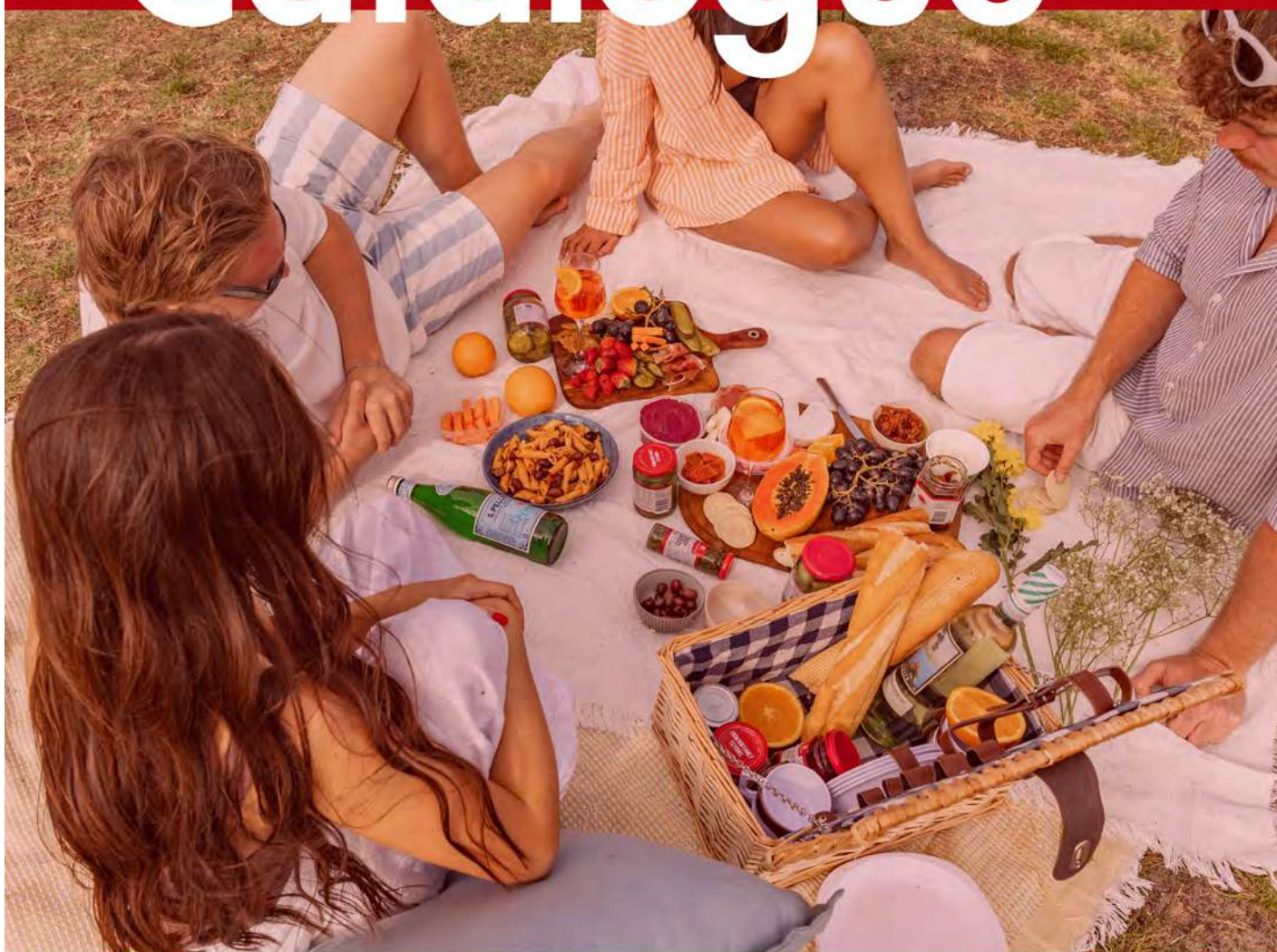




SANDHURST

# Product Catalogue









We are a proud Italian-Australian family business that has been sourcing the finest produce from around the world for two generations.

Our recipes and friendships with the best growers help us to bring you quality ingredients, from our family to yours.

*Vince & Geraldine*





# CONTENTS

From our Family to Yours 03

## FOODSERVICE

■ Olives	04
■ Vegetables	10
■ Mexican Range	17
■ Legumes and Pulses	20
■ Fruit	22
■ Condiments & Spreads	24
■ Oils & Vinegars	26
■ Dry Ingredients	28
■ Small Goods	30
■ Seafood	33
■ Bulk Collection	34
■ Mutti Range	36

## RETAIL

Olives	38
Vegetables	42
Legumes and Pulses	45
Fruit	47
Condiments & Spreads	48
Relishes	49
Tartufi Jimmy	50
Seafood	51
Oils & Vinegars	52
Pasta	53
Meet the Family	54

### PRODUCT KEY



Suitable for  
Vegetarians



Suitable for  
Vegans



Gluten  
Free



Chilled  
Product



Made in  
Australia



# FROM OUR FAMILY TO YOURS

## A WISH A WHIM, AND A WEALTH OF TRADITION

As an Italian-Australian family business, it's no surprise that we have a Nonna (Geraldine) and a Nonno (Vince), at the heart of our story.

The surprise in our story was the day Geraldine Lubrano, while home with their two young sons (Mimmo & Ray), bought a shop on a whim and only informed Vince when he arrived back home from work.

With generously stuffed sandwiches and hearty dinners delivered to families in the neighbourhood, their business was a success.

As the smell of garlic and onion frying in a pan drew people in from the street, Geraldine and Vince dreamed up ways of bringing the joy of good food into homes all over Australia.

In 1988, that dream got a name...

**Sandhurst.**



OLIVES



THE  
**SANDHURST**  
**FOOD SERVICE RANGE**



# THE COMPLETE GUIDE TO OLIVES



IN THE 30 YEARS WE HAVE BEEN SHARING OLIVES FROM ALL OVER THE WORLD, THE HUMBLE OLIVE HAS COME A LONG WAY FROM THE SOLITARY OFFERING OF A STUFFED GREEN OLIVE. CHECK OUT OUR OLIVE GUIDE, TAKING YOU THROUGH SOME VARIETIES, FLAVOURS AND SIZES.



**Kalamata**  
Australian and Greek

- Full-bodied
- Medium texture
- Flavoured with red wine vinegar and olive oil

Bitter Sweet



**Dried Kalamata**

- Traditional Greek olive
- Salt-cured
- A unique, pure yet intense olive

Bitter Sweet



**Chalkidiki**  
Queen Green Olive

- Higher oil content
- Grown in perfect conditions to ensure they're firm and fleshy
- Ideal for stuffing

Bitter Sweet



**Manzanilla Green**

- Original Spanish olive
- Fleshy texture for all types of eating
- Bright green in colour

Bitter Sweet



**Manzanilla Black**  
Australian and Spanish

- Blackened on the tree
- Smooth taste and delicate texture
- Perfect for marinades

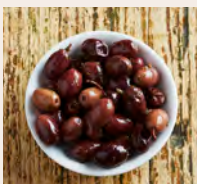
Bitter Sweet



**Sicilian Olive**  
Nocellara del Belice

- Bright green olives from Sicily
- Super firm with a beautiful, buttery, almond taste
- Popular amongst olive haters

Bitter Sweet



**Leccino**  
Ligurian / Baby Black

- A glossy, sweet and delicate
- Italian olive with tiny seeds
- Perfect for appetisers and cocktails

Bitter Sweet



**Hojiblanca**  
Black (Spanish Style)

- Oxidised Spanish, black olives
- Super glossy and very firm
- Often used on commercial pizza products

Bitter Sweet



**Hojiblanca**  
Stuffed Green

- A firmer, darker green olive
- Often used for marinating
- Popular in south of Spain

Bitter Sweet



**Hardy's**  
Mammoth

- Australia's own green olive
- Dark green in colour
- Slightly woody in taste and texture

Bitter Sweet



**Cerignola**  
Rainbow Olives

- Large, fleshy olives that come in three colours
- Perfect for those with a healthy appetite

Bitter Sweet



**Cracked Green**

- Traditionally marinated in lemon and peppercorns
- Cracked to ensure marinades permeate the fruit for flavour

Bitter Sweet

## SIZE AND WEIGHT CATEGORY

In the food trade, we classify olives by size and 'Large' doesn't always mean big! Olives are classified by the number of olives per kilogram, for example 160/180 means that per 1 kilogram there are approximately between 160 and 180 pieces. These numbers have been additionally classified by names such as 'Jumbo' or 'Brilliant'. The size of any type of olive depends on the climate and conditions during the year of harvest. As you can see, a 'Large' olive is actually quite low down on the size scale.





**FAMOUS FOR THEIR MEDITERRANEAN ORIGINS BUT TODAY ENJOYED THROUGH MANY GLOBAL CUISINES, OLIVES ARE ONE OF THE WORLD'S OLDEST KNOWN FOODS.**

While olive trees are famously hardy, their cultivation is still a delicate balancing act. Lack of water, excessive heat or humidity can stress the tree, affecting the development of flavour or causing fruit to drop.

Olives were amongst the first products brought to the Australian market by Sandhurst and they remain at the heart of our range. We are proud to support growers both in Australia and around the world who maintain the traditions of growing and preserving olives, many of which have remained largely unchanged for thousands of years. Mimmo Lubrano says he decided

to become an olive expert in the early days of the company when he was selling bulk olives door-to-door. "Twenty-five years later, I'm still learning about olives," Mimmo says. "They are an amazing product."

Across the Med, Mimmo has nurtured relationships with family growers who share the Lubranos' passion for quality. Locally, Sandhurst has worked for many years with farmers in Adelaide. Here, the climate closely resembles the Med. Cool winters and long, hot summers allow olives to develop their distinctive natural flavours and healthy oil content.







Whole Kalamata Olives



2Kg

KALP2



Whole Kalamata Olives

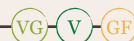


2Kg

KAL2



Pitted Kalamata Olives



2Kg

PKO2



Pitted Kalamata Olives



2Kg

PKOP2



Sliced Kalamata Olives

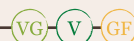


2Kg

SKOP2



Barchetta Kalamata Olives



2Kg

BARK2



Whole Spanish Black Olives



1.9Kg

SBLO1.9





**Pitted Black Olives**

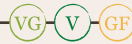


A10

PITTEDA10



**Sliced Black Olives**



A10

SLICEDA10



**Dry Kalamata Olives**



3Kg

DRYKAL(2X3)



**Whole Sicilian Green Olives**



1.65Kg

SIC1.65



**Pitted Sicilian Green Olives**



1.65Kg

PSIC1.65



**Whole Queen Green Olives**



2Kg

QG02



**Pitted Queen Green Olives (Plastic)**

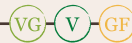


2Kg

PGOP2/PGO2



**Stuffed Green Olives**



1.9Kg

GLASS: STO1.9



**Mixed Marinated Olives**



2Kg

MMO2



**Pitted Marinated Mixed Olives**



2Kg

SFPMO2(2)



**Rainbow Olives**



3Kg

FDRAIN3



**Queen Green Olives Stuffed with Anchovies**



2Kg

SFOLIV(ANCH)(2)





**Queen Green Olives Stuffed with Feta Cheese**



2Kg

SFOLIV(FETA)(2)



**Queen Green Olives Stuffed with Almonds**



2Kg

SFOLIV(ALM)(2)



**Queen Green Olives Stuffed with Roasted Garlic**



2Kg

SFOLIV(GAR)(2)



**Queen Green Olives Stuffed GF with Blue Cheese**



2Kg

SFOLIV(BLUE)(2)



**Queen Green Olives Stuffed with Sun-Dried Tomato**



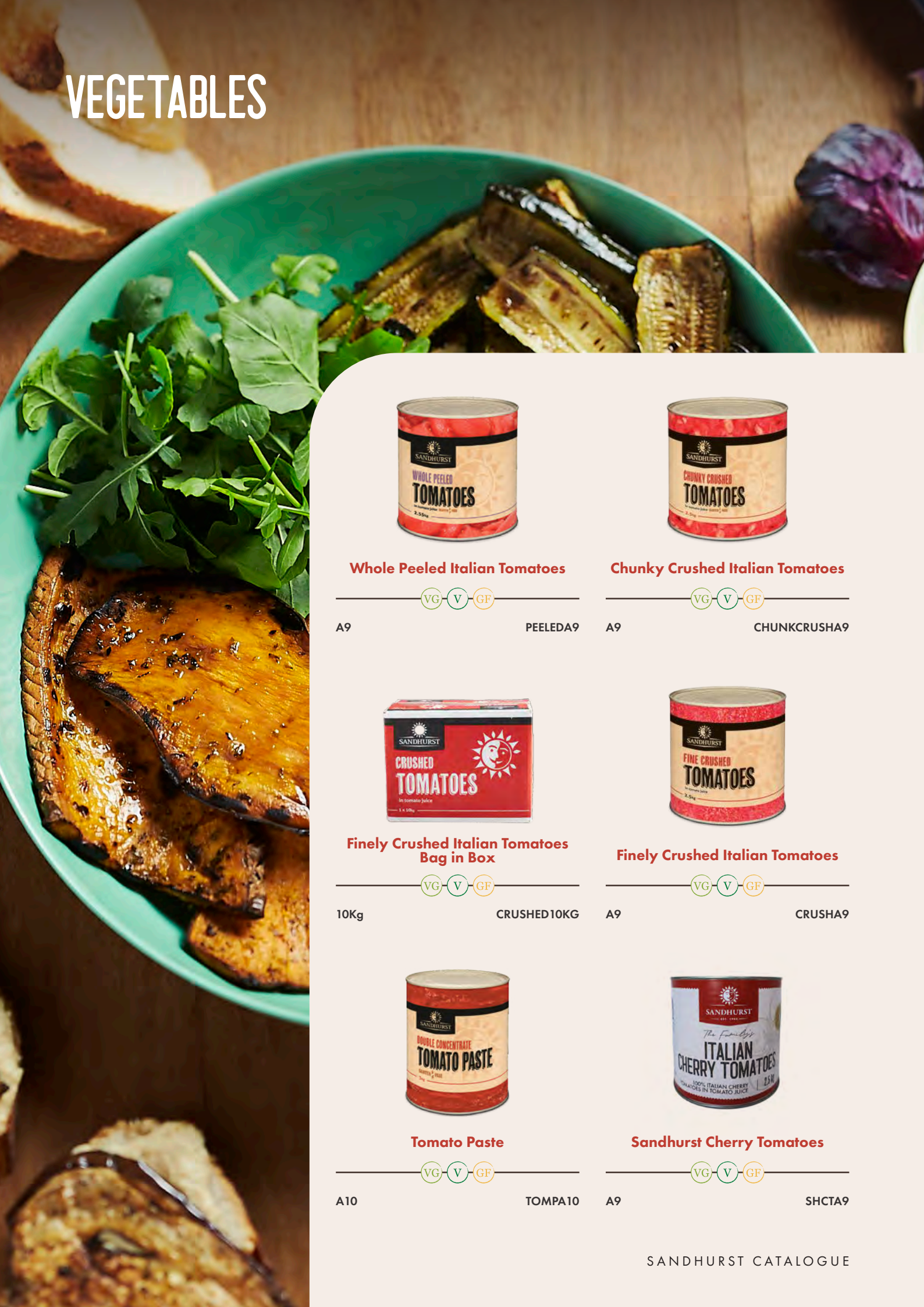
2Kg

SFOLIV(SDT)(2)





# VEGETABLES



**Whole Peeled Italian Tomatoes**



A9

PEELED A9



**Chunky Crushed Italian Tomatoes**



A9

CHUNK CRUSH A9



**Finely Crushed Italian Tomatoes  
Bag in Box**



10Kg

CRUSHED 10KG



**Finely Crushed Italian Tomatoes**



A9

CRUSH A9



**Tomato Paste**



A10

TOMPA10



**Sandhurst Cherry Tomatoes**



A9

SHCTA9



**Tomato Paste Pouch**

2x10Kg

TOMBIB

**Sun-Dried Tomato Strips**

2Kg

SDTJS2

**Sun Dried Tomato Strips**

2Kg

SDTJSP2

**Sun-Dried Tomatoes**

1.9Kg

SDT2

**Sun-Dried Tomatoes**

2Kg

SFSDT2(IMP)

**Semi-Dried Tomatoes**

1.8

SMT2

**Semi-Dried Tomatoes**

2Kg

SFSMT2(IMP)

**Australian Semi Dried Tomatoes**

2Kg

SFSMT2

**Sun-Dried Tomato Strips**

2kg/ 5kg

SFSDTJS(2X2KG)/SDTJS5

**Ready to Eat Semi-Dried Tomato Strips**

1Kg

RTESMTJS(10X1KG)

**Sweet Spiced Gherkin**

2Kg

GHER2

**Sliced Gherkins - Sandwich Stackers**

2Kg

SLGHER2(6)



**Whole Dill Cucumbers**

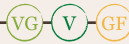


2Kg

DILL2



**Polish Dill Cucumbers**



2.5Kg

DILLP3



**Baby Cucumbers (Cornichons)**



1.9Kg

CORNICHON1.9



**Bread and Butter Cucumbers**

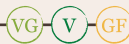


2Kg

BBC2



**Bread n Butter cucumbers**



3Kg

BBCA10



**Balsamic Onions**



A9

BALSONION



**White Pickled Onion**



2kg

POP2



**White Cocktail Onions**



2.2Kg

COP2



**Capers**



2Kg

CAP2P



**Baby Capers**

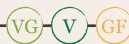


700g

BCAP700



**Salted Baby Capers**



1Kg

BCAPSALT1



**Whole Caperberries**



2Kg

CB2





Artichokes Whole with Stem



A9

ARTSTEMSA9



Artichokes Quatered and Marinated



1.9Kg

ART2



Whole Artichoke Hearts



A9

ARTA9S



Panino Mix



1.9kg

PAN2



Australian Char Grilled Eggplant



1.7kg

CGE2



Australian Char Grilled Eggplant



2Kg

SFEGG2





**Australian Char Grilled Eggplant**



700g

SFAUSEGG700



**Australian Char Grilled Eggplant Strips**



1.7kg

CGESTR2



**Australian Eggplant Strips Marinated in Oil**



1.9g

EGG2



**Char Grilled Zucchini**



A8

CGZA8



**Australian Char Grilled Zucchini**



2Kg

SFZUCC2



**Australian Char Grilled Zucchini**



800g

SFAUSZUC800



**Australian Char Grilled Pumpkin**



2Kg

SFPUM2



**Australian Char Grilled Pumpkin**



2Kg

SFPUMDIC2(2)



**Australian Char Grilled Pumpkin**



600g

SFAUSPUM600



**Australian Char Grilled Sweet Potato**



2Kg

SFSWP2



**Australian Char Grilled Sweet Potato**



800g

SFAUSSWP800



**Mushy Peas**



A9

SMPEASA9





Corn Kernels in Brine



A10

CORNKA10



Whole Baby Corn Spears in Brine



A10

CORNBWHA10



Polish Sauerkraut



2.5Kg

SAUER(3)



Mushroom Pieces &amp; Stems



A10

MUSHA10



Mushrooms in Butter Sauce



800g

MUSHBS800



Dolmales



A8

DOLMA85



Giardiniera Mix



1.8Kg

GIAR2



Dried Mixed Mushrooms sold by units



500g

DRYM500



Diced Beetroot



3Kg

BEETDICA10



Cheese-Filled Bell Peppers



1.7Kg

CPC1.7



Whole Roasted Red Peppers



A12

RPRA12(3)



Roasted Red Pepper Strips



A12

RPSTRIPSA12(3)



Char Grilled Capsicum



1.8Kg

CGC2



Char Grilled Capsicum



2Kg

SFCGC2





# THE COMPLETE GUIDE TO PEPPERS



AT SANDHURST, WE LOVE CHILLI AND USE IT OFTEN AND LIBERALLY. THAT'S WHY WE'RE SHARING OUR PASSION FOR CHILLI WITH YOU THROUGH PRODUCTS YOU CAN USE IN YOUR MENUS, EVERY SINGLE DAY.



0 SHU

## Lombardi Peppers

**Flavour/Texture:** Soft and very mild with vinegar added for taste and acidity balance.

**Perfect for:** Antipasto platters and grazing boards. Also used in omelettes and as a 'contorno' (side dish) for meat and fish dishes.



0 SHU

## Char Grilled Peppers

**Flavour/Texture:** Sweet and firm, commonly sold as Red Roasted Pepper strips.

**Perfect for:** Great texture with crunch. Adds colour and flavour. Highest selling pepper of all.



0 SHU

## Roasted Pepper Strips

**Flavour/Texture:** Firm, sweet fleshy texture with good crunch.

**Perfect for:** Popular in rice dishes and mezze platters. Pizza toppings, sandwiches, subs, or mixed in with salads.



0 SHU

## Tomatillos

**Flavour/Texture:** Fleshy round fruit, with a tart flavour when picked green.

**Perfect for:** Popular in Mexican sauces, particularly salsa verde. Add tomatillos to guacamole or a bloody mary for a new flavour dimension.



0 SHU

## Bell Peppers

**Flavour/Texture:** Firm and fleshy with bite. Placed in sweet brine to compliment heat.

**Perfect for:** Italians stuff them with tuna, Australians stuff them with cream cheese. Adds colour and flavour to charcuterie boards, can also be crumbed and fried.



0-500 SHU

## Golden Pepperoncini

**Flavour/Texture:** Firm, crunchy and salty with a mild heat.

**Perfect for:** Used in Greek salads and mezze plates, also suitable for sauteeing, stuffing, sandwich garnishes and condiments.



100-500 SHU

## Spanish Red Pimientos

**Flavour/Texture:** Very sweet and firm, used in most Spanish dishes.

**Perfect for:** Paella, tapas, great with chorizo, they were the original peppers stuffed into green olives!



1,000-1,500 SHU

## Poblano Peppers

**Flavour/Texture:** Fleshy mild and slightly hot, but still one of the mildest of the Mexican pepper.

**Perfect for:** Salsa and stuffing. When dried they become ancho chilli peppers. Used mostly within Mexican-style cheeses and chiles en nogada.



3,500-8,000 SHU

## Whole Jalapeño Peppers

**Flavour/Texture:** Firm, fleshy with crunch, jalapeños are known for approachable spiciness.

**Perfect for:** Add to Mexican dishes, as a garnish or chopped. Also popular to stuff, crumb and deep fry - known as jalapeño poppers



3,500-8,000 SHU

## Sliced Jalapaeños

**Flavour/Texture:** Slices of fleshy crunch, mild spiciness.

**Perfect for:** Use in subs and sandwiches, pizza toppings, Mexican dishes including tacos, burritos and empanadas.



3,000-10,000 SHU

## Chipotle Peppers

**Flavour/Texture:** Smoky flavour with a medium heat.

**Perfect for:** Typically used in marinades, stews and slow-cooking. Its distinctive smoky chipotle flavour has gained much popularity in condiments. Also popular in Mexican food.



50,000-100,000 SHU

## Bird's Eye

**Flavour/Texture:** Small, thin and bitey. Usually red in colour and firm.

**Perfect for:** Popular in sauces, sambals and marinades. Bird's eye chillies can be raw, cooked or dried.



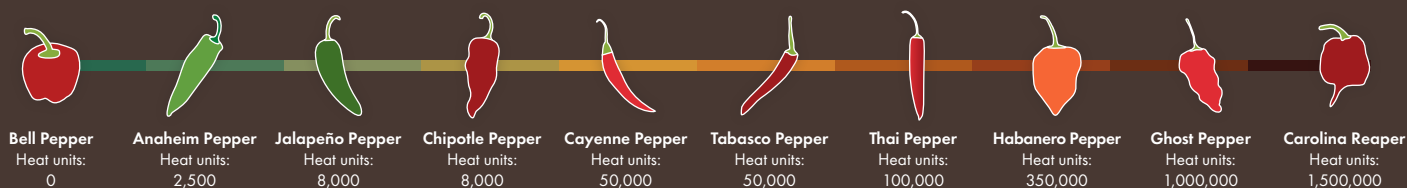
100,000-350,000 SHU

## Habanero

**Flavour/Texture:** Firm and very hot with a waxy flesh.

**Perfect for:** The heat and flavour make the habanero a popular choice for spicy foods and hot sauces - one of the hottest chillies around.

## THE SCOVILLE SCALE - HOW HOT ARE YOUR CHILLIES?









# MEXICAN RANGE



MEXICAN CUISINE IS A MELTING POT OF FLAVOURS, WHICH RESULTED IN A RICH SELECTION OF INGREDIENTS. ENHANCE THE FLAVOUR OF YOUR DISHES WITH SANDHURST'S MEXICAN RANGE.



**Black Beans**



A10/552g BLKBEANSA10/BLKBEANS552



**Refried Beans**



A10 REFRIEDA10



**Chipotle Peppers**



A10 CHIPOTLEA10



**Green Tomatillos**



A10 GTOMA10



**Whole Jalapeno Peppers**



A10 WJPA10



**Sliced Jalapeno Peppers**



A10 SJPA10



**Sliced Jalapeno Peppers**



6 x 3Kg SJP(6X3KG)



**Bangor Cheese sauce**



10x960gm NACHOS960



# LEGUMES AND PULSES



**Chickpeas**A9  
400gCHICKPEASA9  
CHICKP24**Red Kidney Beans**A9  
400gRKBEANSA9  
RKBEAN24**Five Bean Mix**

A9

FIVEBEANA9

**Cannellini Beans**A9  
400gCANNA9  
CANN24**Butter Beans**A9  
400gBUTBEANSA9  
BUTBEAN24**Italian Black Beans**A9  
400gBLACKBA9  
BLACKB24**Borlotti Beans**A9  
400gBORLA9  
BORL24**Baked Beans**

A9

BAKEDBEANA9(3)

**Lentils**A9  
400gLENTA9  
LENT24**Edamame Beans**A9  
400gEDAMAMEA9  
EDAMAME24



# FRUIT



**Peach Slices in Natural Juice**

A10    PEACHSLDA10



**Two Fruits - Pear and Peach**

A10    TWOFRUITA10(3)



**Pear Slices in Natural Juice**

A10    PEARS LDA10




**Fruit Salad in Natural Juice**

A10    FRUITSALA10






**Apricot Halves in Natural Juice**

A10    APRICOTA10(3)



**Diced Apple**

A10    APPLEA10(3)



Pitted Prunes in Natural Juice



A10

PPRUNA10



Pineapple - Pizza cut



A10

PINEINDO



Pineapple Rings



A10

PINERINGSA10



Preserved Lemons



2Kg

SFWLEM2



Italian Maraschino Cherries



1.8Kg

ITALMARA1.9



Whole Preserved Lemons



2Kg

LEM2(6)



Orange Wheels



225g

ORANGE225



Lemon wheels



225g

LEMON225





# CONDIMENTS & SPREADS



**Basil Pesto**



1.9Kg

PESTO2



**Basil Pesto**



2Kg

SFPESTO2



**Caterer's Basil Pesto**



950g

CTPEST950(6)



**Caterer's Vegan Basil Pesto**



950g

VPEST950



**Sun-Dried Tomato Pesto**



1.9Kg

SDTPESTO



**Caterer's Sun-Dried Tomato Pesto**



950g

CTSDTP950


**Caterer's Roasted Capsicum Pesto**

VG GF CH AU

950g

CTCAPP950


**Olive Paste**

VG V GF CH AU

2Kg

MINC2


**Thai Sweet Chilli Sauce**

VG V GF

750mL

THAI750


**Crushed Garlic**

VG V GF CH

2Kg

GAR2


**Crushed Garlic**

VG V GF CH

1Kg/2Kg

GAR1/GAR2PAIL


**Thai Sweet Chilli Sauce**

VG V GF

5L

THAI5(2)


**Sea Salt Flakes**

VG V GF

250g

SALT250


**Meditertanean Honey**

VG V GF

5 x 1.5Kg

HONEY1.5





# OILS & VINEGARS



**Olive Oil**



4L

OLIVEOIL4



**Extra Virgin Olive Oil**



4L

SEV04



**Terra Creta Extra Virgin Olive Oil**



4L

EVOTERRA



**Vegetable Oil**

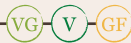


5L

VEGOIL5



**Gustolio Pomace Olive Oil**



4L

POM4



**Verona Premium Blended Oil**



5L

VER5L



**Australian Canola Oil Spray**



450mL

AUS(CAN450)



**Apple Cider Vinegar**

5L

ACVIN2

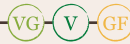


**Pomegranate Molasses**



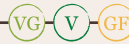
500mL

PMOL500(6)

**Fig Italian Glaze**

500mL

FIG500

**Balsamic Glaze**

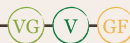
500mL

BALG500(6)

**White Italian Condiment**

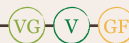
5L

WBVIN2

**White Wine Vinegar**

5L

WHITE2

**Red Wine Vinegar**

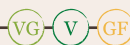
5L

RED2

**Balsamic Vinegar**

5L

VIN2

**Extra Virgin Olive Oil Bag in Box**

10L

EVO10

**White Cooking Wine Bag in Box**

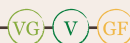
15L

CWWHTE15L

**Dry Red Cooking Wine Bag in Box**

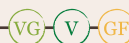
15L

CWRRED15L

**Tawny Port**

10L

CWPORT10LT

**Marsala**

10L

CWMARS10LT



# DRY INGREDIENTS







**Mixed Quinoa**



2Kg

SFQNMIX2(2)



**Israeli Toasted Pearl Couscous**



2Kg

SFCOUS2



**Carnaroli Rice**



1Kg

CRICE(6X1KG)



**Arborio Rice**



1Kg

ARICE6X1KG



**Gnocchi**



500g

GNOCCI



**Instant Lasagna Sheets**



250gm

LASAGNE250





# SMALL GOODS



**Luglio White Truffle Flavoured Oil**

250mL

WTRUFF250

**Dried Porcini Mushrooms**

50g / 500g

DPOR50 / POR500G

**Green Peppercorns**

800g

GREENPEPP800

**Pink Peppercorns**

700g

PINKP700

**Grated Grancucina**

1Kg

GCUCINA1

**Grated Grana Padano**

1Kg

GPADANO1

**Aged Prosciutto**

6x500gm

AGEDP500

**Coconut Milk**

400g

COCO400

**Coconut Cream**

400g

COCOCR400

**Coconut Milk (Tetra Pack)**

1L

COCO1L

**Coconut Cream (Tetra Pack)**

1L

COCOCR1L





**Smoked Persian Style Feta Cheese**



2Kg

SFSMKFET2



**Persian Style Feta Cheese in Oil**



2Kg

SFPERSIAN(2)



**Danish Feta Cheese in Brine**



2Kg

SDANFET2





## SEAFOOD

**Tuna Chunks in Oil**

GF

425g

TUNA425OIL

**Tuna Chunks in Brine**

GF

425g

TUNA425

**Tuna Chunks in Brine Pouch**

GF

10 x 1Kg

TUNAPP

**Anchovy Fillets in Oil**

GF CH

720g

ANCH720



**BULK COLLECTION**



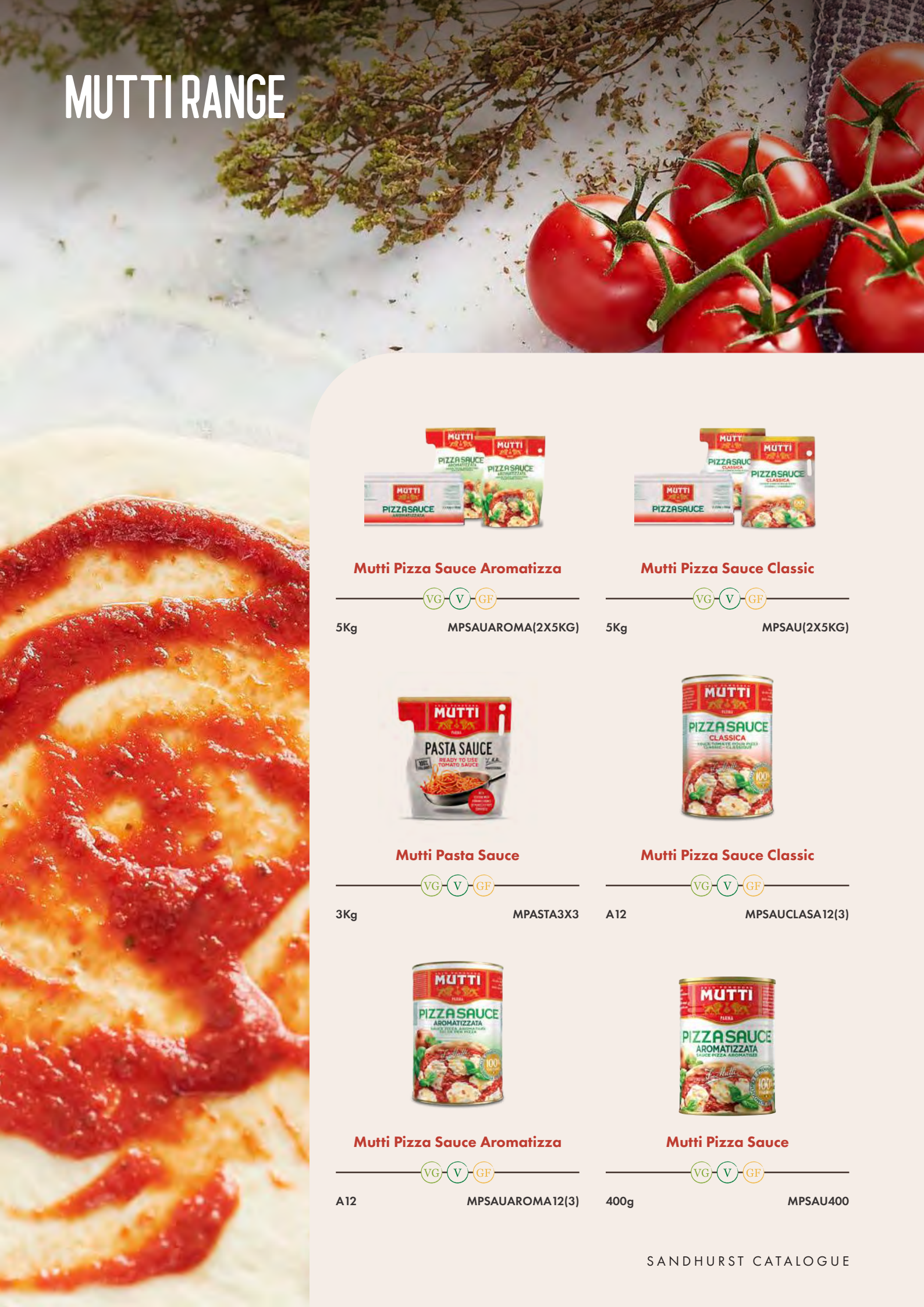
**PERFECT  
FOR MANUFACTURERS**

BULK OLIVES		
PRODUCT NAME	SIZE	PRODUCT CODE
Adonis - Kalamata Barchetta	20l / 10kg	ADONBARK20
Adonis - Kalamata Pitted	16l / 10kg	ADON(PKO20)
Kalamata - Barchetta	20l / 10kg	BARK20
Kalamata - Whole "Colossal"	20l / 12kg	KALC20
Kalamata - Whole "Giant"	20l / 12kg	KALG20
Kalamata - Whole "Jumbo"	20l / 12kg	KALJ20
Kalamata - Pitted "Extra Jumbo"	20l / 10kg	PKOXJ20
Kalamata - Pitted "Superior"	20l / 10kg	PKO20
Kalamata - Pitted "Superior"	2 x 10l / 5kg	PKO5(2)
Kalamata - Sliced	10l / 5kg	SKO10
Kalamata - Sliced	20l / 10kg	SKO20
Sicilian Green Olives - Whole	2 x 8l / 5kg	SICILIAN8(2)
Sicilian Green Olives - Pitted	2 x 8l / 4kg	PSIC4(2)
Queen Green Olives - Whole	10l / 5kg	QGO10
Queen Green Olives - Pitted	2 x 10l / 5kg	PGO10(2)
Marinated Mixed Olives	10l / 5kg	MMO5
Provençal Olives w/ Lemon & Garlic	10l / 6kg	MPRLG6
Rainbow Olives	10l / 5kg	RAIN10
Green Olives - Sliced	10l / 5kg	SGO10
Green Olives - Stuffed	20l / 12kg	STO20

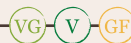
ANTIPASTO		
PRODUCT NAME	SIZE	PRODUCT CODE
Semi Dried Tomato Halves	10l / 6kg	SMT6
Basil Pesto	10kg	PESTO10
Crushed Garlic	10kg	GAR10
Danish White Feta	16kg	FETA16KG



# MUTTI RANGE



**Mutti Pizza Sauce Aromatizza**



5Kg

MPSAUAROMA(2X5KG)



**Mutti Pizza Sauce Classic**



5Kg

MPSAU(2X5KG)



**Mutti Pasta Sauce**

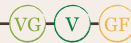


3Kg

MPASTA3X3



**Mutti Pizza Sauce Classic**



A12

MPSAUCLASA12(3)



**Mutti Pizza Sauce Aromatizza**

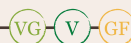


A12

MPSAUAROMA12(3)



**Mutti Pizza Sauce**



400g

MPSAU400



Mutti Polpa



5Kg

MPOLP10KG



Polpa A12



A12

MPOLPA12(3)



Mutti Polpa



400g

MPOLPA400G(12)



Mutti Passata Pouch



3 x 3Kg

MPASS(3X3KG)



Mutti Passata



700mL

MPASS700G(12)



Mutti Passata



400mL

MPASS400



Mutti Tomato Paste



A8

MTOMPA8



Mutti Peeled Tomatoes



A9

MPEEDA9



Mutti Peeled Tomatoes



2.3Kg

MPEELA9



Mutti Cherry Tomatoes



400G

MCT400(12)



Mutti Cherry Tomatoes



A9

MCTA9(6)



Mutti Tomato Paste Tin



140g

MTOMP140(12)



RETAIL OLIVES

THE  
SANDHURST  
RETAIL RANGE







**A PASSION FOR QUALITY, A COMMITMENT TO FARMING INNOVATION AND USING THE BEST OF THE 'OLD WAYS' ARE QUALITIES SHARED BY OUR PRODUCERS AROUND THE WORLD.**

Olives are harvested when their skins are shiny, as this shows they are producing oil and reaching their full flavour potential. Some olives may be harvested green and unripe while others are left to ripen to their desired flavour, colour and texture.

Just as they have been for millennia, green olives are picked by hand to avoid scratching or bruising. Pruning also benefits from the human touch with old wood carefully removed by handsaw and secateurs to preserve and nurture the trees.

While some olive producers might use chemical additives to hasten the preserving process – and remove the olives' natural bitterness – at Sandhurst we favour traditional methods with natural products to prepare our olives. After washing, the olives are fermented for 12-14 weeks in a special brine. The precise brine recipes used by Sandhurst and our producers are well-guarded secrets, many of which have been 'in the family' for over one hundred years.







**Pitted Kalamata Olives**



300g

PKO300



**Sliced Kalamata Olives**



300g

SKO300



**Rainbow Olives**



500g

RAIN500



**Kalamata Olives**



500g

KAL500



**Pitted Kalamata Olives**

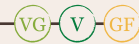


500g

PKO500



**Sliced Spanish Black Olives**



350g

SBO350G(6)



**Pitted Spanish Black Olives**



350g

PBO350G(6)



**Pitted Green Olives**



350g

PGO350(6)



**Stuffed Green Olives**



350g

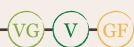
STO350G(6)







Whole Sicilian Green Olives

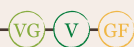


280g

SIC280



Marinated Mixed Olives



350g

VMM350



Marinated Kalamata Olives



350g

VMK350



Kalamata Paste



195g

KOP195



Chilli Olive Paste

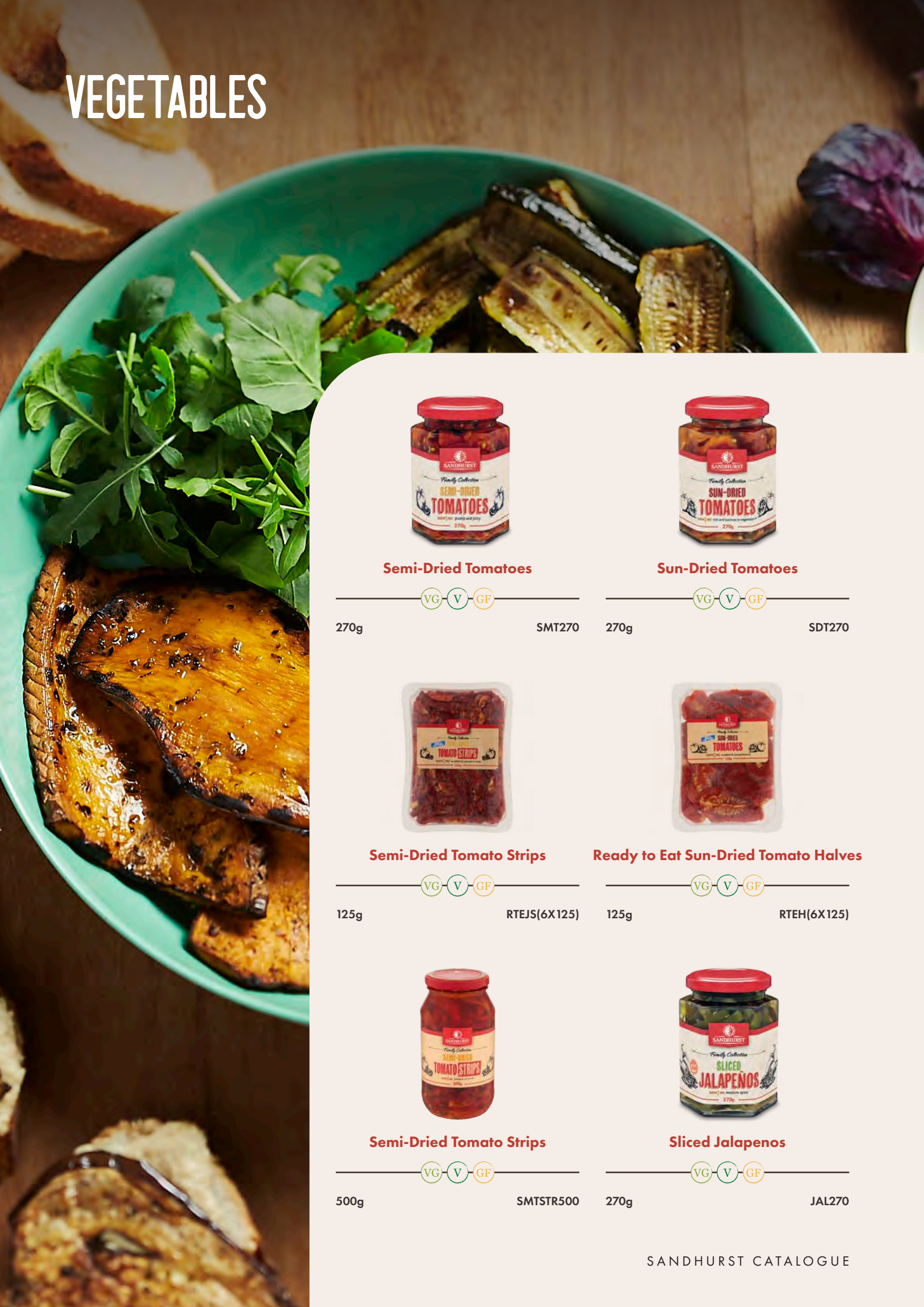


195g

KOPC195



# VEGETABLES



**Semi-Dried Tomatoes**



270g

SMT270



**Sun-Dried Tomatoes**



270g

SDT270



**Semi-Dried Tomato Strips**

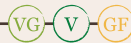


125g

RTEJS(6X125)



**Ready to Eat Sun-Dried Tomato Halves**



125g

RTEH(6X125)



**Semi-Dried Tomato Strips**

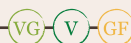


500g

SMTSTR500



**Sliced Jalapenos**



270g

JAL270

**Char Grilled Capsicum**

260g

CGC260(6)

**Cheese-filled Bell Peppers**

280g

BELLE280

**Roasted Red Pepper Strips**

470g

RPSTR470(6)

**Sliced Peppers Pepperoncini**

280g

GPEP280

**Char Grilled Eggplant strips**

270g

CGES270

**Caperberries**

240g

CB240

**Organic Baby Capers**

300g

ORGBCAP300

**Baby Capers**

110g

BCAP110

**Capers**

110g

CAP110

**Salted Baby Capers**

75g

SBCAP75

**Sliced Gherkins - Sandwich Stackers**

500g

SSTACK500(6)

**Baby Cucumbers (Cornichons)**

500g

CORNICHON500(6)





**Bread and Butter Cucumbers**

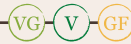


520g

BBC520(6)



**Quartered & Marinated Artichokes**



250g

ART250



**Whole Artichokes In Brine**



280g

ART280



**Polish Sauerkraut**

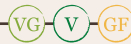


500g

SAUER500



**White Cocktail Onions**



375g

CO375



**Red Sliced Onions**



375g

RONION375



**Dried Porcini Mushrooms**

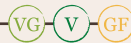


50g

DPOR50



**White Asparagus**



350g

WHITEASP330(6)



**Sliced Beetroot**



420g

BETT420



**Whole Baby Corn Spears in Brine**

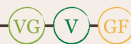


410g

CORNBWH410



**Corn Kernels in Brine**



425g

CORNK425



**Creamed Corn**



410g

CORNCRM410

# LEGUMES AND PULSES



**Chickpeas**



400g

CHICKP24



**Red Kidney Beans**



400g

RKBEAN24



**Four Bean Mix**



400g

FOURB24



**Cannellini Beans**



400g

CANN24



**Butter Beans**



400g

BUTBEAN24



**Lentils**



400g

LENT24





**Edamame Beans**



400g

EDAMAME24



**Black Beans**



380g

TETB380



**Chickpeas**



380g

TETCP380



**Red Kidney Beans**



380g

TETRKB380



**Lentils**



380g

TETLEN380



# FRUIT



**Italian Maraschino Cherries**

VG V GF

225g

ITALMAR225(6)



**Preserved Lemons**

VG V GF

350g

LEM350(6)



# CONDIMENTS & SPREADS



**Basil Pesto**

GF

130g

PESTO130



**Sea Salt Flakes**

VG V GF

250g

SALT250



**Garlic Minced**

VG V GF

220g

GAR220



**Ginger Minced**

VG V GF

220g

GING220



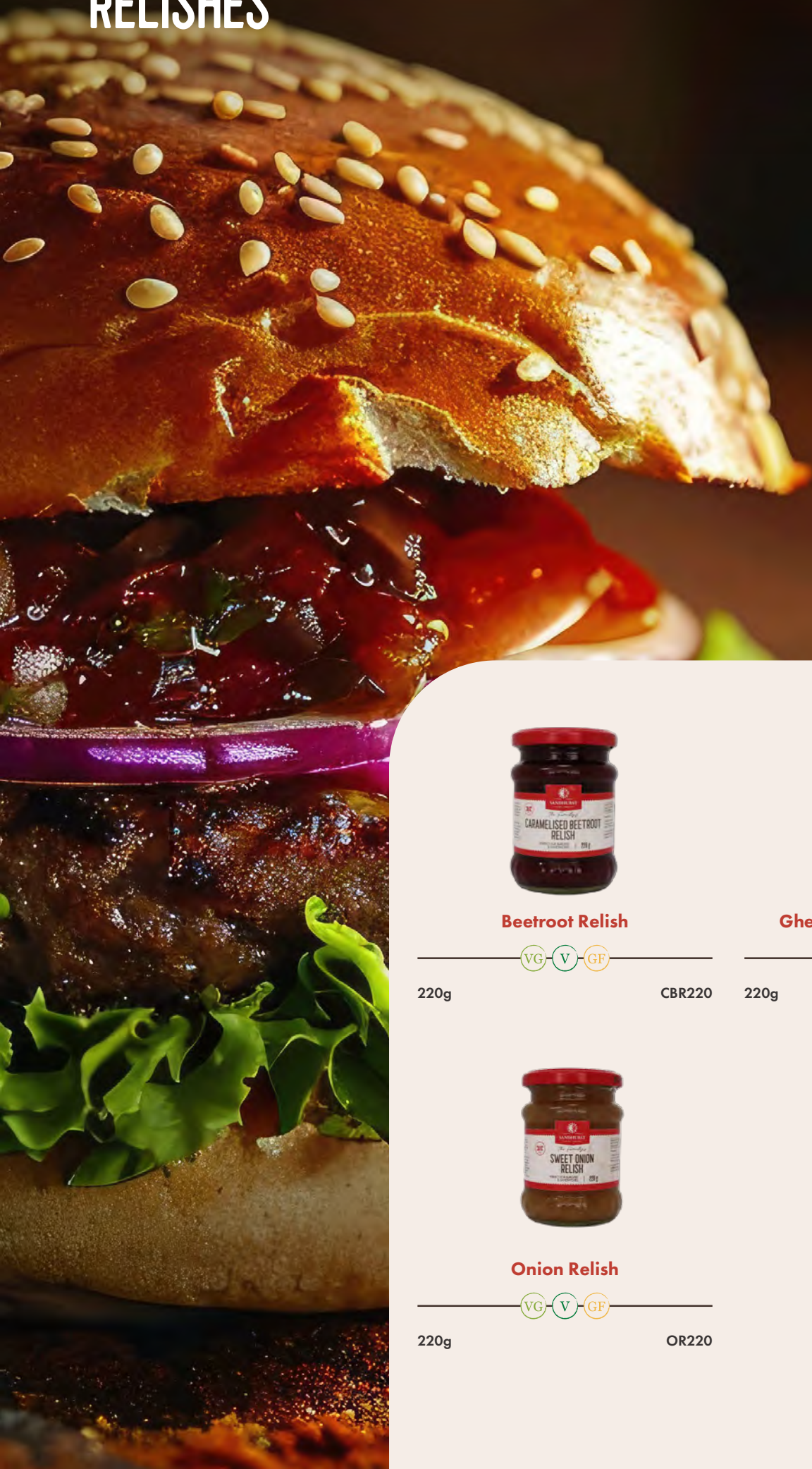
**Thai Sweet Chilli Sauce**

VG V GF

750mL

THAI750

# RELISHES



**Beetroot Relish**



220g

CBR220



**Gherkin & Jalapeno Relish**



220g

JGR220



**Onion Relish**



220g

OR220



# TARTUFI JIMMY



**Jimmy Tartufi Truffle Honey**



250g

ACAHONEY250



**Jimmy Tartufi Truffle Pasta Sauce Parmigiano**



180g

TRUFFSPARM



**Jimmy Tartufi Truffle Pasta Sauce Porc Mushroom**



180g

TRUFFPSMUSH



**Jimmy Tartufi Truffle Seasoning Original**



45g

TRUFFSO45



**Jimmy Tartufi Truffle Paste**



50g

TRUFFP50



**Jimmy Tartufi Premium Truffle Paste**



500g

TRUFF500



**Jimmy Tartufi Premium Truffle Sauce (GF)**



500g

TRUFSAUCE500

## SEAFOOD



Anchovy Fillets in Oil



100g

ANCH100



Anchovy Fillets in Oil



230g

ANCH230



# OILS & VINEGARS



**Extra Virgin Olive Oil**

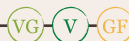


250mL

EVOO250(12)



**Vegetable Oil**



5L

VEGOIL5



**Sunflower Oil**



5L

SUNOIL5L



**Australian Canola Oil spray**



450mL

AUS(CAN450)



**Italian Caramelised Balsamic Vinegar**

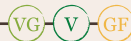


250mL

VINC250(6)



**Pomegranate Molasses**



250mL

PMOL250



**Vegetable Oil**



2L

VEG2(6)



**Canola Oil**



2L

CAN2



**Sunflower Oil**



2L

SUN2

# PASTA



**Gnocchi**



500g

GNOCCHI



**Lasagna Sheets**



250g

LASAGNA250





## MEET THE FAMILY

## FROM OUR FAMILY TO YOURS



**SANDHURST WAS ESTABLISHED IN 1988, BUT OUR HERITAGE OWES MUCH TO GENERATIONS OF ANCESTORS IN REGIONAL ITALY WHERE LIFE REVOLVED AROUND WORKING WITH THE SEASONS TO GROW, HARVEST AND PRESERVE FOOD.**

Time-honoured traditions haven't simply inspired our business, they are our business. Many of our preserving techniques and recipes are much as they have been for centuries with closely-guarded recipes for marinades and pickling passed down through the generations.

Italian ingredients remain at the heart of our business, but today our wide range of products for both foodservice and retail





markets reflects Australian food trends and tastes with essential ingredients for global cuisines including Mexican, Greek, Asian, Lebanese and South American.

Having persuaded Mimmo and Ray to leave the corporate world and join the family business, the Lubranos set about expanding the range to meet the needs and tastes of Australian customers. Creating innovative products and sourcing the very best produce within Australia and around the world set the standard for Sandhurst that continues today. Mimmo can often be found in restaurant kitchens finding out how we can continue to add new convenience, flavour and value for our customers.

Mimmo credits his parents for the passion that defines the Sandhurst business. "Be true to who you are. And for Italians that means being true to your roots... and true to your ingredients. Quality and authenticity are everything."

It's no coincidence, Mimmo says, that the family's ongoing quest for the very best produce leads to other families who share our values and passion for quality. Whether that's the basil growers in Far North Queensland who have supplied Sandhurst

for nearly twenty years, the seven brothers in Murcia, Spain who grow artichokes, or the fourth-generation Mutti family producing premium canned tomatoes, "behind every good product is a good family."







Since 1988





Scan for Digital Catalogue



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info@sandhurstfinefoods.com.au  
1800 500 362

SANDHURSTFINEFOODS.COM.AU



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75 Radley Street Virginia QLD 4014

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08 6278 1764  
5 Focal Way Bayswater WA 6053

SA & NT  
0438 843 877

TAS  
0419 894 750