



Jimele Food Provedore



**ONLY AVAILABLE AND EXCLUSIVE TO JIMELE
FOOD PROVEDORES**

**Supporting local fisherman and sustainable fishing
practices using only local ingredients**

WILD CAUGHT AUSTRALIAN MACADAMIA SMOKED BLUE MACKEREL

Wild-caught Australian Blue Mackerel *Scomber australasicus*, fished by a small vessel, transported and received by us chilled within a day. Smoked with a blend of locally sourced Macadamia timber and other local hardwood. Bundaberg Sugar and Olssen salt are used for brining. This style fish is known to every British/Euro expat and traveller in Australia.

Random weight in 300-500g packs (average approx 400g per 4 fillets) smoked with skin on. Contains pin bones.

Exclusive limited supply only 400kg available per week nation wide

Shelf life 32 days - Frozen 12 months

R/W \$66.00 per kilo

MACADAMIA SMOKED SPANISH MACKEREL LOINS

Wild, line-caught local Spanish Mackerel. Ethically caught and handled. All fish are Iki-jime disposed, bled and brined instantly. Received within hours of capture. Same smoke treatment and brine as Blue Mackerel. One of our fishermen caught the fish that won the Best Fresh Fish Award in the national Delicious awards 2018. We only use the absolute best fish. We only have access to 50-75kg/week and working toward 200-300 kgs. This is weather dependant though and as chefs must understand these fish are caught by small vessels, chasing a sustainable, wild stock. Therefore pre occurs re vital for larger users and reorder before they are out of stock to ensure continuous supply.

Random weight unsliced loins, deboned, vacuum packed in approx. 1-5kg bags - \$73.50 per kilo

We can do unsliced loins in our other flavours, using all local ingredients, Bush Lemon and Dill, Triple Citrus and Chilli, Honey and Garlic. \$82.40 per kilo random weight.

Does not freeze as well. Prefer chilled. 32 day chilled shelf life.

STRICT PRE ORDERS ONLY-

MACADAMIA SMOKED SEA MULLET

Ethically ring-net caught, non-beach hauled. Each fish is humanely disposed by fisherman, bled and brined instantly. Same smoke and brine as mackerel. All our fish are local and are delivered within hours of capture. Super high in omega oils.

Random weight whole fillets, skin off, deboned (or skin on if preferred), vac packed 250-300g for catering.

\$57.30 unsliced/sliced \$66.15 - Current capacity is 100 kg and growing .

Snap frozen with 12 months shelf life and 32 days chilled.

MACADAMIA SMOKED MULLET SKINS DRIED

Skins in a 10 pack from our mullet

Perfect for crispy-skin garnish

\$3.70 for 10

Frozen 12 month shelf

MACADAMIA SMOKED FISH PATE

Great for event catering

tamper evident tubs

Frozen. 6 months. Chilled 14 days.

\$58.00 kg in 500g to 1kg tubs

Artificial preservative and Gluten free. Contains Australian dairy. Over 50% smoked, local, wild-caught fish. Using hand pressed local lemon and lime juice, and local herbs.



MACADAMIA MULLET ROE - AVAILABLE IN WINTER - COMING SOON - VERY LIMITED SUPPLY ENQUIRE NOW

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