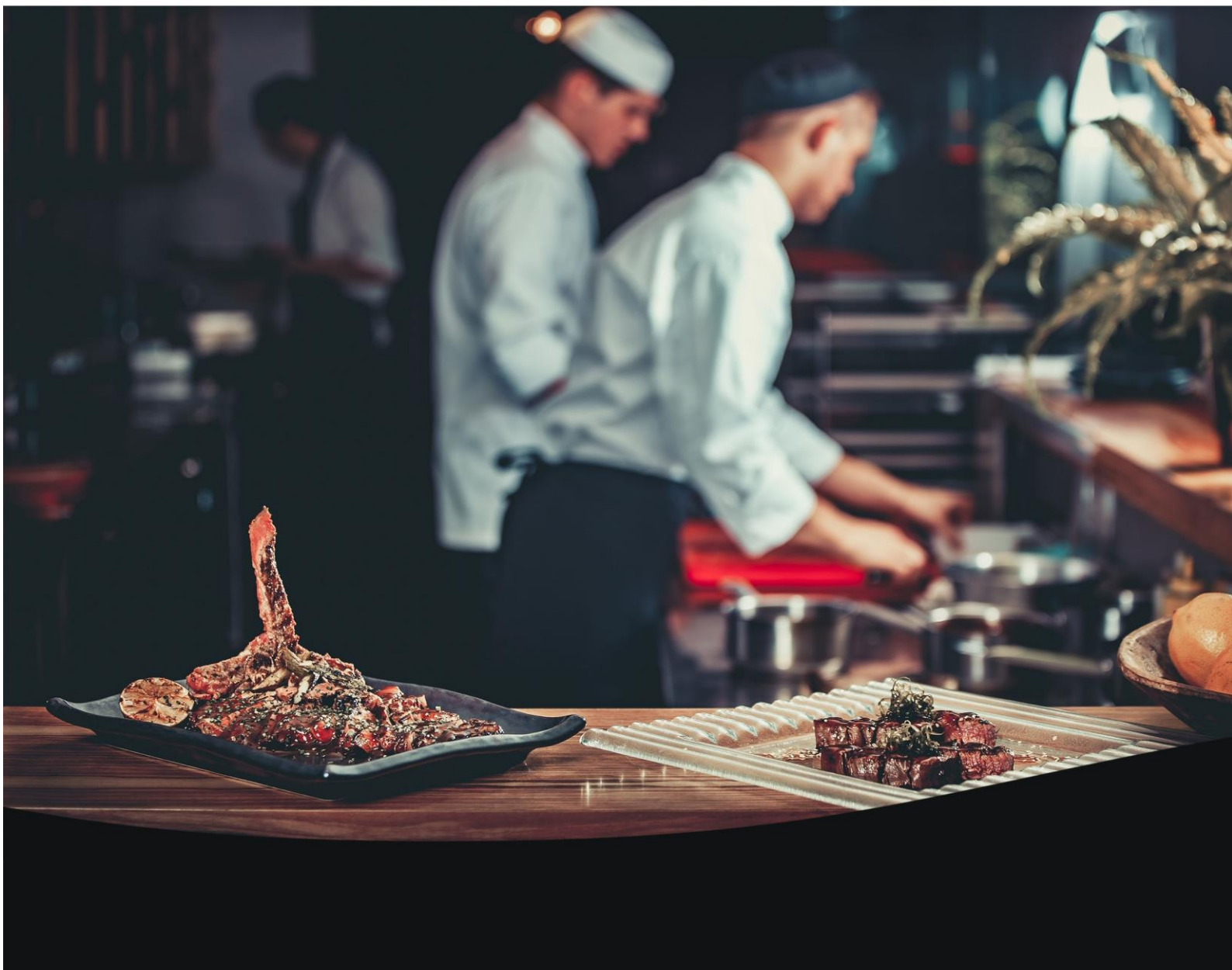
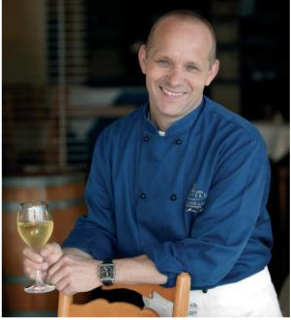


Good Food Distributors **Menu Solutions**

www.goodfooddistributors.com.au



PARTNERS IN PRODUCE



Chef Jean Marc Pollet knows a thing or two about fresh, quality produce. After all, he was at the vanguard of a movement to have the Hunter Valley recognized as a world-class food and wine destination. Arriving at the Hunter in 1986, after a stint at Serge Dansereau's legendary Kable's restaurant in Sydney, Jean Marc quickly developed a reputation for outstanding cuisine.

Jean Marc is now back in the Valley as Executive Chef at Mercure Resort Hunter Valley Gardens, where he has created an innovative menu that features quality meat and fresh local ingredients.

As he has moved between restaurants, one thing has remained constant – Jean Marc's insistence on the highest quality produce. That's why he chooses Good Food Distributors as his supplier. This relationship has lasted more than 22 years and shows no sign of abating. Jean Marc works with the founding owner of Good Food, Anthony, and the team to source the products he needs for his award-winning cuisine. Brands such as Hunter Gold, Signature & Reserve underpin much of his meat menu, and he chooses to do so for the personal service, as well as the consistency and reliability of the produce. Along with the ability to source the quantity required for large functions, from the Hunter.

This is just one example of the importance of one-on-one customer relationships. Although Good Food Distributors has grown into a large, competitive, privately-owned company, our commitment to offering personalized service and locally sourced products has never changed. Chefs such as Jean Marc, Robert Molines, Cory Campbell & Rodney Scales and many more rely on Good Food to offer quality produce, competitive prices and, most of all, uphold their reputation.

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HUNTER GOLD, HUNTER SIGNATURE, HUNTER RESERVE:

Nestled in the foothills of the World Heritage listed Barrington Tops National Park, with its uncontained water and pristine air, it is the natural place to produce the purest of Australian beef and lamb. The first European settlers recognized the Upper regions of the Hunter Valley for its undulating hills and fertile pastures, as the perfect place to produce a consistently high standard meat product that ultimately achieves the finest taste, tenderness and flavour, which is packed under our exclusive Good Food Distributors Hunter Gold Brand, Hunter Signature & Hunter Reserve Brands

Throughout the long-term agreements and commitment with local cattle producers and a strict purchasing criterion, in particular the Angus and Hereford Breeds, has enabled Good Food Distributors to achieve the highest standard in quality. Our grain fed cattle are also selected from approved feedlots ensuring consistency in supply and quality.

The same is said for our Hunter New England Lamb with long term relationships with growers and producers, guaranteeing consistent eating quality year in, year out.

Good Food Distributors, as part of its commitment to the quality of "Hunter" brand breed, also runs an accredited MSA (Meat Standards Australia) program guaranteeing the customer premium quality beef with distinctive tenderness and superb meat flavour.





More than 10 years ago, the Australian beef industry developed and established a grading system called Meat Standards Australia (MSA), a beef eating-quality program that labels each beef primal and sub-primal with a guaranteed grade and recommended cooking method to identify eating quality according to consumer perceptions. MSA is a voluntary grading program that accurately predicts the eating quality of Australian beef, enabling suppliers to deliver consistent quality beef to consumers.



36 DEGREES SOUTH: Located in South Australia's world-famous food and wine region, 36 Degrees South offers beef of the highest quality. Nurtured to roam the state's luscious pastures, their products are crafted with pride for unrivalled tenderness and taste. 36 Degrees South beef is tender, succulent, full-flavoured and perfect for paring with your favourite red wine.



DARLING DOWNS WAGYU: Derived from the words 'wa' meaning Japanese and 'gyu' meaning cattle, Wagyu beef contains the finely distributed and highly desirable levels of marbling creating a superb and memorable dining experience. Darling Downs Wagyu is one of Australia's most prestigious beef brands. The superb texture and unique depth of flavour found in Darling Downs Wagyu creates a culinary experience that can only be described as extraordinary.



RUBY ROSEDALE: The award-winning free range Australian beef that surpasses expectation in flavour, purity, nutrition and tenderness. Ruby Rosedale sets the benchmark for beef lovers looking for the finest quality, yet affordable beef.

GRAIN FED ANGUS BEEF



TEYS: Since 1946, Teys Australia have been delivering the best Aussie beef, multi protein and value-added product solutions for retail, food service and manufacturing. Partnering with more than 7000 dedicated producers across Australia who share their vision of providing fresh beef products with a real difference, consistent, high quality and traceable from paddock to plate.



CAPE GRIM: Cape Grim in the far northwest corner, shaped by wild Southern Ocean swells, abundant rainfall and the cleanest air in the world, they nurture the finest quality cattle. Raised in rich pastures with nothing else added, Cape Grim Beef is hand selected and rigorously graded, rewarding you with pure beef flavour – made my nature



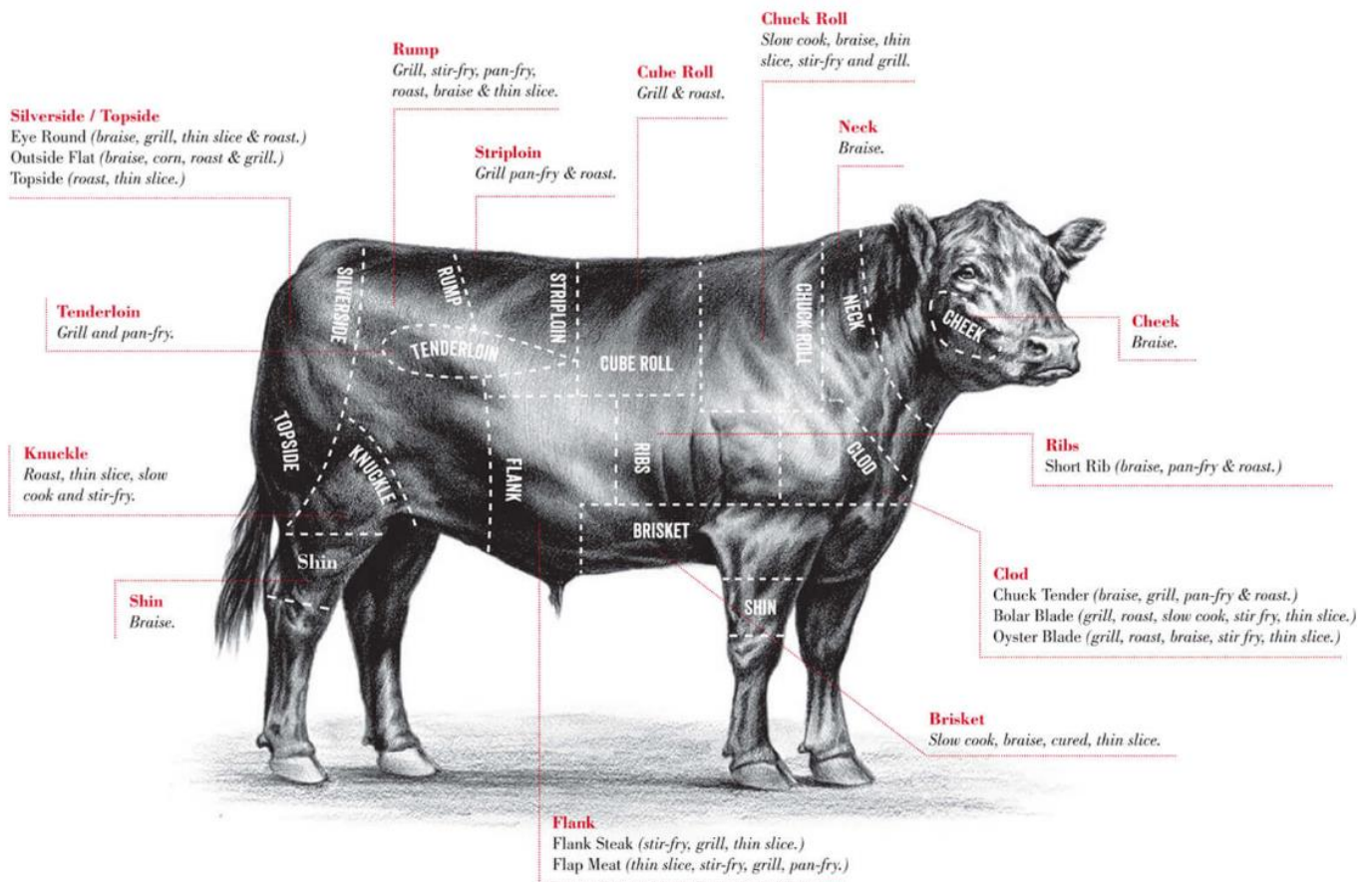
SILVERDALE: Raised on pristine pastures across our farmland, our home-grown, 120-day grain-finished herd of prime Angus x Cross cattle set the benchmark for pasture-raised Australian beef. Using our proprietary blend of natural grains to guarantee our world famous unparalleled flavour & tenderness in every bite.



1824 WAGYU: Real, primal meat, herds that've been honed for generations with proven techniques and a knowing hand to thrive on the Australian range, dedicated to quality beef for almost 2 centuries. It's the original branded meat.



CERTIFIED BLACK ANGUS: With flagship verification, the certified Black Angus is brand recognised to ensure integrity and assurance that these are genuine Angus Beef. Enjoy the prestige and premium throughout the food service industry.



BEEF

Cube Roll (Rib Eye/Scotch Fillet)
Striploin
Rump
Rump Cap
Short loin (T Bone)
Tenderloin
Tenderloin Bonded
Butt Tenderloin
OP Rib Eye Rack
Short Rib
Beef Cheek
Beef Tail
Clod
Knuckle
Outside
Outside Flat
Topside
Topside Cap Off
Topside Denuded

Flank
Brisket
Brisket Point End
Shank
Tri Tip
Chuck
Eye Round
Bolar
Bolar Blade

PORTIONS

Tenderloin 150-400g
OP Rib Cutlet 350-800g
T-Bone 300-1Kg
Scotch Fillet / Rib Eye 150-600g
New York / Sirloin 150-600g
Rump Full Slice 300-800g
Rump ½ Slice 100-400g



WAGYU BEEF, originating from Japan, is renowned for its extraordinary marbling, which results in unmatched tenderness and a rich buttery flavour. This unique quality comes from a special breeding process and meticulous husbandry practices that have been cultivated over generations, emphasizing the well-being of the cattle and their diet, which often includes a mix of grains, grasses, and sometimes even sake or beer to enhance their growth and marbling.

The term "Wagyu" literally translates to "Japanese cow," and encompasses several breeds, with the most esteemed being the Japanese Black, known for its high levels of oleaginous intramuscular fat, creating that coveted marbling that can be seen even before cooking.



DRY AGING is a meticulous process that transforms the texture and flavour profile of beef in a way that few other methods can replicate. It involves hanging the meat in a temperature- and humidity-controlled environment, where specific conditions are maintained to facilitate the natural aging process. This loss of moisture not only intensifies the taste but also creates a unique, slightly firm outer crust that encases the richly flavoured meat within.

As the meat ages, it acquires a distinct nutty aroma and a deep, rich flavour that steak enthusiasts cherish. Consequently, the dry-aged beef has found a revered place in high-end steakhouses and gourmet kitchens, where its unique attributes are celebrated and savoured by discerning palates, making it a coveted culinary experience that showcases the artistry of meat preparation

VEAL

Our Australian veal is sourced from Victoria and the New England region of NSW. In Australia, veal is the meat produced from dairy calves weighing less than 70kg, generally reared in groups in sheds and fed milk, this method results in rose (pink) veal; or beef calves weighing up to 150kg.



- Veal Rump
- Veal Fillet
- Veal Blade
- Veal Topside
- Veal Topside Cap Off
- Veal OP Rib
- Veal Backstrap
- Veal Shanks

- Veal Shanks Frenched & Tipped
- Veal Bobby Rack
- Veal T Bone
- Veal Cutlet 200-350g
- Veal Schnitzel Plain 100-300g
- Veal Schnitzel Crumbed 100-300g
- Veal Osso Bucco
- Veal Rack 8 Point

LAMB

The Australian Lamb industry is committed to producing safe, quality lamb for customers around the world. Australian Lamb is Nutritious, Delicious, Tender and Juicy. 100% free-range Australian Lamb is all-natural, grass-fed, pasture-raised and free of artificial additives and hormone growth promotants - a pure product of its pure environment.

- Lamb Rump Denuded
- Lamb Backstrap Denuded
- Lamb Cutlets
- Lamb Cutlets Crumbed
- Lamb Loin Chops
- Lamb Forequarter Chops
- Lamb Rack Cap On
- Lamb Rack Frenched (2-8 point)

- Lamb Legs
- Lamb Legs Boned Rolled Netted
- Lamb Shoulder
- Lamb Should Bone In
- Lamb Shoulder Greek Trim
- Lamb Brains
- Lamb Shanks
- Lamb Fillets

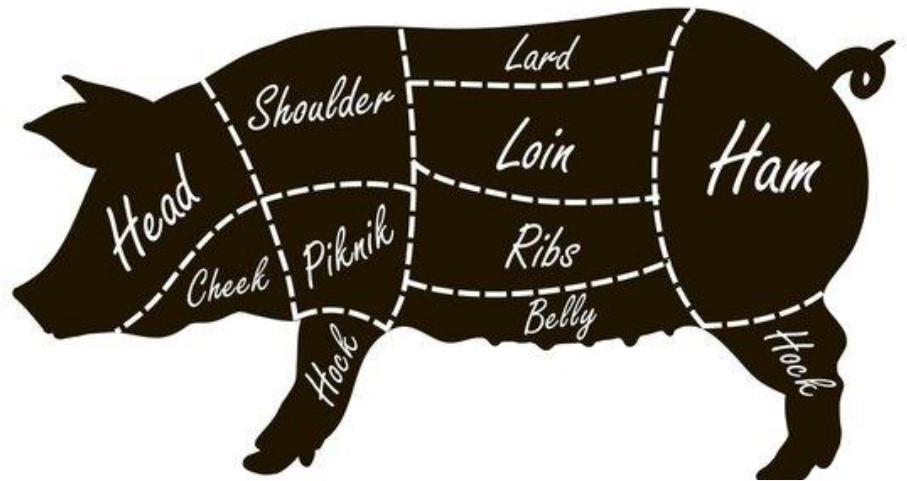


PORK

Good Food Distributors take immense pride in sourcing their pork from premium Australian growers who are committed to innovative, sustainable, and ethical farming practices.

These producers not only enhance the quality of the pork but also contribute to the overall well-being of the ecosystem.

As the most consumed meat globally, the demand for high-quality pork has never been higher.



- Pork Leg Moisture Enhanced
- Pork Loin Cutlet
- Pork Loin Medallion 50-200g
- Pork Eye Loin
- Pork Belly Boneless Skin On
- Pork Belly Boneless Skin Off
- Pork Belly Bone In
- Pork Loin Ribs USA
- Pork Ribs Full Plate
- Pork Rack 8 Point
- Chinese Pork Loin Chops
- Pork Fillet
- Pork Trotters
- Pork Hocks
- Pork German Hock
- Pork Topside

- Pork Scotch Fillet
- Pork Shoulder 90cl
- Pork Forequarter Chops
- Pork Saddle
- Pork Topside Pickled
- Pork Spare Ribs Boneless
- Pork Spare Ribs Bone In
- Pork Striploin
- Pork Skin / Crackle
- Pork Loin Bone in Skin On
- Pork Loin Boned Rolled Netted
- Pork Forequarter Chops
- Pork Caul Fat / Crepinette
- Pork Schnitzel Crumbed
- Pork Schnitzel Plain
- Pork Shoulder Netted





RETAIL READY VALUE ADDED 100% AUSTRALIAN PORK

With Bruemar, they don't sacrifice taste or quality for convenience. They have selected the best cuts and flavours for you to create simple and tasty meals at home. Exclusively sourced from Australian farms, they guarantee juicy, tender and great tasting Pork products every time.



PORK SCOTCH STEAKS – TERIYAKI STYLE

A tantalizing fusion of savory pork basted with the sweet, tangy, umami flavors of Teriyaki marinade

PACK SIZE: 300g x 9



PORK PORTERHOUSE – BLACK PEPPER & HERB BUTTER

Tender juicy Pork steaks with dedicant infused butter disc, combining mild peppery notes with aromatic herbs

PACK SIZE: 300g x 9



PORK LOIN ROAST MUSTARD, PAPRIKA & HERBS

A family favorite pork roast seasoned with tangy mustard, sweet paprika and delicate hints of thyme and rosemary

PACK SIZE: 600g x 6



PORK BELLY RASHES – CHAR SIU STYLE

Savior the rich caramelized flavors of this Asian inspired pork belly featuring hints of Chinese spices and honey.

PACK SIZE: 250g x 9



PORK LOIN STEAKS PEPPER, GARLIC & HONEY

Tender Pork loin steaks marinated with a harmonious blend of zesty black pepper, mild garlic and sweet honey

PACK SIZE: 300g x 9

GAME

Discover our range of fresh, sustainably sourced Australian meats, we take pride in offering an extensive selection that goes beyond the ordinary and delves into the world of exotic flavours and excellence. For adventurous eaters or anyone looking to elevate their culinary repertoire, our game range presents an exciting opportunity to explore gourmet meats.



- Kangaroo Rump
- Kangaroo Fillet
- Venison Tenderloin
- Venison Denver Leg
- Venison Shortloin
- Venison Saddle
- Venison Loin Rack
- Goat Rack
- Goat Leg
- Wild Rabbit
- Farmed Rabbit

- Guinea Fowl
- Partridge
- Wild Boar
- Camel
- Buffalo
- Emu Fillet
- Wallaby Fillet
- Pheasant
- Crocodile Fillet
- Crocodile Tail

* Available Seasonally. Please talk to your Food Service Account Manager.



MINCE, DICE AND VALUE ADDED

At Good Food Distributors, we take immense pride in our commitment to quality and freshness, which is why we produce all our own products in-house, ranging from Mince and Stir-fry Meat to Diced Meat, Cantonese and Korean Meat, Rissoles, Skewers/Kebabs, and Schnitzels.

Each item is crafted with meticulous attention to detail, ensuring that every bite reflects our dedication to exceptional flavour and texture. By choosing to process our meats in-house, we not only maintain a high level of control over the quality of our ingredients, but we also create a product that is tailored to meet the specific needs and preferences of our customers.



Mince

Mince Beef 85CL
Mince Beef Premium 95CL
Mince Beef Sausage
Mince Beef Brisket
Mince Chuck
Mince Beef Brisket / Chuck
Mince Beef Wagyu
Mince Beef 60% Pork 40%
Mince Pork
Mince Old English Pork Sausage
Mince Veal
Mince Lamb
Mince Chicken
Mince Pork & Veal
Mince Italian Sausage

Stir-Fry

Stir-fry Beef
Stir-fry Pork
Stir-fry Lamb
Stir-fry Veal
Stir-fry Chicken Thigh Fillet

Diced Meat

Diced Beef
Diced Pork
Diced Veal
Diced Chicken Breast
Diced Chicken Thigh

Cantonese

Cantonese Beef
Cantonese Pork
Cantonese Chicken

Korean

Korean Pork Belly
Bavette
Shabu Shabu
BBQ Beef Tenderloin
Pork Neck Yakiniku

VALUE ADDED

Rissoles

Rissoles Plain
Rissoles Pepper
Rissoles Garlic

Skewers / Kebabs

Beef Skewers
Lamb Skewers
Chicken Tenderloin Skewers

Crumbed Schnitzels
Crumbed Beef Schnitzels
Crumbed Pork Schnitzels
Crumbed Veal Schnitzels
Crumbed Chicken Breast Schnitzels

SAUSAGES

At Good Food Distributors, we take immense pride in the craftsmanship that goes into all our Sausages, produced in-house by our master butchers, using the highest quality ingredients. We understand the growing demand for gluten-free options, so we utilize gluten-free sausage meal and MSA graded meats. Our state-of-the-art production capabilities enable us to craft an impressive 400 sausages of uniform size every minute, ensuring that each product meets our stringent standards for quality and consistency.



Gourmet Sausages

- Thick Tomato & Herb
- Thick Wagyu Merlot & Cracked Pepper
- Thick Italian
- Thick Angus
- Thick Pork Old English
- Thick Lamb Mint & Rosemary
- Thick Pork & Porcini
- Thick Tuscan Fennel & White Wine (Gluten Free)
- Thick Burgandy Beef
- Thick Ranch Double Smoked
- Cumberland
- Bratwurst

100% Beef Sausages

- Thick Beef (Gluten Free)
- Thin Beef (Gluten Free)

Chipolata Sausages

- Beef (Gluten Free)
- Pork
- Chicken



Have your own recipe? our skilled team is well-equipped to bring your culinary visions to life, as we can create bespoke flavours tailored to your specifications with a minimum order of just 10 kilograms. Whether you are looking for classic sausage recipes or innovative flavour profiles that push the boundaries of traditional sausage-making, Good Food Distributors is committed to delivering a product that not only resonates with your palate but also embodies the dedication and expertise that define our in-house production process.

BURGERS

At Good Food Distributors, we take pride in our commitment to quality and innovation by producing all our plain and gourmet burger patties in-house. This ensures that every bite reaches the highest standards of freshness, flavour, and texture, whether you opt for our ready-to-use burger patties available in both fresh and frozen formats. With a diverse selection ranging from 100g to 200g patties.



So whether you're a restaurant owner looking to diversify your burger offerings or a food service operator aiming to provide something truly unique, reach out to us today to discover how we can help you meet your culinary needs with our top-quality burger patties produced right here in-house.

Hunter Signature Burgers 100-200g
Hunter Signature Burgers 140g
Hunter Reserve Burgers 160g
Hunter Reserve Burgers 180g
Hunter Reserve Burgers 200g

Chicken Burger Patties 100-200g
Lamb Burger Patties 100-200g
Hamburger Patties
Wagyu Burger Patties
Burger Patties Chuck/Brisket/Rib Mb2-5
Texan Chilli Burger Patties
Lamb Burger Patties Mint & Rosemary



POULTRY

At Good Food Distributors our poultry is sourced from the highest quality farms, ensuring delicious, fresh products. We focus on quality assurance and value for money.



Chicken

Breast Fillets Skinless Random Weight
Breast Fillet Skinless Portions 150-350g
Breast Fillet Double
Thigh Fillet Skinless
Thigh Fillet Skin On
Thigh Cutlet Bone In
Tenderloin
Maryland
Maryland Boneless, Skin On
Maryland Boneless, Skinless
Breast Supreme Skin On 200-300g
Wings
Drumsticks
Mid Wings
Drumettes
Liver
Bones
Chicken Mince
Chicken #10
Chicken #14
Chicken #16
Chicken #20
Spatchcock #4
Spatchcock #5
Spatchcock #6
Cornfed Chicken Breast

Value Added

Honey Soy Wings
Breast Schnitzel 100g
Breast Schnitzel 200g
Breast Schnitzel 250g
Crumbed Chicken Tenderloin
Chicken Kebab Plain 125g x45
Chicken Kebab Honey Soy 125g x 45
Chicken Kebab Satay 125g x 45

LILYDALE FREE RANGE

Lilydale Chicken Breast Fillet
Lilydale Thigh Fillet

Duck

Duck Breast Skin On
Duck Maryland
Duck Supreme
Duck Liver
Duck Fat Rendered

Turkey

Breast
Tenderloin
Buffet 4-5
Whole Turkey #28-56





Sous Vide Perfection Our broad range of sous vide foods offer limitless versatility for professional chefs and food service managers. Make use of our fully prepared dishes or create your own inspired recipes. The possibilities are endless.



PURE PULLED PORK

100% pure high quality juicy pulled pork shoulder. Just sous vide, pulled and frozen - great for burgers, pizzas, wraps, rolls, etc - just add sauce & go.



SMOKY BBQ PULLED PORK

Smoky, sweet, tangy and very juicy this little piggy is next level delicious! If speed is key and you need it all done for you this is the one.



PORK MEATY RIBLETS

Approx. 350g, and varied in weight & shape, our Pork Riblets are a cost-effective solution that manages to carry more meat & eat just as well as more expensive racks.



PORK CARVERY

Looking to save time in the kitchen without compromising on quality? Look no further than our Roast Pork 1/2 Leg - the unsung hero of efficient and delicious roasts. Consistent Excellence: No more guessing games. Enjoy consistent, mouthwatering results every time you bring out the Roast Pork Leg



USA PORK RIBS

Our tender and juicy premium split ribs are designed for ultimate speed of service. With 4 pieces per pack, just open, baste, heat and serve. Yeehaw!

Also available in smoky flavor



PORCHETTA

Starting with 100% premium Australian pork belly it is then hand-roll it with a classic stuffing. Then, the magic begins as it undergoes a 16-hour sous vide journey. The sous vide method ensures that every fibre of this porchetta is infused with these incredible flavours.



FULL PLATE PORK RIBS

As their name implies our 100% pure Full-Plate Ribs are really big. Weighing in at approx. 1kg per rack, they're got serious wow factor - a great showpiece for your menu.



MARINATED LAMB LEG

A cost-effective roast lamb option - premium Australian lamb, tunnel-boned, shaped for portion control, moisture infused with a neutral brine for extra tenderness then sous vide slow-cooked for 18 hours - The perfect carvery for your everyday roast.



SMOKY BBQ LAMBS RIBS

These ribs are combined with a sweet and smoky BBQ sauce that cuts through the richness of the lamb - just heat and serve. Couldn't be easier!



LAMB SHANKS IN RED WINE & ROSEMARY (OR PLAIN)

100% Australian lamb shanks achieve unparalleled tenderness and rich flavour. Traditionally it takes hours, if not days, to reach this level of tenderness. Yet, thanks to our sous vide method, perfection is now just a few simple steps away. Slow cooked for a gentle 22 hours using sous vide, we've mastered the art of tenderness and bold flavour, giving you back valuable hours in the kitchen.



BBQ PULLED BRISKET

Indulge in the savoury delight of our BBQ Pulled Beef Brisket – effortlessly delicious with easy preparation, ready in minutes for your convenience. Enjoy cost savings without compromising on flavour, as each pack contains 1kg of irresistibly tender and flavourful pulled beef, conveniently packed for your culinary pleasure!



BEEF BACK RIBS

With 8 ribs on the rack and an approx. weight of 800g these premium Aussie Beef Back Ribs are majestic. Slow-cooked pure & ready for your signature twist.



BEEF CARVERY

Designed for pubs, clubs, bistros and caterers, this consistently tender roast beef comes 70% cooked to save you hours - just finish off in the oven.



BEEF MEATBALLS IN ITALIAN SAUCE

Get ready to savour an Italian classic like never before! Introducing our mouthwatering Italian Meatballs in Tomato Sauce – a symphony of flavours and textures that'll transport you straight to the streets of Italy.



MARINATED BEEF BRISKET

Grain fed beef brisket slow cooked to perfection in a light garlic & herb marinade - seriously moist & tender. We choose the point for extra juiciness



SMALLGOODS

Bacon Rind On 5kg
Bacon Rindless 5kg
Bacon Short Rindless 10kg
Bacon Pan Size
Bacon Budget 5kg
Bacon Streaky 10kg
Bacon Middle whole 7kg
Bacon Diced 2x2kg (4kg)
Ham Shredded 2x2kg (4kg)
Ham Leg Full Bone In 9-12kg
Ham Leg 1/2 Bone In 4-6kg
Ham Ezy Cut 7-9kg
Ham Boneless Ezy Cut 6kg
Ham Soccer ball Leg 3.5kg
Ham Country Style Smoked Ham 3kg
Ham Rolled Double Smoked Traditional 6kg
Ham Prager 2.5kg
Ham Gammon Bone out full leg smoked 7kg
Ham Shoulder 4x4 4kg
Ham Triple Smoked 6kg
Ham Honey 6.75kg
Ham Deli 10kg
Chorizo Primo 2x2.5kg
Chorizo Wurstel 5x1kg
Chorizo La Boquiera Spanish 5kg
Chorizo Mini Hans 2x2kg
Chorizo Mince La Boquiera 5kg
Kransky 2x2.5kg
Kransky & Cheese 2x2.5kg

Silverside Premium Cooked ½
Roast Beef Cooked 1/2
Oven Roasted Turkey Breast 1/2
Oven Bake Roast Pork
Mortadella Plain 500g/4kg
Mortadella Olive 4kg
Mortadella Pepper 4kg

Bresaola
Capocollo (Coppa)
Prosciutto Whole 4kg (1)
Prosciutto ½ 2kg (2)
Prosciutto Sliced 500g (4)
Parma Ham San Danielle 7kg
Parma Ham Riserva 7kg
Jamon Spanish 6kg
Jamon Iberico 6kg

Devon 3kg x2
Beliner 2x2kg
Frankfurts Continental Thin 2x2.5kg
Frankfurts Continental Thick 2x2.5kg
Frankfurts Slim Vienna 2x2.5kg
Frankfurts Slim Australian 2x2.5kg
Frankfurts Yanky 2x2kg
Frankfurts Cocktail 2x2.5kg
Frankfurts Skinless 10x1kg
Saveloys 10x1kg
Twiggy Sticks Mild 2kg
Twiggy Sticks Hot 2kg
Salami Cacciatori Hot & Mild
Salami Calabresi 2kg
Salami Chilli 2kg
Salami Pepperoni Sliced 40mm 2x2kg
Salami Pepperoni 500gx15
Salami Pepperoni tin Bulk 3kg
Salami Danish 2x2kg
Salami Spanish 2x2kg
Salami Hungarian Mild 2 x2kg
Salami Hungarian Hot 2x2kg
Salami Felino 1.5kg
Salami Polish 2x2kg
Salami Sopressa Flat Hot 2x2kg
Salami Sopressa Flat Mild 2x2kg
Salami Sopressa White Cloth 2.5kg
Salami Sopressa Del Nono 2.5kg
Salami Sopressa with Olive 1/2
Salami Toscano 1.5kg
Salami Toscano with Olive 1.5kg
Salami Veneto 900g
Smoked Ribs USA
Smoked Bones
Smoked Spec
Smoked Kaiserfleisch
Smoked Kassler

Pancetta Rolled Hot & Mild 2kg
Pancetta Flat Pepper 1.2kg
Pancetta Flat Chilli 1.2kg

Pulled Beef 1kg
Pulled Pork 1kg
Pulled Chicken 1kg

CHEESE



Ambrosia 2kg
 Asiago Loaf
 Brie King Fischer 2kg
 Blue Mellow 2kg
 Blue Danish 3kg
 Blue Castello 900g
 Blue Stilton
 Buffalo Mozzarella
 Butter Pepe Saya
 Bocconcini 1kg
 Bocconcini Cherry 1kg
 Bocconcini Buffalo 200g
 Burrata 1kg
 Camembert King Fischer 1kg
 Cheddar Sliced
 Cheddar Red USA 2kg
 Cheddar Monterey Jack 2kg
 Cheddar Vintage Barbers 1.2kg
 Cheddar Irish Claddagh 2.3kg
 Cheddar Irish Porter/IPA 2.3kg
 Cheddar Champagne 2kg
 Cheddar Truffelino 2kg
 Cheddar Whisky 2kg
 Dutch Smoked Cheddar
 Edam 2kg
 Emmentaler 2kg
 Epicure n/a
 Esrom Loaf 1.5kg
 Fetta Australian 2kg
 Fetta Danish 2/3/4/16kg
 Fetta Persian 2kg
 Fetta Greek 2kg
 Fontina Cheese 4kg
 For Di Late 1kg
 Goats (French) Soignons 1kg
 Goats Caprakas Hard Cheese 2kg
 Goats Dutch Chevrette 4kg
 Gouda
 Gouda Spiced 3Kg
 Gouda with Cummin 3kg
 Gouda Old Master aged 3kg
 Goat Curd 1kg (to order)
 Grana Padano Parmigiano (24 months)
 Grana Grated
 Grana Reggiano 1/4
 Gruyere block 2kg

Gorgonzola Dolce
 Haloumi Cyprus 750g
 Haloumi La Boquiera
 Havarti Creamy 4kg
 Kashkaval kg
 Kefalotyri kg
 Mascarpone 1kg/500g imported
 Mozzarella Shredded Caboolture 12kg
 Mozzarella Arla Pizza Cheese 12kg
 Mozzarella Di Rossi 2kg x 6
 Maasdam Cheese (Jarlsberg Style)
 Maasdam Swiss Sliced 2x500g
 Manchego 9/12 months 3kg
 Manchego Truffa Nera Sheep's Milk Truffle
 Montassio Loaf
 Buffalo Mozzarella 1kg x5
 Provolone Toppolino
 Pecorino
 Pecorino Pepato
 Ricotta 2kg Basket
 Rocinante Sheep's with Truffle 3kg
 Rocinante Sheep's 12mt 3kg
 Rocinante Goats red wine 3kg
 Rocinante Goats Spanish Cabra 3kg
 Shredded Arla pizza pro topping 2kg x 5
 Swiss Raclette
 Swiss Block 2kg
 Taleggio DOP (washed rind) 2.5kg
 Walnut loaf 2kg
 Devondale UHT Milk Portions 150MLx32 CTN



PANTRY

We carry over 1600 Gourmet pantry Items, please ask your account manager to tailor a pantry list for your Kitchen

Artichoke Hearts A10
Artichoke on Stem in Oil 4kg
Dolmades 2kg
Fresh Semi Dried Tomatoes 2kg
Fresh Char grilled Eggplant 2kg
Fresh Char-Grilled Capsicums 2kg
Capers Salted 1kg
Capers Lilliput 750ml
Caper Berries 700g/2kg
Cornichons 2kg
Gherkin Stackers 1kg
Giardiniera 2kg

Olives Sicilian 8kg
Olives Ligurian 8kg
Olives Spanish Queen Green Whole 4kg
Olives Spanish Queen Green Pitted 4kg
Oil Moro E Virgin 4lt
Oil Sq Gate E Virgin 20lt
Oil Blended Vegetable Oil 20lt
Oil Cotton Seed 20lt
Tomatoes Whole Peeled A10x6 Val Verde
Tomatoes Diced A10x6 Val Verde
Tomatoes Crushed A10x6 Val Verde
Tomato Pizza Sauce A12x3
Tomato Passata 6x700ml
Rice Arborio Canarolli 1kgx12
Pasta Spaghetti 500gx12
Pasta Fusili 500gx12
Pasta Conghlioni 500gx12
Flour Pizza 12kg
Flour Pizza High Protein 12kg
Flour Plain all purpose 12kg
Flour 00 12kg
Flour Self Raising 12kg

Flour Corn 12kg
Flour Strong 12kg
Semolina 12kg
Polenta 1kg
Oil Truffle Black 250ml
Oil Truffle White 250ml
Oil Almond 250ml
Oil Hazelnut 250ml
Oil Walnut 250ml
Oil Pumpkin Seed 500ml
Persian Fairy Floss Vanilla 200g
Persian Fairy Floss Chocolate 200g
Persian Fairy Floss Rose 200g
Persian Fairy Floss Pistachio 200g
Persian Nougat Almond 135g
Persian Nougat Pistachio 135g
Persian Nougat Persimmon & Lime 135G
Persian Nougat Barberry & Pistachio 135G
Figs Wild 150g
Figs Persian 220g
Rose Petals 25g
Pomegranate Molasses 250ml
Saffron Spanish 2g
Vanilla Bean Glass tube (2)
Agave Syrup 250ml
Duck Fat 500g/2kg
Goose Fat 500g
Snails 700g
Snail Shells x50
Ravi Fruit Mango 1kg
Ravi Fruit Morello Cherry 1kg
Ravi Fruit Mango 1kg
Ravi Fruit Raspberry 1kg
Ravi Fruit Blood Orange 1kg
Ravi Fruit Passionfruit 1kg
Ravi Fruit Blood Orange 1kg
Acor Quince 700g
La Boquiera Emily Quince Paste 4kg
La Boquiera Guindilas 1.5kg

PASTA

Good Food Distributor's specializing in dried, fresh, and frozen pasta options, particularly those focusing on Italian varieties, provides a comprehensive solution for your culinary needs.

Whether you're looking for classic spaghetti, delicate fettuccine, or artisanal filled pastas, a wholesale pasta supplier can offer a vast selection at competitive prices, ensuring you always have the perfect pasta to complement your menu or satisfy your customers' cravings.



Dried

- Fettuccine 500g x 12
- Tagliatelle 500g x 12
- Pappardelle 500g x 12
- Spaghetti 500g x 12
- Penne 500g x12
- Fusilli 500g x12
- Tubes 500g x12
- Bows 500g x12
- Lasagna Sheets 500g
- Orecchiette 500g
- Spaghetti
- Linguini
- Squid Ink Pasta

Italian Fresh Frozen

- Lasagna Vegetarian 750g/2.75kg
- Lasagna Spinach & Ricotta 750g/2.75kg
- Cannelloni Beef 750g/2.75kg
- Cannelloni Beef 750g/2.75kg
- Cannelloni Spinach & Ricotta 750g/2.75kg
- Tortellini Beef 500g
- Tortellini Spinach 500g
- Ravioli Beef 500g

Fresh

- Gnocchi De Cecco



RANA

LIVE LIFE GENEROUSLY

From humble beginnings in Verona Italy to the tables of the world, Rana is a story of Passion, innovation and family. Rana has grown to become the world's largest producer of the finest quality filled pasta. Inspired by home made recipes and using vibrant ingredients Rana's mission is to spread the love.



CHEFS RANA PASTA

- Rana Burrata Girasole Ravioli 2x1kg
- Rana Eggplant Raggio Ravioli 2x1kg
- Rana Pumpkin Raggio Ravioli 2 x 1kg
- Rana Truffle Fiorellino 2 x 1kg
- Rana Ricotta & Spinach Tortellini 2 x 1kg
- Rana Gorgenzola Ravoli 2 x 1kg

- Rana Eggplant Parmigiano 6 x 395g
- Rana Pumpkin Risotto 6 x 362g
- Rana Mushroom Risotto 6 x 362g
- Rana Gnocchi Sorrentina 6 x 430g
- Ranan Ricotta & Spinach Tortellini 6 x 325g
- Rana Porchini Mushroom Ravioli 6 x 325g
- Rana Pumpkin Ravoli 6 x 325g



CALLEBAUT

Callebaut Chocolate

Dark Chocolate Callets (Bittersweet 53%) 811 (2.5kg)

Milk Chocolate Callets 823 (2.5kg)

White Chocolate Callets (2.5kg)

Ruby Callets (2.5kg)

Nut Products

Milk Giaduja Block 5Kg

Hazelnut Praline 50/50 5Kg

Almond Praline 50/50 5Kg

When you melt, temper, mold and cool Callebaut's® Finest Belgian Chocolate, it delivers you the perfect end result demanding professionals expect. When you work it, mix it, create with it, you get the great taste your customers love so much.



FROZEN

Seafood

Prawn Cutlet 21/25- Raw IQF true 1kg
Prawn Cutlet 16/20 Raw IQF true 1kg
Black Tiger Prawn Cooked 21/25 steam
Crumbed Prawn Cutlet 1kg
Prawn Twister
Panko Rocket Prawns
Squid Whole Cleaned Loligo 6-10cm
Squid Pineapple Cut
Crispy Squid Tentacles
Salt & Pepper Squid
Crunchy Calamari Rings
Tempura Fish Fillets
Flathead Fillets in Crispy Batter
Tempura Fish Cocktails
Whiting Fillets Crunch Batter
Whiting Fillets Crumbed
Fish Fingers
Fish Crispy Bites
Barramundi Fillet 200/300
Seafood Salad Mix
Tempura Seafood Sticks

Seafood Sticks

Scallop Meat Roe Off
Scampi Whole 8/12
Lobster Whole Cooked 400/450
Salmon Portions 200g Skinless
Salmon Portions 200g Skin On
Smoked Salmon



Pastizzi

Pastizzi Ricotta 600g x 12
Pastizzi Ricotta & Spinach 600g x 12
Pastizzi Fetta & Ricotta 600g x 12
Pastizzi Curry Beef 600g x 12
Pastizzi Pea & Beef 600g x 12
Pastizzi Mushy Peas 600g x 12
Pastizzi Chicken & Vegetable 600g x 12
Pastizzi Chicken & Mushroom 600g x 12
Pastizzi Apple 600g x 12



Finger Food

Cocktail Vegetable Spring Rolls
Cocktail Samosas
Cheese Stuffed Breaded Jalapeno
Meatballs Swedish
Meatballs Char Grilled Italian
Meatball Flame Grilled
Gyoza Prawn
Gyoza Vegetable

Chips

10mm Fries Stealth Skin on Crunchy
6mm Chips Straight Cut Shoestring
12mm Chips Regular Straight Cut
13mm Chips Regular Straight Cut
Potato
Wedges



LAVAZZA

TORINO, ITALIA, 1895

A unique range of extraordinary blends

Savour the pleasure of coffee every day: Lavazza combines the best of Italian know how with the best of the world in every cup. Enjoy your coffee the way you like it and celebrate the Italian way of life! Choose the coffee that best suits your needs: roast and ground, whole beans, practical and easy-to-use capsules or any of the other solutions we can offer. Lavazza has dedicated over 120 years to creating the best blends of coffee beans from all over the world: they love coffee and honour coffee through innovation and sustainability. Discover the rich, flavoursome Lavazza universe.



BLUEPOD
The Blue Pod Coffee Co.

Coffee Beans 6x1kg

Super Crema 6x1kg
Gran Espresso 6x1kg
Top-class 6x1kg
Super Gusto 6x1kg
Crema E Aroma 6x1kg
Gran Riserva 6x1kg
Mosaic Ochre
Mosaic Tidal
Mosaic Retreat
Decaffeinated 500g

Coffee Ground

Crema Aroma 250g x 6
Qualita Oro 250g x 6
Caffee Espresso 250g x 6
Crema E Gusto 250g x 6
Il Perfetto 250g x 6
Decaffeinated 250g x 8



Commercial Lavazza Blue Pods

Lavazza Blue Crema Café Lungo (Single)
Lavazza Blue Intenso (Single)
Lavazza Blue Intenso (Double)
Lavazza Blue Gold Selection (Single)
Lavazza Blue Delicato Lungo (Single)
Lavazza Blue Tierra (Single)
Lavazza Blue Rotondo (Single)
Lavazza Blue Ricco (Single)
Lavazza Blue – Hot Chocolate cap
Lavazza Blue Decaf Capsules (Single)

A Modo Mio Pods (Not for Commercial Use)

Qualita Oro
Divino
Passionale
Delizioso
Intenso
Lungo Dolce
Rossa
Dek Cremoso

Other

Sugar Sticks White
Sugar Sticks Raw
Sweet & Low (Equal)
Drinking Chocolate
Vending Chocolate
Skim Milk Powder
Chai Masala Powder
Lavazza Prontissimo Classico Coffee Sticks
UHT Milk Portions
Macrae Shortbread Biscuits 2Pc

Syrups

Caramel Syrup
French Vanilla Syrup
Hazelnut Syrup

Lavazza Branded Cups & Lids

4oz Cups Single Wall
8oz Cups Single Wall
12oz Cups Single Wall
8oz Cups Double Wall
12oz Cups Double Wall
16oz Cups Double Wall
8oz Lids
12/16oz Lids

Ancillary

Espresso Machine Cleaner
Milk Frother Detergent
Tamper-all sizes
Milk Pitcher 500ml 1lt 1.5lt
Cocoa Shaker
Thermometer





With a history dating back to 1706, quality tea has always been at the heart of Twinings. From classics like Earl Grey and English Breakfast to the latest herbal and fruit infusions, they know that details that matter most!

Retail Tea Bags

- English Breakfast Tea Bags 10pk ENV x12
- Earl Grey Tea Bags 10pk ENV x12
- Green Tea & Lemon Tea Bags 10pk ENV x12
- Chamomile Tea Bags 10pk ENV x12
- Peppermint Tea Bags 10pk ENV x12

- Twining's Pure Green Tea 10PK ENV x12
- Twining's Earl Grey Loose Leaf 125gx8/CTN
- Twining's English Breakfast LL 125gx8/CTN

Bulk Tea

- Twining's English B/fast Bags 500 ENV CTN
- Twining's Peppermint Bags 500 ENV CTN
- Twining's Green Pure Bags 500 ENV CTN
- Arkadia Chai Masala 2x1kg

Loose Leaf

- Twining's Earl Grey Loose Leaf 125gx8/CTN
- Twining's English Breakfast LL 125gx8/CTN





JUICE RANGE

200ml Mini Range

- Orange Juice x 12
- Apple x 12
- Apple & Blackcurrent x 12

400ml Range

- Orange x 12
- Orange & Mango x 12
- Orange & Passionfruit x 12
- Apple x 12
- Apple & Blackcurrent x 12
- Pineapple x 12
- Country Style Lemonade x 12

Wake up Shake up x 12

- Tomato Juice x 12
- Jive – Apple, Pomegranate & Guava x 12
- Jive – Apple, Kiwi, Peach & Mango x 12
- Jive – Apple, Carrot & Ginger x 12

1L Range

- Jive – Apple, Pomegranate & Guava x 6
- Jive – Apple, Kiwi, Peach & Mango x 6
- Jive – Apple, Carrot & Ginger x 6

2L Range

- Orange – Strained x 6
- Orange – Pulp x 6
- Orange & Mango x 6
- Orange & Passionfruit x 6
- Apple x 6
- Apple & Blackcurrent x 6
- Pineapple x 6
- Country Style Lemonade x 6
- Wake up Shake up x 6
- Cranberry x 6
- Lime x 6
- Lime – Unpreserved x 6
- Lemon x 6
- Lemon – Unpreserved x 6



4L Range

- Orange – Strained x 3
- Orange – Pulp x 3
- Lemon x 3
- Lemon – Unpreserved x 3
- Lime x 3
- Lime – Unpreserved x 3



Introducing our Eastcoast Spring and Sparkling water, bottled at the source and made locally in Kulnura on the Central Coast of New South Wales. Kulnura' means 'up in the clouds' in Aboriginal – exactly where our spring water comes from.

Our water is naturally filtered through layers of sandstone, drawn from the land that Salvatore Lentini originally started farming back in 1965, resulting in a refreshingly pure taste. Eastcoast Springs supply bottled spring water and the Lentini range to a variety of wholesale, retail, hospitality and food services



Available in 350ml, 600ml and 1.5L



Lentini Spring Water
Lentini Sparkling Water
Lentini Sparkling Water with Lime

Available in 350ml and 750 ml

antipodes

Unaltered from its deep source to the bottle on the table, the purity of Antipodes is its hallmark.

A water's subtle taste can be determined by the amount of minerals per liter. At just 130 milligrams per liter its minerality is remarkably low in comparison to many other waters. With much of this light minerality composed of silica, Antipodes water offers an almost imperceptible flavor and a gentle, silky texture on the palate. The pH level of Antipodes is a neutral 7.0, providing Antipodes with its unique clean and subtle taste.



Antipodes became the world's first and is still the only mineral water to be carboNZero certified. They achieve this by minimizing and measuring all carbon emissions generated throughout their organization and product distribution. Antipodes leave absolutely no carbon footprint from its source to any dining table in the world.



Antipodes is committed to producing the world's best water in a way that is sustainable and ethical. All production energy is from 100% renewable sources: Geothermal, wind and hydroelectric. And through the creation of wetland reserves around the source, Antipodes continuously enhance and preserve the natural environment.



Antipodes is the most awarded water at the prestigious Berkeley Springs International Water Tasting, the world's leading mineral water comp



Sparkling Mineral Water 500ml x12
Sparkling Mineral Water 1L x6



Still Mineral Water 500ml x12
Still Mineral Water 1L x6



S. PELLEGRINO®



- Natural Sparkling Mineral Water 1L x12 \$
- Natural Sparkling Mineral Water 750ml x12
- Natural Sparkling Mineral Water 500ml x24
- Natural Sparkling Mineral Water 250ml x24



- Flavoured**
- Aranciata Rossa 200ml x 24
 - Limonata 200ml x 24
 - Chinotto 200ml x 24

San Pellegrino Mineral Water has been produced for over 600 years. Certain rare geological conditions can produce naturally carbonated water; often the carbonation can be attributed to volcanic activity. San Pellegrino was one of the first bottled Natural Carbonated waters.

ORDER DETAIL

Order prior to 10pm the day before your delivery

Good Food Distributors deliver to the

- **Nelson Bay** area from Monday, Wednesday, Friday
- **Newcastle** area on Monday, Wednesday, Friday
- **Hunter Valley** on Tuesday and Thursday
- **Mid North Coast** on Thursday
- **Central Coast** on Tuesday, Thursday and Friday.

To make ordering easier, Good Food Distributors can organize an order sheet with your most used items that can be faxed or emailed to us the night before delivery, or if you prefer to leave a phone message this can be done any time before 12pm the night before delivery.

Orders received by the Good Food Distributors Customer Service Department after 12.00pm may not be delivered that day.

Pricing

All special pricing must be arranged by your Good Food Distributors Account Manager. Good Food Distributors Service Representatives are not permitted to negotiate or authorise any special pricing with accounts.

Minimum Order Quantities (MOQ)

Good Food Distributors have minimum order quantities for most of their products. If you order less than the minimum quantity, your order may be increased to the minimum quantity.

Good Food Distributors offer Free Delivery to all orders over \$250. A delivery fee of \$30 ex gst is applied to all invoices under \$250.

Energy Levy

The Energy Levy came into effect in 2009. This Levy is used to contribute to the ever-increasing costs of all forms of energy (including electricity, gas and fuel) used in the production, storage and delivery of all orders.

This Levy helps keep rising costs to a minimum and reduces the necessity to charge Delivery Fees, Fuel Levies and Administration Fees. The energy levy is a flat rate of \$1.00 (excl GST) and is applied to all invoices.

Delivery times and claims

Customers must allow our drivers a delivery window of at least three consecutive hours between 8.00am and 5.00pm. (Example – “deliver before 11.00am or after 3.00pm” is acceptable. “Deliver before 10.30am or after 2.30pm” is not acceptable). Failure to provide a 3-hour delivery window will result in delivery costs to the customer.

A representative of your company must sign for all deliveries. Your signature is our proof of full delivery. Please check the goods with our driver carefully before signing. In the event that a delivery error is identified after the driver has departed, you must report such discrepancies to our Customer Service Department within 24 hours of receipt of goods. Failure to do so will automatically result in your claim being rejected.

Return of good stock

Please ensure your orders are considered carefully as Good Food Distributors cannot accept returned stock due to over ordering. Any stock to be returned must be approved by your Account Manager in advance and:

- Must be in original packaging with the label attached.
- Claims must be made within 24 hours of delivery.

The above terms assist Good Food Distributors in providing a high level of customer service to all our customers. Your adherence and understanding are greatly appreciated.

Office hours

Good Food Distributors office hours are Monday to Friday from 8.00am-4.30pm; please feel free to contact our friendly Customer Service Staff during these times.

Payment of accounts

Our preferred method of payment is by direct transfer however we do accept cash or credit card payments. Please be advised that Visa and Mastercard are accepted. 1.5% surcharge on all credit card payments.

Good Food Account Details

BSB: 082-514 Account Number: 7512 03837



Call customer service on

02 4919 2999

Email customer service on

sales@goodfooddistributors.com.au

Email Orders on

orders@goodfooddistributors.com.au

Visit our website

www.goodfooddistributors.com.au

Our location and contact details

PO Box 735 Nelson Bay 2315,
25-27 George Road, Salamander Bay, New South Wales 2317
Telephone 02 4919 2999 Facsimile 02 4984 7815 ABN 39 100 678 064

Good Food Distributors eCommerce

NOW AVAILABLE ONLINE ORDERING, PLEASE CONTACT YOUR ACCOUNT
MANAGER
or OFFICE TO ACTIVATE THIS SERVICE FOR YOU

