

Organic Honeydew Honey

New Zealand Beech Honeydew is one of New Zealand's premium honeys, dark colored, strong flavored with high mineral content. It is sourced high in the mountains, in the rain forests of New Zealand's South Island by honeybees collecting nectar exuded from the scale insect.

Beech Honeydew has one of the highest levels of polyphenols – the most significant class of antioxidant compounds found in all New Zealand honeys. It is lower in glucose and fructose than floral honeys, supplemented by a high concentration of oligosaccharides (complex sugars) that are helpful in maintaining and promoting probiotics -beneficial bacteria in the digestive tract.

Honeydew Honey has a bold flavour and is best used with savoury cooking. Excellent is gamey sauces or with roasted mid-winter vegetables

Organic Pohutukawa Honey

Pohutukawa honey is a specialty NZ honey like no other in the world. Wild harvested from remote stands of Pohutukawa at Muriwai Beach, this honey is pale almost white in color. It is creamed to stop granulation, and its taste is best described as: sweet with floral overtones and a little salt on the finish - a very popular New Zealand honey! This is an iconic NZ honey from the famous Christmas tree the Pohutukawa (*Metrosideros excelsa*), its bright red flowers are a symbol of coastal Christmas summer holidays...quintessentially New Zealand.

The consumption of honey is not suitable for children under one year old.

Organic Manuka Honey

Unique to New Zealand, this honey is dark amber in color and intensely strong and earthy in flavor.

Their famed antibacterial/antifungal properties make this honey an excellent health supplement to boost the immune system and ward off winter illness - an ideal soothing honey. Rich in minerals and antioxidants. Perfect also for savoury cooking with meats complimented with herbs and spices.

The consumption of honey is not suitable for children under one year old.

Organic Alpine Borage Honey

This delicate monofloral honey is harvested from the Vipers Bugloss (*Echium Vulgare*) plant - commonly known as Blue Borage. Tall blue wildflowers of Blue Borage grow wild, covering the mountainsides and river valleys in the remote high country regions of the South Island of New Zealand.

Being one of the best honeys in New Zealand from the purest sources, this honey is mild tasting with chewy texture and it has an unmistakable light, clean, floral bouquet. It is high in fructose, an ideal "pick me up", and when freshly gathered it is slow to crystallize.

The consumption of honey is not suitable for children under one year old.



Organic Rata Honey

Foraged from remote stands of Southern Rata (*Metrosideros Umbellate*) on the West Coast of New Zealand's South Island. Rata honey is very light in color with a very distinct flavor and slightly salty taste. It has very high glucose content and is fast crystallizing. Floral, sweet and luscious characteristics make this premium dessert honey one of our most popular.

Rewa Rewa Honey

Spring-harvested from the red "New Zealand honeysuckle" this is a much sought after premium honey that is rich in both flavor and color. Rewa Rewa is found throughout expansive native bush areas in the North Island and the Nelson/Marlborough area. The honey is slow crystallizing, has an amber color with a definite reddish brown tint. It has a robust full body character, with a touch of caramel malt on the palette.

Tawari Honey

This light colored creamed honey is harvested from deep native bush on the East Coast of the North Island. The spring flowering Tawari trees give this honey a complex creamy, melt-in-the-mouth chocolate flavor - very popular with dessert chefs. It is a versatile honey that can be used in a variety of applications from nougat to honeyed panna cotta.

Orange Blossom Honey

Sweet, luscious and floral, this honey is taken from citrus orchards in the Gisborne region. Medium amber in color, Orange Blossom honey is a true reflection of its original floral source and has a delicate citrus aroma. Smooth and pungent, predominantly orange with tangelo and a hint of grapefruit zest on the finish. Ideal as a breakfast honey and for those romantic desserts.

Farmhouse Honey

A distinctive & complex blend of clover, thistle, pennyroyal, honeysuckle & dandelion flowers – all in GM Free New Zealand. This honey is completely raw and not heated, consistent in texture, rich in nutrients, minerals, vitamins and natural enzymes. Sweet, floral and mild, Farmhouse is an excellent all-purpose honey.

Bush Honey

Pure natural New Zealand bush honey – a delicious blend of GM Free Manuka, Kanuka, Rewarewa, Kamahi & Cabbage tree honeys. It is completely raw, and not heated, consistent in texture, rich in nutrients and minerals, life supporting vitamins and natural enzymes that aid complex functions of digestion, cell regeneration and tissue repair. Earthy with robust flavors.

Thyme Honey

Enticing and surprising, medium amber in color, this honey is a true reflection of its original floral source - "Common Thyme" (*Thymus vulgaris*). This honey will take your senses away, on to a journey through the slopes and hills of New Zealand's South Island. As a member of the mint family, Thyme Honey is considered to be New Zealand's strongest flavored honey. Bold, pungent and distinctive with strong herbal notes.



Kamahi Honey

A New Zealand native, gathered from the East Cape region of the North Island. Harvested at the end of the bloom when the nectar is sweetest, Kamahi Honey is visually striking and highly floral in smell and taste. It is a rich amber honey with smoky flavors and smooth velvety finish. Suitable for variety of applications.

Avocado Honey

Sourced from North Auckland avocado orchards, this ambrosial honey is thick and creamy, medium amber in color with a rich buttery taste. It has warm herbal notes along with a soft and sweet finish. This is by far one of the finest honeys produced in New Zealand. Avocado honey is versatile and can be used for both sweet and savory dishes.

Waiheke Island Manuka

Unique to New Zealand, this honey is dark amber in color and intensely strong and earthy in flavor.

Their famed antibacterial/antifungal properties make this honey an excellent health supplement to boost the immune system and ward off winter illness - an ideal soothing honey. Rich in minerals and antioxidants.

This is a fine example of northern regional Manuka honey. The Manuka trees on Waiheke island are exposed to strong sea breezes and this honey imparts a hint of salt on the after taste.

Perfect for savoury cooking with meats complimented with herbs and spices.

Wildflower Comb Honey - the most natural form of honey, gathered direct from the hive. A wonderful addition to your cheeseboard or fruit platter. Available in a selection of sizes 100g / 340g or even 1kg sections.

Wildflower honey is characterized by its sweetness and flavorful taste. It is typically darker than many honeys with a more robust flavor. Summer and early fall are prime production times for wildflowers. Hives are placed in vast prairies and grasslands where bees have access to pure water and a wide variety of wild plants. The honey produced in these conditions is blended naturally by the bees as they visit many different nectar sources.

Chilli Honey

BeesOnline honey with a sting! Subtle, versatile & a unique culinary ingredient. Great for marinades, dips, dressings, Asian stir fry.

Rose Honey

Farmhouse honey infused with rose geranium. Delicate rose finish ideal for baking, scones or flavouring fine herbal teas.

Lavender Honey

Golden Farmhouse honey infused with *angustifolia* 'Pacific Blue' Lavender. The luxurious and delicate finish of lavender honey makes it most suitable for beverages, desserts and baking.