

# FUNDRAISING PRODUCT CATALOGUE

---



Food | Tea | Aroma | Body

FEBRUARY 2023

[www.AustralianNativeFoodCo.com.au](http://www.AustralianNativeFoodCo.com.au)

PROUDLY SUPPORTING  
COMMUNITY, FARMERS & GROWERS



# MEET REBECCA PARIS

## CREATOR & MANAGING DIRECTOR



Rebecca Paris is the Managing Director and founder of Australian Native Food Co. Whilst teaching underprivileged youth in remote locations, in particular Darwin and Whyalla. Rebecca has had the unique opportunity to experience and taste Australian native ingredients through food with local communities.

She spent time talking with community members and learning about native produce, their heritage and uses. This ignited a passion for native ingredients, which Rebecca started experimenting with.

When Rebecca was introduced to green ants she had no hesitation in creating a green ant marmalade, now a signature product.

The first step was selling jams at local markets, exhibits and expos. Rebecca listened to people, both community members and local suppliers who inspired the ideas that lead to experimenting to create new products. Over 18 months we have continually expanded our product range to over 30 products. We have diversified our product range expanding from food products to include a product range of aromas and scents, and body & hair care products. We listen constantly to our customers and consider their feedback and ideas when experimenting and creating new products.

In 2021 we started our retail journey opening two retail spaces in Adelaide Central Markets and Westfield Marion. After huge success at local open markets, we have continued our approach in our retail stores by giving customers an in-store experience. All visitors to our store can see, touch, taste and smell all of our products. Combined with the knowledge shared by our team, it inspires them to be creative with our products. Our aim is for our native products to become a recognised brand and a familiar inclusion in home cooking, body and home care.

In 2022 we have expanded to online distribution and we are exploring opportunities to go into bulk production, which would deliver quality consistency, product availability to meet demand and the ability to meet growing demand.

Rebecca has expanded into retail markets with stockists, creating products to suit different demographics, customers needs and want. This includes but will not be limited to food, tea, body and aroma products.

We continue to support youth employment and training, by delivering local training programs, employing local youth and developing our people by providing opportunities for personal and professional growth within our business and the industry.

Rebecca remains a dedicated advocate for local communities and remains passionate about respecting the land and the beautiful native ingredients it produces. As an advocate, Rebecca is active in public speaking, participating and support local events and activities including providing cooking demonstrations, working with job networks, schools and sharing what she has learnt from the many local community members she has met.

**Contact: Rebecca Paris, Founder & Managing Director**  
**[www.australiannativefoodco.com.au](http://www.australiannativefoodco.com.au) | Ph 0417 194 498**



# OUR MISSION



NATIVE  
*inspire*  
*passion*

FOOD

COMMUNITY

ETHICAL  
*aroma's*

- To inspire and nurture the human spirit by creating brighter futures through a connection with native products.
- We aim to showcase the diverse ways we can enjoy the amazing sensations of Australian native products.
- We are committed to supporting local communities by prioritising the use of local produce of the highest quality.
- We collaborate, listen and learn from people in local communities to continually create and explore new and exciting ways of using Australian native products.
- We respect the land from which our products are sourced and comply with sustainable practices through sustainable animal and ethical sourcing, and considering social responsibility especially of the communities with whom we collaborate.
- We want to give every person an opportunity to not only buy and consume our products, but to experience, learn and respect native ingredients, their heritage and uses, by sharing stories and information.
- We using only the highest quality products, wild harvested to assist the eco-system
- To provide enriched products that are are vegan, gluten free and all natural

## AWARDS



Winner - Community Achievement Awards  
Small Business of the Year - S.A.



**2022 Telstra  
Best of Business  
Awards**

South Australia  
Building Communities  
Award Winner

#TelstraBestofBusinessAwards

Winner  
Building Communities

2021

South Australian  
Tourism Awards  
**SILVER**

Silver - Excellence in  
Aboriginal & Torres Strait  
Islander Tourism



Top 6 Finalist  
Emerging Business  
of the Year



Top 20  
Consumer Choice  
Awards

# NATIVE JAMS & MARMALADE FLAVOUR PROFILES



At Australian Native Food Co we don't look out our jam as a jam. We look at our jams and use them as a condiment. We want you to get creative in the kitchen, have some fun and experiment with using our products.



## Wild Rosella & Strawberry Jam

This jam breaks all the rules. It has the freshness of strawberries followed by underlying tones of wild rosella. Its not too sweet but perfectly balanced. Its simply vivacious bursting at the seams.



## Kakadu Plum & Black Currant infused with Black Native Pepper Berries Jam & a Red Wine Jus

Our Kakadu Plum jam brings a new meaning to jam. This jam has layers of flavours and depth. Just like a full bodied red wine, and tones of native black mountain pepper berries



## Green Ant Marmalade

One of our signature Jams, You will discover a not so traditional marmalade, but one that packs the punch on flavour and array of tastes with the lemon followed by honey undertones.



## Finger Lime & Black Genoa Fig

This is the crowd favourite. The unusual blend of finger lime and fig creates a savoury jam that is delightful. Its one of those jams where you just want more and more without really knowing or understanding why.



## Bush Apple Paste

The subtleness and flavour of apple pie with a tangy lemon finish creates an amazing twist to the typical paste.



## Quandong & Rhubarb infused with Black Native Pepper Berries Jam

Our perfectly matched combination of Quandongs, Rhubarb & Black Moutain Pepper Berries create layers of flavours with added health benefits.



## Muntries Apple Jam

Slowly simmered apples with a fresh combination of Muntries creates an apple pie within a jam.



## Lemon Myrtle & Raspberry Jam

The subtleness of the lemon myrtle that lingers at the end of the jam creates and amazing flavour that represents a raspberry coulis.



## River Mint Jelly

This jelly isn't of the normal sort. When you taste it you will truely understand how amazing a mint jelly can really be. Throwing of flavours of spearmint it matches perfectly with you rack of lamb.

**All Jams \$12 each or  
Purchase any 4 Jams or Dukkah for \$40  
(save \$8)**

### Some ideas include for cooking with our products

- adding as a condiment to your meat
- add to your yoghurt or on top of your ice-cream
- match with your desserts
- on your fish to baste for extra flavour
- matches perfectly on cheese platters
- add to your favourite health shake
- our favourite is to create layers of flavour in your cocktails.



## 4 Pack Gift Set

Choose from 2 x Combinations, each jar 50g

1. Native Chef Pack - Dukkah, Quandong, Green Ant, Paste
2. Native Jam Pack - Kakadu, Muntries, Wild Rosella, Lemon Myrtle & Raspberry

**Gift Packs - \$25 each**

**'WE AIM TO SHOWCASE THE DIVERSE WAYS WE CAN  
ENJOY THE AMAZING SENSATIONS OF AUSTRALIAN  
NATIVE OUTBACK PRODUCTS AND TO CREATE  
AMAZING DISHES UTILISING OUR JAMS.'**



SCAN ME



# NATIVE BUSH DUKKAH

A COMPLETE ALL ROUND SEASONING FOR ADDED FLAVOUR AND TEXTURE



Our Native Bush Dukkah celebrates native flavours in a unique and original recipe.

This fabulous Dukkah recipe is just that, a flavour punch!

It showcases some of the most incredible nuts, herbs, and spices Australia has to offer.

- Perfect with bread and dipping oil. Use it when cooking as a seasoning.
- Add layers of flavour to fish, meat and chicken. Season eggs and salads.
- Sprinkle on your favourite ice-cream or yoghurt.

It is simply the best!

Ingredients: Macadamia nuts, pistachio nuts, roast almond kernels, river mint, fennel seeds, coriander, sesame seeds, linseed, sunflower kernels, lemon myrtle, bush tomato, pink river murray salt, tasmanian native black mountain pepper berries.



SCAN ME



Made in Australia from at least 98% Australian ingredients

**Native Bush Dukkah \$14 or Purchase any 4 Jams or Dukkah for \$40**

## NATIVE WILD-HARVESTED LOOSE LEAF TEA



- Multiple uses : add to your marinades, salads and as a herb for extra layers of flavour
- We apply traditional farming methods whilst maintaining and respecting the entire ecosystem when harvesting our tea.
- Made in Australia from 100% Australian Ingredients

Tea Varieties include

- Strawberry Flora - 100% Melaleuca viridiflora leaf
- Gumbi Gumbi - 100% Pittosporum angustifolium leaf
- Lemon Myrtle - 100% Backhousia citriodora leaf
- Wild Lettuce - 100% Lactuca virosa leaf
- Niaouli - 100% Melaleuca quinquenervia leaf
- Lemon Tea Tree - 100% Leptospermum petersonii leaf
- Lemon Iron Bark - 100% Eucalyptus staigeriana leaf
- Lemon Wild May - 100% Leptospermum liversidgei leaf
- Larruk - Melaleuca quinquenervia leaf
- Lemon Grass - 100% Cymbopogon citratus leaf
- Wild Rosella - 100% Hibiscus sabdariffa
- Wilga - 100% Geijera parviflora leaf

**Wild-Harvested Tea \$18 each or Purchase any 2 Teas for \$30 (save \$6)**

**HIGH potency  
infuse  
multiple times**



SCAN ME



Made in Australia from 100% Australian ingredients

# KARKALLA & NATIVE TURMERIC RELISH



Karkalla; *Carpobrotus rossii* is a succulent coastal groundcover plant native to southern Australia. It is known by various common names, including karkalla, pig face, sea fig and beach bananas.



The combination of Karkalla and Cucumber with Native Turmeric brings a whole new meaning to relish, which is a flavoursome delight. Create layers of flavour.

- Add to cheese platters
- Matches perfectly with seafood and meats
- Go gourmet with burgers, hotdogs and sandwiches.
- Take your snacks to a whole new level.



SCAN ME

**Karkalla Relish \$13 each**

# KARKALLA & NATIVE TURMERIC VERJUICE



Mild acidity makes it a brilliant alternative to vinegar, citrus, or when a more delicate flavour is needed.

Just a splash can balance sweetness, cut through richness and build flavour and complexity.

A versatile juice that can be used to poach, marinate, pickle, dress and cure. Try in cocktails, over ice-cream, salad dressing, white fish or add to water for a refreshing drink.

**Karkalla Verjuice**  
100ml = \$10    250ml = \$19



SCAN ME

**WE COLLABORATE, LISTEN AND LEARN FROM  
PEOPLE IN LOCAL COMMUNITIES TO CONTINUALLY  
CREATE AND EXPLORE NEW AND EXCITING  
WAYS OF USING AUSTRALIAN NATIVE PRODUCTS.**

# NATIVE INFUSED VEGAN & GLUTEN FREE CHOCOLATE

## HANDCRAFTED CREATING UNIQUE TASTE SENSATIONS



Incorporating the vibrancy of native outback superfoods with our mouth watering original chocolate recipe to create the ultimate delight and indulgence experience. One bite and you will truly understand how extraordinarily amazing our chocolate is.

In partnership with our renowned chocolatier we were truly inspired when creating these decadent and moorish flavour combinations.

As these blocks are handcrafted, the weight varies due to topping ratios. Average weight is 35g

- Gift Boxes Available



The Flavours:

- Wattle Load of Coffee – Dark chocolate with wattleseed and coffee beans
- Subtle Aniseed - Dark chocolate with aniseed myrtle and pink himalayan salt
- Lemon Leaf Twist – White chocolate with lemon myrtle and lemon myrtle leaves
- The Sticky Red – Dark Chocolate with bush tomato and a balsamic toffee
- Salt n' Pepper – Dark chocolate with black mountain pepper berries and himalayan pink salt
- Finger Lime & Coconut - Dark chocolate with fingerlime and topped with coconut
- Wild Rosella - Dark chocolate with Wild Rosella Jam toffee and sprinkled with wild rosella
- River Mint - Dark chocolate with River Mint Jelly Toffee and topped with river mint powder



**1 Block Vegan Chocolate = \$6**  
**3 Blocks Vegan Chocolate = \$15 (save \$3)**  
**Gift Box Chocolates (6 Blocks) - \$30 (save \$6)**



SCAN ME

## BUSH DAMPER RINGS

A GREAT SNACK ALTERNATIVE TO COMPLIMENT ALL OF OUR PRODUCTS



These are a great spin off from Damper, creating a flavoursome snack using traditional recipes.

The Bush Damper Rings are a healthy vegan alternative.

Great as a snack or on platters to compliment food.

Food service quantities available upon request.



SCAN ME

# NATIVE HERBS

## DISCOVER NEW LAYERS OF FLAVOUR IN YOUR COOKING.



**Our Native Herbs bring a whole new flavour profile to every dish. As our herbs are sourced direct from the growers they have intense attributes, meaning you only need to use a little bit in each dish.**

**Lemon Myrtle** - This powder is perfect for use in both sweet and savoury dishes. Add to your salad dressings, marinades, mayonnaise, savoury and sweet sauces, sorbet and ice cream. Bake cookies or add to your damper. Use as a substitute for lemongrass in Asian dishes. Lemon Myrtle presents an aroma that is unique to Australia and is versatile in all dishes.

**Black Mountain Pepper Leaf** - Has a distinct spicy aroma of pepper and the Australian bushland, resembling dry paperbark, cinnamon and herbs. Use in spice blends and baking products, and goes especially well with sauces, chutneys and condiments. The leaf complements fish, seafood, chicken, pork, lamb, beef and game meat, and pairs perfectly with most vegetables.

**Native Wintercress** - Is a small native vegetable found sparingly along riverbanks in Tasmania. Similar in flavour to a strong, peppery rocket (with a bit of bite!), Native Wintercress can be enjoyed fresh in salads or cooked in stirfry, casseroles, muffins, potato bakes and other savoury delights.

**Old Man Saltbush** - The leaves are fleshy with a salty, herbal flavour, and are very versatile. Use in salads or add to your marinade for roasting meats (it's great with lamb) or fish, toss them into stir-fries, dip them in batter and fry them, or use the dried leaves as a seasoning; ground dried leaves can be a substitute for salt.

**Sea Celery** - As a coastal plant, growing amidst the sand, salt and composted seaweed, it carries hints of 'ocean' in its unique flavour. Use it as a garnish to flavour soups, salads, chicken and seafood dishes. It is a great addition to soups, stocks and flavouring quiches. Add to your smoothies and fruit drinks. Use sparingly so the flavours blend but not overwhelm.

**Sea Parsley** - This plant adds a peppery zing to any dish. It carries hints of 'ocean' in its unique flavour. Use it as a garnish, finely chopped to flavour soups, salads, chicken and seafood dishes. Add to your marinade to create layering flavours of depth to your meat. Add in your damper to create a unique taste.

**River Mint** - A Subtle Australian Native Herb with the taste of spearmint and pepper. Provides a fresh mint flavour, either fresh or milled, to sauces, salads, dressings, dips, roasts, teas, desserts, cocktails and water infusions. Perfect accompaniment to lamb or seafood.

**Gumbi Gumbi** - Scientific research found Gumbi Gumbi to boast an array of health benefits including being an anti-pruritic, anti-viral, detoxifier and blood pressure regulator. An excellent choice of native powder to give a real boost to your immune system and general health. Add to your health shakes, protein balls and to your cereals in the morning.

## NATIVE FREEZE & AIR DRIED POWDERS



**We pride ourselves on sourcing the highest grade native products that create delicious and intense flavours.**

**Our powders create layers of flavour to any dish. They are full of flavour and make a great addition.**

**Their intense flavour will be the perfect component to any dish.**

**Quandong** - The tart, salty taste lends itself to be used in a range of sweet and savoury dishes. Try it in jams, preserves, sauces, chutneys & relish. Complements cakes, biscuits & other baked goods. Pairs well with dairy products, oil & vinegar-based marinades, salad dressings, meat-based jus & egg-based condiments. Adds a refreshing taste to your beverages. (Freeze Dried)

**Davidson Plum** - the tart and intense fruity flavour lends itself to be used in a range of sweet and savoury dishes, including cakes, jams, mayonnaise, sauces, yoghurt and ice cream. Complements a variety of fruit, in particular berries, apple, pear, citrus, tropical fruits. Matches with most root vegetables. Use it in a fish / meat rub, marinade, dressing, sauce or jus. Lifts the flavour profile of alcoholic beverages. (Freeze Dried)

**Muntries** - A delicious & versatile fruit that can be eaten fresh or used in sweet and savoury dishes. Great in jam, chutney, pies, desserts, and sweet & savoury sauces. Muntries pair well with many dairy products, oil and vinegar-based meat marinades and salad dressings. Complements white fish, chicken, pork, lamb, and are perfect for game meat. Add to your soda, health shakes and alcoholic beverages. (Freeze Dried)

**Kakadu Plum** - Use In your cooking to impart a delicious, tangy, citrus-like flavour. The tart and intense fruity flavour lends itself to a range of sweet and savoury dishes, including cakes, jams, mayonnaise, sweet and savoury sauces, yoghurt and ice cream. Add to your health shake or fruit bowl, baking, marinades, sauces or to your alcoholic beverages or drinks. (Freeze Dried)

**Finger Lime** - With its refreshing citrus flavour it is ideal for use in dressings, aioli, savoury and sweet sauces, marmalades and jams. Complements seafood dishes and as a substitute for lemongrass in Asian dishes. Ideal for use in your baking cheesecakes and cookies. Add to your damper. Creates a refreshing, aromatic twist to cocktails and spirits. (Freeze Dried)

**Wild Rosella** - With its refreshing citrus flavour it is ideal for use in dressings, aioli, savoury and sweet sauces, marmalades and jams. Complements seafood dishes and as a substitute for lemongrass in Asian dishes. Ideal for use in your baking cheesecakes and cookies. Add to your damper. Creates a refreshing, aromatic twist to cocktails and spirits. (Air Dried)

**Strawberry Flora** - A great flavour enhancer for curries, mustard, vinaigrettes, preserves and chutneys, or anywhere rich fruit flavours are being combined. Pairs perfectly with cream-based desserts. Add to whipped cream, scones & pancakes. A refreshing tea infusion. Lift the profile of clear spirits such as gin, vodka. A great natural flavour for soda and softdrinks. (Air Dried)

**Wattleseed** - A little bit nutty, a little bit spicy, a little bit chocolaty, Wattleseed is the unsung hero of native Australian foods, thanks to its high concentrations of potassium, calcium, iron and zinc. It's also a protein powerhouse! Wattleseed can be used in baking, sauces, scones, to make damper and scrambled eggs. Excellent in protein balls. Add to your smoothie or health shake. (Air Dried)



**All Herbs \$7 each**  
**All Powders \$12 each**



SCAN ME

# REED DIFFUSERS INFUSED WITH QUANDONG SEEDS

## CREATING SCENTS THAT REMIND YOU OF THE AUSTRALIAN OUTBACK



Our Native Infused Reed Diffusers are carefully handcrafted using only the highest grade scents created to make you feel like you are embracing the outback. Each with their own unique scent.



We have infused these perfectly with Quandong Seeds to create the perfect medly.



## NATIVE SCENTED SOY CANDLES

Our hand poured Native scented Soy Candles are carefully curated to bring you long lasting, slow burning candle reminiscent of the outback. Each with their own unique scent.

The fragrance that fills the room, even when not lit is beautiful.

Available in 160g Tin, 135g Jar and our Gift Pack of 6 individual Scents



**Our Reed Diffusers and Soy Candles are available in the following scents.**

1. Australian Flora
2. Native River Mint
3. Lemongrass & Fingerlime
4. Lemon Myrtle
5. Wild Rosella & Strawberry Flora
6. Acacia Victoriae
7. Spiced Bush Apple
8. Eucalyptus
9. The Great Escape
10. The Outback

**Our Body and Aroma products are a perfect gift idea and addition to:**

- Hotel rooms
- Entrances
- Gift stores
- Retail outlets and shops
- Spas and Salons
- Tourist outlets

**to create the perfect essence for the astute customer / tourist.**

**All Candles & Reed Diffusers = \$29 each  
or Buy any 2 products for \$50 (save \$8)**

# NATIVE COFFEE BODY SCRUBS

## YOUR SKIN WILL FEEL AMAZING



Our Native infused Coffee Body Scrubs are created using only the highest grade native ingredients and oils. A great addition to the collection for your customers.



- Native Australian Body scrub will have your skin glowing with delight
- High in antioxidants to prevent premature aging
- Improve blood circulation to reduce the appearance of cellulite
- Remove dead skin cells and increase blood flow for fresh healthier looking skin
- All natural, vegan friendly and cruelty free
- Exfoliate, nourish and moisturise your skin with superfoods and skin loving ingredients



**Coffee Body Scrub = \$13.90**

**"CAFFEINE FOUND IN COFFEE SCRUBS WORK TO GENTLY REMOVE DEAD SKIN CELLS, WHICH HELPS TO REJUVENATE AND BOOST CIRCULATION, IMPROVES BLOOD CIRCULATION, MAY REDUCE THE APPEARANCE OF CELLULITE AND GIVES THE SKIN A MORE EVEN TONE LOOK."**

## EPSOM SALT NATIVE BATH SOAKS

Create a relaxing, spa-like experience in the comfort of your own home with Australian Native Food Co Native Bath Soaks.

This soothing formula is made with Epsom Salts to loosen muscles and draw out toxins, while Himalayan Rock Salts to help relieve stress.

Detoxifying Bath Salts are perfect for body and mind relaxation, detoxification and restoring mineral balance to tired skin and recovery from muscle or joint fatigue in the body.

**We have carefully created 2 blends.**

- Native Leaf Bath Soak  
with Lemon Myrtle seed, Lemon Iron Bark Leaf, Niaouli Leaf, Gumbi Gumbi Leaf and Stem
- Eucalyptus & Lavender



**Native Bath Soaks = \$19**

