



F. MAYER IMPORTS

Importers of Fine Food Specialties

FRED DELIVERS DELICIOUS GLOBAL DELIGHTS



NEW



Taste the wonderful combination of flavours covered with smooth dark Belgian chocolate.

A great tasting chocolate will always leave a beautiful lasting memory.



70's & 80's Disco creations by Caseys Chocolate

Smooth delicate cocoa sensations with real fruit flavours and textures.

Sao Tome' is a volcanic island off the west coast of Africa. The powerful beans that grow in this nutrient rich soil are used to make the 70% cocoa for our unique disks.

These flavour filled creations will play music on your taste buds.

Caseys Chocolate

8/42 Chard Rd. Brookvale NSW

Mon ~ Fri: 8:30-14:30

Sat: Paddington Markets, Oxford St.

9905 2179 or 0404 892 331

www.delicaseys.com.au



CALLEBAUT®

BELGIUM 1911



Great Southern Truffles is one of the Australia's pioneers in hunting and grading truffles with over 15 years' experience throughout Europe and Australia.

With highly trained truffle dogs and our experienced truffle hunters, **GST** offers truffiere's the opportunity to utilise this expertise, to optimise the success and quality of truffles hunted on their farms.

Now **F Mayer** will proudly distribute **GST's** various products on their behalf nationwide in Australia from mid July 2017.

ORGANIC TRUFFLE OIL



The beautiful earthy flavours of the finest winter Black Truffles are infused with organic extra virgin olive oil made from

pressed olives grown in the pristine air of Western Australia.

TRUFFLE OIL



A dash of truffle oil can turn the ordinary into exceptional! Add Truffle Oil to your dish at the last minute to capture its delightful truffle flavour and fragrance, turning your dish into something amazing.

BLACK TRUFFLE BUTTER



Truffle Butter is full of truffle pieces, the creaminess of the butter is irresistible with the earthy truffle flavour and will simply change the way you cook.

BLACK TRUFFLE MUSTARD



The flavours of French Dijon mustard fuse with the earthy truffle flavour to create a truly gastronomic experience.

What are truffles?



The truffle is an edible fungus that grows underground through a symbiotic relationship with the roots of specific host trees. When the tree and the fungal filaments reach maturity, usually after about five years, the fruiting body or truffle is produced and occurs seasonally thereafter.

Truffles can be described as **'gourmet mushrooms'**. They have a pungent, intense, earthy fragrance and lend a unique flavour and aroma to food. The truffle is used in extremely small quantities and yet its flavour and aroma turn a standard offering of soup, chicken, meat or game into a gourmet experience.

TRUFFLE HONEY



Black truffle flavours are infused into premium amber-coloured West Australian honey to create a beautiful, sweet truffle indulgence.

BLACK TRUFFLE SALSA



The aromatic earthy notes of Black Truffles unite with a rustic blend of eggplant, mushrooms, garlic, olive

oil and herbs and spices to create a unique Salsa experience.

TRUFFLE AIOLI MAYONNAISE



A classic Provençal style Aioli Mayonnaise is made irresistible with the earthy Black Truffle flavour. The luxurious creaminess of this aioli elevates your dish from merely delicious to dazzling.

BLACK WINTER TRUFFLE JUICE



The beautiful earthy aroma of the Black Winter Truffles are simply cooked to produce this aromatic pure Truffle Juice. Add to your dish to create the luxurious truffle flavour all year around.

SLICED/WHOLE BLACK WINTER TRUFFLE



Carefully selected and perfectly shaped fresh Black Winter Truffles are jarred as soon as they have been hunted and graded, to preserve and capture the aromatic earthy notes so you can enjoy them throughout the year.

14th to 16th July Bastille Day Celebrations

Come and join us for a relaxing bastille day celebrations with great foods, music. Your chance to find one of **4 golden tickets*** for an afternoon with our pastry chef Laurent for a personalised lesson.

*BUY A SLAB OF HANDMADE CALLEBAUT AND CALLEBAUT ORIGINE CHOCOLATE



3 days of food, fun and music

C'EST SI BON PATISSERIE

Bistrot dinner
Seats limited

2/14 Dover Road,
ROSE BAY 2029
9388 3567

