



# FOOD SERVICE PRODUCT GUIDE

## VIRTUAL TRADE FAIR

Andrew Fielke Enterprises,  
5 George St. Glengowrie, SA, 5044

[www.andrewfielke.com](http://www.andrewfielke.com)



# THE TUCKEROO FOOD SERVICE RANGE

The Tuckeroo range of Australian native food products, developed by Chef Andrew

Fielke are perfect for restaurants and people who appreciate fine food and are looking for that 'little something' different. The Tuckeroo philosophy is to provide the wholesome flavours of Australia in a delicious range of products that effortlessly combine current trends in the food industry with 40,000 year old ingredients. The range keeps in mind the needs of the hospitality professional, with packaging, size and shelf life all pivotal in the product's development process. The meal solutions available in the food service range will aid those in remote communities to assist

busy chefs and food operations (both high and low volume) who can't afford or retain highly qualified chefs. The range offers these customers consistent and reliable quality, fixed unit food costs so you know your margins, huge labour saving benefits, cost effective inbound freight with less packaging per dish which also reduces environmental impact.

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# SALTBUSH DUKKAH

This spice and nut mix is inspired by the rugged outback of the Flinders Range, and the vast tracts of “old man saltbush” that sustain many thousands of sheep.

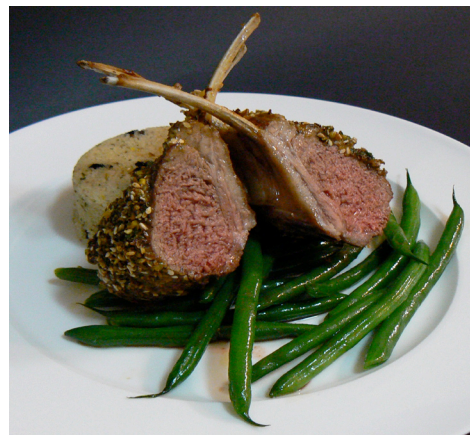
## Ingredients:

sesame seed, almonds, hazelnuts, macadamias, coriander seed,

Wonderful dipping for crusty bread & good olive oil  
Superb coating for meats and fish on the BBQ or in the oven.  
Add to breads and savoury crepes or pastries  
Use to flavour cous cous or stuffings

## Specifications

1 kg plastic resealable bag  
8 per carton  
Shelf life – 12 months  
Storage – ambient  
Keeps longer frozen airtight



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# CHILLI GLACEED QUANDONGS

## Ingredients:

sugar, quandongs, vinegar, chilli

Australia's most famous outback fruit, also known as the wild or desert peach is gently glazed in a sweet tangy syrup with mild chilli.

Excellent with cheese plates - brie/camembert/bitey cheddar especially.

Superb in glazes with Kangaroo, Duck, Lamb etc.

Great with pates and terrines, cold cuts

## Specifications

1 kg plastic bag

10 per carton

Shelf life – 18 months

Storage – ambient



1 kg Food Service pack



Kangaroo with Quandong Chilli glaze

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