

The Drunken Sailor Story



Drunken Sailor Canning Co. was created one night over a few bottles of wine, with an ethos of bringing fun and flavour to the table.

Fast forward a few years and Drunken Sailor has achieved a following from cafes and foodies around Australia.

Based in Sydney's Inner West, each jam and relish is hand crafted in small batches ensuring balance of flavour is achieved in every batch.





The Range

Drunken Sailor offers both food service, retail and portion control sizes. Having started out with jams the range now includes the ever popular relish selection, preserved lemons, Dukkah and mustards.

- Blood Orange & Saffron Marmalade
 Cherry Cointreau Jam
 - Forest Fruit Jam
 - Peach, Rosemary & Brandy Jam
 - Pear, Vanilla & Whisky Jam
 - Pineapple, Coconut & Rum Jam
 - Spiced Cranberry & Port Jam

 - Strawberry Rose Jam

Beetroot & Gin Relish

- Jalapeño & Tequila Relish
- Onion, Cranberry & Bourbon Relish
- Smokey Tomato Relish
- Whisky Piccalilli
- ___.

RELISH

- Dill & Bourbon Mustard
- Stout & Chipotle Seeded Mustard
- Vasabi & Raspberry Mustard
- Almond Dukkah
- Preserved Lemons
- Smokey Chipotle Honey

Drunken Sailor Canning Co. is 100% Australian owned and operated. Always looking to push the boundaries with bold new flavours we are ever expanding our range, so keep an eye out for new additions.







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