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Quick Recipes

Three tapenade dips for pre-dinner nibbles
Serve with dipping oil, table olives slices of raw vegetables, cheese and fresh bread

1 Pure Paste as a dip

Moisten with lemon/lime and zest grated from the citrus. Add garlic, pepper and parsley and olive oil to taste.

Refrigerate for 30 minutes before serving

2 Dried Tomato Moroccan

Serve as it is or add olive oil and fresh pepper

3 Moroccan Paste

Add chopped fresh tomatoes or cooled fried mushrooms

Quick Dukka - Make your own!

Dukkas can be made of spices, nuts, dried tomatoes and dried olives. A quick example is almond meal, Cajun spice- mix to taste with a small dash of pepper. Serve with cut bread, and Extra Virgin Olive Oil

Other Tips

Tapenades can be served

- on toast as a snack
- stirred into pasta or casseroles
- grill upturned mushrooms filled with Moroccan tapenade
- used in wraps
- use as a pizza base
- alongside grilled meat
- covered over a slow meat bake

Contact us

Wymah Organic Olives & Lamb

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Ask
about our
Organic Lamb
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Wymah Organic Olives

Certified Organic Olive Products



Wymah Organic Olives & Lamb

For You

- We produce health-giving yummy olive products and delectable lamb
- Organic Table Olives Tapenades and Extra-virgin Olive Oil Certified
- Olives provide antioxidants, reduce the risk of cancer, heart disease, and high blood pressure
- AND TASTE GOOD
- Our products are in small and catering sized packs.

The Table Olives

Our grove is set near the Murray River at Wymah

The orchard is fertilized by row inter-cropping and compost so the carbon footprint is low

Hand picking takes place between April and July

The trees are hand pruned

We do not use any chemical process to produce our olives

We have a certified organic processing unit - purpose built with the environment in mind

The table olives are fermented in brine until they are debittered. The brine is made with high quality salt De-bittering time varies depending on the colour of the olive and type

When they are 'taste ready' -some 3 to 20 months later- they are pasteurised with certified organic vinegar and diluted flavorsome brine

The Tapenades

Tapenades or pastes are prepared from table olives (the pips are removed).

Traditional pure olive paste can be eaten as it is as a snack or have fresh items added to it. It is used in many ways:- See over

We offer pastes with a light Moroccan seasoning mix, some with chilli with dried tomato, lemon zest or capers.

The Extra Virgin Olive Oil

For making oil olives are picked using hand rakes then pressed.

The oil is rich in antioxidants. It has a grassy foretaste and peppery aftertaste. These are more pronounced early in the season.



Getting Wymah Olive products

We sell online, at markets, food shows and at local food outlets.

See us at www.tableolive.com.au

