



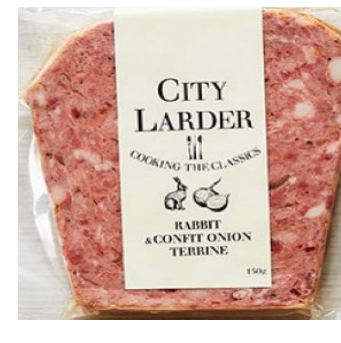





# City Larder

CITY  
LARDER

COOKING THE CLASSICS

EUROPEAN FOODS

	<p><b>CITY LARDER PORK &amp; PISTACHIO TERRINE</b></p> <p><b>CODE:</b> 100563    <b>SIZE:</b> 150G CS=6</p> <p><b>EAN:</b> 9353279000044</p> <p><b>Tasting Notes:</b> Free range pork shoulder and Australian pistachios combine in what is surely one of the most classic of terrine flavour combinations. We love to serve ours with a fruit chutney and a little Dijon or wholegrain mustard.</p>	<p><b>\$8.63</b> EACH</p> <p><b>\$12.33</b> RRP</p>
	<p><b>CITY LARDER DUCK &amp; PRUNE TERRINE</b></p> <p><b>CODE:</b> 100559    <b>SIZE:</b> 150G CS=6</p> <p><b>EAN:</b> 9353279000068</p> <p><b>Tasting Notes:</b> We soak our prunes in brandy before they're finely-diced, rolled 'en crepinette' and placed through the middle of the duck leg and pork shoulder terrine. Given that it already comes ready-to-serve with a fruit accompaniment, it's perfect on its own with some crusty bread and a glass of pinot noir.</p>	<p><b>\$8.99</b> EACH</p> <p><b>\$12.84</b> RRP</p>
	<p><b>CITY LARDER RABBIT &amp; CONFIT ONION TERRINE</b></p> <p><b>CODE:</b> 100975    <b>SIZE:</b> 150G CS=6</p> <p><b>EAN:</b> 9369999078492</p> <p><b>Tasting Notes:</b> Ever-popular throughout Europe, we have paired local rabbit with slow-cooked onions to make a terrine that is softer in texture, it spreads beautifully on chargrilled toast and is perfect served with cornichons and wholegrain mustard. Or if you feel like taking your presentation up a notch, try it with a raw shallot and caper salad – we promise that the acidity of the salad combined with the richness of the terrine will not disappoint!</p>	<p><b>\$10.42</b> EACH</p> <p><b>\$14.89</b> RRP</p>
	<p><b>CITY LARDER CHICKEN, LEEK &amp; TRUF TERRINE</b></p> <p><b>CODE:</b> 100558    <b>SIZE:</b> 150G CS=6</p> <p><b>EAN:</b> 9369998308576</p> <p><b>Tasting Notes:</b> Locally-sourced chicken leg and breast are carefully built with blanched leeks and shaved black Australian Truffle. This terrine is beautiful as an entrée at your next dinner party with chargrilled spring onions or a green herb salad and mayonnaise, and equally makes a delicious sandwich the day after for lunch.</p>	<p><b>\$10.79</b> EACH</p> <p><b>\$15.41</b> RRP</p>
	<p><b>CITY LARDER PORK RILLETTE</b></p> <p><b>CODE:</b> 100562    <b>SIZE:</b> 150G CS=6</p> <p><b>EAN:</b> 9353279000006</p> <p><b>Tasting Notes:</b> We slow-cook free range pork shoulder for several hours with carrot, onion, celery and garlic before it is pulled apart, jarred and topped with the cooking juices. Best served at room temperature, this rich spread eats particularly well with cornichons or our pickled onions.</p>	<p><b>\$10.00</b> EACH</p> <p><b>\$14.29</b> RRP</p>
	<p><b>CITY LARDER CHICKEN &amp; LIVER PATE</b></p> <p><b>CODE:</b> 100561    <b>SIZE:</b> 150G CS=6</p> <p><b>EAN:</b> 9369999316990</p> <p><b>Tasting Notes:</b> This pate has a rich flavour, creamy texture and the port and madeira jelly on top really takes it up a notch. Simply delicious!</p>	<p><b>\$10.00</b> EACH</p> <p><b>\$14.29</b> RRP</p>
	<p><b>CITY LARDER DUCK &amp; CHERRY PATE</b></p> <p><b>CODE:</b> 100560    <b>SIZE:</b> 150G CS=6</p> <p><b>EAN:</b> 9369999608682</p> <p><b>Tasting Notes:</b> This pate is gamier in flavour but still as smooth and delicious as its chicken counterpart. City Larder have selected French cherries that are soaked in brandy rather than syrup, so the sweetness of the fruit balances perfectly with the game flavours of the duck..</p>	<p><b>\$10.00</b> EACH</p> <p><b>\$14.29</b> RRP</p>

Orders can be emailed to [orders@europeanfoods.com.au](mailto:orders@europeanfoods.com.au) or  
contact your European Foods Representative