



Farmers' Markets in Victoria Free Tastings...

1st Saturday of the month

Ballarat Bridge Mall Farmers Market - Sturt street

Ballarat 9am to 1pm

Woodend Farmers Market Community centre grounds corner of High street and Forests streets Woodend 8 am to 1 pm

1st Sunday of the month

Gisborne Olde Time Market - Corner of Aitken street and Hamilton streets Gisborne 9am to 2pm

3rd Saturday of the month

Fairfield Farmers Market - Fairfield Primary School Wingrove Street Fairfield 8am to 1pm

3rd Sunday of the month

Woodend Village Lions Club Market - (closed for month of June, July, August) Community centre grounds corner of High street and Forests streets Woodend 9am to 3pm

4th Saturday of the month

Coburg Farmers Market - Coburg North Primary School 180 O'Hea Street Coburg 8am to 1pm

Locally grown
Australian Certified Organic
Extra Virgin Olive Oil, Olives,
Tapenade & Vinaigrette.



Visit us at our new retail store:

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Gisborne, Victoria, 3437
t: (03) 5428 1910
m: 0412082500

enquiries@villapileggi.com.au
www.villapileggi.com.au





Vinaigrette

Australian Certified Organic

Certified Extra Virgin Olive Oil, Vinegar, Garlic, Chillies, Mixed Herbs.

375g \$20.00



Extra Virgin Olive Oil

Australian Certified Organic

Certified Extra Virgin, Olive Oil
(Available in various sizes)

250ml \$15.00

375ml \$20.00

500ml \$25.00

750ml \$35.00

1Litre \$45.00

Health Benefits of Olive Oil

In summary olive oil has beneficial fat that is actually good for the cholesterol level, helping prevent hardened arteries and heart diseases.

The high flame point, compared to other oils, makes olive oil also a favourable oil for sautéing, avoiding undesirable flavours and carcinogenic fatty acids that form in any oil exposed to temperatures above the flame point. Yes it is an expensive way of frying, but surely the best and healthiest.

It aids digestion by protecting the mucous membranes and stimulating the gall bladder. It actively prevents gallstones and aids the assimilation of vitamins and minerals. One study has demonstrated that monounsaturated fatty acid is helpful to people suffering from non-insulin dependent diabetes.

Other studies document a high interferon level in Olive oil, suggesting it to be an excellent prevention against cancer. Some of the studies mentioned above have concluded that olive oil is high in Vitamin E and F.



Olive Tapenade

Australian Certified Organic

Frantoio Olives, Australian Certified Organic Extra Virgin Olive Oil, Garlic, Chillies, Mixed Herbs.
A real treat for your taste buds!

154g \$10.00

Olives

Certified Organic Olives 300g

Australian Certified Organic Frantoio Olives, Australian Certified Organic Extra Virgin Olive Oil, Garlic, Chillies Mixed Herbs. The pips have been removed ready for eating. They are smooth, silky and delicious!

300g \$15.00



Come and visit our Olive Oil farm in Gisborne, Victoria.
(Please call prior to visiting)

Open Weekends 10am- 4pm

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