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#### Our standards

We put quality before any other factor, ensuring this not only by our own success, but also that of our partners. Placing emphasis on using small traditional suppliers rather than large corporations, Lakonia Group aims to continue the message of those before it, the message of quality produce from the epicenter of the Mediterranean.



# Lakonia - Λακωνία

The region of Laconia, lies at the southeast end of the Peloponnese peninsula. With warm rocky hillsides and direct contact with the Aegean Sea provides optimal conditions for cultivating. Home to the ancient Spartans, olive cultivation in this area can be traced back to 1500 BC, and has been a vital part of Greek culture and the Mediterranean diet.

## **Partner Brands**

Little Greece, Big Brands















# Kalamata Olives

## Whole Kalamata



-Mammoth 12kg -Super Colossal 12kg -Colossal 12kg -Giant 12kg -Large 12kg

# Pitted Kalamata



-Giant 10kg
-Ex. Jumbo 10kg
-Jumbo 10kg
-Ex. Large 10kg
-Large 10kg
-Superior 10kg

#### Kalamata Halves



-S. Colossal 10kg -Extra Jumbo 10kg



# Green Olives

## Pitted Green



-S.S Mammoth Pitted 10kg

# Stuffed Green



-S.S Mammoth Stuffed with Red Cap 12kg -S.S Mammoth Stuffed with Red Cap 2x5kg (Spanish Style)

#### Halve Green



-S.S Mammoth Halves 10kg

## Whole Green



-S.S Mammoth Whole 12kg - Colossal Whole 12kg



# Green Olives

#### Cracked Green



-Mammoth 12kg -Super Colossal 12kg

#### Golden Olive



-S.S Mammoth 12kg

# Nafliou Green Cracked Arabian Style



-Large 12kg

## Green Cut Olives



-Mammoth 12kg

## Green Whole Village style Marinated Oregano, Mixed Herbs



# Black Olives

# Greek Black Olive (Volo)



-S. Mammoth Black 12kg -Mammoth Black 12kg -Colossal Black 12kg -Extra Jumbo Black 12kg - Jumbo Black 12kg

## Spanish Black - Confit



-S.S Mammoth Confit 4x2.5kg -Ex Jumbo Confit 4x2.5kg -Ex Jumbo Confit 4x1.3kg

# Spanish Black



-Spanish Black 2x5kg



# Dry Olives

# Halkidikis (Large Dry)



-Halkidikis 12kg -Halkidikis 2x5kg vac

# Thasou (Small Dry)



-Thasou 12kg -Thasou 5kg

# Shrivelled Date Olives (Throumbes)



-S. Colossal 12kg - S. Colossal 12x1kg





# Marinated Olives Olives

## Mixed Marinated 3 Olive Mix



-S. Colossal 12kg

# Marinated Green Olives



-S.S Mammoth Whole 12kg
-Colossal Whole 12kg
- S.S Mammoth Halves 10kg
- S.S Mammoth Green Pitted10kg

#### Marinated Kalamata



-Colossal 12kg

# Chilli Marinated Green Olives



-S.S Mammoth Whole 12kg
-Colossal Whole 12kg
- S.S Mammoth Halves 10kg
- S.S Mammoth Green Pitted10kg

All our marinated olives are de-brined and mixed in our house blend of mixed spices

# Vine leaves & Pickles Olives

#### Vine Leaves



-Vine Leaves 10kg

# Mixed Pickle - Giardiniera



-Mixed Pickle 9kg- Mixed Pickle 2kg

## Golden Peppers



-Golden Peppers 7kg -Golden Peppers 1.5kg

## Red Roasted Peppers



-Red Roasted 3x4.2kg -Red Roasted Strips 3x4.2kg













#### The Greek Olive Company - Marinating and Packaging

Packed fresh and made to order in Australia, The Greek Olive Company (GOC) bring your favourite olives home in pre-packed bags. Ranging from Kalamata, Green, Black and Dry olives we extended the range by offering a wide range of marinates.

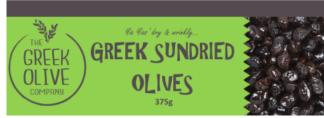
Using the same olives that we distribute to leading delis are then marinated in our private spice mix or with chill. The GOC range are a great way to bring home olives that will spice up any dish. The GOC also include a range of anti-Pasto such as peppers, vine leaves and mixed pickles.







-12x500g -12x500g -12x500g





-12x375g -12x375g

# ПППППППП



















-12x500g

Offering a quality selection of antipasto and Greek produce such as mixed pickles, golden peppers, red roasted peppers and vine leaves. Packed on demand, self stable and quality assured.

Catering sizes available and larger quantities if requested and with an ever increasing range.





# 2kg Olive Jars 4x2kg







GREEK OLIVE



2kg

源原

GREEK

OFIAE









2kg







**O**LiVeS

















2kg







2kg







2kg



2kg















4x2kg











2kg













2kg



LAKONIA







2kg











2kg

100% COMMETTED TO GUALITY Greek Green









# Kalamata Olives

#### Clear Whole Kalamata



-Kalamata Olives 6x2kg Drained (PET)

# Clear Pitted Kalamata



-Kalamata Olives 6x2kg Drained (PET)

Olive Paste

#### Red Barrel Whole Kalamata



## Blue Barrel Pitted Kalamata



-Kalamata Olives 6x2kg Drained (PET)





Design









# Extra Virgin Olive Oil







-4x4L



Organic EVO-12x500ml



-12x750ml



-12x500ml



# Kalamata Olives



-12x580g



-12x580g







-24x314g





-12x580g TASTE OVERALL DESIGN LABEL





- Green Whole—12x580g



Green Stuffed Pimento -12x580g

# Greek Vinegar



Red Wine Vinegar –12x500ml



Balsamic Vinegar -12x500ml







Green pickled peppers 720ml

Green Pickled Peppers 370ml

Baby gherkins 370ml



Mixed Pickled Vegetables 720ml



Mixed Pickled Vegetables 370ml



Sun dried Tomatoes 315ml



Roasted red peppers 1060ml



Roasted Red Peppers 500m



Roasted red peppers tin A12



Roasted yellow peppers 500ml



Capers 370ml



Capers 105ml

# Roasted Antipasto in Olive Oil

Greek Medley



- Nestos Mixed 6x1kg

Roasted Mixed Veggies



Sweet Pepper Strips



## Red Roasted Peppers



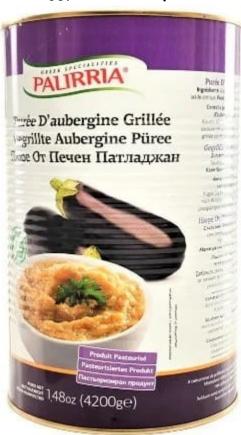
- A12 3x4.2kg

# Red Roasted Pepper Strips



- A12 3x4.2kg

# Eggplant Pulp



# EXTRA VIRGIN OLIVE OIL





- -Maniatiko 4x4L
- -Maniatiko 12x750ml
- -Maniatiko 12x500ml







# Maniatiko Extra Virgin Olive Oil

One of the best kept secrets of Greece are the olives extracted from Mani, the central peninsula of the three that extended from the Peloponnese in Southern Greece.

Grown on a rocky and mountainous terrain, and with the additional benefit of a unique blend of Mediterranean air and dry soils, the Maniatiko Olives retain less moisture, and a more powerful and flavoursome concentrate of oil in extracted. This has given the Maniatiko Extra Virgin Olive Oil a profuse, fresh, full bodied taste like no other. In essence, the Maniatiko Extra Virgin Olive Oil is the true scent of Greek Olive oil



# Greek Sea Salt

#### Fine Sea Salt



12x1kg

#### Coarse Sea Salt



12x1kg

## Fleur De Sel-Sea Salt



12x230gr







#### **Tseligas Cheeses**

Tseligas meaning head Sheppard in Greek is our take on how Greek cheeses should be. Sourced from a number of different parts of Greece renowned for making their own type of Cheese. Carrying a range of Feta, hard and semi hard cheeses.

#### Greek Feta - Kalavrita



- Kalavrita Greek Feta 15kg
- Kalavrita Greek Feta 13kg
- Kalavrita Barrel Aged Feta 4kg



# PLAIN FETA PIPERATI GOATS FETA BARREL AGED FETA



-Feta 6x1kg -Feta Pre-Pack 12x~400g



# Greek Feta - Kalavrita





# Piperati Greek Feta of Kalayrita







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# Greek Goat Cheese of Kalayrita

- Kalavrita Greek Feta 15kg
- Kalavrita Greek Feta 13kg
- Kalavrita Barrel Aged Feta 4kg

# Traditional Greek Feta of Kalavrita

- -Feta 6x1kg
- -Feta 2x2kg
- -Feta Pre-Pack 12x~400g



# Kefalograviera



-Kefalograviera ~10kg -Kefalograviera ~1kg

Kefalotyri

Available In Pre Packed Portions







Kasseri



-Kasseri ~ 7kg

Graviera



-Kefalotyri ~ 7kg



-Graviera ~ 10kg

# Tseligas—Hard Cheeses

# All Hard Cheeses Available in Pre-cut, labelled and vacuum sealed packed portions











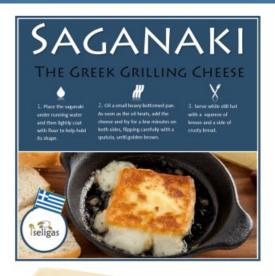
- 12/15 x ~400g





-Dry Mizithra 12x600g

# Tseligas—Hard Cheeses



## Saganaki



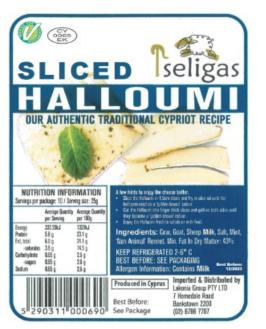
-Saganaki 12x~200g



## Cheese Loaf

-Saganaki Loaf~2.5kg

#### Sliced Halloumi



Halloumi 250g



Halloumi 1.2kg



Sliced Halloumi ~7kg Halloumi 10x250g Halloumi 9x1.2kg

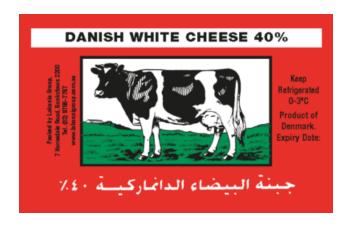






# Other Cheeses

## Danish White Cheese—Feta





-Danish Feta 16kg -Danish Feta 12x~500g

# Pecorino, Pepato, Romano Pre Packs

-12x~400g



Available In Pre Packed Portions









# Zeus Cretan Aged Graviera 1-2 Years



Available In Pre Packed Portions

-Graviera 12kg



Graviera of Crete is traditional Greek cheese with Controlled Denomination of Origin (DOC) which is exclusively manufactured in Crete from ewe's milk or mixtures with small quantities of goat's milk. Graviera of Crete is a high quality hard cheese of propionic fermentation with a slightly sweet taste and very pleasant organoleptic properties. It is consumed as table cheese. Graviera of Crete must contain moisture up to 38%, fat in dry matter at least 40% and salt not more than 2%.















# The Greek Island Feta - Kalathaki Limnou

Traditionally made on the Island on Lemnos, owes its name to the production method itself of which Kalathaki" meaning small basket. The cheese maker puts, by hand, the curd mass into small baskets, where it takes its final shape.

Then submerged in brine, where the cheese is left to ripen for 60 days. While similar characteristics with Greek feta, Kalathaki Limnou has a distinctive creamy yet "zesty" flavour and a great alternative to normal Feta.



- -Kalathaki 13kg
- -Kalathaki 7kg











- -Kalathaki 12x800g
- -Kalathaki 24x400g











#### Greek Feta Lemnos

- -13kg
- 8x800g
- 12x400g

This is a cheese with a slightly salty and sour taste, produced solely from free ranging sheep's and goat's milk. The flora of the island and the microclimate, influenced by the sea breeze, give a special flavour to the milk and a particular 'character' to the final product.





## Kaskavali Lemnos (Ladotyri)

-12x800g

One of the oldest cheeses of Lemnos, Kaskavali is known to the shepherds of the island since the mediaeval times. The revitalization of the curd is a characteristic of the production process. In earlier times, the drying process was traditionally held during the months after May. The cheese heads were placed in wooden crates with strainer and were left to dry in the shade, usually under trees, at a temperature above 22°C. It is a light-yellow hard cheese, made from local sheep and goat milk, standing out for its sharp aromatic character, but also for its milky, savoury notes.





# Melichloro Cheese

-18x400g

Made from fresh sheep and goat milk, Melichloro is a hard cheese with richer and more complex flavours. Holding dear to traditional production and maturing methods (in dark rooms of low humidity levels) along with knowledge and thorough quality controls, HRYSAFIS Dairy produces a cheese that captures all the scents of herbs and wild flowers of the island. grating over pastas and vegetables Slightly pan-fried (Saganaki) with spicy fig jam









## Fisheries

Salted Anchovies

Salted Sardines



Smoked Herring



Bacalo/Ling Fish Fillet Packet



### Fisheries

Lakerda - Mackerel Fillets



Smoked Herring Fillets



Red Tarama 10%



White Tarama 40%



Salted Chub Markel - Kolios



#### Other Fisheries

- -Anchovies Fillets in Oil
- Sardine Fillets in Oil
- Mackerel Cutlets in oil



## Greek Honey



#### Cretan Raw Honey



- Cretan Honey 12x450g

#### Sparta Gournet Thyme Honey



- Sparta Honey 12x450g

#### Sparta Gourmet Thyme Squeeze Honey



- Sparta Gourmet Squeeze Honey 21x250gr





## EAPANTHE Sweet Fruit Preserves



Cherry



Sour Cherry



Quince



Bitter Orange



Fig



Wallnut



## EAPANTHE Sweet Delights





12x400gr



Almond



Rose



Vanilla Spoon Sweet



Mastic Spoon Sweet



## Pasteli & Life Drops

#### Sesame

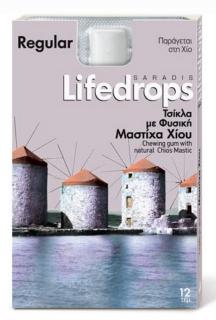


#### Cashew

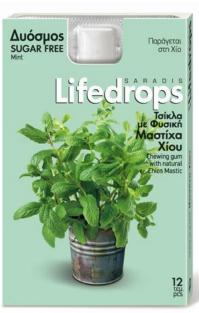


#### Almond

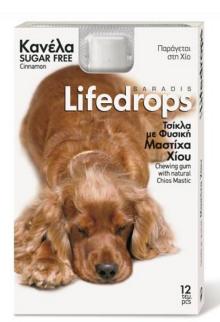




Mastic



Mint



Cinnamon

# Greek Figs

#### White Evia Figs



-White Figs 24x500g -White Figs 48x250g

#### White Evia Figs



-White Figs 5kg

#### Fig Marmalade



-12x360g

#### Caramelised Fig Jam



-12x360g



## Greek Olive Oil Soap



# Natural soap bars and flakes

With the same authentic recipe since 1946, we continue producing our natural ARKADI soaps only with olive oil, sea salt and water. It is well known from the ancient times that green soap has disinfectant properties and it is always kept sterile, because of the low degree of acidity that does not allow microbial growth.

The green soap is made from olive oil fatty acids and gets its colour from the olive's chlorophyll. It has excellent results in all water hardnesses.

The white soap is prepared from fatty acids of palm oil and palm kernel oil. It creates a distinctive rich and dense foam.

Both ARKADI green and ARKADI white soap bars are ideal for the daily personal hygiene due to its natural composition.

ARKADI TRADITIONAL green soap flakes is the natural choice for the daily cleaning of the household. With its flaky form, it offers solutions for all applications in the modern household and it is a valuable ally for today's consumer who respects himself, his family and the environment we all live in.



White Olive Oil Soap Green Olive Oil Soap

- Oil Soap 4x1x18



#### Oregano Bunches



Sage Bunches



Mountain Tea

















#### Bay Leaves



24x80gr

#### Loose Oregano



2x5kg 24x100gr

#### Chamomile



24x40gr











#### Charcoals

Small Sliver Charcoal



Medium Aromatic Charcoal



Medium Sliver Charocal



Large "Asteri" Charcoal



#### Wicks, Floaters & Sets

Small Bees Wax Wicks

Small Paraffin Wax Wicks







Large Bees Wax Wicks













Lihnari "starter" Kit

#### Livani, Moscolivano, Bahoori

Plain, Rose, Wildflower, Night flower, Jasmin, Lemon flower, Anthos



Livani Pack



Rose Pack



#### Lamp Oil 1L



#### Incense Burners



Wick Burners







# Stella Pasta





#### #2 Macaroni



12x500g

#### #5 Macaroni



15x500g

#### #6 Spaghetti



24x500g

#### #10 Spaghetti



24x500g

#### Linguine



24x500g





# Stella Pasta





#### Orzo Large



12x500g

#### Orzo Medium



12x500g

#### Cut Macorini Ditali



12x500g

Cut Macorini Miso Ditali Miso



12x500g

Vermicelli Fide





## Stella Pasta

🐸 Εχγηνικά zυμαρικά με παράδοση



#### Shells



12x500g

#### Twist



12x500g

#### Penne Rigate



12x500g





## Vlaha Pasta

Sour Trahana



12x500g

Trahana with Mushroom Pumpkin & Mizitha



12x250g

Sweet Trahana



12x500g

Trahana with Feta & Sun Dried Tomato



12x250g





#### Vossinakis - Wheat Rusk



Vossinakis - Whole Wheat



-24x250gr

-32x180gr

#### Forma - Wheat Rusk



-24x250gr



## Oi Mili Traditional Pasta

Hilopita



Zarakos "large" Hilopita





Dantelle "ribbons"



Talletelles



## Oi Mili Traditional Pasta

Sour Trahana

Wheat Trahana





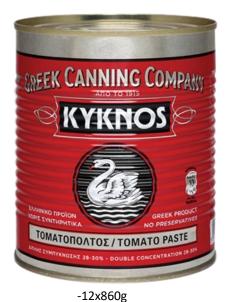








#### Tomato Paste









-24x420g



-24x200g

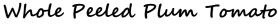




-48x70g



#### Chopped Peeled Tomatoes











-24x400g

Crushed Tomato

#### Chopped Peeled Tomatoes

CREEK CANNING COMPANY
ATIO TO 1915

KYKNOS

EAAHNIKO TIPOTON - GREEK PRODUCT

WINOKOMMENEZ TOMATEZ

KAGAPO BAPOZ 3709 &

-24x370g

KYKNOS

KYKNOS

Compare Professional Proposition

Compare Profession Profession

Compare Profession Profession

Compare Profession Profession

Compare Profession Profession

Compare Prof

-12x680g

#### -24x400g Crushed Tomato



-24x500g





-12x580gr

KYKNOS



-12x580gr





Ketchup top down plastic bottle



Hot ketchup top down plastic bottle





-12x580gr



Barbecue sauce



-12x400gr











Tomato sauce with spicy pepper and garlic



Tomato sauce with oregano and feta cheese



Tomato Sauce with Cinnamon and Clove



Pitted Sour Cherry



-12x425g

Peaches in Syrup



Sour Cherry Syrup



-6x900g







#### Barley Rusks

#### Wheat Rusks

#### Barley Rolls Rusks



It is said that Lemnos is named in the Homeric "liion" which means seeded field. Since ancient times the island was the barn of the Aegean. Today, in Lemnos, there are many areas cultivated with local varieties of cereals such as wheat variety "Mavragani", "Panagia" barley, etc.



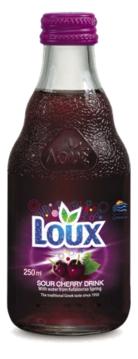
Orange



Lemon



Sour Cherry



Gazoza



Cola



Loux Drinks 4x6x250ml











# BIS Greek Candies

#### Ouzo-Anice



Loux Drinks 4x6x250ml

#### Fruit Jellys



Loux Drinks 4x6x250ml

#### Butter Scotch Toffee



Loux Drinks 4x6x250ml

#### Fruit Toffees



Loux Drinks 4x6x250ml



# BISI Greek Candies

Ouzo



Sen Sen



Butter Toffee



3x3kg

Toffee Fruits











3x3kg

### Halva Cake 10kg



Couvertura & Almond



Couvertura & Fig



Couvertura & Orange



Vanilla Cake





# Creations of art & tahini!



Vanilla Halva 500g



Almond Halva 500g



Coco Halva 500g



Tahini 500g



## LESVOS



### Ladotyri Mytilinis

The PDO Ladotyri Mytilene, Lesvos milk is available and for utilitarian reasons paraffined. He has a small head shape, known as the "head of Mytilene" while it matures for at least 3 months in controlled conditions. It has a light yellow colour and is dotted with small holes. It stands out for its pleasant aroma and slightly spicy and salty flavour. Made from goat's milk (at least 85% sheep) exclusively on the island of Lesbos. It boasts a fancy rich aroma, soft texture, pleasantly salty and full of flavour.

The cheese is dried and then aged for up to 12 months submerged in Olive Oil which is oil which is generally extremely pure/strong,. This penetrates and infuses with the cheese to alter its chemistry and produce in our opinion the best tasting cheese available in Greece.

#### Ladotyri Mytilinis - Whole



-Ladotyri Wax 1kg

#### Ladotyri Mytilinis - Half



-Ladotyri 500g













**TOP APPLE CIDER** 500ml



**TOP VINEGAR FROM** WHITE WINE



TOP VINEGAR FROM **RED WINE** 



TOP VINEGAR FROM WINE



**TOP BALSAMIC** VINEGAR



**TOP APPLE BALSAMIC** 

- -Balsamic Vinegar 12x500ml
- Balsamic Vinegar 12x250ml



TOP BALSAMIC **VINEGAR WITH THYME HONEY** 



# τυροκομιό

TiroKomio Cretan Aged Graviera 1-2 Years









-Anthotiro 1 - 1.5kg

#### Anthotiro

Very similar to mizithra, anthotiro, which is made with milk and whey from sheep or goats, can be fresh or dried. Produced in a variety of areas and regions across the country, anthotiro, which literally means flower cheese, has been produced for centuries. The fresh variant is soft or semi-hard and has a sweet, creamy taste, with no rind and no salt. It can be eaten for breakfast with honey and fruit, or as a savoury dish with oil, tomato and wild herbs or even in pastries. The dry variation is usually hard, dry and salty and is often eaten as a topping on pasta or in salads.







