

Includes exclusive Shingle Inn Rum Ball recipe!

Celebrating 80 YEARS OF Joy



EST 1936



SHINGLE INN

DECADENT · DELICIOUS · DESERVED

LIME MINT *Julep*

1720KJ

Feel
refreshed
this festive
season.



80 YEARS OF

Joy



*Celebrate
with us*

Our favourite festive
treats are Christmas Tree
Biscuits, Choc Cranberry
Cookies and Shortbread.

Cuba, Louise and Mia



Dear Shingle Inn Customer

Every year we burst with excitement about launching our Christmas range. It's always a flurry of activity, filled with hearty debate on which product is our favourite (pg 5) and lots of necessary product testing.... So in a way it's a lot like Christmas itself – with so much to do, robust conversation and eating too much!

This year to celebrate our 80th anniversary we've developed a new product – Ginger Chocolate Kisses – which come in a Shingle Inn commemorative tin (pg 7), a beautiful gift idea. Many of our products make great gifts for teachers, neighbours, friends and family so this year we've thrown them amongst some other gift suggestions to kick-start your Christmas shopping (pg 10).

We've expanded our Christmas brochure to inspire you with easy decorating ideas (pg 6), instructions on how to cut Shingle Inn's amazingly dense Christmas Cake (pg 6), alongside our traditional products (pg 4 & 5) and extensive Gluten Free range (pg 9).

We're a family business, made possible by our many franchisee families, who will be working hard to create joy for you during this busy festive season.

On behalf of all our families, we wish you a very Merry Christmas!

Louise

- Louise Bellchambers

MAKING *Memories*

The memories of Christmases past are so easily present by simply taking a bite of something you only eat at Christmas. Fruit Mince Pies, rich Christmas Pudding with custard, snowman biscuits and gingerbread are longed for as the festive season approaches and consumed in great quantities while you can!

Along with individual and family traditions that become embedded in your psyche, food is central to the great joy of Christmas. Perhaps more than at any other time of year, contentedness is found in the traditions and tastes of 'old'.

Since as early as 1937, Shingle Inn has baked Christmas fruit cakes and puddings to our traditional recipe, so we understand the importance of food to your celebration, especially all the indulgent delights you'll allow yourself in the name of celebrations!



"I absolutely adore the Chocolate Brownie."

*Annette, Franchisee
Shingle Inn Sunshine Plaza*



"The new products are always my favourite. I love how Shingle Inn is able to dream up new products to keep the range interesting."

*Megan Riek, Shingle Inn Area Manager
(Team Member for 12 years)*

Vote for your favourite Shingle Inn Christmas treat on our website to win a Christmas Hamper filled with all your favourites.



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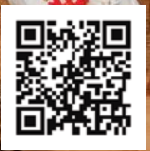
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*Learn how to glaze
your Christmas
pudding on page 12*



How to expertly cut our Christmas cakes

Shingle Inn's Christmas cake is dense, filled with the highest quality raw ingredients soaked for three months in brandy and made using a traditional recipe. To make sure you get the perfect slice, instead of crumbs, it's important to use a hot, serrated knife and cut using a sawing action. Watch our video to see how its done!



Creating table settings with the *WOW* Factor

One way to liven up your Christmas table is to get creative with napkin folding. Use brightly coloured napkins and add a sweet treat inside or with block colours, decorate further with small Christmas decorations. If you're keen to get the kids involved, get them to paint, colour or use decorative stamps to decorate paper that can then be cut to form a wrap around recycled tin cans with Christmas decos or flowers in them.

We've included a sprig of rosemary and a cinnamon stick with our napkin here.



Watch how to correctly cut a Christmas Cake here!

New to Shingle Inn this Christmas

Rocky Road Thickshake 6030kj



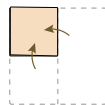
Ginger Chocolate Kisses 437kj/serve



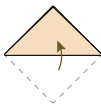
Chicken, Chia & Cranberry Parcel 2360kj



How to fold the Bird of Paradise



1 Place the napkin reverse side up. Fold it in half horizontally, then in half again vertically to form a square with the open ends at the top and right-hand side.



2 Rotate the napkin so it forms a diamond shape with the open corners facing you, then fold in half horizontally from bottom to top to form a triangle with all the single layers on top and the open ends facing away from you.



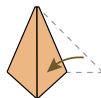
5 Fold the two points at the bottom underneath so the bottom edge is straight, creating a tall triangle.



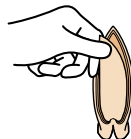
6 Fold the triangle in half vertically so that the two points you just turned under are on the inside and all the pointed layers are visible.



3. Making sure all the single layers are on top (there should be four), fold the left-hand point of the triangle downwards so that the left-hand edge lies vertically along the centre line.



4. Repeat with the right-hand side so that the edges meet along the centre line.



7 Pull up the top single layer at the point until it stands upright.



8 Repeat with the next three layers, spacing them equally apart, then stand the finished fold upright.

LET IT

Snow!

“Everything’s
magical when it snows.
Everything looks pretty.”

Lorelai Gilmore, *Gilmore Girls*

Being in the southern hemisphere Australians tend to have a mystical fascination with snow and the illusive White Christmas.

While stories of Santa have him rugged up and driving his sleigh through crystal clear Winter nights, we’re sweltering through Summer.

That’s why we thought it would be fun to bring a little of the joy of a White Christmas to the table with some fake snow and pine tree Christmas decorations... and of course, Shingle Inn Snowmen biscuits.

Don’t forget your gluten free friends!

Shingle Inn has a wonderful range of products utilizing premium Gluten Free Ingredients that mean everyone around your Christmas table will be able to enjoy the festive fare.



Create this look in *6 easy steps*

1. Visit your local park to search for pine cones!
2. Stop by Shingle Inn to pick up your favourite festive treats.
3. Depending on your style, visit your local florist for fresh greenery for your table. Better still, visit your nearest Spotlight store and purchase some ready frosted greenery.
4. Set your table and add the elements you’ve collected above.
5. Gather some clean empty jars with tea lights dropped in.
6. Finish the table with Kikki K instant white christmas flakes for the ‘snowed in’ feel.



SHARE THE Joy



OF GIFT GIVING

On the road travel games.

Take some *time out* with a coffee and these helpful gift ideas.

Perfect to unwind with at home.

Busy mums will love these!

Have a foodie in your life? They'll love our traditional fruit mince pies!

Gluten free

1. A beautiful jewelry case 2. Giftcards to their favourite shops 3. Fun travel games for road trips 4. Cute Trinket dishes for precious rings 5. Shingle Inn Mini Fruit cake 6. Delicious new Teas for summer sipping 7. Mindful colouring books & pencils for time out 8. Cute hats for lazy beach days 9. Gluten Free Fruit Mince tarts for snacking 10. Beautiful candles to create atmosphere 11. Travel & picnic cups for on the go hydration 12. Traditional Fruit Mince tarts - just because!

13. Fun summer "Must Do" books 14. Limited edition Shingle Inn Ginger Chocolate Kisses in Commemorative tin 15. Traditional Shortbread biscuits for tea dunking 16. Unique bookends 17. Traditional Shingle Inn Pudding 18. Funky new Kitchen boards 19. Beautiful coffee mugs 20. Fun on trend frames 21. Gluten Free Fruit Cake 22. Mobile Phone time out storage



Classic Glaze

Are you a fan of Christmas pud? If you're a traditionalist, you'll love a classic glaze using your favourite jam or Shingle Inn's much-sorted-after Brandy Custard Sauce that can be perfectly warmed to compliment your pudding, maybe with a scoop of ice cream too!



Golden Syrup Glaze



3 ways with Pudding

1. Use a classic glaze for a touch of elegance.
2. Drizzle your favourite brandy custard over the top for a smashing centre piece.
3. Go modern with a Golden Syrup pudding.

For a new twist on an old favourite – try Shingle Inn's new Golden Syrup pudding that is heated with its own deliciously sweet and sticky golden syrup sauce. Try it with clotted cream!

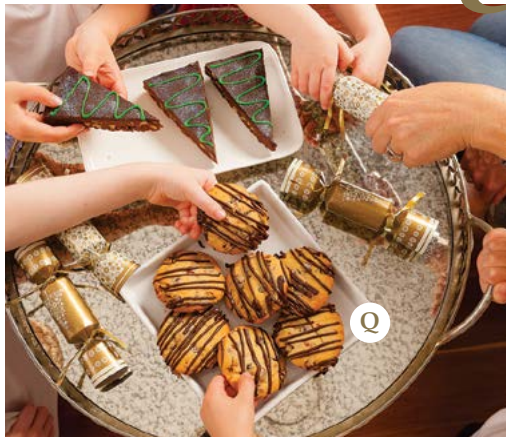
Watch how to glaze a traditional pudding!



PERFECT PRESENTS FOR

Everyone!

Do you struggle with what to get your child's teachers?



They won't be able to resist!

Whether it's school, ballet, karate or just your friendly neighbour, Christmas is the ultimate gift-giving occasion and Shingle Inn has the answer for all the little gifts you need to get. Select from our gift pack of mouth-watering, buttery Shortbread, a fun pack of Snowmen, our macadamia-nut-filled Rocky Road or this year's exclusive 80th anniversary commemorative tin filled with Ginger Chocolate Kisses. Start your planning on page 15.

FESTIVE FOOD TO Delight

Try our delicious *NEW*
Chicken, Chia & Cranberry parcel
or relax with festive
favourites



Wish List

Start your planning now and tick off teachers, neighbours, your friend that "has everything", plus all the delicious goodies you'll need for your Christmas table.

Don't delay in ordering at your nearest store (locations on back) as stock is limited and popular products may run out.

PRODUCT	QTY	PRICE
A Christmas Pudding - small (400g)		16 ⁹⁰
B Christmas Pudding - large (900g)		29 ⁹⁰
C Brandy Custard Sauce (150ml)		9 ⁹⁰
D Golden Syrup Pudding (400g) *NEW*		16 ⁹⁰
E Fruit Cake, Iced on Top, Mini (450g)		19 ⁹⁵
F Fruit Cake, Iced All Over, Mini (450g)		25 ⁹⁰
G Fruit Cake, Iced On Top, Regular (1.35kg)		43 ⁹⁰
H Fruit Cake, Iced all Over, Regular (1.35kg)		69 ⁹⁰
I Fruit Cake, Uniced, Regular (1.35kg)		38 ⁹⁰
J Fruit Cake, Iced on Top, Medium (2kg)		69 ⁹⁰
K Fruit Cake, Gluten Free Ingredients, Regular (1.35kg)		39 ⁰⁰
L Fruit Cake, Iced All Over, Large (2.95kg)**		145 ⁰⁰
N Snowmen Biscuit - Giftboxed pack (4)		14 ⁹⁰
O Christmas Tree Biscuit - Giftboxed pack (4)		14 ⁹⁰
P Gingerbread Man		3 ⁹⁰
Q Chocolate Cranberry Biscuit pack (5)		13 ⁹⁰
R Shortbread - Giftboxed pack (12)		18 ⁹⁰
S Ginger Chocolate Kisses in a beautifully designed Commemorative Gift Tin *NEW*		13 ⁹⁰
T Salted Caramel Reindeer Tarts - Giftboxed pack (4)		12 ⁹⁰
U Fruit Mince Pies - Giftboxed pack (4)		14 ⁹⁰
V Fruit Mince Tarts - Giftboxed pack (4) - GFI		19 ⁹⁰
W Christmas Tree Brownie - Giftboxed pack (4) - GFI		19 ⁹⁰
X Rocky Road		7 ⁹⁰

* GFI - Gluten Free Ingredients

** Only available in Queensland

Merry Christmas

from our entire Shingle Inn Family

QLD

Shingle Inn Brisbane City Hall
Shingle Inn Brisbane Square
Shingle Inn Broadbeach
Shingle Inn Brookside
Shingle Inn Bulimba
Shingle Inn Caloundra
Shingle Inn Capalaba Park
Shingle Inn Carindale LG
Shingle Inn Chermside
Shingle Inn Cleveland
Shingle Inn Clifford Gardens
Shingle Inn Garden City
Shingle Inn Garden City - Level 1
Shingle Inn Grand Plaza
Shingle Inn Indooroopilly
Shingle Inn Kawana
Shingle Inn Hyperdome
Shingle Inn Mt Ommaney
Shingle Inn Myer Centre
Shingle Inn North Lakes
Shingle Inn Riverlink
Shingle Inn Robina
Shingle Inn Strathpine
Shingle Inn Sunshine Plaza
Shingle Inn Sunnybank
Shingle Inn The Pines
Shingle Inn Toowoomba

ACT

Shingle Inn Belconnen

NSW

Shingle Inn Bankstown
Shingle Inn Burwood
Shingle Inn Chatswood
Shingle Inn Chatswood Chase
Shingle Inn Eastgardens
Shingle Inn Hornsby
Shingle Inn Macquarie Centre
Shingle Inn Roselands
Shingle Inn Rouse Hill
Shingle Inn Tuggerah

VIC

Shingle Inn Casey Central
Shingle Inn Chadstone
Shingle Inn Doncaster
Shingle Inn Doncaster The Pines
(Opening Soon)
Shingle Inn Eastland
Shingle Inn Fountain Gate
Shingle Inn Knox
Shingle Inn Southland
Shingle Inn The Glen
Shingle Inn Werribee

WA

Shingle Inn Belmont Forum
Shingle Inn Cockburn Gateway
Shingle Inn Ellenbrook
(Opening Soon)
Shingle Inn Innaloo
Shingle Inn Joondalup
Shingle Inn Ocean Keys
Shingle Inn Perth CBD
(St Georges Terrace)
Shingle Inn Rockingham



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shingleinn.com