

star anise
organic wholefoods
traditional wholefoods for a modern world

presents

broth bar & larder

Sydney's first dedicated broth bar
and the home of Star Anise Organic Wholefoods

49 Belgrave St Bronte NSW 2024

Mon - Sat, 8am - 6pm

Sun 11am - 4pm

+61 421 786 009

for our nourishing 'meal of the
day', grain-free cakes and other
daily specials, please visit

📷 @brothbarandlarder

simple pleasures - olde world wisdoms - conscious consumption - artisan crafts

broth bar & larder

Broth Bar & Larder is the fusion of two worlds: olde world traditions and artisan crafts, with a slick contemporary edge. Our mission is to bring nutrient-dense traditional wholefoods back to the modern table for vibrant health... starting with a simple cup of broth which can be hugely comforting and rich in complex flavours and nutrients.

Our artisan products (sold under the Star Anise Organic Wholefoods label) reflect our nutritional philosophy which is to combine the wisdom of ancestral diets with the latest developments in nutritional medicine to create the cleanest, ethically-sourced and traditionally-prepared wholefoods to heal, nourish, satisfy and delight.

Our products are crafted by hand on-site in small batches and are available dine-in, take-away or pre-packaged. We use certified organic ingredients where possible, free from refined sugars, gluten, industrial seed oils, tap water, agave syrup, GMOs and anything artificial.

We pride ourselves on setting the standard in the organic wholefoods industry since 2010.

products

Products sold at the larder include:

- bone broths (chicken and beef), wild fish broth, vegetable broth
- broth-based soups
- brothsicles (broth infused ice-blocks)
- activated nuts and seeds, activated muesli
- bliss balls, power bars, sokolata (raw dark chocolate) and other raw treats
- beet kvass
- sauerkraut
- chicken liver pâté
- frozen cubes: beef tallow, beef broth & liver, beef broth & spinach

For our quintessential Food as Medicine digital package, workshops, online store, health coaching, recipes, becoming a stockist, gift vouchers, and requests for speaking engagements, visit staraniseorganic.com / [@staraniseorganic](https://www.instagram.com/staraniseorganic), or contact Soulla Chamberlain (founder/director) directly at info@staraniseorganic.com or 0407871884.