

Lakelands Olives (Knut Kammann t/a)

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Lakelands Olives Product Information

*Biodynamic Organic Certified Australian
Extra Virgin Olive Oil & Olive Products*



Lakelands Olives Biodynamic Organic Extra Virgin Frantoio Olive Oil

A unique olive oil made from Australian grown Tuscan variety Frantoio with fresh, grassy and fragrant fruity aromas. Elegant olive fruit flavour on the palate is balanced by a subtle but lasting spicy finish. An excellent oil for salads and vegetable dishes.

Lakelands Olives Biodynamic Organic Extra Virgin Special Reserve Olive Oil

This blend of Australian grown olive varieties Corregiola, Manzanillo and Leccinno exhibits intense herbaceous aromas with apple undertones and a rich fresh olive fruit flavour matched by an attractive savoury pungency on the finish. A versatile oil that is perfect for drizzling over soups just before serving, to dress salads or add to a marinade.

Lakelands Olives Biodynamic Organic Extra Virgin Basil Crush Olive Oil

This unique basil flavoured oil is made by crushing fresh hand picked biodynamic organic olives with estate grown biodynamic organic basil leaves. This elegant oil has the delicate aroma of fresh basil and is a combination of subtle basil and fresh grassy olive oil flavours balanced by a peppery finish. Delicious drizzled over salads or pasta or thick slices of ripe tomato.

Lakelands Olives Biodynamic Organic Extra Virgin Mandarin Crush Olive Oil

Whole fresh organic mandarins have been crushed with fresh hand picked biodynamic organic olives to create this unique mandarin flavoured olive oil. The aroma is distinctly of fresh mandarins coupled with the rich fruity characters of a premium extra virgin olive oil. The palate is full of zest and citrus characters with fruity olive oil undertones and a balanced yet pungent finish. Perfectly matched to pumpkin or sweet potato, drizzled over grilled seafood, poultry or citrus salads.

Lakelands Olives Biodynamic Organic Extra Virgin Ginger Crush Olive Oil

This unique ginger flavoured olive oil is made by crushing fresh hand picked biodynamic organic olives with fresh organic ginger. Citrus and spice aromas combine with fresh fruity olive characters. Delicate ginger flavours on the palate are matched with a spicy finish. Use with seafood or poultry before grilling. Also good for stir-frying or with steamed green vegetables.

Lakelands Olives 100ml Agrumato Collection 3pk Basil, Mandarin & Ginger Crush

A gift box set of each of our popular agrumato style oils, Basil, Mandarin & Ginger Crush Extra Virgin Olive Oils. Perfect gift for foodie friends!

Lakelands Olives Biodynamic Organic Harvest Selection Table Olives Natural

A selection of estate grown olive varieties naturally fermented in kiln dried sea salt after careful hand harvesting to retain a unique crisp texture, with distinct fresh olive, apple and nut characteristics. Delicious as part of an antipasti selection, added to slow cooked dishes or as the perfect cocktail olive!

Lakelands Olives Biodynamic Organic Harvest Selection Table Olives Biodynamic Herb

A selection of estate grown olive varieties naturally fermented in kiln dried sea salt after careful hand harvesting to retain a unique crisp texture. The distinct fresh olive, apple and nut characteristics are complimented by the addition of estate grown herbs. Delicious as part of an antipasti selection, served with drinks, added to slow cooked dishes or used in breads or tapenades.

Lakelands Olives Biodynamic Organic Harvest Selection Table Olives Biodynamic Chilli

A selection of estate grown olive varieties naturally fermented in kiln dried sea salt after careful hand harvesting to retain a unique crisp texture. The distinct fresh olive, apple and nut characteristics are complimented by the addition of estate grown chilli. Delicious as part of an antipasti selection, served with drinks, added to slow cooked dishes or used in breads or tapenades.

Lakelands Olives Biodynamic Organic Sun Dried Olives

Naturally sun ripened and then cured with kiln dried sea salt after careful hand harvesting, our sun dried olives are marinated in our award winning Extra Virgin olive oil and organic balsamic vinegar and offer a unique olive experience with rich liquorice and prune characters. Delicious as part of an antipasti selection, added to pasta or in braised meat dishes.

Lakelands Olives Exclusive Design Pavilion Olive Oil Tasting Dish

This exclusively designed ceramic comes from acclaimed ceramicist Rod Bamford, Cone 9 Studios, and is a reflection of the corrugations in the red roof of our pavilion building amongst the olive trees on our grove. A beautiful way to serve great olive oil, it comes presented in a natural gift box.

*Our 100% Australian olive products have been certified biodynamic organic by ACO (2435BD),
Halal by Halal Certification Authority of Australia & Kosher by NSW Kashrut Authority*