



TARA LODGE tamarillo products



All our products come to you with our "paddock to plate" guarantee.

1. We only use natural fertilizers in our orchards - no chemical sprays or fertilizers
2. We hand pick and wash our fruit in pure water - no chemicals
3. We produce our products in small batches just like Nanna used to do - nothing artificial. Only good wholesome ingredients.

We proudly supply these retailers:

- Fresh – Mangawhai Village
- Kaiwaka Cheese Shop – SH1, Kaiwaka
- The Garden Gate – Town Centre, Waipu
- The Village Butchery – Kitchener Rd, Milford, Auckland
- La Cigale market – weekends only, Parnell, Auckland (with Cathedral Cove Macadamias)
- Sujus Juice Bar & Deli – Te Mata Rd, Havelock North
- Gibbston Valley Cheese Shop – Gibbston Highway, Queenstown

If you would like to buy our products but are not close to one of these retailers, we are happy to send it to you. Postage & packaging will be extra.

	<p>Traditional Tamarillo Chutney – the all-time favourite of generations of New Zealanders. Great with cheeses or any meats. Fruity and delicious 170gm – RRP \$9.50</p> <p>Tamarillo Tang – our biggest seller! A dark, rich chutney with an Asian tang. Flavoured with Vietnamese mint & chilli. Great with red meats (particularly game) and cheeses. 170gm – RRP \$9.50</p>
	<p>Tamarillo Vinegar (World Famous – seriously!)</p> <p>An exquisite fruit vinegar to use in vinaigrettes, as a drizzle over steamed greens & asparagus, as a deglaze before serving meats, as a scintillating addition to stews & soups, and as a cocktail!</p> <p>250ml in flip-top bottle – RRP \$14.50</p>
	<p>Tamarillo Jam with Mint – a fabulous new product for lamb particularly, but also great with cheese and on toast!</p> <p>Fresh minty flavour added to the tartness of tamarillo. 170gm – RRP \$9.50</p>
	<p>Tamarillo Jelly with Merlot – this is the best you will taste.</p> <p>Clear brightly red jelly with a slurp of merlot to set off the taste. The essential addition to your cheese board or cold cuts platter. 110gm – RRP \$10.20</p>

How can I buy these?

- Call us with your credit card details (orders over \$50 only. 4% surcharge applies)
- send a cheque to Tara Lodge Ltd
- direct credit our bank account – call for details

Tara Lodge, in picturesque Mangawhai, is a rambling country estate with a warm, welcoming heart. It pays homage to the countryside in which it has nestled for over 110 years.
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