural Salmon Fillet Skin Off Pre Order	TAS	800g



Petuna Smoked Atlantic Salmon – sliced side
A slow cold smoke using Tasmanian Oak enhances the natural colour and texture, producing a luscious marbling of the flesh and a rich flavour. [13269](#)



Petuna Whiskey Cured Salmon – sliced side
Traditionally made in Ireland by leaving salmon fillets in the lees of whiskey barrels to cure, Petuna uses a modern variation of the method. [13274](#)



Petuna Natural Salmon Fillet Skin Off
Healthy and versatile with a smooth, mild flavour and a delicate texture, Petuna Salmon can be cooked, smoked or served raw as sashimi. [13268](#)

Petuna Ocean Trout™ and Atlantic Salmon™ comes from the remote South-west coast of Tasmania, where the cool wilderness waters of the Franklin-Gordon Rivers collide with the salt water of the Great Southern Ocean. Here Peter and Una Rockliff, together with their family, have spent decades perfecting this superior tasting artisan product.

OCEAN TROUT

Code	Product Description	Origin	Unit Size
13276	Petuna Light Smoked Ocean Trout – sliced Frozen	TAS	100g
13280	Petuna Light Smoked Ocean Trout – sliced Fresh	TAS	800g
13283	Petuna Light Smoked Ocean Trout – unsliced (skin off) Frozen	TAS	800g
13278	Petuna Natural Ocean Trout Fillet Skin Off Pre Order	TAS	800g
14769	Petuna Vodka Cured Ocean Trout – sliced Frozen	TAS	800g
14768	Petuna Whiskey Cured Ocean Trout – sliced Frozen	TAS	800g
13277	Petuna Hot Smoked Ocean Trout – unsliced Frozen	TAS	800g



Petuna Light Smoked Ocean Trout
With its vibrant intense colour, purity of flavour, and luscious marbling, it has a creamy succulent texture which is velvety. [13280](#)



Petuna Natural Ocean Trout Fillet Skin Off
Developed in consultation with Chef Tetsuya Wakuda, concentrating on marbling and fillet thickness. [13278](#)



Petuna Hot Smoked Ocean Trout
Expertly grown in the unspoiled cool waters of Tasmania's southwest and then naturally hot smoked using Tasmanian hardwood. [13277](#)

TETSUYA'S BON BON OF PETUNA OCEAN TROUT™



INGREDIENTS

12 thinly sliced Petuna Ocean Trout™ of sashimi grade quality
60g finely diced Petuna Ocean Trout™ portions of sashimi grade quality
2 tsp Extra Virgin Olive oil
1 tsp chives, finely chopped
1/2 tsp Soya sauce
1/2 tsp Mirin

2 tsp Finely chopped Wasabi stalk
3 tsp Goat's curd
1 pinch Salt
1 pinch Cayenne pepper
12 pieces of glad wrap larger than Petuna Ocean Trout™ slices

METHODS

Mix all ingredient together, except for the sliced Ocean Trout. On each piece of cut glad wrap

place Ocean Trout slice and a small amount of Trout mix on the sliced Trout. Pick up the 4 corners of the wrap and lift to make a round shape. Tie the wrap and place Bon Bons in the refrigerator for 3-5 hours.

TO SERVE

Drop little olive oil and grained black pepper then serve.

ANCHOVIES

OTHER SEAFOOD

Code	Product Description	Origin	Unit Size
12868	Pujadó Solano Boquerones (white anchovies)	ESP	75g
12869	Pujadó Solano Boquerones (white anchovies)	ESP	700g
12782	Flott Anchovy Fillets in Oil	ITA	600g
12783	Carezze di Mare Marinated White Anchovy fillets	ITA	1kg



Pujadó Solano Boquerones

Boquerones are cured anchovies, they have an interesting texture and add interest and a spike of acid to sauces, dressings, braises and stuffings [12868](#)



Flott Anchovy Fillets in Oil

These small fish pack a huge punch, acting as the backbone to many Italian recipes with their authentic Italian flavour. [12782](#)

SARDINES & OCTOPUS

Code	Product Description	Origin	Unit Size
13372	Fremantle Marinated Sardines	WA	1.25kg
13180	Fremantle Marinated Octopus pieces	WA	5Kg



Fremantle Marinated Sardines

Caught off the south-western coast of WA, the fillets are marinated using EVOO, canola oil, lemon vinegar, fresh herbs and just a hint of chilli. [13372](#)



Fremantle Marinated Octopus

Succulent octopus pieces marinated in oil and vinegar with chilli, garlic, salt, parsley and oregano. Great in antipasto or salad. [13180](#)

CHARCUTERIE



PATE

The AOAP range of Pate's, Terrine's and Rillettes are made fresh each week. Pre-ordering is required for these lines, please call our sales team for more information on (02) 9667 1677.

Code	Product Description	Origin	Unit Size
13076	Affineur Chicken Liver Pate – Slice	VIC	180g
13074	Affineur Black Peppercorn Pate – Slice	VIC	180g
13080	Affineur Wild Mushroom Pate – Slice	VIC	180g
13078	Affineur Duck & Orange Pate – Slice	VIC	180g
13075	Affineur Chicken Liver Pate – Log	VIC	1.8kg
13073	Affineur Black Peppercorn Pate – Log	VIC	1.8kg
13079	Affineur Wild Mushroom Pate – Log	VIC	1.8kg
13077	Affineur Duck & Orange Pate – Log	VIC	1.8kg

TERRINE

Code	Product Description	Origin	Unit Size
13096	Affineur Pork & Pistachio Terrine – Slice	VIC	180g
13090	Affineur Duck & Rosemary En Croute – Slice	VIC	180g
13099	Affineur Rabbit & Prune Terrine – Log	VIC	1.8kg
13094	Affineur Pork & Pistachio Terrine – Log	VIC	1.8kg
13091	Affineur Duck & Rosemary Terrine – Log	VIC	1.8kg
13089	Affineur Duck & Rosemary En Croute – Log	VIC	1.8kg
13101	Affineur Venison & Cepe Terrine – Log	VIC	1.8kg

PATE, TERRINE & RILLETTE



Affineur Chicken Liver Pate – Slice
A fine textured, almost creamy, French style pate with an earthy chicken liver flavour and a clear chicken based jelly topping. **13076**



Affineur Black Peppercorn Pate – Slice
This is a smooth chicken liver pate liberally coated with cracked black pepper. **13074**



Affineur Wild Mushroom Pate – Slice
A very fine textured chicken liver pate with a soft jelly full of mixed mushrooms covering the top. **13080**



Affineur Duck & Orange Pate – Slice
A smooth duck liver pate topped with a jelly made of sliced oranges, orange juice and a touch of cointreau. **13078**



Affineur Pork & Pistachio Terrine – Slice
A chunky country style terrine made with pork fillet and livers, eggs, spices and pistachio nuts. **13096**



Affineur Duck & Rosemary En Croute – Slice
The duck and rosemary terrine encased in pastry, baked and filled with rosemary jelly. **13090**



Affineur Rabbit & Prune Terrine – Log
Rabbit and pork pieces are baked into this terrine. When cut the centre reveals a prune and brandy puree. **13099**



Affineur Duck & Rosemary Terrine – Log
A delicious terrine made with chunks of duck and pork meat, baked with eggs, spices and rosemary jus. **13091**

RILLETTE

PATE, TERRINE & RILLETTE

Code	Product Description	Origin	Unit Size
13082	Affineur Duck Rillettes – Slice	VIC	180g
13081	Affineur Duck Rillettes – Log	VIC	1.8kg



Affineur Duck Rillettes – Log
Duck and pork meats are combined in a confit and set into a log. Serve with crusty bread. **13081**



HAM

HAM, BACON & SPECK

Code	Product Description	Origin	Unit Size
12836	Barossa Fine Foods Federation Honey Leg Ham Boneless	SA	2.5kg
12833	Barossa Fine Foods Double Smoked Leg Ham Boneless	SA	2.5kg
12839	Barossa Fine Foods Black Forest Gypsy Leg Ham Boneless	SA	2.5kg
12834	Barossa Fine Foods Double Smoked Ham – Sliced	SA	100g
12840	Barossa Fine Foods Black Forest Gypsy Ham – Sliced	SA	100g
12841	Barossa Fine Foods Nitrate Free Ham – Sliced	SA	100g



Barossa Fine Foods Federation Honey Boneless Leg Ham
Full muscle with as little fat as possible. Firm textured, lightly smoked and easy to slice with little waste. **12836**



Barossa Fine Foods Double Smoked Leg Ham Boneless
Some of the fat has been removed before this hand sown full muscle ham is cured then double smoked. **12833**



Barossa Fine Foods Black Forest Gypsy Leg Ham Boneless
The rind is removed from the full muscle of the leg which is then rubbed with pepper, garlic and paprika. **12839**

Code	Product Description	Origin	Unit Size
13395	Schulz Smokehouse Bacon Loin – Whole Loin	SA	2.5kg
13396	Schulz Smokehouse Bacon Loin – Sliced Loin	SA	2.5kg
13394	Schulz Smokehouse Bacon Loin – Sliced	SA	250g
12829	Barossa Fine Foods Nitrate Free Bacon – Sliced	SA	250g

SPECK

Code	Product Description	Origin	Unit Size
13397	Schulz Smokehouse Speck – Pieces	SA	150g
13399	Schulz Smokehouse Speck – Whole	SA	1.3kg
12855	Barossa Fine Foods Meaty Speck – Whole	SA	3kg



Schulz Smokehouse Bacon Loin – Whole Loin
100% Australian Pork. Judged 2011 & 2012 “Best Australian Bacon” in the national pork competition.13395



Schulz Smokehouse Bacon Loin – Sliced Loin
Made to a generations old method, local, barn raised pork is smoked for two days with redgum & mallee.13396



Barossa Fine Foods Nitrate Free Bacon– Sliced
100% Australian Pork from the Barossa and regional Australia, produced using no gmo sources or nitrates.12829



Schulz Smokehouse Cold Smoked Speck – Pieces
Locally sourced pork is cold smoked using redgum for 2 days, producing flavours of juniper and bay.13397



Barossa Fine Foods Meaty Speck – Whole
Rind on belly bacon, mildly cured, double smoked and cooked. Also known as Kaiserfleisch.12855

PROSCIUTTO

Code	Product Description	Origin	Unit Size
13310	Princi Smallgoods Prosciutto Boneless – Whole	WA	4.5kg
12931	De Palma Prosciutto Boneless - Whole	NSW	4.5kg
12929	Affineur Selection Prosciutto – Sliced	NSW	100g
12930	Affineur Selection Prosciutto – Sliced	NSW	500g

PANCETTA

Code	Product Description	Origin	Unit Size
13307	Princi Smallgoods Flat Pancetta – Whole	WA	2kg
13308	Princi Smallgoods Rolled Pancetta – Whole	WA	2kg
12774	Affineur Selection Flat Pancetta – Sliced	NSW	100g

JAMON

Code	Product Description	Origin	Unit Size
13057	7 Hermanos Jamon – Whole	ESP	5kg
13058	Trevelez Nitrate Free Jamon – Sliced	ESP	100g

PROSCIUTTO, PANCETTA & JAMON



Princi Smallgoods Prosciutto Boneless
Italian style prosciutto made from 100% Australian pork. Gluten free, no artificial colours or flavours.13310



Affineur Selection Prosciutto–Sliced
Thinly sliced boneless prosciutto in convenient 100g packet, presents well with its clear packaging.12929



Affineur Selection Prosciutto – Sliced
Thinly sliced boneless prosciutto, vacuum sealed. Suited to both retail and catering applications.12930



Princi Smallgoods Flat Pancetta – Whole
This product is made from pork belly, which is salted and spiced prior to a maturing period of 6-8 weeks.13307



Princi Smallgoods Rolled Pancetta– Whole
The same curing process is used as for Flat Pancetta, however the pork is rolled rather than left flat.13308



Affineur Selection Flat Pancetta– Sliced
Thinly sliced flat pancetta in convenient 100g packet, presents well on retail shelf with its clear packaging.12774



7 Hermanos Jamon – Whole
7 Hermanos has been a family business for decades. Their Jamon is a staple for many cafes and tapas bars throughout Spain.13057



Trevelez Nitrate Free Jamon– Sliced
By law Trevelez hams must be made at altitudes above 1200m. No nitrates are used in the curing, only sea salt and mountain air.13058

Code	Product Description	Origin	Unit Size
13072	Affineur Saucisson Sec	VIC	650g
13315	Quattro Stelle Fennel & Garlic Salami	NSW	1kg
13318	Quattro Stelle Tartufo Salami	NSW	1kg
13298	Princi Smallgoods Cacciatore Mild	WA	150g
13297	Princi Smallgoods Cacciatore Hot	WA	150g
13300	Princi Smallgoods Casalingo	WA	3kg
13299	Princi Smallgoods Calabrese	WA	2kg
13312	Princi Smallgoods Sopressa Mild	WA	2kg
13311	Princi Smallgoods Sopressa Hot	WA	2kg
12853	Barossa Fine Foods Hungarian Salami	SA	1.6kg
12857	Barossa Fine Foods Spanish Salami	SA	2kg
12851	Barossa Fine Foods Beef Salami	SA	2kg
13316	Quattro Stelle Fennel & Garlic Salami – Sliced	NSW	100g
13317	Quattro Stelle Tartufo Salami – Sliced	NSW	100g
12854	Barossa Fine Foods Hungarian Salami – Sliced	SA	100g
12856	Barossa Fine Foods Spanish Salami – Sliced	SA	100g



Affineur Saucisson Sec
French style salami that is rich and flavourful. Pork blended with fresh garlic, sea salt and black peppercorns, cured in an all-natural beef casing.13072



Quattro Stelle Fennel & Garlic Salami
Known as Finochiona to Italians, this pork salami is seasoned with fennel, a dash of garlic, herbs and spices.13315



Quattro Stelle Tartufo Salami
Pork salami flavoured with black truffle imported from Toscana. Sure to add a level of sophistication to any charcuterie plate.13318



Princi Smallgoods Cacciatore Mild
Cacciatore (the hunter) salami is a miniature dry-cured seasoned pork salami. It is fragrant and full of flavour.13298



Princi Smallgoods Calabrese
Spicy home-style salami that is made to a traditional Italian recipe. It is distinctive in both flavour and appearance.13299



Princi Smallgoods Sopressa Hot
Sopressa is an oval shaped salami that's coarse-textured, adding to its rustic appeal, it also contains peppercorns.13311

PRINCI SMALLGOODS – CACCIATORE SAUSAGE

Established in Perth in 1979 by an Italian butcher, Princi Smallgoods are renowned for using the very best produce, age-old recipes, and production methods handed down through generations. Cacciatore is a small-sized salami made with 100% pork, seasoned with spices, pepper, garlic and on occasion fennel. It is a cured sausage, which is generally left for about a month to ferment and dry, and then is most often eaten raw.

The origins of cacciatore sausage date back to the period of the Greek colonies. For many years after, the region remained isolated and it's cooking took on the simplicity of its rustic surroundings. These miniature salami are an interesting addition to any table and can be used for cold platters, pizza toppings, hot rolls, and savoury biscuit toppings or added to spaghetti sauces or rice dishes for a truly authentic Italian touch.



Barossa Fine Foods Hungarian Salami
A mature flavoured salami, with cracked pepper and sweet paprika in a white casing.12853



Barossa Fine Foods Spanish Salami
Strong flavoured salami with chilli, peppers, wine and cracked pepper. Smoked, fermented and heat treated.12857



Barossa Fine Foods Beef Salami
A excellent alternative to traditional salami, made from first cut beef, lightly cold smoked and then matured to produce a balanced clean flavour.12851

Code	Product Description	Origin	Unit Size
13400	Schulz Smokehouse Wagyu Beef Smoked	SA	3kg
12845	Barossa Fine Foods Pastrami	SA	1kg
12850	Barossa Fine Foods Rare Roast Beef	SA	2kg
12928	De Palma Bresaola	NSW	1.5kg
13401	Schulz Smokehouse Wagyu Beef Smoked – Sliced	SA	100g
12849	Barossa Fine Foods Organic Roast Beef – Sliced	SA	100g
12858	Barossa Fine Foods Free Range Roast Turkey – Sliced	SA	100g



Barossa Fine Foods Pastrami
Cured silverside eye of beef coated in a blend of spices.12845



Barossa Fine Foods Rare Roast Beef
This beef is roasted until rare and marinated in cajun paprika mix. The meat is moist and tender.12850



De Palma Bresaola
Lean beef cut from the leg then salted and air-dried for 2-3 months, resulting in a lean cut of beef that is sweet and firm.12928



Schulz Smokehouse Wagyu Beef Smoked
Made to an authentic recipe, this rich tasting beef is traditionally cured, cold smoked and heat treated.13401



Barossa Fine Foods Organic Roast Beef
South Australian organic beef is slow roasted using all natural ingredients giving it a natural flavour.12849



Barossa Fine Foods Roast Free Range Turkey
Free range turkey breast from a farm near Bordertown in South Eastern SA is lightly cured and roasted. 12858

GLUTEN FREE SAUSAGES

Code	Product Description	Origin	Unit Size
13373	Barossa Fine Foods Beef Sausages Pre Order	SA	3kg
13377	Barossa Fine Foods Cumberland Sausages Pre Order	SA	3kg
13388	Barossa Fine Foods Venison Sausages Pre Order	SA	3kg
13378	Barossa Fine Foods Duck & Veal Sausages Pre Order	SA	3kg
13379	Barossa Fine Foods Italian Mild Sausages Pre Order	SA	3kg
13383	Barossa Fine Foods Mississippi Sausages Pre Order	SA	3kg
13380	Barossa Fine Foods Kangaroo Sausages Pre Order	SA	3kg
13385	Barossa Fine Foods Nuremberger Sausages Pre Order	SA	3kg
13384	Barossa Fine Foods Nuremberger Cocktail Pre Order	SA	3kg



Barossa Fine Foods Duck & Veal Sausages
A fine ground award winning sausage with 40% duck meat, fennel, garlic, onion, parsley and cardamom. 13378



Barossa Fine Foods Italian Mild Sausages
A pork sausage with pepper, garlic, fennel and coriander.13379



Barossa Fine Foods Kangaroo Sausages
A medium ground kangaroo sausage with garlic and coriander.13380

Code	Product Description	Origin	Unit Size
13335	Rodriguez Bros Pork Chorizo Mild	NSW	2.2kg
13334	Rodriguez Bros Pork Chorizo Hot	NSW	2.2kg
13336	Rodriguez Bros Morcilla (Black Pudding)	NSW	1kg
13375	Barossa Fine Foods Pork Chorizo Pre Order	SA	5kg
13389	Barossa Fine Foods Vienna Frankfurts Pre Order	SA	5kg
13391	Barossa Fine Foods Weisswurst Pre Order	SA	5kg
13381	Barossa Fine Foods Double Smoked Kransky Pre Order	SA	5kg
13386	Barossa Fine Foods Thuringer Bratwurst Pre Order	SA	5kg
13376	Barossa Fine Foods Chorizo Pre Order	SA	250g
13382	Barossa Fine Foods Kransky Pre Order	SA	250g
13390	Barossa Fine Foods Vienna Sausages Pre Order	SA	250g
13392	Barossa Fine Foods Weisswurst Pre Order	SA	300g
13387	Barossa Fine Foods Thuringer Bratwurst Pre Order	SA	250g
13374	Barossa Fine Foods Bockwurst Pre Order	SA	250g



Rodriguez Bros Pork Chorizo Mild
This Portuguese chorizo is made from lean, coarsely minced pork in a traditional recipe. Ideal for BBQ, pan frying, broths or char grilling. [13335](#)



Rodriguez Bros Pork Chorizo Hot
Rodriguez Pork Chorizo with additional spices, ideal for authentic Spanish recipe preparations and great straight off the BBQ. [13334](#)



Rodriguez Bros Morcilla (Black Pudding)
This traditional blanched Spanish pork and onion blood sausage is ideal for tapas, BBQ or cold winter stews. [13336](#)



Barossa Fine Foods Chorizo
A smoked spicy Spanish sausage with garlic and paprika. A great addition to cooking or on the bbq. [13376](#)



Barossa Fine Foods Kransky
Coarse ground smoked and cooked sausage with paprika, garlic, cracked pepper and caraway. [13382](#)



Barossa Fine Foods Vienna Sausages
A German style smooth hot dog, with pepper and nutmeg, smoked and cooked for a crisp bite. [13390](#)



Barossa Fine Foods Weisswurst
Traditional South German pork sausage blanched with parsley, lemon and ginger. [13392](#)



Barossa Fine Foods Thuringer Bratwurst
Traditional East German coarsely minced bratwurst, blanched, with majoram and caraway. [13387](#)



Barossa Fine Foods Bockwurst
A thick traditional, fine ground, smoked, cooked German sausage with onion, garlic and cardamom. Serve with mustard and sauerkraut. [13374](#)