





A TASTE  OF THE

Mid West

FOOD AND BEVERAGE CAPABILITY GUIDE

WESTERN AUSTRALIA



Regional Food and Beverage Capability Guides

The Food Industry Innovation program delivered by the Department of Primary Industries and Regional Development supports Western Australia's premium and value-add food and beverage producers to overcome barriers to growth, reduce risks around planned expenditure and capture new opportunities for growth through provision of a range of tools and services.

Food and Beverage Capability Guides act as a single capture point for regional food and beverage products. They provide featured producers with an opportunity to build new connections with local consumers, retailers, buyers, wholesalers, chefs, caterers, tourism operators and regional event organisers.

Many of these contacts may have previously been unaware of regional product and its unique value proposition.

The series of Regional Food and Beverage Capability Guides for Western Australia may be viewed online at www.agric.wa.gov.au/capability-guides

If you are interested in connecting to the Food Industry Innovation program or would like to be included in future editions of the Food and Beverage Capability Guide, contact the Food Industry Innovation team:

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🌐 www.agric.wa.gov.au/r4r/food-industry-innovation



The Food Industry Innovation program is funded by the State Government's Royalties for Regions program and is delivered by the Agribusiness, Food and Trade directorate of the Department of Primary Industries and Regional Development.

The Mid West Food and Beverage Capability Guide is an initiative of the Food Industry Innovation program and was produced in partnership with the Mid West Food Industries Alliance Inc.



Department of
**Primary Industries and
Regional Development**



**MID WEST
FOOD INDUSTRIES ALLIANCE**

Second Edition: April 2024







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Acknowledgement of Country

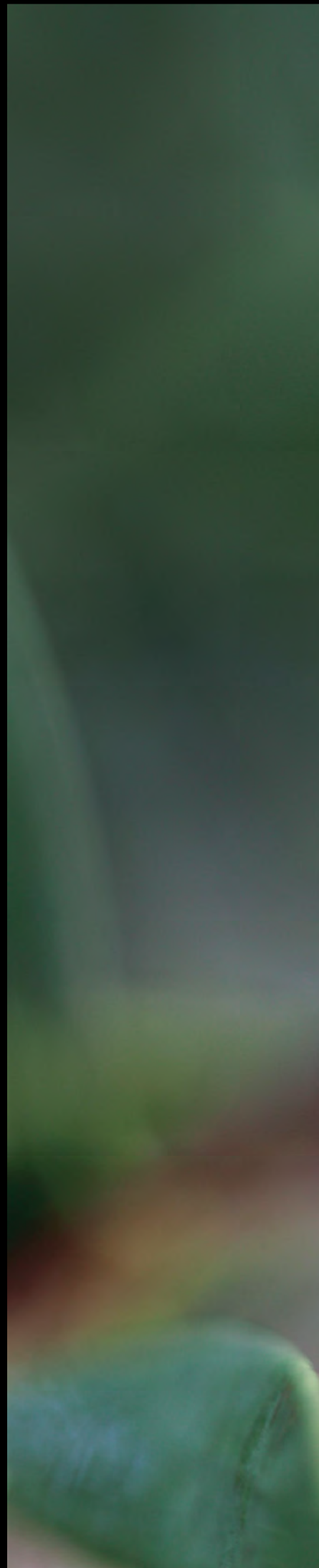
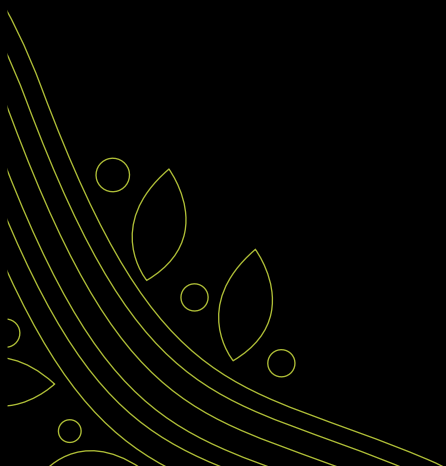
We acknowledge and pay respects to First Nations peoples and the traditional custodians of the Mid West including the Southern Yamatji peoples. We respect their Elders past, present and emerging and acknowledge their continuing connection to land, sea and community.

We celebrate the cultural, spiritual and educational practices and their important role in the sustainable economic development and prosperity of the Mid West region.

Food supports connection among First Nations peoples, connecting community and Country.

The peoples of the Mid West region treated their surroundings, including plants and animals, with respect and with a deep spiritual connection.

Traditional knowledge and ways of collecting food continue today, through a long and deep relationship and knowledge of the landscape.





Welcome

On behalf of the Mid West Food Industries Alliance Inc (MWFIA), we welcome you to the Taste of the Mid West Food and Beverage Capability Guide. MWFIA is food industry cluster, led by a cohort of people enabling new and existing food industry businesses in the Mid West region of WA to be future focussed.


The Mid West region is a bountiful food and beverage production region that provides a broad range of produce, both fresh and value add. MWFIA's purpose is to help members market and promote their products under a recognised regional brand fostering sustainable business growth. Our aim is to achieve this purpose by being a viable industry led cluster that creates value and contributes to the growth and sustainability of the Mid West WA Food and Beverage industry and its associated tourism, hospitality and agrifood partners.

Partnering is key to the work of MWFIA, and so we thank the Department of Primary Industries and Regional Development (DPIRD) for the opportunity to showcase the Mid West region via this Food and Beverage Capability Guide.

We also thank the Mid West Development Commission (MWDC) for their ongoing support of MWFIA, and their contribution to helping to create this second edition of the Taste of the Mid West Food and Beverage Capability Guide through the provision of project support personnel.

Please enjoy getting to know the broad range of producers in the Mid West, and to be part of our collective vision of creating a recognised food and beverage region known for its diverse products and experiences.

The Committee of the Mid West Food Industries Alliance

 midwestwafood.com.au
 MidWestWAFood







Foreword

Western Australia (WA) is recognised locally, nationally, and internationally for its exceptional produce.

This reputation for excellence puts WA producers in an enviable position. While continuing to service local markets, our proximity to ever-expanding Asian markets is opening up new opportunities to grow.

This guide connects local producers with domestic and export market opportunities and promotes the exciting range of fresh and value-added produce unique to the Mid West region.

I feel privileged to be supporting WA's food and beverage businesses to value-add, expand, and create new jobs. The food and beverage sector provides significant opportunities to diversify the State's economy and workforce, especially in regional WA.

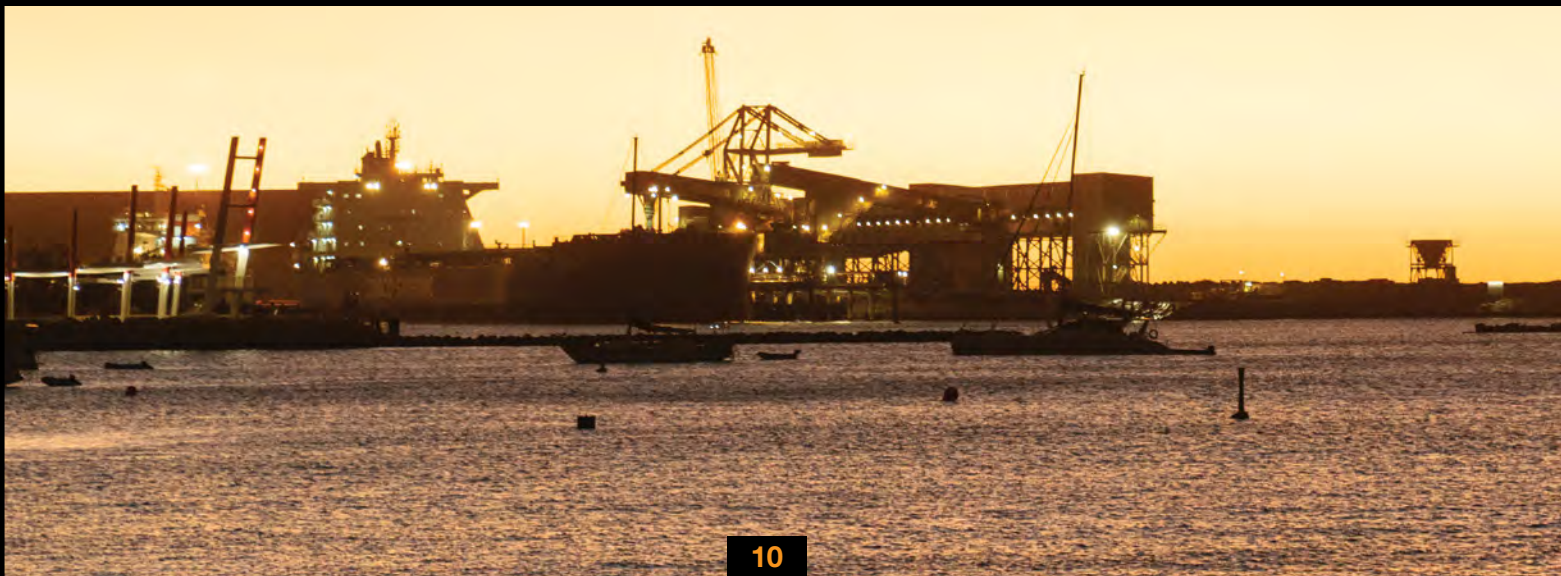
There are already more than 19,000 people employed in food and beverage manufacturing sector in Western Australia, helping to transform primary produce into consumer-ready products, and our investment in these businesses aims to boost jobs in the sector.

Produced as a collaboration between the Department of Primary Industries and Regional Development and Mid West Food Industries Alliance Inc, this guide is helping to build regional partnerships and collaborations while strengthening our agricultural produce and food production networks.

I encourage local restaurants and retailers to champion and showcase the local produce in this guide, and the community to explore and enjoy what is available on their doorstep.

Hon Jackie Jarvis MLC

Minister for Agriculture and Food





Foreword

The Mid West region of Western Australia is home to a diverse range of fresh and value-added produce.

The quality and diversity of WA produce puts WA producers, and the regions that support them, in an ideal spot to tap into domestic and export market opportunities.

Inside this guide you will find a range of quality products coming out of the region, from well established businesses, to those hidden gems you find along the way.

It is important that our restaurants, retailers, consumers and other buyers identify and source local, fresh and value-added products, supporting the regions to thrive.

Regional development is about community renewal, growth and resilience, and food produced in the Mid West region is an important way to build community pride and a sense of place.

The Mid West Food Industries Alliance Inc and the Department of Primary Industries and Regional Development are proud to promote the Mid West region and its food and beverage producers and manufacturers, through this guide.

Global trends and economic opportunities will continue to shape how our businesses operate, especially in the regions.

These opportunities for local food production and associated industries are a vital part of the economic and social development of the region, revitalising local communities and creating jobs.

I feel privileged to be supporting WA's local food and beverage businesses. By adding value and expanding our local, national and international reach, we are providing the impetus for local businesses to expand.

Hon Don Punch MLA

Minister for Regional Development



Local Events

Shore Leave Festival

Hosted by Tourism Geraldton Mid West, the Shore Leave Festival is a 'bucket list' regional foodie event that celebrates the unique and diverse food and beverage offerings of the Mid West, while showcasing the amazing natural attractions of the region.

Started in 2021, the Shore Leave Festival is now an annual event that takes place in late April. Events include signature long table lunches and dinners hosted at the Abrolhos Islands and unique farms, alongside a suite of free community events.



 www.shoreleavefestival.com.au

Mid West WA Food Marketplace

The Mid West WA Food Marketplace takes place in conjunction with the Shore Leave Festival. The Marketplace is hosted by the Mid West Development Commission, the Central Regional TAFE and the Mid West Food Industries Alliance.

It provides an opportunity to meet the producers behind the Mid West food and beverage brands, while having the opportunity to taste beautifully prepared local produce. The Marketplace is a free event and is hosted on the Sunday of the Shore Leave Festival.



 www.midwestwafood.com.au

Regional Mid West Markets

The Mid West region hosts a range of markets across the year that incorporate local produce. As you travel around our beautiful Mid West region keep a look out for the Kalbarri Community Markets, the Northampton Community Markets, the Geraldton Platform Markets, the Geraldton-Greenough Farmers Markets, the central Greenough Markets, the Walkaway Markets, the Dongara Markets, the Perenjori Community Markets, and Christmas on the Terrace and the Blue Heelers Hub in Geraldton. There is something for everyone!



www.midwestwafood.com.au

Tastes of the Mid West

The foodie culture of the Mid West is growing with a fantastic array of outlets that all feature the Tastes of the Mid West.

We love to see the partnerships between our producers, chefs and creators who work hard to incorporate local produce on their menus and to compliment this with our range of artisan rum, gin, liqueurs and beer.

Our region celebrates its own and we encourage you to ask “what’s local on the menu” the next time you visit.



www.midwestwafood.com.au

The Importance of Buying Local

There are many benefits to buying locally grown food and beverages, and each person makes their own choice for different reasons.

Buying local means fresher longer lasting food and beverage

Many people feel local food and beverage tastes better and lasts longer. The further food and beverage has to travel, the longer the time from picking, the less time it will last in your home until use.

Buying local means you know where your food and beverage comes from

Buying local ensures that you receive products that you know have been grown, farmed, fished and processed in your region. This connects you to your food and allows you to choose healthier choices for yourself.

Buying local creates a more resilient local economy

Buying local supports the local food and beverage industry and the wider regional economy as your dollars stay in the area and circulate around the community. This is especially true when local restaurants, grocers and supermarkets offer more locally produced food. Each food and beverage business uses local services such as mechanics, marketing experts, IT specialists, etc – spending locally helps the local and regional economy to survive.

Buying local means more affordable produce

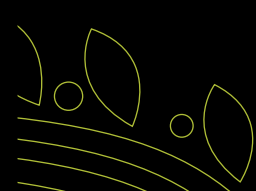
Buying local fruit and vegetables during the peak growing season means you are usually eating them at their best quality and when they are in abundance, lowering the purchase costs. Transport costs are also minimised so the produce is often more affordable.

Buying local connects you to your community

Buying local allows you to get to know your regional retailers, farmers and local manufacturers who are producing your food and beverage products, connecting you to your community and allowing you to better understand how your food is produced.

Buying local reduces global impacts

Buying local uses less energy, produces fewer emissions and potentially reduces packaging requirements. Reduced transport requirements for local sales lead to reduced food miles, which in turn decrease energy consumption and minimise impact on air quality. Investing in and preparing a new, diverse generation of farmers, food entrepreneurs and advocates is critical to ensuring our community continues to have access to healthy, locally grown and sustainably produced food.





Buy West Eat Best

The State Government is committed to a buy local strategy, to build on Western Australia's reputation as a provider of safe, premium food, beverage and product into secure, diverse and high value markets.

In 2008, the Government established a trusted State of Origin, food and beverage labelling program, known as Buy West Eat Best. It is Australia's only voluntary, trademarked food and beverage brand that is administered by government, supported by business and championed by industry.

The criteria and compliance requirements for this voluntary membership program, ensures the integrity and assurance across the sector.

Mid West brands and businesses part of the Buy West Eat Best program are identified throughout this guide.

When you see the distinctive Buy West Eat Best bite mark logo you can be assured that you are buying products that have been grown, farmed, fished, processed, prepared, and served right here in Western Australia.







[@buywesteatbest](https://www.facebook.com/buywesteatbest)



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4 Ways Fresh & Yamatji Fresh Produce

An exciting new joint venture is forming part of the horticultural landscape in the Mid West of WA.

Yamatji Fresh Produce is a Joint Venture between 4 Ways Fresh; Indigenous Business Australia (IBA); and Yamatji Southern Regional Corporation (YSRC). 4 Ways Fresh is a privately owned business with farms in South Australia and Geraldton. They provide important expert knowledge and operational capabilities for the joint venture. IBA and YSRC are jointly the Yamatji Land Holding Trust, meaning they own the land on which the project is being built.

In October 2019, 4 Ways Fresh bought a store in the Canning Vale produce market to further strengthen its presence in Western Australia. Much of the crop grown in Geraldton is now sold through the market store and this will increase over the coming years.

The joint venture will grow cucumbers and in the future, other greenhouse fresh produce, with the farm site being located on Bootenal Road, Geraldton, WA. To date, the joint venture has constructed 100 greenhouses, with another 100 to be built by the end of this year, and 100 more to be built in 2025. The above makes this joint venture project Australia's largest cucumber farm. The cucumbers will be sold at 4 Ways' Perth Market stall, and sold to major supermarkets including Woolworths, Coles, Aldi, and Costco. The joint venture will generate strong economic and social outcomes, including employment and training opportunities for both Yamatji Nation and the Mid West region.

Product Range

- Lebanese Cucumbers
- Continental Cucumbers

Sales Information

- Wholesale: Canning Vale Perth Markets
- Retail: Coles and Woolworths
- Wholesale enquiries welcome

Certifications

- Fresh Care Certification



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30 Knots Distillery

Crafted in small batches and windy conditions!

30 Knots Distillery are a small batch rum and gin distillery, based in Geraldton, Western Australia.

Handcrafted in the truest sense of the word, they brew and bottle all their own spirits – taking the utmost pride in every single batch. No half measures here. Ever. After searching for a while for a drink that captured Gero's untamed gusto and spirit, Muz (our founder and head distiller), was inspired to create his own.

Their bottles are inspired by the Point Moore Lighthouse, an iconic local landmark, and are designed to be easily upcycled for another use – think vase, vinegar dispenser or candle holder! With labels proudly display the Geraldton postcode, 6530, there's no mistaking where these spirits have been crafted! 30 Knots Distillery embrace being as sustainable as possible and uphold a philosophy of reuse, repurpose, recycle and reimagine.



Product Range

- Spiced Cane Spirit
- Zephyr Cane Spirit
- Southernly Gin
- Venticello Gin
- Mellow Gin Liqueur
- Desert Wind Coffee Liqueur & Limoncello

Sales Information

- Retail sales: direct from venue
- Stocklist list available on website
- Wholesale/export enquiries welcome

Awards

Spiced

- 2023 Australian Distilled Spirit Awards – Spiced Cane Spirit: Silver
- 2023 Australian Rum Awards – Silver

Southerly

- 2023 Australian Distilled Spirit Awards – Best Label: Gold
- 2023 Australian Distilled Spirit Awards – Contemporary Gin: Bronze
- 2024 World Gin Awards – Contemporary Gin: Bronze
- 2024 World Gin Awards – Bottle Design: Bronze

Zephyr

- 2023 Australian Rum Awards – Bronze



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6530 Honey

Located in Geraldton, 6530 Honey is a producer of pure honey products, expertly handled by Paul the Bee Man.

The true care given to the bees is what makes the product exceptional.

Each hive is expertly managed on site, and the output is packaged separately. Keeping the unique flavours from each hive distinct.

6530 Honey sell raw garden honey in season (generally from September to December), direct to the public.

Product Range

- Raw honey
- Honeycomb

Sales Information

- Direct sales online
- Selected retail outlets
- Honey pouches by post available

Certifications

- DPIRD Registered Hives



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Abrolhos Octopus

Established in 2018 and based in Geraldton, West Australian Octopus is the only large scale vertically integrated octopus fishing company in Australia.

The company's core product, Abrolhos Octopus, has quickly gained attention and appreciation from chefs around Australia and the world. The Abrolhos Octopus is sustainably caught in the pristine waters off the Abrolhos Islands and along the southern coast of Western Australia. This unique species has a diet rich in shellfish and is prized for its superior taste and tender texture.

The company holds their own licences, vessels and state-of-the-art processing facilities on the harbour's edge. With a dedicated processing facility, high capacity freezing and cold storage capabilities, and a dedicated staff compliment, Abrolhos Octopus is well positioned to bring the unique taste of the Abrolhos Octopus to your doorstep.

Product Range

- 1 kg raw vacuum packed frozen octopus tentacles
- 15 kg bulk pack frozen octopus tentacles
- Enquiries welcome for new product lines

Sales Information

- Retail sales: direct and retail outlets
- Export sales: currently exporting
- Wholesale/export enquiries welcome

Certifications

- MSC: Certified Sustainable Seafood
- HACCP Approved
- Australian Fish Processors License
- Food Safety Accreditation
- EU, FDA and Export to China Approved



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Baston Grove Olives

Hand Picked Table Olives and Cold Pressed Extra Virgin Olive Oils.

Baston Grove is located in the picturesque Chapman Valley, north of Geraldton. Jill and Eric began producing Olive Oil and table Olives in 1996, and they have developed a consistency in their products ever since.

The grove consists of some 1000 mature trees, which were planted by the family, and this has grown into one of Western Australia's first commercial award winning growers.

Their table fruit is all hand picked with great care and prepared with love, with their oil cold pressed. Marinades are made using wine vinegar so are gluten free, with no preservatives. You can also find their products in a beautiful hamper along with their range of dukkah.

The Baston Grove focus is real food ~ healthy and delicious as nature intended. Enjoy!

Product Range

- Table Olives Gourmet Selection
- Table Olives Natural Kalamata
- Table Olives Chilli and Garlic
- Table Olives Flavours of Greece
- Table Olives Lemon and Garlic
- Table Olives National Green
- Olive Oil Extra Virgin
- Olive Oil Chilli Infused
- Olive Oil Garlic Infused
- Olive Oil Lemon Myrtal Infused
- Dukkah

Sales Information

- Direct Sales
- Online sales
- See website for stockists
- Wholesale enquiries welcome



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- 📘 Bastongroveolives.wa



Batavia Brewing

Batavia Brewing don't just brew beer.

Since opening their doors in 2022, they've been dedicated to putting their minds and hearts into the process, using the finest ingredients and employing state of the art techniques. The result is a selection of enjoyable, elegant and authentic craft beers.

Batavia Brewing is Geraldton's first micro brewery. Established by Lynette and Dennis Healy, Batavia Brewing is a family business. The micro brewery is situated in the Geraldton central business district with easy walking and parking access. It is fantastic to be up and close to where the beer is brewed with the added opportunity of enjoying a selection of tasty modern bistro cuisine. The famous, popular High Brew has a selection of tasty filling bites that pairs with the brews. It comes with two middies of beer.

Batavia Brewing has a great collection of beers on tap, including well known favourites, seasonal selections and their own newest creations.

Product Range

- Nine craft beers. A Berliner Weisse, known as the champagne of the north will be added.
- Growlers. A two litre container that can be filled and refilled with your favourite brew.
- Fill your corny kegs or hire a 50L keg

Sales Information

- Retail: direct from brewery.
A selection of beers available at Con's Liquor.
- Wholesale enquiries welcome

Certifications

- City of Greater Geraldton 5 Star
100% Food Safety



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BLOCK 275

BLOCK 275 Cold Pressed Canola Oil is crafted from GM-free canola, sustainably grown and harvested on the Mann's small family farm.

This healthy and versatile oil offers a clean taste and high smoke point (212°C), making it perfect for everyday cooking, from delicate dressings to high-heat culinary creations.

The difference is in the processing - or lack of it. Unlike commercial canola oil, there are no solvents, hexane or heat used. There is no bleaching or deodorising. It is simply pressed, filtered, bottled, and labelled by hand. It is 100% natural, and 100% done by the Mann family.

Embraced by chefs and the home cook alike, it can be used for dressings, shallow frying, baking, roasting, stir-frying, on the BBQ and as a finishing oil.

Product Range

- Cold Pressed Canola Oil 200mL taster
- Cold Pressed Canola Oil 500mL bottle
- Cold Pressed Canola Oil 1L squealer
- Cold Pressed Canola Oil 4L tin
- Cold Pressed Canola Oil 20L food service drum

Sales Information

- Retail sales: retail outlets, online
- Stocklist list available on website
- Wholesale/export enquiries welcome

Awards

- 2023 Royal Tasmanian Fine Food Awards - Gold medal
- 2023 Sydney Royal Fine Food Awards - Silver medal
- 2022 Sydney Royal Fine Food Awards - Silver medal
- 2021 Sydney Royal Fine Food Awards - Silver medal



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O
C
K
• 275

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Bookara Goat Dairy

Bookara Goat Dairy crafts a range of quality goat milk products at their customised farm site.

Based on successful dairy styles across Australia, the dairy and process rooms are housed in a converted hay shed. The goats are well loved and listen to stimulating music while fed oats and barley during the milking process. Bookara Goat Dairy feed their goats a diet consisting largely of paddock feed, grain and local hay. Soaked lupins deliver protein and energy for the goat's rumen (gut flora) and barley and oats provide carbohydrate.

Oaten hay, dry grass and the ability to browse vegetation such as black wattle leaves and twigs, provide much needed fibre and help to create a balanced diet. Cheese from Bookara Goat Dairy is hand made utilising fresh milk and the finest cultures, along with Western Australian salt. The results are natural wholesome foods, rich in flavour and goodness.

Product Range

- Milk
- Yoghurt
- Persian Feta
- Pressed Feta
- Curd (Cream Cheese)
- Haloumi
- Ricotta

Sales Information

- Retail sales: direct and retail outlets
- Stocklist list available on website
- Wholesale/export enquiries welcome

Awards

Non Bovine Milk

- 2023 – DIAA (WA), Raw Goat's Milk, Gold Medal

Non Bovine Fresh and Soft Cheese

- 2023 – DIAA (WA), Pressed Feta, Gold Medal
- 2023 – DIAA (WA), Persian Feta, Silver Medal
- 2023 – DIAA (WA), Original Cream Goat's Cheese, Silver Medal



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AS FRESH AS IT GETS

THAT'S FRESH,
LOCAL VEGGIES
AND PRODUCE
RIGHT THERE!



Bravo Gazpacho

Fresh ingredients. Made in Geraldton. Inspired by Spain!

The most popular version of gazpacho is tomato-based, and Bravo Gazpacho's own recipe has been developed based on traditional gazpacho, but with tweaks to suit the Aussie palate.

Served chilled and perfect for a summery day, gazpacho is also filled with plenty of goodness. Rich in minerals, antioxidants, fibres and vitamins C, A and E – this soup is not only a tasty snack or meal, but it's also great for your body!

Gazpacho is mostly raw, blended veggies – no bad stuff at all. And the recipe is free from all preservatives and other fake nasties, with only WA produce for a fresh, uplifting flavour.

Gazpacho is 'hydration you can eat'. We look forward to introducing you to Bravo Gazpacho!

Product Range

- 350 mL Gazpacho
- 1L Gazpacho

Sales Information

- Selected retail outlets
- See the website for stockists
- Wholesale enquiries welcome



BRAVO
GAZPACHO

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Bron's Paddock

Bron's Paddock started as a back paddock 'side gig' on the home farm of Bron and her husband Michael, who farms with his brother at Walkaway.

The farm has been in the same family since 1890. After a few name changes, Bron settled on the name of Bron's Paddock to take her foodie business forward into the future.

Bron is known for her exquisite small batch preserves, made with produce grown in her farm paddock in Walkaway. To support fellow local growers, Bron also includes locally grown produce from around the Mid West to supplement her own produce, which makes her products uniquely Mid West.

Bron is passionate about all things recycling, repurposing and reducing the food miles for her consumers and so this focus on using home grown produce is a key element of her small batch preserves range. You might also come across Bron's Paddock in local foodie hampers and in a range of artisan markets across Western Australia.

In the future, Bron is gearing up to take her paddock to preserves one step further by using home grown grains for milling flour and creating a range of flour-based products, and she is in the early stages of renovating a heritage building to become Bron's HQ.

Product Range

- Seasonally produced lemon butter
- Passionfruit butter
- Strawberry jam
- Mulberry jam
- Mango jam
- Fig jam
- Chutney
- Chilli sauce
- Mango and chilli chutney, chilli chutney
- Beetroot relish and beetroot preserved

Sales Information

- Direct online sales
- Market, Events and Farm Gate sales
- Wholesale enquiries welcome



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- 📅 Coming soon!
- 📱 Bron'sPaddock 📷 bronspaddock



Burnt Barrel BBQ

Burnt Barrel, Nanson, is well known for their slow and low smoked Kansas City Style BBQ that offers visitors a unique experience with quality food, craft beers and house made breads and pies.

Burnt Barrel is also a Mid West food manufacturer, creating a comprehensive range of savoury and sweet sauces and rubs which they use to flavour their unique meat dishes, and which are also available for purchase as a stand alone pantry range, so you can get the full Burnt Barrel experience right at home (well almost!).

With names such as the Smokey Hickory BBQ Sauce, Sweet Carolina Mustard, and Hot Chipotle BBQ Sauce, you know that you will be well on your way to creating something beautiful with this pantry range.

The Burnt Barrel range of sauces and rubs use locally sourced fruit, vegetables and chillis when in season, and the raw honey in the Mustard Carolina Sauce comes from the farm's own bee hives! Their range includes a hickory BBQ sauce along with a hot chipotle BBQ sauce. This is completed by a range of rubs, nuts and mustard, along with raw honey (when in season).

Product Range

- On-site brewed beer
- Smokey Hickory BBQ Sauce
- Hungary Butt Rub
- Burning Butt Rub
- Hot Chipotle BBQ Sauce
- Sweet Carolina Mustard
- Rubbed Nuts
- Oh Sh!t Hot Sauce
- Honey BBQ Glaze
- Raw honey

Sales Information

- Direct sales at venue
- Online orders
- Wholesale enquiries welcome

Awards

2018 Perth Royal Show, Pantry Goods Awards

- Gold: Salted Caramel Sauce
- Gold: Chocolate Fudge Sauce
- Silver: Rubbed Nuts
- Silver Burning Butt Rub
- Bronze: Smokey Hickory BBQ Sauce
- Bronze Oh Sh!t Hot Sauce



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- @ enquiries@burntbarrel.com
- 🌐 www.burntbarrel.com
- 📱 BurntBarrelBBQ
- 📷 burnt_barrel



Chally Bridge Farms

Chally Bridge Farms is a small family-owned business run by Jack and Alli, located on the Bowes River, in the Mid-West shire of Northampton.

Chally Bridge Farms grow premium fresh-cut flowers, seasonal fruit and vegetables. The farm is based on values of providing local, high-quality produce to the community and incorporating sustainable farming practices.

Jack brings to the business a deep love of working the land, having grown up in an established West Australian farming family. While studying geology, geography and agribusiness at university, he worked at the Perth fruit and vegetable markets, developing a hands-on understanding of the fresh-produce sector. Jack is driven to apply innovative and environmentally sustainable farming practices at Chally Bridge Farms, in order to deliver high-quality products and contribute to a better, greener world.

Alli is a proud Nhunda woman whose traditional land includes the Bowes River which flows through the Chally Bridge Property. Alli has ten years of floristry experience, providing custom, farm direct fresh flowers for retail customers and events. Alli works closely with clients to meet their requirements and bring their floral vision to life.

Together, Jack and Alli are continually expanding both their product range, availability and customer base. Their passion as a small business was rewarded in 2022 by receiving the Micro Business Of The Year Award from the Mid West Chamber of Commerce and Industry.

Product Range

- Pomegranates: March-May
- Figs: December-Feb
- Pumpkins, Squash, Zucchini's, Spaghetti Squash: year round
- Broccoli, Cauliflower and Celery: June, July, August
- Kale and Lettuce: year round
- Dragon Fruit: October-May
- Other seasonal fruits and vegetables by season
- Edible Flowers

Sales Information

- Direct and market sales
- Farm Gate sales
- Wholesale enquiries welcome

Awards

- Micro Business Award 2022, Mid West Chamber of Commerce and Industry's Business Excellence Awards



CONTACT DETAILS

- 📍 Isseka East Rd, ISSEKA WA 6535
- ☎ +61 (0) 420 613 000
- @ challybridge@gmail.com
- 🌐 www.challybridgefarms.com
- 📘 challybridge 📷 challybridgefarms



Chapman River Olives

Chapman River Olives produces quality olive oil under the brand name Chapman River.

The farm is owned by the Lewis Family and is located adjacent to the Chapman River. Planted in 1998, the olive groves are grown in rich red valley soil producing some of the best, flavour rich, olive oils available.

The olive oil produced by Chapman River Olives can be either robust or fruity, depending on varietal blends. Most recently winning Gold and Best of Show at the 2023 WA Olive Awards.

The olive oil produced at Chapman River Olives meets and exceeds the stringent standards set for extra virgin olive oil. Further to this, the Lewis family are members of a voluntary Code of Practice, administered by the Australian Olive Association, which guarantees the quality of Australian olive oil.

Product Range

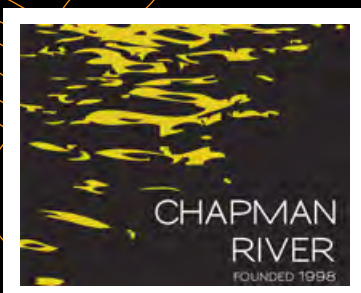
- Extra Virgin Olive Oil (EVOO) from 500 mL (bottles) to 1000 L (IBC)

Sales Information

- Retail sales: direct and retail outlets
- Export sales: currently exporting
- Stocklist list available on website
- Wholesale/export enquiries welcome

Awards

- The company has won numerous awards for olive oil production and has progressed from bronze to silver to gold wins consecutively since 2005.
- 2023 Olive Japan International Awards, Gold & Silver
- 2023 WA Results Booklet Olive Awards, Premium Gold & Best of Show



CONTACT DETAILS

- 📍 1957 Chapman Valley Rd, YETNA WA 6532
- ☎ +61 (0) 408 610 109
- @ russ@rlcpa.com.au
- 🌐 www.chapmanriver.com.au
- 📘 ChapmanRiverOlives



Chapman Valley Fishing Park

Chapman Valley Fishing Park offers a catch and release fishing experience with Silver Perch, Black Bream, Marron and Yabbies in the ponds, and these are also available fresh from the farm shop.

Fingerling Shed: tours are available through the fingerling shed where you can view the aquariums, feed the snapping Barramundi, learn to handle marron and yabbies and learn about the breeding cycle of different species and their habitats.

Hothouse: tours are also available through the very diverse hothouse that produces fresh veggies all year round, learn about sustainability and experience the productivity of a working hothouse. This hothouse was developed with the assistance of a Regional Economic Development (RED) grant.

Pantry 388: an exciting new range of products have been created to meet the diverse products of fresh veggies and herbs produced in our hothouse - from the farm to the table!

Product Range

- Aquaculture: Live Silver Perch, Marron, Yabbies
- Fresh Veggies: tomatoes, capsicums, chillies, beetroot, spring onions and lots more
- Fresh Herbs: basil, mint, chocolate mint, thyme and more
- Water Lillies: Tropical and Hardies
- Pantry388: Mild & XXXX Chilli Jams, Spiced Chilli Oil, Sweet Chilli Ginger Sauce, Green Chilli Jam, Beetroot Relish, Curry Rhubarb Relish, Spices – Dill Weed/Lemon Fish Rub/Roasted Cajun, Roasted Honey Cajun Peanuts.

Sales Information

- Retail sales
- Farm Shop
- Online Website
- Wholesale enquiries welcome



CONTACT DETAILS

- 📍 388 Hickety Rd, NABAWA WA 6532
- ☎ +61 (0) 400 618 484
- @ leanne@chapmanvalleyfishingpark.com.au
- 🌐 www.chapmanvalleyfishingpark.com.au
- 📘 [chapmanvalleyfishingpark](https://facebook.com/chapmanvalleyfishingpark)



Coastal Plains Produce & Bookara Cottage Garden

Carol and Brett Metcalfe have farmed on the renowned Greenough flats since 1994.

Their farm offers excellent soils and ground water that enables flourishing crops on a seasonal basis. They have some 22 acres of irrigated melons in a season, and are one of the larger growers of rockmelons in the Mid West region. Their range includes rock melons, water melons and the Piel de Sapo variety of Honeydew melon.

Carol and Brett are particular in their farming practices using a crop rotation sequence, soil care, mulching post crop, and fallow using a wheat/vetch mix that is then green manured to build soil biomass.

Product Range

- Rockmelons
- Honeydew Melon (Piel de Sapo)
- Water Melons
- Capsicums
- Honey
- Figs
- James
- Balsamic & Fig Glaze

Sales Information

- Direct Sales
- Direct to market
- Farm Gate sales
- Wholesale enquiries welcome

Certifications

- Fresh Care
- DPIRD Registered Hives



CONTACT DETAILS

- 📍 Lot 3 Brand Hwy, GREENOUGH WA 6530
- ☎ +61 (0) 478 644 199 or +61 (0) 419 592 984
- @ coastalplains@wn.com.au



Collier & Son

Collier & Son is a third generation horticulture family located in the Shire of Irwin.

Their horticulture journey commenced in the 1960s in Carnarvon with Ian Bert Collier and his son, Keith, who worked hard with little infrastructure to build successful plantations in the Carnarvon region. In 2005, Collier & Son moved to the Shire of Irwin, and they are now located on the Midlands Road on 10 acres with excellent loam and clay soils and ground water.

Collier & Son is in the hands of Chris Collier who provides a broad variety of fruits from his orchards to both the local community and the Perth markets, often providing fruit during the growing gaps of other regions in the State.

While not certified organic, Chris grows to organic principles which also includes using a 'bugs for bugs' approach to pest management.

Product Range

- Mangoes (Kensington Pride and R2E2) (Fresh and frozen)
- Limes
- Avocados (Hass, Fuerte and BF2 – own variety)
- Custard Apples
- Navel oranges
- Imperial and Emperor Mandarins
- Eureka Lemons
- Lemonade Lemons
- Honey
- Honeycomb

Sales Information

- Direct Sales
- Farm Gate sales
- Wholesale enquiries welcome

Certifications

- DPIRD Registered Hives



CONTACT DETAILS

- 📍 26898 The Midlands Rd, IRWIN WA 6525
- ☎ +61 (0) 428 841 537
- @ colson5@westnet.com.au
- 📘 Collier and Son



Copperhead Road Distillery

Copperhead Road Distillery produces superb artisan spirits and liqueurs from their distillery located in the picturesque Chapman Valley and retails this via their cellar door at the historic Central Greenough Cafe & Historic Settlement.

The base spirit is developed using a sour wash process and is made from refined sugar and molasses obtained from the Bundaberg Sugar Refinery.

The stills are directly fired and have been adjusted so that the deflegmator (reflux device) is non active, this ensures that the beautiful rum flavours are kept in the product rather than discarded. The spirit is housed in an oak barrel, imparting the desirable oak flavour.

A true 'international operation' the distillery utilises equipment from Brazil, France and Italy. The team behind the production are from Australia and Brazil and have full distilling qualifications.

Product Range

- Liqueurs: Raspberry, Mint, Cherry and other flavours by season
- Spirits: Sunset Shine, Pirate Jim's Spiced, Absinthe, Special Release Rums

Sales Information

- Cellar door via the Central Greenough Cafe
- Wholesale enquiries welcome



CONTACT DETAILS

- 📍 GREENOUGH WA 6532
- ☎ +61 (0) 499 071 602
- @ john.welsh58@gmail.com
- 📘 distillerycopperheadroad



Coral Coast Beef

Coral Coast Beef is an alliance between the family businesses of Avoca Farms (1978) and Fairville Beef (1995).

The home farm is located on Australia's Coral Coast near the twin towns of Dongara - Port Denison, not far from the famous wildflower trail to Mingenew and the Coalseam Conservation Park. It is home of the breeding herd and production base for Coral Coast Grass-Fed Beef.

Craig and Kenny believe that the provenance of food products is of critical importance to their customers. Ordering beef on a part-carass basis directly from the farm gate enables traceability - a different way to ensure you genuinely receive the quality beef which has the attributes you desire. Coral Coast Beef provides high-quality grass-fed beef at a fair price directly to discerning buyers who have increasing consciousness of nutrition and food security as well as concern for a sustainable environment and a high standard of animal welfare.



Product Range

- High quality grass fed yearling beef
- Top to tail from farm gate direct to the market
- Whole or part carcass bulk purchases available
- Purchase small portions from the 'butchers cabinet'
- Cryovaced for fresh or frozen distribution WA wide
- Value add range of tallow, pies and lasagnes

Sales Information

- Shop Online
- Click and Collect
- Bulk Orders
- See website for details

Certifications

- Certified Pasture Fed, HGP Free, Antibiotic Free

Awards

- 2021 Perth Royal Show, Silver, Food Award
- 2019 Perth Royal Show, Bronze, Food Award
- 2018 Perth Royal Show, Bronze, Branded Beef



CONTACT DETAILS

- 📍 DONGARA WA 6525
- ☎ +61 (0) 419 907 211
- @ info@coralcoastbeef.com.au
- 🌐 www.coralcoastbeef.com.au
- 📘 coralcoastbeef



Finlay's Brewing Co

When crafting their brews, they had a few things in mind... refreshing beverages in hot weather, beer that pairs well with fresh seafood and appealing flavours that are smooth on the palate.

Their story began many moons ago when the site was used as the town ice works. It was then purchased by the Finlay family who were running their export business sending fresh, chilled snapper to Japan as well as major capital cities by air freight. They also sold fresh fish locally at the site.

In 1989, the national pilot strike had a huge impact on the business. Instead of closing doors, the Finlay family did a pivot as businesses do in times of strife. They brought the market to them and turned the space into Finlay's Fresh Fish BBQ, serving up freshly cooked seafood meals and unforgettable conversation.

Current owners and managers, Warrick and Melissa Finlay took over running the restaurant in 2018 and renamed it Finlay's Kalbarri. While they are not related to the original Finlay family that owned the premises, it is uncanny that they have the same surname.

The business continued to develop with the addition of a new, onsite brewery aptly named Finlay's Brewing Co. In 2020, with the advent of a global pandemic and closed borders, the business needed to pivot once more. They couldn't bring the market to the beer so it was time to take the beer to the market. A canning machine was installed and their beer made it out to the market.

Unfortunately 2021 presented further delays with category 3, Cyclone Seroja but, thanks to their amazing team, they have bounced back again. They are currently open as usual and looking forward to welcoming you to Finlay's Kalbarri.

Product Range

Core

- Coral Coast Mid - 3.5%ABV
- Jakes Point IPA - 6.2%ABV
- Kalbarri Lager - 4.2%ABV
- Murchison Hazy Pale - 5.4%ABV
- 1951 Kolsch - 4.8%ABV
- Rusty Sailor Ginger Beer - 4.2%ABV
- Shipwrecked Pale Ale - 4.7%ABV

Sales Information

- Direct Sales
- See website for stockists
- Wholesale enquiries welcome

Awards

- 2023 Top 25 Beers (#5) Coral Coast Mid – Good Food Guide Awards
- 2023 Business of the Year Award, BEA MWCCI
- 2022 Trophy Best Lager Packaged, Perth Royal Beer Awards
- 2023 Gold Medal Contemporary Gose (Best British and European Style Ale) - Australian International Beer Awards
- 2022 Gold Medal Dark Lager Independent Brewers Awards



FINLAY'S
BREWING CO

CONTACT DETAILS

- 📍 13 Magee Crs, KALBARRI WA 6536
- ☎ +61 (0)8 9937 1253
- @ bookings@finlayskalbarri.com.au
- 🌐 finlaysbrewingco.com.au
- 📺 Finlay's brewing co 📺 Finlay's brewing co



Fusions Gelato

Tobias from Fusions Gelato provides a wonderful range of hand made local gelato, sold via their mobile gelato van and in selected hospitality venues in Geraldton.

Tobias takes great care with the creation of the Fusions Gelato range, sourcing the best quality milk and flavour profile ingredients.

Handmade with care and love, the range includes different flavours mentioned in the product range.

Plus you can't go past their 'house special' affogato with a hot shot of espresso coffee over their French Vanilla or Coffee Cream gelato – quite simply a match made in heaven! Look out for the Fusions Gelato van the next time you are in Geraldton.

Product Range

Gelato

- French vanilla
- Salted caramel
- Mint chocolate chip
- Double chocolate
- Mango
- Cookies and cream
- Amarena Cherry
- Lemon sorbet

Fresh Honey

Sales Information

- Retail: direct sales
- Mobile café sales
- Wholesale enquiries welcome



CONTACT DETAILS

- 📍 GERALDTON WA 6530
- ☎ +61 (0) 420 569 550
- @ tobias.dieterich@web.de
- 📘 fusionsgelato



Geraldton Fishermen's Cooperative

Geraldton Fishermen's Cooperative (GFC) is a cooperative of fishing families along the West Australian coast (including facilities throughout the Mid West region).

Through the Brolos brand, GFC is the world's largest rock lobster producer. Brolos brand rock lobster is caught wild every day from the clean and abundant waters of Western Australia.

Independently certified as sustainable by the Marine Stewardship Council (MSC) since 2000, Brolos Lobster is the premium Australian rock lobster of choice for customers. Brolos rock lobster is sold to wholesalers, retailers, and food service businesses in Australia and over 20 other countries worldwide.

Product Range

- Live lobsters
- Frozen lobsters
- Fresh cooked & chilled lobster
- Lobster tails
- Fresh fin fish
- Snow crabs

Sales Information

- Retail sales: direct and retail outlets
- Export sales: currently exporting
- Wholesale/export enquiries welcome

Certifications

- MSC: Certified Sustainable Seafood



GERALTON
FISHERMEN'S
CO-OPERATIVE
Rock Lobster Exporters

CONTACT DETAILS

- +61 (0)8 9435 8900
- sales@brolos.com.au
- www.brolos.com.au
- www.wacrays.com.au
- gfcbrolos





Heavenly Hectares Honey

The Heavenly Hectares Honey family team from Dongara are passionate beekeepers with DPIRD registered hives and local Shire approvals.

They provide a range of fresh pure honey products, along with value add beeswax products including beeswax blocks, candles and wraps.

In 2012, the family moved to Dongara and planted over 1000 native trees and established an orchard. They observed that the local bees were very friendly and would actually land on them while searching for water. This led to a passion and interest in learning more about bees by attending bee keeping courses, and their first hives were established in 2020.

By 2022, honey production was building beyond family and friends, and the decision was made to step into commercial production with the first steps attending the local Dongara markets.

Product Range

- Honey
- Beeswax
- Beeswax candles
- Beeswax wraps and mix

Sales Information

- Direct Sales
- Farmers Market sales
- Wholesale enquiries welcome

Certifications

- DPIRD Registered Hives

Awards

- Honeymasters Bronze Medal, 2023 Light Honey



CONTACT DETAILS

- 📍 DONGARA WA 6525
- ☎ +61 (0)434 248 662
- @ heavenlyhectareshoney@gmail.com
- 📘 Heavenly Hectares Honey



Illegal Tender Distilling Co

Nestled within the heart of Dongara, along Australia's Coral Coast, the Illegal Tender Distilling Co stands as a beacon of craftsmanship and excellence in the realm of spirits.

Guided by the masterful expertise of Head Distiller Codie Palmer, this boutique distillery is celebrated for its meticulous artistry in crafting small-batch, premium-grade spirits. The distillery's commitment to quality is unrivalled, using only the finest Australian ingredients to produce a portfolio of award-winning elixirs.

Among their crown jewels, the Distillers' Cut, a true testament to their expertise, has earned the coveted distinction of not one, but three world rum titles. Revered by connoisseurs and experts alike, this extraordinary spirit has been recognised as a pinnacle of the rum-making artistry on the global stage.



CONTACT DETAILS

- 📍 35 Illyarrie Rd, SPRINGFIELD WA 6525
- ☎ +61 (0)8 9927 2555
- @ info@illegaltenderrumco.com
- 🌐 www.illegaltenderrumco.com
- 📱 IllegalTenderDistillingCo
- 📷 illegal_tender_distilling_co

Product Range

- Rum
- Gin

Sales Information

- Retail sales: direct sales, farm gate or shop, online
- Stocklist list available on website
- Wholesale/export enquiries welcome

Awards

- 2023: Food & Business Manufacturing Award, BEA MWCCI
- 2023: Spirit of the Year, WA Good Food Guide
- 2020 – 2022: World Rum Awards, Style Winner
- See the website for a full list of awards



Kalbarri Free Range Eggs

Simply natural direct from the Coral Coast to you.

Kalbarri Eggs is a family owned and run business that has been producing eggs since 1992.

The owners family have been farming in WA since 1830 and pioneered farming in the Mid West and have recently produced the 7th generation of farmers.

Kalbarri Eggs is situated on 1700 acres, south of Kalbarri overlooking the Indian ocean. Where large swells and humpback whales can be seen in the winter months and the reefs provide fish and oysters during summer.

Their free range paddocks have a maximum of 1500 birds per hectare with a range of conditions provided for maximum comfort and health.

Free range chickens graze natural ground for a dust bath, enjoy grass and small plants to forage and hunt insects, and tagasaste trees (a perennial fodder shrub/tree) to provide shade and protection from predator birds as well as feed, and hay bales to play with. The fresh feed supplied to the birds is milled daily on the farm with ingredients sourced locally in a recipe that has been scientifically designed for optimum health and well being for each individual bird by our professional nutritionist.

Housed in sheds that have optimal feed and watering systems, their hens enjoy state of the art laying boxes all designed to promote healthy, happy laying conditions and ensuring egg quality is at a premium.

Product Range

- Free range eggs (Medium, Extra Large and Jumbo)
- Caged eggs (Medium, Extra Large and Jumbo)

Sales Information

- Direct Sales (IGA)
- Wholesale enquiries welcome



Kalbarri Eggs

CONTACT DETAILS

- 📍 KALBARRI WA 6536
- ✉ kalbarrieggs@westnet.com.au
- 🌐 www.kalbarrieggs.com.au
- 📘 Kalbarri Eggs



Lickety Sticks Artisan Icy Pops

Embark on a delightful journey through the flavours of the Mid West with Lickety Sticks Artisan Icy Pops.

Established in 2021 by Tegan in the coastal town of Geraldton, WA, Lickety Sticks has become synonymous with innovative, mouth-watering frozen treats that embody the essence of local and Australian fruits.

Fuelled by a passion for family and community joy, Tegan's journey with Lickety Sticks is a testament to her commitment to spreading happiness through flavourful experiences. Dedicated to inclusivity, Tegan provides low-allergen options—gluten, dairy, nut, and egg-free choices—ensuring that everyone can indulge in the icy delights.

Tegan's creative spirit shines through in exploring new flavours, making each icy creation an adventure in taste. From classic favourites to innovative blends, every lick is a journey of discovery. At the heart of Lickety Sticks' offerings are top favourite flavours that tantalize taste buds with every lick. Indulge in the refreshing sweetness of the Mid West Mango, showcasing the renowned Collier & Son mangoes from Dongara. Dive into the Watermelon Bliss, savour the zesty tang of Lemonade, and experience the burst of flavour in Blueberry Crush, Raspberry Dream, and Strawberry Pineapple.

Lickety Sticks proudly showcases the bounty of the Mid West and Western Australia, whenever possible, to create a diverse range of flavours. Each icy pop encapsulates the natural goodness of locally sourced fruits, ensuring a fresh and flavourful experience with every bite.

Beyond frozen delights, Lickety Sticks celebrates community and culinary innovation, seamlessly blending passion, inclusivity, and the best of Western Australian produce.

Product Range

- Mid West Mango
- Watermelon Bliss
- Lemonade
- Blueberry Crush
- Raspberry Dream
- Strawberry Pineapple
- Plus other seasonal flavours!

Sales Information

- Mid West Markets, Festivals & Shows
- Direct sales online
- Wholesale enquiries welcome
- Corporate & event bookings welcome



CONTACT DETAILS

- 📍 GERALDTON WA 6530
 ☎ +61 (0) 407 424 334
 @ hello@licketysticksicypops.com.au
 🌐 www.licketysticksicypops.com.au
 📱 licketysticks @ licketysticks_artisanicypops



Lirravale Eggs

Amongst the hills of the Chapman Valley, north of Geraldton, you'll find Lirravale Open Range Eggs.

Shane and the team from Lirravale Eggs love their chickens and take great care in the production of quality open range eggs. Their chickens live a happy, healthy and free grazing life and this shows in the quality of the eggs produced.

Used widely around the Mid West, they are a popular local egg brand to watch out for.

Product Range

- A selection of sizes of eggs

Sales Information

- Direct Sales (IGA)
- Wholesale enquiries welcome



CONTACT DETAILS

- 📍 702 Nanson Howatharra Rd, NABAWA WA 6532
- ☎ +61 (0)8 9920 5434
- @ shanegreen@westnet.com.au
- 📘 Lirravale



McBoats Seafood

McBoats is a family owned business that have been fishing for 38 years and has pioneered several fisheries on the Western Australia coast.

Based in Geraldton, the family vessels fish the Western Australia coast in some of the most remote and pristine waters of Australia. McBoats products proudly come from sustainable fisheries and use the latest technology for minimum impact with our local environment.

Their products are processed for export and snap frozen at sea as quickly as possible to produce the freshest tasting seafood possible to customers tables. They also add value to fresh ingredients with a range of crumbed and marinated produce lines.

McBoats are dedicated to fishing sustainably from healthy, wild seafood populations.

Product Range

- Half-shell Scallops (without roe)
- Scallop Meat (without roe)
- Tiger Prawns
- Western King Prawns
- Coral Prawns
- Panko Crumbed Scallops
- Marinated Scallops
- Marinated Prawns
- Fish Fillets
- Crabs
- Morton Bay Bugs
- Squid
- Cuttlefish

Sales Information

- Retail sales: direct and retail outlets
- Export sales: currently exporting
- Wholesale/export enquiries welcome

Certifications

- MSC: Certified Sustainable Seafood



CONTACT DETAILS

- 📍 28-32 Lemmon Rd, WEST END WA 6530
- ☎ +61 (0) 419 935 458
- @ mcboats@bigpond.com
- 🌐 www.mcboats.net
- 📘 mcboatsseafood 📷 mcboatsseafood



MEEDAC Fresh

Being a part of MEEDAC Inc. (Midwest Employment and Economic Development Aboriginal Corporation), MEEDAC FRESH is a small scale commercial vegetable farm which has been producing quality farm fresh produce from our site 30km East of Morawa at Innovation Park.

Established in 2011, Innovation Park is a joint initiative between Karara Mining and MEEDAC Inc. with the support of SODEXO, to develop a commercially viable horticultural operation which would provide Direct Employment, annual traineeships, on-the-job Training and real employment outcomes.

Completed in 2019, this state of the art fully enclosed and climate controlled 10,000 square meter Cravo shade house, this also features a large 25m x 25m shed which was constructed adjacent to the shade house which includes a 5m x 5m cool room & packing facilities.

Product Range

- Tomatoes (Standard, Cherry, Grape, heirloom)
- Capsicum (Red, Green, Yellow, Orange)
- Sweet Peppers (large Paprika)
- Chillies (Cayenne, Jalapeno, Birdseye, Habanero)
- Eggplant

Sales Information

- Retail sales: Direct and Retail Outlets
- Stock list is available on request
- Wholesale enquiries welcome

Certifications

- Freshcare: #FC613372



CONTACT DETAILS

- 📍 772 Koolanooka Spring Rd, KOOLANOOKA WA 6623
- ☎ +61 (0) 428 611 531
- @ meedacfresh@meedac.com
- 🌐 www.meedac.com
- 📘 meedacinc



Northampton Living Foods

Northampton Living Foods specialise in growing a range of nutrient-dense microgreens which are up to 40 times more nutrient dense than mature greens like broccoli!

Meet Kelly Harrington from Northampton Living Foods – your local microgreens farmer!

Microgreens are the earliest stage of a vegetable plant's development, after the sprouting stage. They are 'living foods'- purposefully utilised in their most nutritious and delicious state. Microgreens can be added to virtually every meal.

Features of Northampton Living Foods microgreens include:

- Being exceptionally fresh – they are delivered less than 24 hours after they are harvested.
- Having enhanced shelf life – minimum of seven days.
- Growing sustainably with less water, no fertiliser and no pesticides.

Microgreens are so easy to use and offer many health benefits.

They offer free home delivery in the Northampton and Geraldton regions.

Product Range

- Salad Sampler Box
- Sunflowers
- Sango Radish
- Broccoli
- Tendril Pea

Sales Information

- Direct orders
- Delivery in Geraldton



CONTACT DETAILS

- 📍 PO Box 461, NORTHAMPTON WA 6535
- ☎ +61 (0) 448 837 214
- @ northamptonlivingfoods@outlook.com
- 🌐 www.northamptonlivingfoods.com
- 📘 NorthamptonLivingFoods



Red Lime Jones

Red Lime Jones Granola has been selected for events such as Shore Leave, Pearls & Plates, and concerts for Harry Styles, Red Hot Chilli Peppers & Post Malone.

Big on taste and big on attitude, Red Lime Jones (RLJ) is a small batch premium food company with humble market stall beginnings in Geraldton.

The brand is full of sass, quirkiness and fun, simple yet brimming with class. They want to inspire you to eat well and contribute to bringing slices of joy into your life.

The RLJ ethos of self-expression through food and focus on giving consumers the best experience possible is reflected in all aspects of the operation from preparation facilities, and package design to customer service. RLJ products are nutritious and sit at the cutting edge in global food trends.

Handcrafted in Geraldton, the Red Lime Jones granola range has extended to include porridge, dukkah and savoury nuts. Packed with nutritious, natural and tasty ingredients, every item that goes into each mix is detailed on the product.

Product Range

- Granola
- Porridge
- Savoury nuts
- Dukkah

Sales Information

- Retail sales: retail outlets, online
- Wholesale enquiries welcome
- Stocklist list available on website



**RED
LIME
JONES.**
great granola

CONTACT DETAILS

- 📍 PO Box 7010, GERALDTON WA 6531
- ☎ +61 (0) 414 615 272
- @ hello@redlimejones.com.au
- 🌐 www.redlimejones.com.au
- 📱 redlimejones @ redlimejones



SWEET AS SUGAR

SPRUCE

COLD PRESSED JUICE
350ML (11.83 FL OZ)

GREEN MACHINE

SPRUCE

COLD PRESSED JUICE
350ML (11.83 FL OZ)

FRESH PRINCE

SPRUCE

COLD PRESSED JUICE
350ML (11.83 FL OZ)

Spruce Juice Co

Spruce Juice Co create fresh and natural cold pressed juices from their facility in Geraldton.

Cold press technology ensures that there is no heat involved in the extraction processes and that all the nutrients, enzymes vitamins and minerals are retained from the fruit and vegetables.

The company uses locally sourced produce in all their juices. Integrity of all produce that goes into a Spruce Juice is ensured as it is delivered direct by the grower. Every Spruce Juice is filled with only natural flavours as there is no addition of any colours, preservatives or additives.

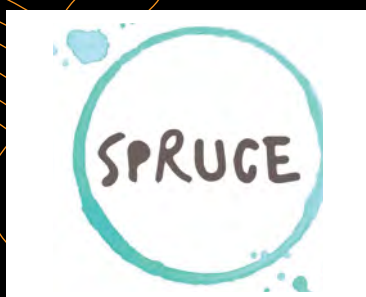
The company adopt a sustainable approach to production, ensuring minimal waste with all by products composted, placed in worm farms or fed to other farm animals.

Product Range

- Almond Milk
- Beet It
- Celery Juice
- Green Machine
- Immunity Elixir
- Juice Cleanse (1-7 days)
- Pink Floyd
- Ranga
- Summer Breeze
- Sunshine
- Smoothie Bags (Various flavours)

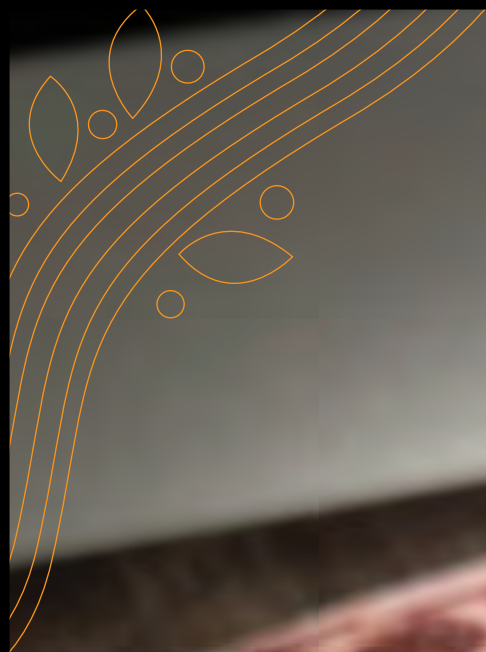
Sales Information

- Retail sales: direct and retail outlets
- Stocklist list available on website
- Wholesale enquiries welcome



CONTACT DETAILS

- 📍 St Pat's Hall, 82 George St, GERALDTON WA 6530
- ☎ +61 (0) 475 390 266
- @ hello@sprucejuice.com.au
- 🌐 www.sprucejuice.com.au
- 📱 sprucejuiceau 📷 sprucejuiceco



Strawberry Road Lamb

Strawberry Road Lamb are committed to creating the best quality lamb possible.

Specialising in Dorper sheep that have been bred purely for their taste, their lambs are grown on large acres of land, with plentiful feed and ample shading. They believe a happy relaxed sheep is a tasty sheep! Dorper sheep are a meat specific sheep originally from South Africa, with a mix of Dorset Horn and Blackhead Persian sheep. This breeding background provides high quality meat for the consumer and their breed suits the climate of the Mid West region. The team at Strawberry Road Lamb are heavily focussed on growing high quality pasture and ensuring attention to detail in the maintenance and care of our sheep.

Established in 2016, Strawberry Road Lamb is operated exclusively in the Mingenew/Irwin area in Western Australia. A rotation of cropping and pasture allows for a varied diet throughout the year for our sheep.

Product Range

- Full Box of Lamb
- Half Box of Lamb
- Individual cut products to come soon

Sales Information

- Email, phone and online orders
- Wholesale enquiries welcome

Certifications

- Food Safety (Supervisor)



CONTACT DETAILS

- 📍 MINGENEWA WA 6522
- ☎ +61 (0) 499 756 072
- @ admin@strawberryroadlamb.com.au
- 🌐 www.strawberryroadlamb.com.au
- 📱 strawberryroadlamb
- 📷 strawberryroadlamb



Sun City Produce

Sun City Produce is a Nguyen family owned and operated business that grows and supplies high quality vegetables.

Established for over 30 years, Sun City Produce operates from their original farm in Geraldton and expanded operations in Walkaway, 30 minutes away.

The family grows under 4.2ha of plastic greenhouses in Walkaway and 2ha of plastic greenhouses at the original farm.

With a focus on sustainability Sun City Produce have begun diversifying crops, ensuring soil preservation. The family continues to invest in horticulture education and have won scholarships, travelling the world to learn about efficient and sustainable practices in horticulture.

Implementing this knowledge means the operation benefits from new industry innovations. Initiatives include water and nutrient monitoring, as well as climate control measures and integrated pest management.

Product Range

- Lebanese Cucumbers
- Continental Cucumbers
- Seasonal vegetables

Sales Information

- Retail sales: direct and retail outlets
- Wholesale/export enquiries welcome

Certifications

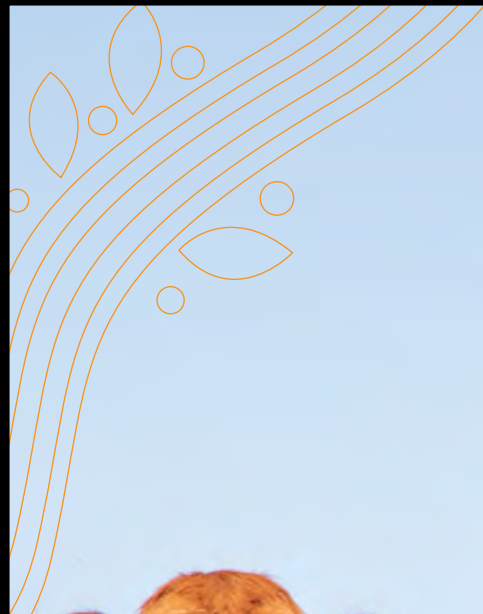
- Fresh Care Certification



CONTACT DETAILS

- 📍 337 Allanooka Springs Rd, WALKAWAY WA 6528
- ☎ +61 (0) 418 939 982
- @ contact@suncityproduce.com.au
- 🌐 www.suncityproduce.com.au
- 📱 suncityproducewa
- 📷 suncityproducewa





Tara Beef

Local farmer Brad Kupsch owns and operates Tara Beef from Tara Farm in Allanooka. Brad is passionate about providing high quality tender and tasty beef, direct to the customer.

The business utilises a sustainable farming system, with a strong focus on positive environmental impact and best agricultural practices. Grazing occurs on perennial grass and further feed is produced on the farm or locally sourced. Methods such as low stress stock handling, environmentally sustainable grazing techniques and Meat Standards Australia (MSA) tools are used to maximise animal welfare. These methods also ensure the final product is of high quality and taste.

The Limousin Angus Cross cattle are antibiotic and hormone growth promotion free. Tara Beef is bred, fed and finished locally before being processed, cut and packaged to the customer's requirements. Tara Beef employ local abattoirs and butchers in their production.



Product Range

- Top quality Tara Beef, whole and half carcass and smaller sample boxes available from January to June.

Sales Information

- Retail sales: direct and retail outlets
- Wholesale/export enquiries welcome

Certifications

- MSA

Awards

- 2023 Finalist Mid West Business Excellence Awards, Food & Beverage Manufacturing



TARA
quality meats

CONTACT DETAILS

- 📍 3293 Allanooka Springs Rd, ALLANOOKA WA 6528
- ☎ +61 (0) 428 276 054
- @ kupschy@gmail.com
- 🌐 www.tarabeef.com.au
- 📘 tara.beef



Wye Farm Organics

Wye Farm Organics is a certified organic producer with the National Association for Sustainable Agriculture Australia (NASAA) in the Shire of Irwin, just south of Geraldton.

Fiona and Anton have been growing organically for many years across both the Mid West and South West regions of WA and have a great understanding and application of soil types and the application to organic growing. They described themselves as 'idealists' who got started growing organically because they wanted to provide great food but in a way that was land friendly – hence the organic approach. Anton has a background as a gardener that has flourished to horticulture.

Wye Farm Organic (previously known as Hamel Homegrown) grows a seasonal range of certified organic produce which is distributed to the Perth markets and locally from their farm shop at the Tyford Farm House on the Brand Highway in Dongara.



Product Range

Organic certification for seasonal:

- Beetroot, Broccoli, Cabbages, Capsicums, Celery, Cucumbers, Garlic, Honeydew melons, Kale, Leeks, Lettuce, Onions, Pumpkins, Rockmelon, Snow peas, Squash, Sweet potatoes, Sweetcorn, Tomatoes, Watermelon, Zucchini

Sales Information

- Farm gate sales
- Selected retail outlets and direct to market
- Wholesale enquiries welcome

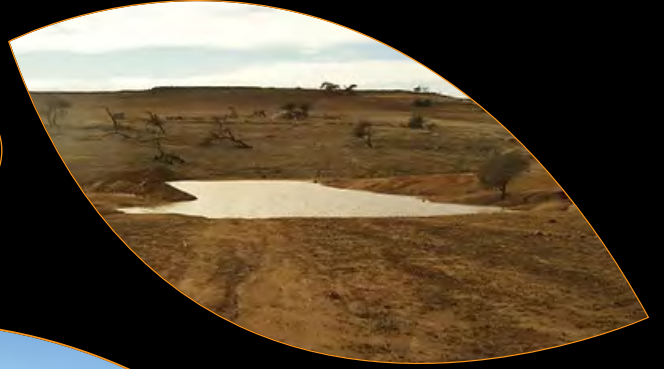
Certifications

- NASAA Certified Organic #6103 (Hamel Homegrown)

**WYE FARM
ORGANICS**

CONTACT DETAILS

- 📍 30386 Brand Hwy, DONGARA WA 6525
- ☎ +61 (0) 402 679 604
- @ hhorganics@westnet.com.au
- 📘 Wye Farm Organics



2008



2017



2022

Yanget & Co

Yanget & Co, is a pioneering Mid West food enterprise, with innovative stock management practices that allow farmers to drive profitability utilising environmental sustainability in the Australian landscape to give maximum productivity.

Yanget & Co was started to give farmers an opportunity to reach their local communities with their premium produce. At the heart of Yanget & Co's operations lies Yanget Farm which has a label of Grass Fed, chemical free pastures beef and lamb. You can find this label linked in with local festivities, Mick Davey Butchers and their online website.

Led by Rod O'Bree and his family, Yanget Farm stands as a beacon of innovation in the region, exemplifying how mimicking natural ecological patterns can yield rapid and substantial benefits for both productivity and environmental well-being. By studying and optimizing water flow dynamics, Yanget Farm has successfully implemented interventions that rejuvenate waterways and landscapes in a holistic and sustainable manner.

Through its emphasis on straightforward yet impactful methods, Yanget & Co ensures the well-being of its livestock, delivering ethically sourced products that resonate with conscientious consumers. Moreover, the company's adoption of eco-conscious land stewardship practices contributes to mitigating climate change by enhancing carbon sequestration in the soil and reducing reliance on chemical inputs, thereby fostering a healthier ecosystem for all.

The company's commitment to promoting regenerative growing practices and showcasing the transformative power of sustainable agriculture is firmly rooted in the Yanget & Co philosophy.

These include principles of landscape rehydration, aimed at revitalizing soil health, native flora biodiversity, water conservation, pasture quality, and agricultural productivity. By practicing these regenerative farming techniques, Yanget & Co cultivates premium beef and lamb products that are not just flavourful but also nutritionally superior.

Product Range

- Beef and lamb via Mick Davey Butchers
- Other protein by farmer partnerships
- Portions by order (retail and wholesale)

Sales Information

- Retail: Mick Davey Butchers
- Online orders via farm gate sales
- Wholesale enquiries welcome
- Regenerative farmer enquiries welcome



CONTACT DETAILS

- 📍 330 Yanget Rd, KOJARENA WA 6532
- ☎ +61 (0) 417 182 747 (Rod) or +61 (0) 457 659 400 (Jaime)
- @ yangetandco@gmail.com
- 🌐 www.yangetandco.com.au
- 📘 Yanget2008

Bakers in the Mid West

The Mid West region is home to some of the finest grain growing lands that contribute to the broad range of flours and milled products available in Western Australia. Our Mid West bakers do a great job show casing what is possible with great ingredients!

Aussie Pastries & Batavia Coast Bakery (Geraldton)

☎ +61 (0)8 9964 2303

📘 aussiepastries

Coastal Cakes

☎ +61 (0) 437 412 060

📘 coastalcakesgeraldton

Dongara Bakery (Dongara)

☎ +61 (0)8 9927 1057

📘 Dongara Bakery

Jar & Platter Real Food (Geraldton)

☎ +61 (0) 432 311 316

📘 Jar & Platter Real Food

Mingenew Bakery (Mingenew)

☎ +61 (0)8 9928 1507

📘 mingenewbakery

Kalbarri Hot Bread Shop (Bakery)

☎ +61 (0)8 9937 1017

Sweetly Simple (Geraldton)

☎ +61 (0)8 9921 7577

📘 TheSweetlySimple

Tarts & Co (Geraldton)

☎ +61 (0) 428 528 044

🌐 www.tartsandco.com.au

📘 Tarts & Co Catering

Wildflour Bakery and Cafe (Morawa)

☎ +61 (0)8 9971 1073

📘 wildflourmorawa

Wonda Bake Bakery (Geraldton)

☎ +61 (0)8 9921 5693

📘 wondabakebakery



Butchers in the Mid West

Our Mid West butchers support using local produce as part of their products and services. Next time you visit one of our butcher friends, ask what's LOCAL LOCAL LOCAL!

Batavia Coast

☎ +61 (0) 492 325 780
🌐 www.bataviacoastbutchery.com.au
📘 bcbutchery

Dongara Quality Meats

☎ +61 (0)8 9927 1377
📘 Dongara Quality Meats

Gearing Butchers

☎ +61 (0)8 9921 4656
🌐 www.gearingbutchers.com.au
📘 gearingbutchers

Mick Davey Butchers

☎ +61 (0)8 9921 2076
🌐 www.mickdaveybutchers.com.au
📘 mickdaveybutchers

T-Bone & Sons

☎ +61 (0)8 9937 1083
📘 KalbarriButcher

The Whole HOG

☎ +61 (0)8 9921 5161
🌐 www.wholehog.biz
📘 wholehogbutchers



Tourism Friends in the Mid West

The Mid West region is home to a number of tourism business who all feature and support the local produce of the region. Here's some of our foodie tourism friends in the Mid West who can help you to explore the region AND get a great taste of the Mid West's finest produce.

Ocean Addiction Charters

☎ +61 (0) 408 246 230
📘 Ocean Addiction Charters
🌐 www.oceanaddictioncharters.com.au

New Leaf Connect

☎ +61 (0) 474 922 552
📘 newleafconnect.dongara
🌐 www.newleafconnect.com.au

Mid West Adventure Tours

☎ +61 (0) 401 289 936
📘 midwestadventuretours
🌐 www.midwestadventuretours.com.au

Eco Abrolhos Cruises

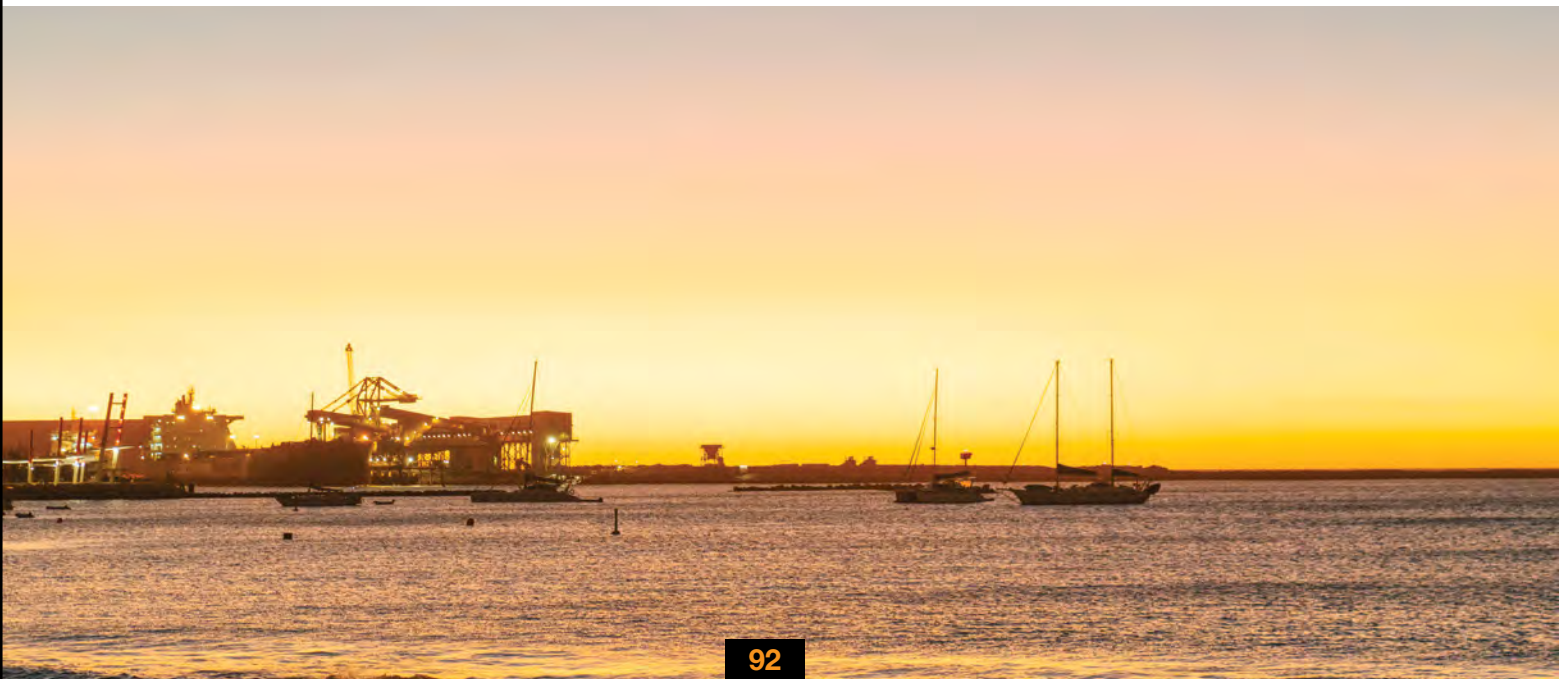
☎ +61 (0)8 9964 5101
📘 eco.abrolhos
🌐 www.ecoabrolhos.com.au

Wooleen Station

☎ +61 (0)8 9963 7973
📘 WooleenStation
🌐 www.wooleen.com.au

Melangata Station Stay

☎ +61 (0)8 9963 7777
📘 Melangatastationstay
🌐 www.melangatastationstay.com.au



Producer Quick Reference

4 Ways Fresh Produce

☎ +61 (0)8 8380 8317
@ admin@4waysfresh.com.au
🌐 4waysfresh.com.au
📘 YamatjiSouthernRegionalCorporation,
4Ways Fresh-TP.HCM,
IndigenousBusinessAustralia

30 Knots Distillery

☎ +61 (0) 404 375 114
@ hello@30knotsspirits.com
🌐 www.30knotsspirits.com
📘 30knotsdistillery
📷 30knotsdistillery

6530 Honey

☎ +61 (0) 478 899 608
@ 6530honey@gmail.com
📘 6530honey
📷 6530_Honey

Abrolhos Octopus

☎ +61 (0) 438 653 887
@ info@westaustralianoctopus.com
🌐 www.westaustralianoctopus.com
📘 abrolhosoctopus

Baston Grove Olives

☎ +61 (0) 429 199 852
@ admin@bastongrove.com.au
🌐 www.bastongrove.com.au
📘 Baston Grove Olives

Batavia Brewing

☎ +61 (0)8 9921 8296
@ bookings@bataviabrewing.com.au
🌐 www.bataviabrewing.com.au
📘 BataviaBrewing1

BLOCK 275

☎ +61 (0) 488 218 548
@ hello@block275.com.au
🌐 www.BLOCK275.com.au
📘 block275
📷 block.275

Bookara Goat Dairy

☎ +61 (0) 429 869 348
@ mark@bookara.com.au
🌐 www.bookaragoatdairy.com.au
📷 bookaragoatdairy

Bravo Gazpacho

@ hola@bravogazpacho.com
🌐 www.bravogazpacho.com
📘 bravogazpacho
📷 bravogazpacho

Bron's Paddock

☎ +61 (0) 498 999 174
@ heybron@bronspaddock.com.au
🌐 Coming soon!
📘 Bron'sPaddock
📷 bronspaddock

Burnt Barrel BBQ

☎ +61 (0)8 9920 5552
@ enquiries@burntbarrel.com
🌐 www.burntbarrel.com
📘 BurntBarrelBBQ
📷 burnt_barrel

Chally Bridge Farms

☎ +61 (0) 420 613 000
@ challybridge@gmail.com
🌐 www.challybridgefarms.com
📘 challybridge
📷 challybridgefarms



Producer Quick Reference

Chapman River Olives

☎ +61 (0) 408 610 109
✉ russ@rllcpa.com.au
🌐 www.chapmanriver.com.au
📘 ChapmanRiverOlives

Chapman Valley Fishing Park

☎ +61 (0) 400 618 484
✉ leanne@chapmanvalleyfishingpark.com.au
🌐 www.chapmanvalleyfishingpark.com.au
📘 chapmanvalleyfishingpark

Coastal Plains Produce

☎ +61 (0) 478 644 199 or +61 (0) 419 592 984
✉ coastalplains@wn.com.au

Collier & Son

☎ +61 (0) 428 841 537
✉ colson5@westnet.com.au
📘 Collier and Son

Copperhead Road Distillery

☎ +61 (0) 499 071 602
✉ john.welsh58@gmail.com
📘 distillerycopperheadroad

Coral Coast Beef

☎ +61 (0) 419 907 211
✉ info@coralcoastbeef.com.au
🌐 www.coralcoastbeef.com.au
📘 coralcoastbeef

Finlay's Brewing Co

☎ +61 (0)8 9937 1253
✉ bookings@finlayskalbarri.com.au
🌐 finlaysbrewingco.com.au
📘 Finlay's brewing co
📷 Finlay's brewing co

Fusions Gelato

☎ +61 (0) 420 569 550
✉ tobias.dieterich@web.de
📘 fusionsgelato

Geraldton Fishermen's Cooperative

☎ +61 (0)8 9435 8900
✉ sales@brolos.com.au
🌐 www.brolos.com.au
🌐 www.wacrays.com.au
📘 gfcbrolos

Heavenly Hectares Honey

☎ +61 (0)434 248 662
✉ heavenlyhectareshoney@gmail.com
📘 Heavenly Hectares Honey

Illegal Tender Distilling Co

☎ +61 (0)8 9927 2555
✉ info@illegaltenderrumco.com
🌐 www.illegaltenderrumco.com
📘 IllegalTenderDistillingCo
📷 illegal_tender_distilling_co

Kalbarri Free Range Eggs

📧 kalbarrieggs@westnet.com.au
🌐 www.kalbarrieggs.com.au
📘 Kalbarri Eggs

Lickety Sticks Artisan Icy Pops

📞 +61 (0) 407 424 334
📧 hello@licketysticksicypops.com.au
🌐 www.licketysticksicypops.com.au
📘 licketysticks
📷 licketysticks_artisanicypops

Lirravale Eggs

📞 +61 (0)8 9920 5434
📧 shanegreen@westnet.com.au
📘 Lirravale

McBoats Seafood

📞 +61 (0) 419 935 458
📧 mcboats@bigpond.com
🌐 www.mcboats.net
📘 mcboatsseafood
📷 mcboatsseafood

MEEDAC Fresh

📞 +61 (0) 428 611 531
📧 meedacfresh@meedac.com
🌐 www.meedac.com
📘 meedacinc

Northampton Living Foods

📞 +61 (0) 448 837 214
📧 northamptonlivingfoods@outlook.com
🌐 www.northamptonlivingfoods.com
📘 NorthamptonLivingFoods

Red Lime Jones

📞 +61 (0) 414 615 272
📧 hello@redlimejones.com.au
🌐 www.redlimejones.com.au
📘 redlimejones
📷 redlimejones

Spruce Juice Co

📞 +61 (0) 475 390 266
📧 hello@sprucejuice.com.au
🌐 www.sprucejuice.com.au
📘 sprucejuiceau
📷 sprucejuiceco

Strawberry Road Lamb

📞 +61 (0) 499 756 072
📧 admin@strawberryroadlamb.com.au
🌐 www.strawberryroadlamb.com.au
📘 strawberryroadlamb
📷 strawberryroadlamb

Sun City Produce

📞 +61 (0) 418 939 982
📧 contact@suncityproduce.com.au
🌐 www.suncityproduce.com.au
📘 suncityproducewa
📷 suncityproducewa

Tara Beef

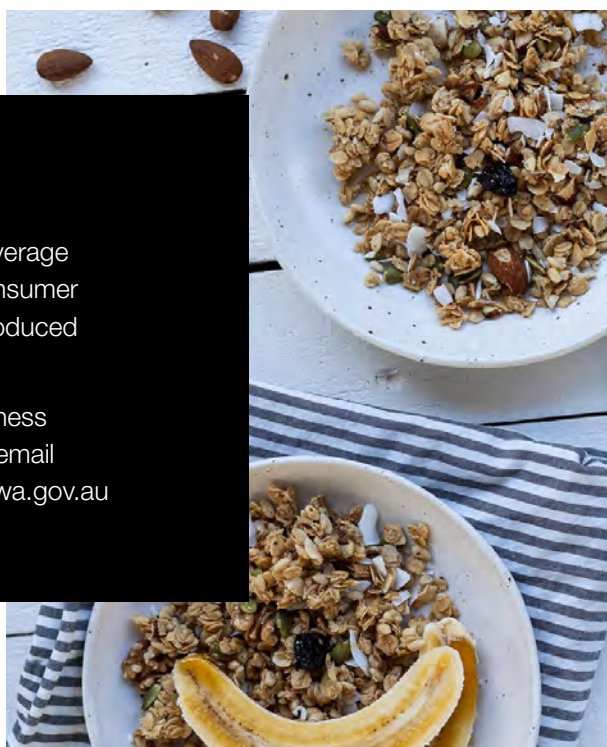
📞 +61 (0) 428 276 054
📧 kupschy@gmail.com
🌐 www.tarabeef.com.au
📘 tara.beef

Wye Farm Organics

📞 +61 (0) 402 679 604
📧 hhorganics@westnet.com.au
📘 Wye Farm Organics

Yanget & Co

📞 +61 (0) 417 182 747 (Rod) or
+61 (0) 457 659 400 (Jaime)
📧 yangetandco@gmail.com
🌐 www.yangetandco.com.au
📘 Yanget2008



The Mid West Food and Beverage Capability Guide includes consumer facing food and beverage produced within the region.

If you would like your business featured in future editions, email FoodIndustryInnovation@dpird.wa.gov.au