



Innovative flavours for creative chefs....

Menu ideas

Authentic Australian dishes (and some preparation tips and comments)

mussels and wild limes in ginger and Oz lemon broth
(infuse the Oz lemon into prepared hot broth and garnish with the desert limes)

barramundi sashimi slices on lemon aspen glass noodles and sprouts with wild wasabi pepper
(toss noodles with pickled ginger and aspen juice, serve with a mix of wasabi and Alpine pepper paste and raw grated daikon and beetroot with black sesame seeds and palm sugar)

Wildfire crusted lamb cutlets with macadamia oil and chilli noodles
(seared cutlets dusted in Wildfire spice and finished in the oven served to the side of a bowl of vermicelli tossed with chilli, wild marinated capsicum – see following – and macadamia nut oil)

Wild herb marinated capsicum
(char-grilled capsicum halves sprinkled with my fetta marinade and covered in light olive or macadamia nut oil – marinate at least a week)

tuna fried in wild capsicum oil and served in an Alpine pepper panini
(see above recipe for wild capsicum, make bread with 1/2 tsp Alpine pepper added to mix)

Radicchio, asparagus and fried tofu with lemon aspen juice, garlic and balsamic butter
(fry the tofu with Wild thyme mix and drizzle with the butter sauce)

Char-grilled squid with pickled green chilli on mesclun salad with ribberries
(finish the grilled squid – marinated in macadamia nut oil and dusted with pepperberry - by brushing with the syrup from our riberry confit)

lamb backstrap with garlic and pepperberry on Red Desert couscous
(sear lamb and finish in oven, pan-fry garlic, add pepperberries -6 per serve – and lamb jus, serve with Red Desert Dust through the couscous)

white fish with bunya nut brown butter and steamed greens
(re-fry boiled and blended bunya nut meat in brown butter to bring out the chestnut flavour, add a few small desert limes as a garnish)

Australian products are all available in ready to use products or as base flavours to be enhanced as described above



Innovation is
the fuel of
competitive advantage

spatchcock marinated in lemon aspen chilli sauce and ginger over Asian greens
with an Oz Lemon beurre blanc
(infuse the Oz Lemon in the prepared beurre blanc for two to three minutes)

silver perch fillets crusted in rainforest rub and served with a cress salad and a wild
rosella, sweet corn and onion salsa
*(use our Rainforest rub with its wild citrus and chilli top notes, make the salsa from our wild
rosella extract added to a salsa made from sweated onions, chopped capsicum and reduced red
wine vinegar. Serve with corn kernels dusted with Alpine pepper)*

lamb medallions marinated in Australian mint scented macadamia nut oil on blackened sweet
peppers, mushrooms and a Pinot Noir jus
*(infuse a small amount of mint in warm oil until the flavour is just detected, season the peppers
with Fruit Spice and the mushrooms with Alpine pepper)*

crispy skinned Yarra Valley duck drizzled with Illawarra plum and garlic sauce
(add a garlic confit to our Illawarra plum sauce and serve warmed)

stir-fried beef and shiitake on wildfire spice scented rice with baby bok choy
(add our Wildfire spice to the cooked rice and allow flavours to infuse)

Austro-Malaysian lamb curry with fragrant rice and pappadums
*(add Fruit Spice to your favourite curry and finish with ribberries before serving, also add our wild
thyme mix or Oz Lemon into the cooked rice, lastly, sprinkle ground pepperberries over the
prepared pappadums for some extra piquancy)*

coconut and salmon laksa
*(add small limes as a garnish and Oz Lemon as a sprinkle (or make a lemon myrtle pasta) or a
drizzle of lemon aspen juice, ribberries are another option)*

tempura fish with a lemon aspen chilli salad
*(make a salad of chopped or shredded chillies, Lebanese cucumbers, red onion, coriander, native
mint, lemon aspen fruit and juice and soy sauce)*

roast duck with a spicy Davidson plum sauce
*(add Alpine pepper, wild thyme mix, aniseed myrtle and some pepperberries to a Davidson plum
sauce base, serve on rice paper rounds or wonton skins)*

lamb rack, prawns or beef tenderloin with a wild lime gremolata crust, chats and green beans
*(make the gremolata with garlic, Italian parsley and either large or small wild limes, season the
potatoes with Rainforest rub and finish the dish with a drizzle of Rainforest lime splash)*

double cooked pork ribs with a sauce made from Davidson plum, Fruit Spice,
soy, hoisin and chilli sauces

pepperberry corn cakes with game prosciutto, rocket and semi-dried tomatoes
(season the tomatoes with aniseed myrtle and Fruit Spice)

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In order to avoid
criticism, say
nothing, do nothing
and be nothing.

Dessert ideas

fruit salad and sheep milk or Greek style yoghurt
(riberry confit and Fruit spice enhance any mix of fruits, drizzle the yoghurt with Maple and ironwood syrup or Lemon aspen syrup)

blood and Davidson plum tarts with macadamia nut crusts

coconut rice with wild lime syrup
(use our small desert limes for both visuals and taste)

Aztec chocolate, Australian peppermint and Madagascan vanilla tarts in bunya nut pastry cases
(refry the boiled bunya nut meat as in our product glossary, extend the mixture with desiccated coconut, form the pastry cases and bake blind, fill with the flavoured chocolate and cream mix and chill to set)

mini Oz Lemon cheesecakes (with macadamia nut crusts) topped with wild lime confit

caramelised bananas with quandong syrup and whipped wattle cream

Alpine pepper pancakes with maple and ironwood syrup*

stewed quandong on waffles
(add a splash of orange juice and Grand Marnier to the quandongs cooked in a light syrup, serve on waffles and garnish with Fruit Spice whipped cream)

figs poached in port, palm sugar and cinnamon served with toasted macadamia nuts and a paperbark smoked ricotta with quandong confit

wattle and white chocolate tiramisu
(choose your favourite tiramisu recipe then use wattle to replace the espresso, rum to replace the coffee liqueur and top with white chocolate shavings)

wild anise tiramisu
(Tiramisu means “pick me up” so there’s nothing better to lift your energy than a strong infusion of aniseed myrtle. Make a sugar syrup – infuse the aniseed myrtle and if you think the flavour too challenging, soften it with an equal amount of Oz Lemon)

wild lime curd tart with sugarbag whipped cream and Oz Lemon coated, toasted macadamia nuts

wattleseed crème brulée with riberry confit

ice cream classics: wattleseed, aniseed myrtle, Aussie peppermint, macadamia nut, refried bunya nut, riberry confit, strawberry and pepperberry, mango with Fruit Spice and Oz Lemon

Australian flavoured cheddar cheese selection (from Charles Sturt Uni dairy and Tilba cheeses)

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To lead an orchestra,
you have to turn your
back on the crowd.