



DRESSINGS

Asian Dipping Sauce
As the title suggests this sauce is full of Asians flavours and is the perfect accompaniment to spring-rolls, dim-sims and all your other favourite Asian snacks.
Balsamic Dressing
A very popular dressing to use on salads for any occasion. Light and slightly bitter.
Balsamic Reduction
Balsamic reduction has a thick and sticky consistency. Best used as an ingredient in dressings or sauces, the flavour is intense and sweet.
Blood Orange Vinaigrette
A twist on a traditional. This dressing uses the juice of Blood Oranges to create a tangy citrus flavour.
French Dressing
Traditional French dressing. Light and zingy.
Honey and Mustard Dressing
This dressing follows traditional flavours. Slightly thicker than a vinegar and quiet sweet.
Japanese Dressing
This Asian flavoured dressing uses sesame to create a mellow and delicious flavour.
Thai Dressing
Thai dressing uses Asian flavours with chilli to create a nice, light and refreshing flavour.

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