

White Feather Designs Wholesale

Specialty Relish, Jam, Pickles and Chutneys Using Smoking to Create Unique Offerings

All our products are made with fresh Australian ingredients
on the South Coast of NSW.

Serve our products at your place

Stock our convenient jars in your retail space
Beautifully designed White Feather labels
that will stand out on your display or shelf



Serving suggestions



White Feather
DESIGNS


To Order Contact Ben Weldon - whitefeatherdesigns@outlook.com
or PH 0451208123 or visit www.whitefeatherdesigns.shop

Our Relish & Jam

Nicole's Smoked Beetroot Relish

Our earthy, smoky beetroot relish will elevate any sandwich, salad or grilled food. Made from all-Australian fresh beetroot carefully smoked over apple wood. Our beetroot relish was awarded a Silver Medal at Sydney Royal Fine Food Awards.

300g Jar
RRP - \$15
Food Service 300g - \$10
Wholesale 300g - \$11



Pat's Smoked Tomato Relish

Our most popular product is a perfect blend of sun-ripened Australian tomatoes with the subtle sweetness of apple wood smoke. Use it on sandwiches and burgers for a burst of flavour. An excellent addition to a charcuterie board.

300g Jar
RRP - \$15
Food Service 300g - \$10
Wholesale 300g - \$11



Leslie's Onion Jam

Rich and indulgent, this combination of red and brown onions is expertly caramelised with balsamic vinegar. Serve this award-winning jam with a cheese platter, on a burger or sandwich.

300g Jar
RRP - \$15
Food Service 300g - \$10
Wholesale 300g - \$11



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Our Chilli Jam & Smoked Garlics

Mild Chilli Jam

This is a beautiful smooth chilli jam that has a small hit of heat. Registering around 3-4/10 on the heat scale. This is blended to ensure consistent texture and heat distribution. Sticky and delicious perfect for wraps, grilled meats and as a stir fry flavouring.

350g Jar
RRP - \$15
Food Service 350g - \$11
Wholesale 350g - \$12



Hot Chilli Jam

Using the same recipe and methods from our Mild Chilli Jam, this one bumps up the heat to a 7/10. Perfect for those who love their chilli but understand that flavour is still important and not to be dominated by heat. Smooth, delicious and a little bit sticky it will elevate your meals.

350g Jar
RRP - \$15
Food Service 350g - \$11
Wholesale 350g - \$12



Kim's Smoked Garlic with Rosemary & Patty's Smoked Garlic with Chilli in Brine

These two offerings use the same applewood smoking profile as our other products. Individually peeled garlic cloves are smoked to add an extra delicious layer of flavour and put into a brine to ensure it stays fresh in a pickled manner. This product comes in two offerings, with rosemary for a savoury flavour spike or with chilli to just give a subtle hit of heat. Use the garlic as you would in any recipe requiring garlic, or add it to your charcuterie boards or for snacking.

220g Jar Food Service 220g - \$10
RRP - \$15 Wholesale 220g - \$11



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Our Pickled Range

Alby's Dill Pickled Cucumbers

The burger's best friend, these tangy, zesty pickles deliver a flavour punch. Try them sliced in a salad or serve with seafood in your own tartar sauce.

200g Jar
RRP - \$10
Food Service - \$6.50
Wholesale - \$7



Mark's Mixed Pickles

This culinary masterpiece combines jalapeno heat, crisp cucumber and zingy red onion, immersed in a carefully crafted brine infused with aromatic herbs and spices. Delicious on a sandwich, in a salad or alongside a charcuterie selection.



200g Jar
RRP - \$10
Food Service - \$6.50
Wholesale - \$7

Lynn's Gin Style Pickles

The spirit without the alcohol gives these pickles a fresh, clean mouthfeel and the unmistakable essence of gin. These pickles are infused with juniper, coriander seed and cardamom the base of all good gins made all over the world.

200g Jar
RRP - \$10
Food Service - \$6.50
Wholesale - \$7



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Our Pickled Range

Gavin's Pickled Jalapeno

Hand slice jalapenos with a bread and butter style brine are perfect for snacking or using on Mexican style cuisine. Crunchy and crispy, these jalapenos have a small hit of heat but are full of clean crisp flavour.

200g Jar
RRP - \$10
Food Service - \$6.50
Wholesale - \$7



Geoff's Pickled Onions

Winners at the 2024 Berry Show and Nowra Show, these perfectly pickled sliced red onions with a delicate pink hue add a pop of colour and a zing of flavour.

200g Jar
RRP - \$10
Food Service - \$6.50
Wholesale - \$7



Serving suggestions

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Our Jam and Marmalade

Orange Gin Marmalade

Our Orange Gin Marmalade won a Bronze Medal at Melbourne Royal Fine Food Awards. It is a perfect combination of sticky, semi-sweet with a back note of gin freshness. A combination of orange and blood orange helps create a spreadable delight for toast, crumpets or scones.

200g Jar

RRP - \$12

Wholesale - \$9



Gin Strawberry Jam

A traditional strawberry jam, not too sweet, not too tart but with a twist. A splash of gin added has given a brightness to the strawberry. With a beautiful texture you are able to see the fresh strawberry used to make this delicious product.

200g Jar

RRP - \$12

Wholesale - \$9

Pear, Fig and Chardonnay Jam

The subtle flavour of pear is used to help carry the delicious honey like stickiness of fig rounded out with a big, bold and buttery chardonnay hit. This jam is perfect for scones, tea cakes but was created specifically for cheese and cheeseboards. It is a tasty partner to all types of cheese helping cut through some sharpness with a well balanced jam.

200g Jar

RRP - \$12

Wholesale - \$9



Peach and Prosecco Jam

Using a combination of fresh yellow and white peach this is a vibrant and fresh jam. The addition of prosecco gives a roundness of flavour and less acidity. It is light and delicious ready for adding to your scones or sweet treats. It also is perfect to use as a jam for the bramble cocktail with gin.

200g Jar

RRP - \$12

Wholesale - \$9

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Our Hot Sauces

Our hot sauce range is inspired by clean fresh and bold flavours with heat as the background not the dominate characteristic. Our little mate Trevor on each bottle suffers an injury or embarrassment that gets worse as the sauce builds in heat.

Forgot the Mozzie Spray

Apple, Beetroot, Gin and Tonic with jalapeno and a small amount of long red chilli is our entry level hot sauce. It is very mild and works beautifully as a salad dressing or for grilled meats particularly pork.

150ml Bottle
RRP - \$12
Wholesale - \$9



Forgot your Thongs

Pineapple and Yellow Capsicum are the backbone of this hot sauce, with heat coming from jalapeno and a hint of birds eye chilli. This is semi sweet, semi savoury and packed full of flavour.

150ml Bottle
RRP - \$12
Wholesale - \$9

Forgot your Belt

Peach and Habanero a medium hot sauce with 3 layers of flavour, starting with savoury peach, heat in the middle then finishing on a sweet peach note. This is the perfect hot sauce for grilled chicken or chicken wings.

150ml Bottle
RRP - \$12
Wholesale - \$9



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Our Hot Sauces

Forgot to Look Up

Our green medium hot sauce jam packed with Jalapeno and Green Capsicum. This is bright, fresh and green. Your go to hot sauce if you like Mexican style dishes, perfect on tacos, nachos, burritos etc.

150ml Bottle
RRP - \$12
Wholesale - \$9



Forgot the Sunscreen

Our hot level hot sauce inspired by traditional tomato salsa. It has tomato, red capsicum, garlic, onion and is bringing the heat with a combination of long red, birds eye and Carolina Reaper chillies. Not our hottest but certainly our most popular hot sauce.

150ml Bottle
RRP - \$12
Wholesale - \$9

Forgot your Floaties

The same flavour profile as forgot your sunscreen but we add 5 times more chilli. The bump up of Carolina Reaper gives this one some serious bite. The heat will hit you in the face and linger around for a while. Before that hit of heat you will get a delicious salsa flavour that keeps you coming back for more!

150ml Bottle
RRP - \$12
Wholesale - \$9



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Our Seasonings

The All Rounder

The kitchen go to. A savoury blend design to lift everything from roast vegetables and chips to chicken, eggs and barbecue meats with an easy shake of balanced flavour.

170g Shaker
RRP - \$12
Wholesale - \$8.50



The Fire Breather

Build for chilli lovers who like a bit of heat with dinner. Smokey, savoury and properly warming, this blend brings heat without drowning out the flavour of the food underneath.

170g Shaker
RRP - \$12
Wholesale - \$8.50



The Secret Weapon

The quiet achiever that always makes everything taste better. Rich, savoury and deeply moreish, it's the kind of seasoning that disappears alarmingly fast once people discover it.

160g Shaker
RRP - \$12
Wholesale - \$8.50



The Grind

A bold finishing blend made for steaks, roast vegetables, chips and anything heading near a flame. Feature coffee as part of the blend, it adds roasted depth, subtle bitterness and rich savoury character that helps intensify the flavour of meats and caramelised foods without making them taste like a cup of coffee.

160g Shaker
RRP - \$12
Wholesale - \$8.50



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Our Salts

Smoked Salt

Slow-smoked for deep savoury character, this salt adds a subtle campfire warmth to meats, vegetables, sauces and even cocktails. A little pinch goes a long way with this delicious salt.

100g Grinder
RRP - \$10
Wholesale - \$7.50



Shiraz Salt

A rich, wine-infused salt layered with savoury depth and subtle berry notes from Australian Shiraz. Brilliant with steak, lamb, roasted mushrooms and cheese boards. A sneaky little sprinkle on dark chocolate will take your sweet dishes to the next level.

100g Grinder
RRP - \$10
Wholesale - \$7.50



Gin Botanicals Salt

Inspired by classic gin botanicals, this aromatic salt blends, juniper, coriander seed and cardamom pods into a savoury finish salt that feels right at home besides pork, seafood, potatoes and a good gin and tonic.

100g Grinder
RRP - \$10
Wholesale - \$7.50



Chilli Salt

A punchy blend of salt and chilli designed to add instant heat and savoury depth to just about anything. Perfect sprinkled over hot chips, eggs, pizza, grilled meats or avocado toast when your food needs a little extra kick.

100g Grinder
RRP - \$10
Wholesale - \$7.50



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Pricing



Nicole's Smoked Beetroot Relish
300g Jar
RRP - \$15
Food Service - \$10
Wholesale - \$11



Pat's Tomato Relish
300g Jar
RRP - \$15
Food Service - \$10
Wholesale - \$11



Leslie's Onion Jam
300g Jar
RRP - \$15
Food Service - \$10
Wholesale - \$11



Alby's Dill Pickles
200g Jar
RRP - \$10
Food Service - \$6.50
Wholesale - \$7



Mark's Mixed Pickles
200g Jar
RRP - \$10
Food Service - \$6.50
Wholesale - \$7



Lynn's Gin Style Pickles
200g Jar
RRP - \$10
Food Service - \$6.50
Wholesale - \$7



Geoff's Pickled Onions
200g Jar
RRP - \$10
Food Service - \$6.50
Wholesale - \$7



Gavins Pickled Jalapenos
200g Jar
RRP - \$10
Food Service - \$6.50
Wholesale - \$7



Lorelle's Hot Chilli Jam
350g Jar
RRP - \$15
Food Service - \$11
Wholesale - \$12



Margaret's Mild Chilli Jam
350g Jar
RRP - \$15
Food Service - \$11
Wholesale - \$12



Kim's Smoked Garlic with Rosemary in Brine
220g Jar
RRP - \$15
Food Service - \$10
Wholesale - \$11



Patty's Smoked Garlic with Chilli in Brine
220g Jar
RRP - \$15
Food Service - \$10
Wholesale - \$11

FREE DELIVERY IN THE SHOALHAVEN FOR 20 ORDERED UNITS

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Pricing



Orange Gin Marmalade

200g Jar
RRP - \$12
Wholesale - \$9



Strawberry Gin Jam

200g Jar
RRP - \$12
Wholesale - \$9



Pear, Fig & Chardonnay Jam

200g Jar
RRP - \$12
Wholesale - \$9



Peach & Prosecco Jam

200g Jar
RRP - \$12
Wholesale - \$9



Hot Sauces

150ml Bottle
RRP - \$12
Wholesale - \$9



Seasonings

160 / 170g Shaker
RRP - \$12
Wholesale - \$8.50



Salts

100g Grinder
RRP - \$10
Wholesale - \$7.25

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Order

To place an order please contact

Ben Weldon - Sales & Marketing White Feather Designs

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Serving suggestions

