

MAKE CHRISTMAS

Full of good



EASY HOSTING AT HOME

Christmas is a time to get your family and friends together, to enjoy their company and catch up on the events of the year. Perhaps your day includes a traditional afternoon walk on the beach; game of backyard cricket or maybe lazing away the time on the back deck.

Of course, Christmas Day also means food, glorious food with tables overflowing with abundance and everyone in awe of the amazing spread before them.

Our guide to home hosting is packed full ideas to help you make the day one to remember. We've included a range of entertaining ideas, table decorating inspiration and helpful preparation tips.

We've even created a range of effortless make-and-bake meal kits so that entertaining this festive season is easy but still delicious. You will only need to add a few extra ingredients here and there. Look for our wooden spoon symbol  to tell you which dish you can purchase as a kit.

Feeling inspired? Let us be your guide to hosting Christmas at home this year, from awe-inspiring savoury spreads to a show stopping dessert grazing table.



Gingerbread House 



The Entertainer's Pack is the ideal starting point for building a delicious grazing board!

THE ENTERTAINER'S PACK

Entertaining has never been easier! Filled with our most popular savoury snacks, the Entertainer's Pack is a quick and easy way to build a fabulous grazing table. Packed into our reusable bag, all you need to do is get the party started!

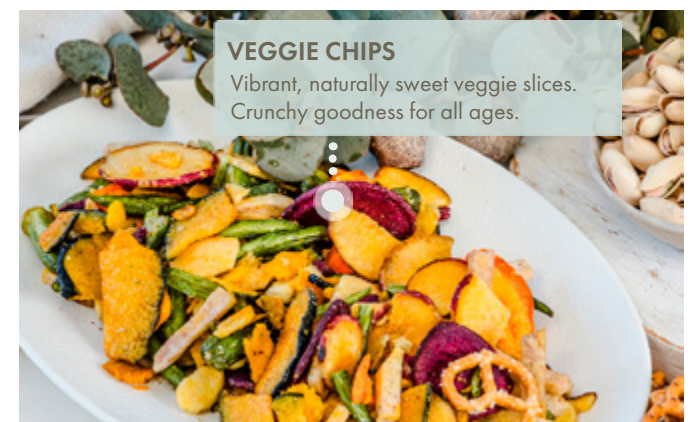


MULTIGRAIN CRISPS

Savour the crunch of sour cream flavoured snacks. Perfect for dipping.

PRETZELS

Salty, crispy pretzel bows are ideal for entertaining and pairing with cold drinks.



VEGGIE CHIPS

Vibrant, naturally sweet veggie slices. Crunchy goodness for all ages.



CHICKPEA PUFFS

Irresistibly seasoned with salt and vinegar or try our new BBQ flavour.

Click the glass to find the recipe for this refreshing Turkish Delight Iced Tea!



HAMPERS & CATERING

Make Christmas easy with our large range of food hampers and catering packs. They make fabulous gifts and are also a great way to contribute to the Christmas table when you're just not sure what to bring.

Browse our full range instore and online or we can help you customise a hamper to suit your needs perfectly.

Hosting at home has never been easier or more delicious. Give us a call or drop in with your gift or party needs and we will be happy to help.



As the name suggests, all you have to do to our Just Add Cheese hamper is just add cheese. Easy!

SALTED CARAMEL MACADAMIA NUTS

Guest will delight in the perfect balance of salty and sweet, where golden caramel meets the creamy crunch of Australian macadamias.



CHOCOLATE CHILLI MACADAMIA NUTS

Our Chocolate Chilli Macadamias blend the buttery crunch of local macadamias with smooth chocolate and a touch of heat.



DRIED MANGO CHEEKS

A tropical taste that pairs exquisitely with your favourite pepper or goats cheese.



RED & GREEN APPLE RINGS

Adds a festive burst of colour and balance the notes of sharp cheeses.



Click to find the recipe for this Botanical Iced Tea made with lemon myrtle!



DRIED AUSTRALIAN APRICOTS

The sweet tartness of dried apricots work well with bold, hard cheese.

Click to find the recipe for this deliciously creamy hummus dip, made using Organic Australian Chickpeas!

SUNNY SEED CRACKER MIX

Use our kit to make these yourself. Easy but impressive!



RAW PREMIUM MIXED NUTS

Bowls of mixed nuts are a Christmas tradition. These include cashews, almonds, hazelnuts and more.

Fill a decorative jar with vibrant citrus slices. They look festive and guests can add them to their drinks as a garnish.

AUSTRALIAN DRIED PINEAPPLE

Sweet and tangy contrast, they balance the richness of cheese and cured meat.

SIMPLE TIPS FOR A SHOW STOPPING GRAZING TABLE



CHEESE, PLEASE

Aim for a least four varieties, including blue, soft and hard, so there's a selection for all tastes.



SEASONAL FRESH FRUIT

Place fresh fruit in small bunches across the platter. They add a pop of colour to the table and help freshen the palate.



BREAD & CRACKERS

Offer a variety of homemade bread and crackers. Use our premium wheat and gluten free flours to make your own.



STYLISH ARRANGEMENT

Use tiered stands, glass goblets and jars of different heights for symmetry and balance. It will make it more interesting.



DELUXE DIPS

Include a selection of gourmet dips such as hummus, tzatziki or baba ghanoush alongside traditional favourites.



DRIED FRUIT

Scatter dried fruit like apricots, dates and figs for a sweet contrast to your savoury selection.



COLOURFUL BEVERAGES

Punch bowls are making a come back or fill large glass jugs with iced teas, mocktails and cocktails. Refreshing and stylish!



CHARCUTERIE CENTREPIECE

Create a charcuterie centerpiece. Easily design roses using our mango cheeks, cured meats and sliced cheeses



NATURAL DECOR

Elevate your spread with fresh flowers and Australian native foliage for a beautiful, plastic free table.



MAKE, BAKE & CELEBRATE

Imagine your Christmas Day including this decadent dessert grazing table. It's easy using our make-and-bake kits. Our range includes rich fruit cakes, luscious puddings, gingerbread cookies and buttery shortbread as well as an assortment of sweets from our confectionery range. You will enjoy the ease of baking from a kit and the satisfaction of creating a homemade Christmas spread.



PLUM PUDDING KIT IN A BAG



Wow your guests with a stunning Christmas dessert. This traditional recipe, featuring Australian prunes and mixed fruit, is now gluten-friendly, thanks to organic banana flour.



CHRISTMAS CAKE KIT IN A BAG



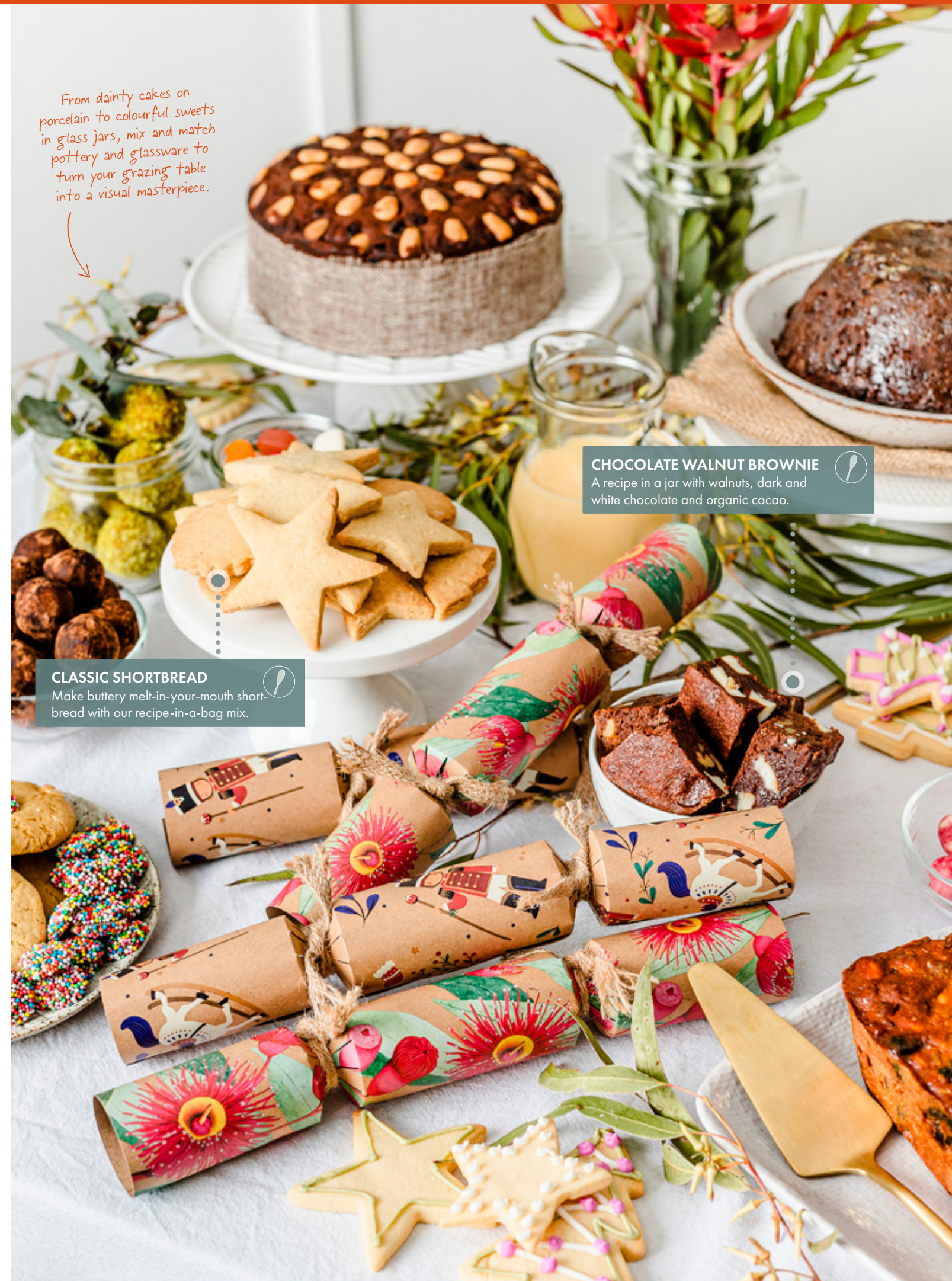
Our Christmas Cake Kit in a Bag comes with a recipe card and all the dry ingredients you need to create your own wonderful Christmas tradition for your friends and family.



STAINED GLASS WINDOW CAKE KIT IN A BAG



Hold the slices up to the light to see the vibrant, jewel-like colours shine through. This cake is impressive but a breeze to make. Just add four eggs to the kit, mix and bake.



From dainty cakes on porcelain to colourful sweets in glass jars, mix and match pottery and glassware to turn your grazing table into a visual masterpiece.

CHOCOLATE WALNUT BROWNIE

A recipe in a jar with walnuts, dark and white chocolate and organic cacao.



CLASSIC SHORTBREAD

Make buttery melt-in-your-mouth shortbread with our recipe-in-a-bag mix.





CHOCOLATE FREEZE DRIED STRAWBERRIES

Bite into these for a surprising centre of a whole freeze dried strawberry. Stunning!

RUDOLPH'S RED NOSE COOKIES

Get the kid's involved by baking these fun cookies using our quick and easy kit.

WHITE CHOCOLATE FREEZE DRIED RASPBERRIES

Delight in creamy white chocolate and freeze-dried whole raspberries.

FLOURLESS FRUIT CAKE

A favourite all year round, crafted with almond meal, dried fruit & walnuts.

CHOCOLATE RUM BALLS

A traditional rum ball kit with a twist that will leave you wanting more!

WHITE CHOCOLATE JEWEL COOKIE

A true gem deserves a place on the dessert table. Kit available instore.

WHITE CHOCOLATE FUDGE

Crunchy pistachios, juicy cranberries blended with luscious white chocolate.

ALSO THE PERFECT GIFT

Our easy to make-and-bake kits are perfect as a secret Santa, thank you gift for teachers or as a stocking filler for the foodies in your family.

They also make it easy to whip up a batch of cookies or a fabulous dessert for family and friends. Keep a few in the cupboard just in case unexpected guests arrive.

NEW

Serve our new Pud Balls! They're mini-puddings coated in delicious chocolate. Three flavours to choose from including Traditional Plum Pudding.

Tie some paper jute around the jar to make the perfect gift.



L to R: Rudolph's Red Nose Cookies, White Chocolate Jewel Cookies and Triple Chocolate Brownies.

STOP PLASTIC BEFORE IT STARTS THIS CHRISTMAS

Whether you're the host this year or giving gifts to family and friends, you can have Christmas with all the trimmings without the unnecessary waste! Here are some tips to help you reuse, recycle and repurpose this Christmas.



Fill pretty jars with delicious chocolates or sweets to give as gifts. You'll save on the unnecessary packaging.



Choose reusable gift wrapping like cloth bags and scarves or reuse paper packaging and newspaper. Adorn with dried fruit or foliage for a festive touch.



Use old jars and glassware as Christmas table decor. Fill them with treats, fairy lights or holiday trinkets for a touch of vintage elegance.



Save on place cards by making sugar cookies and use royal icing to pipe each guest's name. Click for our recipe.



Craft a wooden Christmas tree from timber off-cuts or from an old pallet.

Create an eye-catching Christmas display in the corner of a room or deck. Dust off any stored, vintage memories like your childhood fishing rods, reels or wooden toys and make it a wonderful talking point for family and friends.

Ditch the plastic tree this year and buy a potted tree and plant it after the holidays.



Our hampers make great gifts. Ask about them instore or browse them online.

Use recyclable wrapping paper and jute paper string. Avoid metallic or glitter coatings or repurpose for crafting.



the source
BULK FOODS