





A PASSION FOR FOOD AND PERFECTION



GOOD FOOD IS SO MUCH MORE THAN GREAT TASTE. IT'S A REFLECTION OF THE ENTIRE PROCESS. FROM WHEN THE FIRST SEED IS PLANTED TO THE MOMENT A PRODUCT IS SITTING ON THE SHELF IN SOMEONE'S HOME. HERE IS WHAT MAKES OUR SELECTION SO SPECIAL...



PREMIUM INGREDIENTS

Our Australian farms are personally selected to ensure we only use premium ingredients grown in optimal conditions.





OUALITY

Strict quality control from farm to production, to make the highestquality products.

GOURMET

Our processes are traditional and all-natural meaning clean, pristine food, made the gourmet way.

STRONG FAMILY VALUES

A family-owned company with strong values means every step of the process is overseen personally.

Sandhurst Farms is opened in New South Wales.

The Lubranos buy a processing factory in Macquarie Fields and the business grows quickly.

Sandhurst Farms is sold. A new chapter awaits the family as they continue on their food journey.

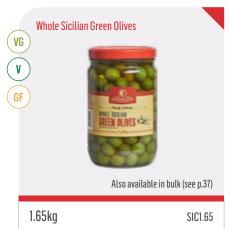
Sandhurst goes direct in WA. A new warehouse is opened, a new team is created. This allowed more efficiencies with importing and exporting as well.

New factory is built in Sydney. As demand continues to grow for products, the need for a new state of the art facility allows more production and more efficient output.

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Oueensland warehouse and manufacturing site is built.





















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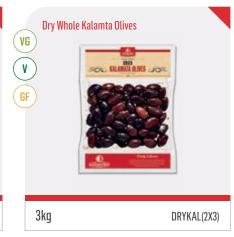






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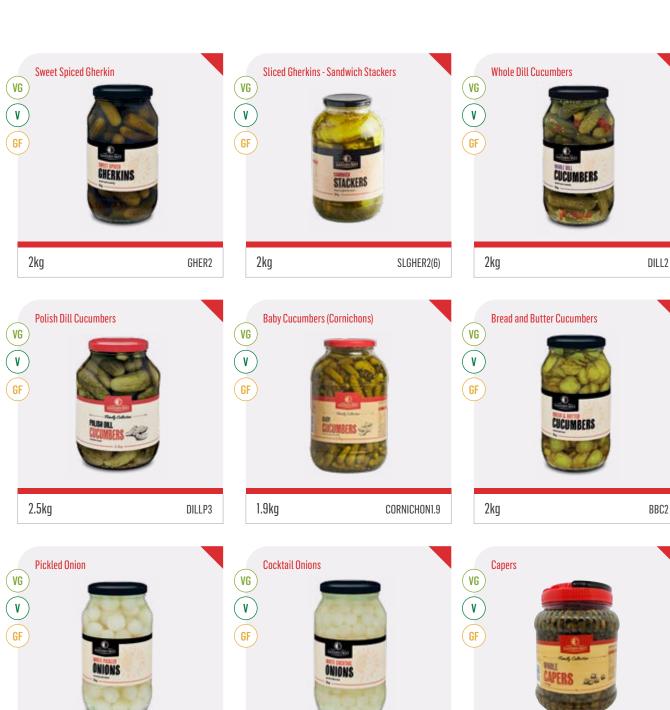






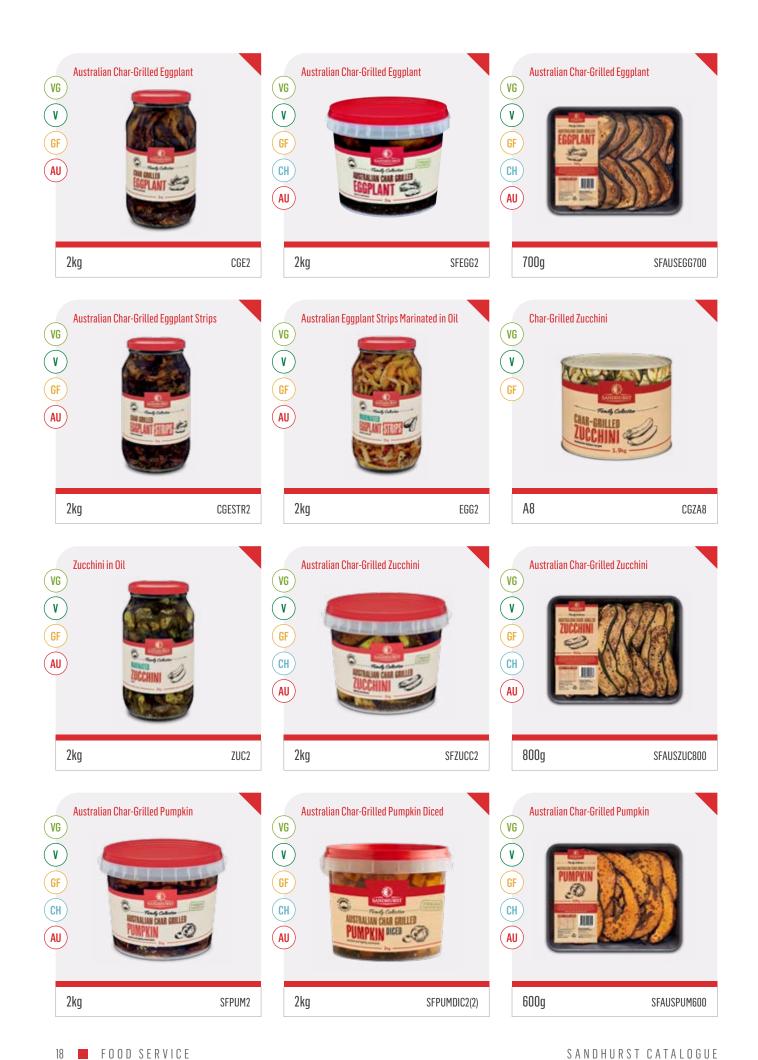
























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■ CHEF'S PANTRY SANDHURST CATALOGUE















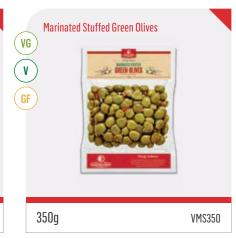
40 ■ MUTTIRANGE SANDHURST CATALOGUE













44 ■ RETAIL SANDHURST CATALOGUE



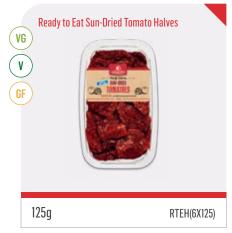












6 ■ RETAIL SANDHURST CATALOGUE























48 RETAIL SANDHURST CATALOGUE









CORNCRM410



50 RETAIL SANDHURST CATALOGUE













RETAIL SANDHURST CATALOGUE















54 ■ RETAIL SANDHURST CATALOGUE



A PASSION FOR FOOD, A PASSION FOR FAMILY



SANDHURST FINE FOODS 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 food service and retail markets reflects Australian food trends and tastes



NONNA'S SPECIAL RECIPE







EGGPLANT INVOLTINI

SERVES: 8 / PREP: 15 / COOK: 20

Ingredients

- 1 x Tray of Sandhurst Australian Char-grilled Eggplant
- ► 500g Mozzarella sliced
- ► 500g Prosciutto sliced
- Small bunch of fresh basilico
- ► 100 200g Parmigiano (to taste)
- 500ml of Napoletana sauce using Mutti Passata, garlic and basil

Step One

Layout slices of Eggplant individually and add a slice each of mozzarella, prosciutto and a single leaf of basilico on top of each other (in that order).

Step Two

Roll up the individual into cannelloni style parcels and place in a shallow baking dish and place in very close together.

Step Three

Grate over parmigiano to taste, cover with Napoletana Sauce.

Step Four

Place in oven 180 for 20 minutes, then serve with some extra parmigiano and fresh basilico.

SHARE AT THE TABLE WITH SOME GOOD VINO AND THE FAMILY

Explore more delicious recipes on the Sandhurst Fine Foods website: www.sandhurstfinefoods.com.au/recipes





















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