

Down Under FINE FOODS



CHOCOLATE
GROVE



Australian Native Nuts & Chocolates Pty Ltd, trading as “Chocolate Grove”, is an innovative Melbourne chocolatier producing traditional chocolates and very innovative confections which fuse the essence of Australian spices, native fruits and nuts, and flavours with premium chocolate coatings. The result is an intense taste experience.

They use only high quality ingredients native to Australia: native myrtles, wattle seed, macadamia nuts, berries, and other unique items, in combination with milk, white, and dark chocolate. Their offering is Australian in taste and style. Their “Raspberry Riots”, are an Australian Turkish Delight. “Orange Surprises” are a mix of the three chocolate types in an orange flavour. “Totem Poles” are liquorice, covered in milk chocolate and drizzled with a creamy white chocolate finish.



Their confectionery range uses locally produced jellies: raspberry, strawberry, fruit salad, pineapples, mini bananas, and liquorice. They produce chocolate coated mild roasted coffee beans drizzled with fine milk, white, or dark chocolate. In addition to chocolate coated macadamias they coat honey roasted pecans and cashews nuts. In fruits, Australia’s own Buderim Ginger is coated in dark or milk chocolate. Dates are coated as well and apricots are partnered with milk chocolate.

A very special line includes freeze dried strawberries, raspberries, and cherries.