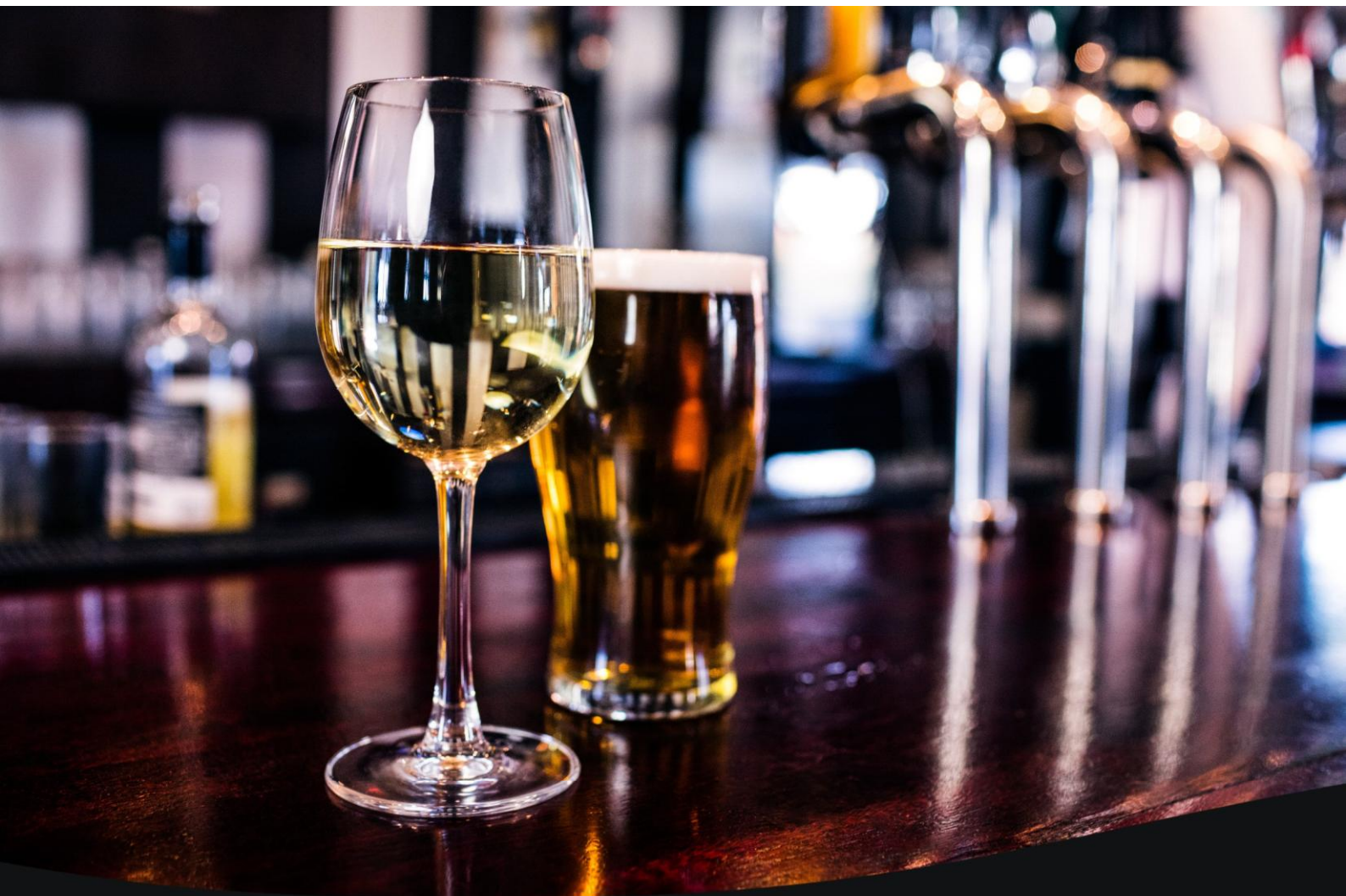


Good Food Distributors Beverage Solutions

www.goodfooddistributors.com.au



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Hunter Signature Shiraz



Hunter Signature Shiraz

100% Hunter Valley Shiraz is for those who like their Shiraz with all the flavour but a little lighter! Purity of fruit reigns supreme here. Enjoy the balance of flavours with delicate notes of ripe red berries/bramble. An elegant Shiraz that will delight the senses.

Nose – Deep red, Plum red berry and cedar lifted aromas.

Palate – The wine is full bodied, ripe and juicy with blackberry, plum and vanillin oak

Serving Temperature – Between 12 – 13 degrees C.

MATCHING FOODS: Pizza or Roasted Meats

Hunter Signature Semillon



Hunter Signature Semillon

100% Hunter Valley Semillon, which has a flowery lift and approachability (drink now ability) 95% stainless steel tank fermentation with a small portion in oak for a richer mouth feel and gentle tongue.

Nose - Fresh Citrus style with a floral blossom aroma.

Palate – The wine is energetic yet well balanced by fruit and acidity.

Serving Temperature – Between 10 – 12 degrees C.

MATCHING FOODS: making it ideal for drinking on its own or with seafood



Ballabourneen by Binet Family Wines is a signature range of wines focusing on the varieties the Hunter Valley is most famous for, Semillon, Verdelho, Chardonnay & Shiraz.

Located along McDonald's Road, Pokolbin is the Ballabourneen Cellar Door. Ballabourneen By Binet Family Wines is a small producer of an exceptional range of Hunter Valley wines. "Award winning winemaker Daniel Binet is a young gun who is creating wines that will tantalize your palate."

The Binet Family Wine Collection is all about quality, value, drinkability, food matching, and its signature series = ageing potential.



SIGNATURE SERIES "THE STUART" CHARDONNAY

The new release Chardonnay is made in the traditional way with lovely mouthfeel and texture, structure and finesse, white peach aromas and fine French oak. Generous length of flavour.

MATCHING FOODS: Roasted chicken, turkey or pork.



EDS SEMILLON

The Ballabourneen Signature Series Semillon is named after The Stuarts, Alex and Di who founded the Ballabourneen over 25 years ago. EDS is named in honour of Daisy Elizabeth Stuart. Sourced from a small parcel of Semillon. This Semillon has citrus and mineral notes with citrus flavours and a refreshing acidity at the finish that persists! A beautifully balanced wine.

MATCHING FOODS: Fresh Seafood



NV FORTIFIED VERDELHO

5+ years in the making honey and orange blossom with a sweet viscous mouthfeel, pair with dessert or spicy dishes.

MATCHING FOODS: Asian Dishes or desserts



MOSCATO

Floral with hints of musk and rose petals, sweetness reminiscent of Turkish delight. Smooth mousse and slightly sparkling, compulsory for the wine fridge. Chill down and drink by the bottle!

MATCHING FOODS: Cheese, Desserts, Spicy Foods, Perfect on its own.



“We always create wines that tell a story about the vineyard, the seasons and the style of the wine, almost everything is done by hand.” DANIEL AND NATALIE BINET



PINOT GRIGIO

Pinot Grigio that is just as delightful as you remember, slightly copper straw in colour with heady floral and citrus on the nose a viscous palate and that finish that keeps you wanting more!

MATCHING FOODS: Thai food or perfect on its own



WILD FIANO

The New Release Fiano sourced from 100% Hunter fruit. Barrel fermented in 1800L French and Eastern European Oak barrels for 12 months. Subtle oak lemon and citrus aromas and flavours, bright acidity and lingering oak not dominating.

A perfect match for scallops or shellfish, pork or chicken or on its own. Drink well chilled. Will age for 3-5 years.

MATCHING FOODS: Strong Cheese, Chicken and Pork.



LE CRAZY COQ

Le Crazy Coq is inspired by the classic Alsatian white wines of France, wines that are fruit driven and often a touch sweetness.

A blend of Riesling, Semillon and Gewurztraminer, produces a floral driven nose, middle palate sweetness with a crisp citrus finish. A perfect match for cheese and fresh seafood. Drink well chilled.

MATCHING FOODS: Fresh Seafood



ROSE

Rose its finally here and it's going to be your ultimate wine for Spring and Summer time drinking! Lovely berry fruits and a crisp palate, very refreshing! Made with Cabernet, Cabernet Franc and a touch of Semillon this wine is just the perfect wine to have on its own or paired with light summer lunches.

MATCHING FOODS: Fresh Seafood

CRITTENDEN®

MORNINGTON PENINSULA | EST. 1982

You can discover the world of wine at Crittenden.

Explore the best of Mornington Peninsula in their Peninsula wines or get a taste for Victoria's best regions and vineyards in their Pinocchio, Geppetto, OGGI and Los Hermanos wines, which feature some favourite varieties from around the world.

Across all their wines, you will find new favourites and old friends.



PINOCCHINO MOSCATO

A beguiling nose of lyches and ginger with a delicious frizzante, apple sherbert and citrus, with a sweetness that is balanced by refreshing acidity and playful bubbles.

DRINK WITH: Tiramisu

CELLARING: Drink now



The Cri de Coeur (Cry Of The Heart) label was established in 2012. It is made in tiny quantities and perfectly showcases the pinnacle of our Viticulture and Winemaking efforts spanning over 40 years and 2 generations



CRI DE COEUR CHARDONNAY

With lifted florals and citrus leading to white stone fruit, this pure fruited and finessed chardonnay steers the palate with subtle hints of toasty oak.

DRINK WITH: Pan fried snapper fillets with lemon and caper butter, crab omelet

CELLARING: 2025 to 2035



CRI DE COEUR PINOT NOIR

A spicy fragrant nose with vibrant attributable to whole bunch fermentation, finished with fine and textured tannins on the palate.

DRINK WITH: Beef bourguignon, rare roast beef

CELLARING: Although drinking beautifully now, this wine will reward substantial cellaring perhaps even 15 years and beyond.



**Three Time Winner of Best Rosé in Australia
96 Points in Halliday's Wine Companion
The 2024 Fairbank Rosé upholds our tradition
of creating highly enjoyable rosé wines from
our own harvest.**



FAIRBANK ROSE

48% Shiraz, 25% Cabernet Sauvignon, 17% Viognier, 10% Sangiovese

This rose showcases vibrant salmon pink/onion skin colour and prominent red fruits (apple and strawberries) lifted musky aromatics and fresh palates.

FOOD PAIRING:

REGION: Bendigo Central Victoria Australia

PASQUA

**HOUSE OF THE UNCONVENTIONAL IS THE
EMBODIMENT OF A BOLD SPIRIT THAT DISPLAYS A
KEENNESS FOR INNOVATION AND CURIOSITY
ABOUT THE WORLD. THESE QUALITIES INSPIRE
OUR PHILOSOPHY, VISION AND DAILY ACTIONS**



PAINTBRUSH MOSCATO D'ASTI

The palate is delicately sweet, aromatic & characteristic. A fragrant bouquet typical of the Moscato grape

FOOD PAIRING: Ideal accompaniment for all desserts in particular dried biscuits, nougat and fruit salads

REGION: Piedmont Verona Italy



IDEALYSTA ROSE

A fresh vibrant rose. Pale pink in hue, this elegant wine offers delicate aromas of wild strawberries, white peach, and a hint of citrus blossom. On the palate, it's crisp, dry, and beautifully balanced, with soft red fruit notes and a clean, refreshing finish.

FOOD PAIRING: pairs well with fish like grilled salmon, shellfish chicken and also hard and soft cheese.

REGION: Italy

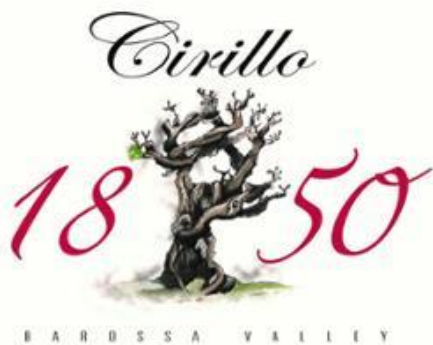


Fiano Chardonnay

shows a brilliant golden yellow colour with subtle green nuances. On the nose, it offers an aromatic bouquet of white peach, apricot and notes of orange peel, enriched by an almost waxy consistency. On the palate, the wine is characterized by a vibrant acidity and delicate stone fruit aromas, which create an enveloping and complex sensory experience.

FOOD PAIRING: pairs perfectly with fresh pasta dishes, such as orecchiette with fresh tomato and basil or bakes or grilled fish.

REGION: Puglia Italy



“Wines that are to be enjoyed together with good food and company”



THE VINCENT CENTENARIAN VINE GRENACHE

Generous with intense true varietal characteristics. It is delicately rounded and generous with bright crunchy acidity. The Vincent offers inviting aromas of fresh fruit, pretty spice and white pepper.

A wine that can be enjoyed now or well into the future.



BAROSSA SINGLE VINEYARD SHIRAZ

The Cirillo Shiraz is made with grapes sourced from high-altitude vines from Steingarten on the border of the Barossa and Eden Valley ranges.

The dark, ink-like Shiraz tantalizes with earthy spice-driven aromas and hints of berry fruits, offering a soft and delicate palate, mid-palate weight, and a lingering finish that can be savoured immediately or aged for up to two decades.



1850 ANCESTOR VINE GRENACHE

This exceptional full weighted grenache riffs on redder fruits, rather than darker reds. Soft aniseed spice and hints of white pepper. It follows striking, chalky tannins and an underlining savory finish.



1850 ANCESTOR VINE SEMILLON

Surprisingly youthful with powerful lemongrass and citrus with hints of lanolin. Finished crisp, minerally and long. A lightweight wine with juicy acidity.



1850 ANCESTOR VINE GRENACHE ROSATO

It displays glossy pink hues, with a bouquet of ripe berry fruit, sweet violets and strawberries. This rose is made in parallel with elegant European styles. The palate has lovely length with a crisp finish. A divine wine to drink now but will age with grace to enjoy over time.



Fantini was established in Abruzzo, the “Green Region” of Europe, where the high mountains that rise close to the coast generate a rare and precious microclimate, natural essence for wines of absolute elegance and consistency!



PINOT GRIGIO TERRE SICILANE IGP

FLAVOUR: Fruity, peach, grapefruit, lemon-lime and mineral flavours. Medium body with roundness and a pleasant mouthfeel, good balance, finish is long, clean, spicy yet delicate.

FOOD PARING: Rich first courses, white meat and cheese. Excellent with fish soup and roast fish.

REGION: Ortona Abruzzi Italy



CALENTA PECORINO

FLAVOUR: Balsamic notes that reveal the good quality of the wood, aromas of white pulp fruit, especially pears.

FOOD PARING: Lobster, cream of vegetable soup & smoked fish. We also suggest it with roasted chicken.

REGION: Ortona Abruzzi Italy



CALENTA ROSE

FLAVOUR: Raspberry melon and grapefruit underlined with floral note of rose and bloom. Palate is dry, elegant and fresh

FOOD PARING: Matches perfectly with fish, first light courses and white meat. Excellent in between meals.

REGION: Sambuca Di Sicilia



MONTEPULCIANO D'ABRUZZO

FLAVOUR: Full bodied, well balanced, slightly tannic with a clean aftertaste.

FOOD PARING: Excellent with all the typical courses of Italian traditional cooking.

REGION: Ortona Abruzzi Italy



SANGEOVESE TERRE DI CHIETI

FLAVOUR: Wood, medium body, good tannins, balanced and ready to drink.

FOOD PARING: Excellent with all the typical courses of Italian traditional cooking.

REGION: Ortona Abruzzi Italy

In the Vulture area, the climate is continental with cold, rainy winters and summers cooled by the Balkan breezes. Here the climatic conditions and high altitude create an incredible temperature range that, together with the volcanic soils, rich in potassium and minerals, give the wines freshness, flavour and a unique character.



SENSUALE MOSCATO

A brilliant golden yellow. This wine is harmonious, sweet, full, fresh, intense and persistent. Light effervescent. A compelling aroma of pear, peach, mango and an exotic touch of muscat grape

FOOD PAIRING: Comfortable on its own as it is with fruit, poached fish or an elegant dessert

REGION: Vulture Basilicata Italy



I decided to give life to the FINCA FELLA project. A different Country, different grapes, but a magical context, where the grapes are of a unique quality that experience and family tradition could transform into a story that the Ciampoli family has written for generations,



CALA REY TEMPRANIILLO ROSE

FLAVOUR: Bright and clean salmon colour, intense aromas. A delicate aroma, very fruity with notes of cherry and raspberry. Medium body, intense, well-balanced, soft and round, very long in the mouth. Drink young.

FOOD PAIRING: Ideal with fish, first light courses and white meats

REGION: Alpera Albacete Spain



CALA REY TEMPRANIILLO SYRAH

FLAVOUR: Ruby red this wine is clear and bright. An aroma of ripe red and wild berries. A balanced wine with medium persistence, easy to drink with a strong fruity character.

FOOD PAIRING: Recommended with grilled and roast meat and seasoned cheese.

REGION: Alpera Albacete Spain



CALA REY VERDEJO SAUVIGON BLANC

FLAVOUR: Pale yellow with hints of green this wine is Clean and bright. Medium intensity with clear tropical aroma such as pineapple and mango, note of green apple and an aniseed aftertaste. Sweet, fresh and balanced on the palate with a medium persistence.

FOOD PAIRING: Ideal with fish, shellfish and appetizers. Excellent as an aperitif.

REGION: Alpera Albacete Spain

RIPORTA

From the great expressiveness of the native vines of Southern Italy, Riporta is a project that comes from the idea of putting in a bottle the magical regions, the passion of winemakers and the knowledge that has been handed down for millennia



RIPORTA SANGIOVESE

Garnet red in colour this wine has seen 20% aged in oak. A medium bodied wine which is balanced and ready to drink. Excellent pairing with any Italian dishes, both lighter and heavier in style.

FOOD PAIRING: Excellent with all the typical courses of Italian cooking, with meat and baked fish

REGION: Ortona e San Salvo, Abruzzo



RIPORTA ZINFANDEL

Intense ruby red colour with violet reflections; complex boutique with lots of red fruits. Full bodies, soft, quite tannic, harmonious. Ready to Drink

FOOD PAIRING: Excellent with rich first courses, red meat, game and medium seasoned cheeses

REGION: Salento, Puglia



RIPORTA PINOT GRIGIO

Fruity with aromas of herbs, oak, vanilla, nutmeg and flavours of peach, grapefruit, lemon-lime and mineral.

FOOD PAIRING: Easy to drink with rich pasta dishes, white meat and cheese. Delicious with cream soups and grilled fish.

REGION: Terre Sicilane, Southern Italy



RIPORTA VERMINTO

A bright straw yellow reflection this wine is soft at the start then savory and lively with good structure and excellent alcoholic balance. Carrying a wide range of aroma from rosemary to elderberry flower, white pulp fruit and lychee.

FOOD PAIRING: perfect as an aperitif with cheese and Sardinian ham. Dishes with fresh bottarga, savoury pies with vegetables. Dishes with shellfish & seafood.

REGION: Mogoro Ortona Italy



RIPORTA PECORINO

A fruity aroma with citrus, tropical nuances white peach and exotic fruits like papaya. This wine has a lingering and very fresh taste with a slightly balsamic finish. Medium acidity and good structure.

FOOD PAIRING: Fish entrees, flavoured raw fish, shellfish and other fish dishes

REGION: Ortona Abruzzo Italy



A modern, young and dynamic winery which has deep roots in a strong family tradition. Located near Florence in the heart of Chianti, they have searched for the best quality and attention to modern winemaking techniques designed to best represent the Tuscan terroir through the aromas and sensations with a unique personality.



ROSSO TOSCANA

Sangiovese 50%, Merlot 30%, Cabernet Sauvignon 20%.

This wine has been matured for 18 months in French oak barriques and then further aged in the bottle for a minimum of 6 months. Its colour is a rich and vibrant ruby red. The nose reveals a complex bouquet, with prominent fruity aromas harmoniously balanced with delicate balsamic notes and subtle woody undertones. On the palate, this wine displays great character and structure, imparting a full-bodied and persistent mouthfeel. The tannins are velvety smooth, perfectly complemented by well-integrated acidity for a sophisticated balance of flavours. It pairs excellently with aged cheeses, roasted game meats, and hearty red meat dishes.



BIANCO TOSCANA

This wine boasts a lovely straw yellow colour, along with a medium body and well-balanced acidity. Its aromatic profile offers delicate floral notes with hints of bananas and pineapple. With a dry and refreshing taste, it culminates in a clean and pleasant finish. This versatile wine pairs perfectly with risottos, herbed chicken, savory pies, and fish dishes.



Governo Rosso Toscano

Sangiovese 70%, Merlot 20%, Cabernet Sauvignon 5%, Syrah 5%.

This ruby red wine has a supple, lithe character full of perfumed fruit and is given depth by a mineral vein. Full-bodied, rich and creamy with bold tannins and a long, lightly spiced finish. Blending perfectly with typical Tuscan dishes and is great for all meals for its freshness and its versatile character.



PICCINI®



Piccini today represents one of the spearheads of the Tuscan and Italian wine sector. The history of the Piccini family covers three centuries, raising as a guarantee of traditions, making wine since 1882 became an art.



PROSECCO EXTRA DRY DOC

A wealth of delicate aromas, unfolding into white fruit and flowers notes for an enhanced tasting experience.

This prosecco combines fantastically with food. You can enjoy it perfectly with antipasti appetizers, olives and ripe cheese, as well as roasted peppers and marinated artichokes. It goes well with freshwater fish, as well as seafood and fish.



PINOT GRIGIO DELLE VENEZIE

This wine has a straw-yellow colour and a light to medium body. The floral bouquet is complemented by notes of apple and peach. The palate is firm and fruity, with a crisp acidity that balances the soft character. Overall, this is a pleasant and easy-to-drink wine.



CHIANTI FLASK

90% SANGIOVESE 5% CILIEGIOLO 5% CANAILOLO

This wine boasts a deep, ruby-red colour and an intense, persistent fragrance of mature red fruit. It is well-structured, smooth, and features soft tannins, as well as distinct notes of red fruit, and extremely versatile wine



NERO D'AVOLA SICILIA

90% SANGIOVESE 5% CILIEGIOLO 5% CANAILOLO

This wine boasts a deep, ruby-red colour and an intense, persistent fragrance of mature red fruit. It is well-structured, smooth, and features soft tannins, as well as distinct notes of red fruit, and extremely versatile wine

The Private Collection. Mario Piccini opens the doors of his cellar, inviting you to taste his “Collezione Privata” (Italian for Private Collection). This Selection has been meticulously curated by Mario Piccini himself and his signature on each bottle stands as a personal guarantee of the wines quality.



TOSCANA COLLEZIONE PRIVATA WHITE
40%VERMENTINO 20%CHARDONNAY %20TREBBIANO

This wine carries a pale yellow with greenish hue. On the nose, vibrant aromas of ripe citrus fruits mingle with hints of tropical pineapple and delicate floral notes. The palate is greeted with a crisp acidity and a harmonious balance between the zesty lemon, ripe peach and subtle herbal undertones. A Great pairing for light appetizers, mixed salads and vegetable-based dishes, where is freshness and acidity perfectly balances the flavours.



TOSCANA COLLEZIONE PRIVATA ROSE
50%MERLOT 35%SANGIOVESE 15%PRIMITVO

Delicate pink in hue. This wine entices with aromas of fresh strawberries, raspberries and subtle floral undertones. On the palate, vibrant red fruit flavors are complemented by zesty acidity and herbal complexity, culminating in a refreshing and harmonious experience. The finish is crisp and lingering, leaving a memorable impression of summer fruits and subtle minerality. A good choice for fresh seafood, vibrant salads, grilled poultry and light pasta dishes.



TOSCANA COLLEZIONE PRIVATA RED
40%MERLOT 20%CABERNET SAUVIGNON 20%SYRAH 20%SANGIOVESE

This wine showcases a deep red hue, reminiscent of a luxurious brocade, the bouquet reveals its rich and opulent essence adorned with hints of spices, chocolate, ripe plums and black berries. The sip is marked by subtle sweetness, accompanying towards a prosperous and full bodied experience. Flavours of licorice, resin and ripe fruits dance on the palate pleasing the senses. A perfect match for long cooked meat dishes, such as braised meats and stews, boar and game in general.

BELLINI



CIPRIANI

Wine is an important part of the traditions that originate in North-Eastern Italy, where the Cipriani family was born and raised, and where the Cipriani brand came into being.



THE BELLINI

A sweet and easy-going drink that pleases both the palate and the eyes. The Peach bellini is made with only the best white peach puree, whose smooth texture combines with the sparkle of prosecco to conceive a joyous cocktail that celebrates life.

The Bellini recipe has used the same quality ingredients since its original inception. The Prosecco and peach complete each harmoniously, no other aromas or flavours required.



Zenato. The soul of Lugana and the Heart of Valpolicella. 95 hectares of top vineyards in Lugana and Valpolicella's "classic zone." Two faces: One white, the other red, both emblems of high-quality wines that are born through a visceral passion for the land, through respect for time, through a family tradition that has championed local grape varieties for 60 years.



VALPOLICELLA SUPERIORE

85% Corvina Veronese, 10% Rondinella, 5% Corvinone

Ruby red this wine has an impressive lingering finish with rich flavour. On the nose it delivers hints of almond and violet. On the palate it's dry and smooth with good structure and a wonderfully robust notes of cherry and prune.

FOOD PAIRING: Pasta with different sauces, red, roasted or grilled meat.

REGION: Valpolicella Italy



Limoncello



TOSCHI LIMONCELLO

Transport yourself to the sun-soaked landscapes of Italy with Toschi Limoncello, a captivating liqueur that embodies the zest and vibrancy of Mediterranean lemons. Carefully crafted using traditional Italian methods, this lemon-infused liqueur showcases the essence of ripe, handpicked lemons from the Amalfi Coast. Presented in an elegant bottle, Toschi Limoncello is a timeless indulgence that brings a burst of citrus brightness to any occasion.



CARLO PELLEGRINO LIMONCELLO

Carlo Pellegrino Limoncello is a particularly elegant liqueur in which the level of sweetness effectively captures the intense and delicate flavour of Sicilian lemons. Pure candied lemon peel aromas follow through to a fruity, yet dry, medium bodied digestive with nice weight and intensity and a long, lemon finish.



LUXARDO LIMONCELLO

Limoncello is an authentic Italian lemon liqueur that is extremely popular in Italy. Luxardo's time-honoured production methods of infusing alcohol with peels, pulp and juice enhances the natural aroma and bright citrus taste of lemons harvested in southern Italy. Enjoy Luxardo Limoncello either straight up and chilled, or on the rocks with soda or tonic water for a perfect aperitivo occasion.

SPIRITS & LIQUOR



SAMBUCA SANTA MARIA AL MONTE

Sambuca is a liqueur that has embodied Italian style globally for many years. Sambuca S. Maria al Monte is crafted using an original recipe that incorporates only natural ingredients, distilled in an ancient copper still with elderflowers and star anise. It is traditionally served with three coffee beans, which symbolize health, wealth, and happiness.



BARBARESS

Captivating the spirit of Greece, Barbaresso uses a distilling process in which alcohol is infused with a harmonious blend of, star anise, coriander, cloves, and cinnamon in copper stills resulting in a rich complex beverage with is as fragrant as it is fruitful. It's a perfect aperitif and best served deeply chilled.



SPRITZ ALMARE APERITIVO ITALIANO - READY TO DRINK

Geographic area: Produced in our winery in San Pietro di Feletto (TV), in the heart of Prosecco area in the north east of Italy: Veneto Region

Ingredients : Glera grapes with natural selected aromas

Tasting notes: Sunset orange colour, at the nose it's refreshing and you feel the citrus notes and a pleasant fruitiness, when you taste it you can feel the fine bubbles and the special taste of the real Italian craft Spritz

Alcohol by volume: 8% vol

Serving temperature: 5-7° C

Serving suggestion: Spritz is a refreshing "aperitivo" served with ice and a slice of orange. It is always a good time to drink spritz

Follow the steps:



Fill a wine glass with ice



Pour ALMARE Spritz



Garnish with orange slice and enjoy!



*Proudly
Introducing!*
J.ROSE
LONDON DRY GIN



WHILE ADMIRING THE SINUOUS CURVES OF ITALY AS IT LIES ON THE MEDITERANEAN WE BECOME SEDUCED BY ITS WONDERS: MOUNTAINS, LAKES, HILLS, THE WAVES THAT BATHE THE SHORES OF THE BEL PAESE.

A LAND RICH IN ARTISTIC CITIES THAT TEEM WITH WORKS CREATED BY THE GREAT PERSONALITIES OF THE PAST....J.ROSE HAS THE SOUL OF THIS ITALY AND THE CREATION OF THE ARTSANAL LABELS THAT COVER EACH BOTTLE IS INSPIRED BY THE MASTERS WHO MADE THE HISTORY OF ART, WITH THE USE OF A MIXTURE OBTAINED FROM CARRARA MARBLE AND ROMAN TRAVERTINE, MATERIALS WITH WHICH FAMOUS STATUE SAND MONUMNENTS WERE MADE.



BIRRA MORETTI

Birra Moretti is a quality beer made in the traditional way and has remained almost unchanged since 1859. The best raw materials are used to make Birra Moretti, as well as a special blend of high-quality hops that gives it a unique taste and fragrance, enhancing its perfectly balanced bitter taste. This beer is perfect for enhancing simpler dishes: risottos, pasta dishes, main dishes featuring white meats and fresh cheeses.

COUNTRY: Italy



SINGHA BEER

Thailand's #1 export beer. Singha Lager is a German style lager that only uses the finest quality barley, malt & hops that are imported from around the world. These products are then blended with pure Artisan water producing a product pale yellow in colour, distinctively rich in flavour with strong hop and slightly spicy characters.

COUNTRY: Thailand



BALADIN NAZIONALE

The first 100% Italian Beer made with Italian ingredients. An intentionally simple beer, Italian water, barley which combine to create harmony and originality. A beer which suggests daring combinations, but more importantly marks a turning point in the Italian production of craft beer. Is excellent as an aperitif and goes well with any dish

COUNTRY: Italy



BLADIN SUPER BITTER BIRRA

This is an amber ale with a persistent, light hazelnut coloured head. Fruity and warm scents immediately invade the nose, harmoniously blending with the delicate herbaceous and citrusy notes of the hops.

COUNTRY: Italy



MESSINA BEER

Birra Messina is brewed in Messina, Sicilia and is known as Sicilia's most famous beer since 1923. Through the process of slow fermentation is created a premium quality larger with a unique and delicate taste. This unique regional brand shows lovely aromas of hops and a great sociable flavour.

COUNTRY: Italy, Sicilia



ICHNUSA

A unique regional brewed brand with a delightful light gold colour.

It is a true triumph of harmony; a balanced flavour, colour and a discreet aroma, a pleasantly bitter note which gives it the right character accompanied with persistent froth Moderately crisp and refreshing, tight and fine grain, with a light pleasant scent of hops.

COUNTRY: Italy, Sardinia



MENABREA

Birra Menabrea Lager is brewed using light barley malts and maize, for a light, crisp Lager style. A distinctive yeast strain, and a more significant number of hops than is usual for a Lager beer add to its aromatic complexity.

ALC: 4.8%

330ml x /CTN

COUNTRY: Italy



GOLDEN DAB

The pride and joy of the Prilep Brewery is Zlaten Dab, a high-quality European lager with a golden yellow colour. Hence the name Zlaten Dab or Golden Oak.

COUNTRY: Macedonia



Juice Range

200ml Mini Range

Orange Juice
Apple
Apple & Blackcurrent

400ml Range

Orange
Orange & Mango
Orange & Passionfruit
Apple
Apple & Blackcurrent
Pineapple
Country Style Lemonade
Wake up Shake up
Tomato Juice

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

1L Range

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

2L Range

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

4L Range

Orange - Strained
Orange - Pulp
Lemon
Lemon - Unpreserved
Lime
Lime - Unpreserved





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 carbon Zero 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 DETAILS

Order prior to 12am the day before your delivery

Good Food Distributors deliver to the

- **Port Stephens** Monday, Wednesday and Friday
- **Newcastle** area on Monday, Wednesday and Friday;
- **Hunter Valley** on Tuesday and Thursday;
- **Mid North Coast** on Monday Thursday

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

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 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 \$2.00 (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. If a delivery error is identified after the driver has departed, you must report such discrepancies to our Customer Service Department within 24 hours or 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-5.00pm; 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 accepted. 1.5% surcharge on all credit card payments.

Good Food Distributors Account Details

BSB: 082-514 Account Number: 751203837

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

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