Australian native flavour wheel

Sensory vocabulary for describing the aroma and flavour of native plant food products
Sensory descriptions for a selection of commercial native fruits, berries, herbs, seeds and spices

Fruits and berries

Davidson plum (Davidsonia jerseyana)
An earthy aroma like fresh beetroot with a slight pickled note.

Davidson plum (Davidsonia pruriens)
Aroma of rosella jam and stewed rhubarb; some musk and lolly notes.

Desert lime (Citrus glauca)
A brown lime citrus aroma with some pickled notes, stewed fruit and cut grass.

Finger lime (Citrus australasica)
Aroma of fresh zesty citrus with a hint of cooked citrus.

Kakadu plum (Terminalia ferdinandiana)
Aroma of stewed apples and pears; some cooked citrus, pickled and fermented notes.

Lemon aspen (Acronychia acidula)
A fresh citrus aroma, conifer leafs and some chemical notes.

Muntries (Kunzia pomifera)
Aroma of moist fruit mince, spice, bush honey and butter.

Quandong (Santalum acuminatum)
Aroma of dry lentils; some earthy and fermented notes.

Riberry (Syzygium leuhmanii)
A sweet, spiced tea aroma with musk, bush honey and resinous notes.

Herb, spice or seed

Anise myrtle (Syzygium anisatum)
Aroma of aniseed, menthol and herbs.

Lemon myrtle (Backhousia citriodora)
A lemon lolly aroma, perfumed with some menthol notes.

Cut leaf mint (Prostanthera incisa)
A herbal aroma, bush scrub and menthol.

Bush tomato or ‘Kutjera’ (Solanum centrale)
The savoury caramelised aroma of carob; some cereal notes.

Tasmanian pepper berry (Tasmannia lanceolata)
Aroma of bush scrub with perfumed, fruity lolly notes. Lingering heat on the palate.

Tasmanian pepper leaf (Tasmannia lanceolata)
Aroma of Australian bushland, dry paperbark and herbs. Developing heat on the palate.

Wattle seed (Acacia victoriae)
Aroma of toasted coffee grounds, sweet spice, raisin and chocolate.

For recipes, fact sheets, supplier details and more information on native ingredients visit www.anfil.org.au

For more information contact the Department of Employment, Economic Development and Innovation on 13 25 23 or visit www.deedi.qld.gov.au