



Table Olives & Extra Virgin Olive Oil



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Extra Virgin
Olive Oil



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Birregurra Estate Olives
35 Kettle Lane, Birregurra, 3242
Farm Gate Sales, Friday to Monday 11 – 4pm
ABN: 71 089 003 252



Birregurra Estate Olives

Birregurra Estate Olives began in 1999, when we found the perfect paddock on Birregurra's rich soils in Victoria's Western District.

Once the land was secured, planting began and a long held dream became real. Four and a half thousand olive trees have since been planted, most of them being Kalamata. And they have been producing a continually increasing crop of delicious olives ever since.

The olives are pickled on the property in a purpose-built kitchen. Traditional recipes are used to process all our varieties of olives including Kalamata, Italian-style black and green, Mini-Kalamata and Ligurian. In addition to this, we make delicious tapenades.

We also produce first cold pressed, Extra-Virgin Olive Oil, which has the clean, grassy aroma and flavour only this kind of oil can have. Once you have had it, you won't want any other.

PRODUCTS

Kalamata Table Olives

Our Kalamata olives keep their firm shape and their fine, tart taste until they are ready to be eaten. When you want to serve them, eat them as they are or have some fun devising your own special 'house flavour'.

Halkidikis Green Olives

For the olive connoisseur, our Halkidikis trees produce robust, full flavoured, salty, green olives. Some of our Greek and Italian customers prefer the strong flavour of the green olive as it reminds them of home.

Mini-Kalamata Black Olives

The taste of these is the same as traditional Kalamata-style olives, but in a smaller fruit. The variety is actually called Koroneiki which originates from the island of Crete. A beautiful olive.

Tapenades

Tapenade is an olive paste made with either black or green olives. It is used to enhance pastas and antipasto or simply as a dip. Delicious!

First Cold Pressed Extra Virgin Olive Oil

What does that mean? It simply means that no chemicals or heat have been used to extract the oil from the olives.

They have simply been placed in the hopper and crushed until the beautiful, fresh Extra Virgin Olive Oil is extracted.

'Extra Virgin' also means that the acid content is less than 1%. Typically, ours has less than 0.0022% acid content.

