



A TASTE

OF THE

CENTRAL COAST WHEATBELT

FOOD AND BEVERAGE CAPABILITY GUIDE





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:

Email: **FoodIndustryInnovation@dpird.wa.gov.au**

Website: **www.agric.wa.gov.au/r4r/food-industry-innovation**

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FOREWORD

The Wheatbelt region of Western Australia is home to a wide range of quality fresh produce and value-added products.

This guide is a roadmap through the region's food and beverage products, designed to help producers get the most from domestic and export market opportunities.

The McGowan Government, through the Department of Primary Industries and Regional Development (DPIRD), has been supporting value-adding food and beverage businesses to expand and create new jobs.



With our reputation for producing high quality produce combined with our close proximity to Asia, we are in a unique position to share our beautiful produce with our neighbouring markets.

Nearly 16,000 people are currently employed in food and beverage manufacturing in Western Australia, transforming primary produce into new consumer-ready products.

The food and beverage sector provides opportunities for growth and diversification of the State's economy and workforce, especially in regional communities.

Producing this guide has allowed DPIRD, Wheatbelt Development Commission, Wheatbelt Business Network and the Northern Growth Alliance to strengthen regional partnerships, and build a stronger agricultural produce ecosphere.

**Hon Alannah MacTiernan
MLC**

Minister for Regional
Development and
Agriculture
and Food







ACKNOWLEDGEMENT OF COUNTRY

We respectfully acknowledge the First Nations people and traditional custodians of the lands that we live and work on in the Central Coast Sub-region, the Yued People of the Noongar Nation. We respect their Elders past, present and emerging and acknowledge their continuing connection to land, waters, and community.

We acknowledge their living culture and important role in the sustainable economic development and prosperity of the Central Coast. Food supports connection among First Nations people, connecting community and Boodja (country). Traditional knowledge and ways of collecting food continue today, through an unbroken knowledge of the landscape, the influence of changing seasons and a deep spiritual connection to the sacred lands.

Page artwork by Cheryl Chipper

The painting of the kangaroo represents my grandfather going out and getting the Yonga (kangaroo) meat and giving it to the families living on the Moora Reserve (the circles represent the houses and families who lived there).







TASTE OF THE CENTRAL COAST WHEATBELT

The Central Coast region of the Wheatbelt is located at the high growth northern doorstep of Perth comprising of the Shires of Chittering, Dandaragan and Gingin. It is a peri-urban, coastal and agricultural region of tremendous investment, business and economic potential.

Complementing the landscape of the Central Coast is its significant production of fresh produce and increase in value added food products.

The majority of the Wheatbelt's fruit and vegetable products are grown in the Central Coast sub-region. This includes 83% of WA's oranges, 80% lemons, 64% blueberries, 60% lettuce, 51% cauliflower, 41% mangoes and a range of other horticultural products which are grown alongside broadacre grains and animal products such as premium beef, lamb, pork, chicken and eggs. Fresh seafood is also on the menu with the world famous Western

Rock Lobster abundant on the Central Coast along with a range of high value fish including the iconic dhufish, pink snapper and baldchin groper.

Many businesses in the Central Coast have capitalised on the available fresh produce through value adding and processing opportunities. Fresh juice, preserves, sauces, infused olive oil, baked goods and a range of alcoholic and non-alcoholic beverages are produced in the Central Coast sub-region and are available for purchase. The Locavore store is the ideal place to peruse a range of local fresh produce either at their Bindoon store or via their [website](#).

Niche agricultural products are also becoming an important part of the Central Coast's food scene. This includes dairy products from camels and goats, asparagus, honey, garlic and native bushfoods.





FOOD AND BEVERAGE PRODUCERS BY CATEGORY

Beverages

- 14K Brewery
- Dr Jims Famous Lemon Squash
- Nesci Estate
- Outback Brewing Co
- Stringybark Winery
- Western Produce

Bread & Grain

- Back Beach Bakehouse

Bushfoods

- Marvick Native Farms

Dairy

- Local Goat Artisan Cheese

Eggs

- Lesueur Valley Farm

Honey

- Little Eeden Farm
- West Coast Honey

Horticulture Fresh

- Agrifresh
- Gingin Pomegranates and Dates
- Loose Leaf Lettuce
- Marvick Native Farms
- Western Produce
- Wootra Farm Asparagus

Horticulture Value-Add

- Guinea Grove Farm
- Little Eeden Farm
- Marvick Native Farms
- Northern Valleys Fruit Pops
- Western Produce

- Wootra Farm Asparagus

Meat

- Badgy Boxed Beef
- Borello Beef
- Bullbar Beef Jerky
- Daisy Valley Farm
- Dandaragan Organic Beef
- Outback Beef
- The Food Files

Seafood/Aquaculture

- Lobster Shack





THE IMPORTANCE OF SUPPORTING LOCAL

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 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, championed by industry and administered by Government. The criteria and compliance requirements for this voluntary membership program, ensures the integrity and assurance across the industry, that the licensee's product is grown, farmed or fished in Western Australia and processed and packaged right here.

For more information visit www.buywesteatbest.org.au

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

Buying local means fresher and longer lasting food

Many people feel local food tastes better and lasts longer. The further food 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 comes from

Buying local ensures that you receive quality 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 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.



www.buywesteatbest.org.au



FOOD AND BEVERAGE PRODUCERS





14K BREWERY

Both Araluen and Craig have made mouth-watering drinks for the last 30 years, however, it was not until they decided to turn their passion into a business that they really developed their ideas further.

Beginning with a Science degree, then Diplomas in Natural Therapies, Education and Permaculture, Araluen wanted to bring everything together in a business that also included her husband, Craig. Craigs' love of brewing beer and cooking BBQ's led to a natural progression to build a premises that was environmentally responsible, where they could educate and bridge the social gap.

The journey has been long and the premises has not yet been built, however, the drinks are being made and sold locally. Whilst they await the building of their custom-built premises, they have continued to test their products locally, with Australian native plant infusions being the most notable addition. The beers are traditional styles - Pale Ale, Red Ale and Stout being the three styles of choice.

Product Range

- Low sugar, native plant infused soft drinks
- Ginger beer
- Beer: Pale Ale, Red Ale and Stout

Sales Information

- Buy in-store at [Northern Valleys Locavore Store](#), Bindoon and Chittering Farmers Markets
- Wholesale available for retailers and caterers.

Certifications / Information

- Members of Slow Foods



- 📍 Muchea, WA
- ☎ 0413 570 414
- ✉ araluen@14kbrewery.com.au
- 🌐 www.14kbrewery.com.au
- 📷 @14k Brewey
- 📺 NA



AGRIFresh



AGRIFRESH

AGRIFresh started in 2005 as a family owned and operated citrus grower in Western Australia.

Located in Dandaragan, the 300ha AGRIFresh citrus orchard, is transforming what used to be wheat and sheep country, and the WA citrus industry on a larger scale, with its modern management approach and application of the latest technology.

The company is on track to become one of the biggest citrus players in WA, and is firmly committed to its 15-year plan to establish a fully integrated business for the growing, packing and marketing of WA citrus produce to meet both local demand and supply to premium international markets.

In 2012, AGRIFresh expanded into the mango industry with the addition of their Summergold Orchard that has 45ha of Mango trees.

In 2013, AGRIFresh built a state-of-the-art packing facility, with a footprint of one acre, fully equipped with colour, size and blemish grading equipment and coolroom facility.

Product Range

- Citrus (oranges and mandarins)
- Mango

Sales Information

- All major grocery stores
- 3 x wholesalers

Certifications / Information

- HACCP
- Freshcare
- SQF
- HARPS



- 📍 Dandaragan, WA
- 📞 (08) 9455 4538
- ✉ info@agrifresh.com.au
- 🌐 www.agrifresh.com.au
- 📷 NA
- 📘 AGRIFresh WA



BACK BEACH BAKEHOUSE

Back Beach Bakehouse is an artisan home-based micro bakery located in Cervantes, a small coastal fishing town two hours north of Perth.

Specialising in sourdough baked goods, using traditional methods and slow fermentation, they achieve the ultimate flavour and nutritional benefits. Everything is handcrafted, naturally leavened and stone baked giving you the most premium product thoughtfully made with love.

The magic of fermentation and what it can do for our gut health is phenomenal! A sourdough starter cultivates wild yeast found in flour, with natural good bacteria found all around us, these microbes work together to produce organic acids. The longer the bread has to ferment, the more time the microbes have to do their work which in turn creates a diversity of good bacteria which help feed our gut bacteria in the aid of digestion, nutrition and creates that sour taste that we love!

You can find Back Beach Bakehouse at the local markets in the Dandaragan area throughout spring - Autumn. They also offer weekly Friday delivery between Jurien Bay and Cervantes.

Product Range

- Sourdough bread
- Sourdough bagels
- Sourdough doughnuts

Sales Information

- Place order online
- Wholesale enquiries welcome via the website



BACKBEACH|BAKEHOUSE

- 📍 Cervantes, WA
- 📞 0418 331 520
- ✉ jade.ottway@hotmail.co.uk
- 🌐 www.backbeachbakehouse.com
- 📷 @thatdoughhoe
- 📘 Back Beach Bakehouse Cervantes



BADGY BOXED BEEF

Badgy Boxed Beef cattle are bred, born and grown on the family farm in Badgingarra.

The cattle live with the same group their entire life in spacious, pastured paddocks, where they spend their days peacefully grazing or lazing under trees.

It is only during the summer months when the pasture feed is low that the cattle diet is supplemented with hay and grain grown on farm to keep them in peak condition.

The cattle are butchered locally in Gingin and Bindoon, which allows for a more tender, quality product as the cattle spend less time travelling. Badgy Boxed Beef is then delivered to the customer's door by the farmer who farms the cattle. Their beef focuses on consistent quality and they boast a large number of repeat customers.

Like to butcher your own meat? They can also deliver live animals finished and ready to go to your property, or animals that need a little more growing out if your grass needs a bit of mowing.

Product Range

- Wagyu beef straight from the farmer

Sales Information

- Order a box via Facebook or Text message and the box will be delivered direct to your door



- 📍 Badgingarra, WA
- ☎ 0419 797 999
- ✉ hamika@activ8.net.au
- 📍 NA
- 📷 @badgy_boxed_beef
- 📘 Badgy Boxed Beef

pharmfarm

**BLACK
BARLEY**

AUSTRALIA

BLACK BARLEY AUSTRALIA

Black Barley is a delicious ancient grain that is low GI and contains high amounts of protein, fibre, vitamin B6 and phosphorus.

It offers a nutty taste and unique texture. The beauty of this grain is that it is hull-less and is the only cereal grain that does not require further post-harvest processing, you just soak and eat or cook from paddock to plate. This is how it maintains its wholegrain health potential, coupled with the environmental benefit of less energy required for growing and processing the final product.

In 2016 Roger Duggan collaborated with the then Department of Agriculture to expand the volume of seed under quality assurance standards at their research station in Western Australia. Roger now grows the grain on his family property in New Norcia.

Product Range

- 1Kg calico bags of black barley

Sales Information

- Wholesale enquiries welcome

Certifications / Information

- HACCP



- 📍 New Norcia, WA
- 📞 0419 919 507
- ✉ roger@blackbarleyaustralia.com
- 🌐 www.blackbarleyaustralia.com
- 📷 @blackbarleyaustralia
- 📱 NA



BORRELLO BEEF

Ned and Vanessa Borello began Borello Beef Abattoir in 1989 when they purchased the site in the small country town of Gingin.

Later acquiring more infrastructure, they expanded and grew from a small country abattoir to a budding business in the Western Australian marketplace. Now in its second generation, Danny, Robert, James and Michael, operate the family business headquartered in Hazelmere.

Alongside the support of their loyal Western Australian suppliers, they are able to distribute product that reaches customers Australia-wide and throughout South-East Asia.

Now in business for over 30 years, Borrello Beef are proud to be a family owned and operated Western Australian company.

Product Range

- Wide range of beef and lamb products

Sales Information

- Direct sales from the Borrello Beef Shop
- Available at various IGAs and independent butchers throughout Wheatbelt and WA

Certifications / Information

- HACCP
- Buy West Eat Best Member



- 📍 Lot 3 Adelaide Street, Hazelmere, WA
- ☎ (08) 9352 8733
- ✉ sales@borrellogroup.com.au
- 🌐 www.borrellobeef.com.au
- 📷 @BorrelloBeef
- 📘 Borello Beef



BULLBAR BEEF JERKY

The team at Bullbar Beef Jerky pride themselves on successfully establishing and managing the continued growth of their family owned and operated Australian business.

Bullbar Beef Jerky, based in Lancelin and proud members of the regional business community, proudly employ all local staff in their operations. They have produced and supplied a quality Australian food product for more than 15 years and in that time, their passion and motivation to develop and improve their products has continued to grow with the business. They personally source, select and use only the finest grade, premium Australian grass-fed beef for their product, which they marinate in their own unique blend of special ingredients.

The Bullbar treatment process ensures a complete flavour penetration from their marinades into the beef - so that the finished product is not only a stand-alone, unique product - but is also tender, delicious and healthy!

Product Range

- Wide range of beef jerky products and flavours

Sales Information

- Direct sales from the Bullbar Beef Jerky shop front at 19 Masters Way, Lancelin
- Available for purchase from website
- Products are currently stocked Australia-wide in a range of bottle shops, pubs, service stations and supermarkets

Certifications / Information

- HACCP



- 📍 19 Masters Way, Lancelin WA
- ☎ (08) 9655 2561
- ✉ sales@bullbarbeefjerky.net.au
- 🌐 www.bullbarjerky.com.au
- 📷 @bullbarbeefjerky
- 📘 Bullbar Jerky



DAISY VALLEY FARM

Daisy Valley Farm is small scale pastured poultry farm run by a husband and wife team. They provide ethically grown, premium pasture-raised meat chickens that are good for the earth with an unbeatable taste.

The Daisy Valley Farm birds are pasture raised with the main focus on animal welfare and regenerative farming methods. To achieve this, the chickens are moved every day to ensure they have fresh grass, bugs, bedding and to help regenerate the soil through their manure.

Daisy Valley Farm raise their chickens in small batches and they are antibiotic free, bleach free and processed by hand at a family owned, on-farm micro-abattoir.

Product Range

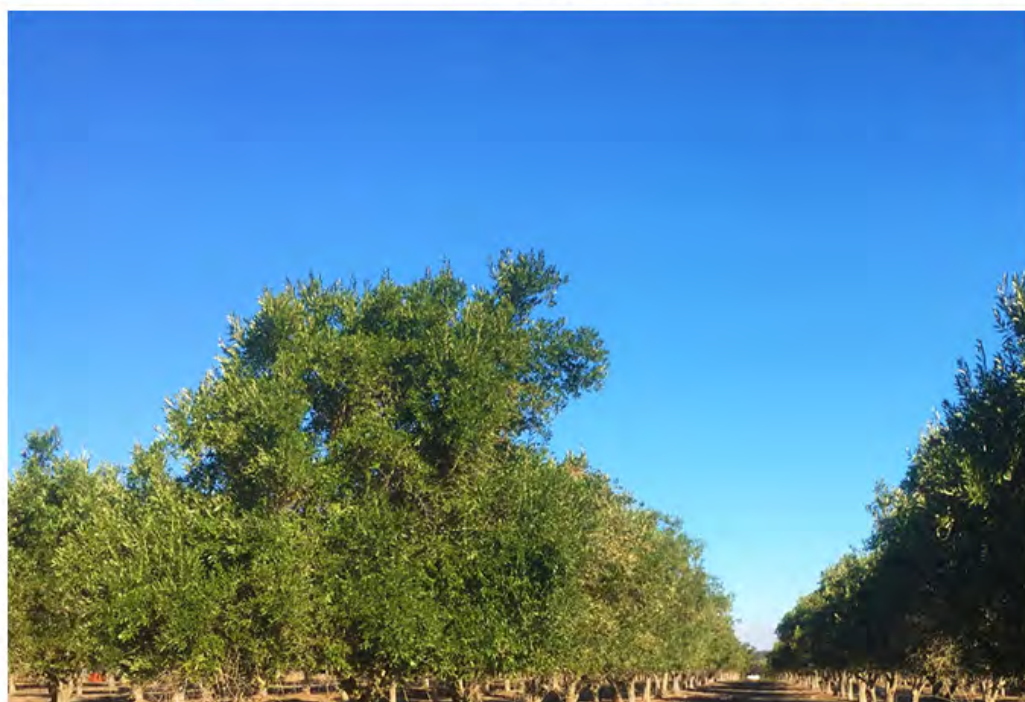
- Pasture-raised whole chicken & cuts

Sales Information

- Direct sales from shop
- Available for order via email
- Wholesale enquiries welcome



- 📍 Dandaragan, WA
- ☎ 0476 286 635
- ✉ daisyvalleyfarm@hotmail.com
- 📍 NA
- 📷 @daisyvalleyfarm
- 📘 Daisy Valley Farm



DANDARAGAN ESTATE

Dandaragan Estate offers only the finest in ultra-premium extra virgin olive oils.

Premium quality olives are grown and harvested under the ideal Mediterranean-Type climate found at the Moore River region in Western Australia since 1846.

Each year, the harvest provides Dandaragan Estate the raw materials for its four master blends; Fruit, Chef's Choice, Delicate and Robust. These blends are created by one of Australia's leading blenders. Kalamata King is made from their Australian kalamon olives, free from chemical application.

Product Range

- Range of olive oil including Kalamata King, Fruity, Chef's Choice, Delicate and Robust

Sales Information

- Available for purchase from website
- Wholesale enquiries welcome

Certifications / Information

- HACCP



- 📍 Dandaragan, WA
- ☎ 0450 119 747
- ✉ contact@dandaraganestate.com.au
- 🌐 www.dandaraganestate.com.au/
- 📷 NA
- 📱 Dandaragan Estate



DANDARAGAN ORGANIC BEEF

Dandaragan Organic Beef produces premium organic grass-fed beef, full of taste and nutrition. The family-run farm utilises sustainable and regenerative farming practices that protect soils, pastures and animals.

Much of the farm is planted to perennial pastures that provide diverse green grasses throughout the year, locking in soil carbon and boosting the health of animals and the land. Consumers of Dandaragan Organic Beef not only enjoy the fantastic taste, but they also benefit from the high levels of antioxidants, omega 3 and CLA fatty acids found in their grass-fed beef.

Dandaragan Organic Beef is healthy, delicious and ethical, a premium grass-fed beef product that is free from antibiotics, pesticides, hormones and chemicals. It is available to buy online or through selected butchers, independent supermarkets and health food stores and restaurants.

Product Range

- Organic, grass fed and grass finished beef

Sales Information

- Products are currently stocked across WA at a range of independent supermarkets, butchers and gourmet grocers
- Available for purchase from website
- Wholesale enquiries welcome

Certifications / Information

- Organic Certification



📍 Dandaragan, WA

☎ 0437 707 630

✉ info@dandaraganorganicbeef.com.au

🌐 www.dandaraganorganicbeef.com.au

📷 @dandaraganorganicbeef

📘 Dandaragan Organic Beef



DR JIM'S FAMOUS LEMON SQUASH

Both Dr Jim's Famous Lemon Squash and Lemon and Honey Flu Elixir contain pure lemon juice from lemons grown in their family orchard in Gingin WA. The Orchard is pesticide free and the honey used is locally sourced from Gingin.

Jim's family have been making this lemon squash for generations and when he started the citrus orchard, he couldn't believe the dismal price the grower earns due to the demand for a perfect lemon. This resulted in a large portion of lemons going to the juicing factory for a very low price. As an alternative, they started making lemon squash for their friends and that's how their products developed. The only cordial on the market with natural vitamin C due to no pasteurisation, only pure lemon juice.

Both products have been tested and contain 30% natural vitamin C. Being highly concentrated, a bottle of squash or flu elixir will make many enjoyable drinks and can be mixed with hot or cold water or soda water. As the products are not pasteurised, they have the only cordial on the market with natural vitamin C from the pure lemon juice.

Product Range

- Dr Jim's Famous Lemon Squash
- Dr Jims Lemon and Honey Flu Elixir

Sales Information

- Available at [Bindoon Locavore Store](#), Peaches South Fremantle, The Old Bridge Cellars North Fremantle, Gilberts Midland and Hilton, Gingin and Two Rocks IGA, Moore River Roadhouse
- Wholesale enquiries welcome



- 📍 Gingin, WA
- ☎ 0427 922 017
- ✉ julietalphavictor@gmail.com
- 📍 NA
- 📷 NA
- 📺 NA



GINGIN POMEGRANATES AND DATES

Highschool best friends Bassam and Ali always aspired to grow their own food and in 2016 they took the first step towards achieving their lifelong dream.

Initial research lead them to start growing pomegranates and dates, their love of these two ancient fruits stemming from their scientific backgrounds as medical professionals.

The nutritional properties of this superfood fruit duo are well known with Pomegranates rich in antioxidants which have been proven to counteract aging and cancer. Studies have shown that the pomegranate fruit as well as its juice, extract, and oil exert anti-inflammatory, anti-proliferative, and anti-tumorigenic properties.

Farming these fruits has not been easy but it's reassuring to know that they are both drought tolerant fruits which do not require large amounts of water to grow, making them both economically and environmentally friendly.

Product Range

- Pomegranates
- Dates

Sales Information

- Direct sales from farm gate
- Available at a range of retail outlets
- Available for purchase from website
- Wholesale enquiries welcome



- 📍 Gingin, WA
- ☎ 0402 930 398
- ✉ ginginpd@outlook.com
- 📍 NA
- 📷 @ginginpd
- 📘 Gingin Pomegranates



GUINEA GROVE FARM

Guinea Grove Farm began more than 20 years ago with a shared vision and passion to produce Extra Virgin Olive Oil using certified biodynamic farming methods.

The journey began with a blank canvas of 80ha of marginal cattle pasture in the rolling hills of the Cheriton Valley.

The initial grove of 2,500 trees was planted in July 2000 with more trees added in 2013 and 2020. There are now around 3,000 olive trees in total.

From the first harvest in 2006, the project has grown steadily. In 2010, addition of a processing shed housing an olive mill, storage and bottling facilities enables the entire process from 'tree to bottle' to be managed on farm. It has also enabled the product range to expand from a single blend EVOO to seven different EVOO's and a range of nine flavoured olive oils made by the traditional 'Agrumato' method.

Their EVOO's have consistently been winning awards since 2006 and their flavoured oils have been achieved 'Best Flavoured Oil of Show' for several years.

Product Range

- 7 different varieties & blends of extra virgin olive oil
- 9 'Agrumato' (flavoured olive oils)

Sales Information

- Available for purchase from website
- Available at Perth Farmers Markets and a range of retail outlets
- Wholesale enquiries welcome

Certifications / Information

- NAASA
- Organic/Biodynamic Certification



Guinea Grove Farm

Certified Biodynamic Extra Virgin Olive Oil

- 📍 Ginginup, WA
- ☎ 0455 490 477
- ✉ info@guineagrovefarm.com.au
- 🌐 www.guineagrovefarm.com.au/
- 📷 @guineagrovefarm
- 📘 Guinea Grove Farm



LESUEUR FARM

What makes Lesueur Farm eggs so great?
Happy and healthy hens producing the best eggs!

Their ladies express their 'chickeness' by allowing them to forage stress free thanks to our amazing team of guardian Maremma dogs. They get great amounts of chlorophyll from the grass they eat which gives the yolks their richness, and they are moved weekly to a fresh buffet of grasses and bugs. The added bonus is they never have to live in a barren lot filled with disease and waste!

Apart from the fresh grass and bugs, the girls have access to certified sustainable feed. This is an organic feed that provides amazing nutrition without any of the nasties that regular feed has hidden in the growing of its ingredients.

Lesueur Farm pride itself on having the happiest and healthiest hens you'll ever find.

Product Range

- Premium pastured eggs
- Our eggs are different colours and sizes, all from heritage breed hens hatched here on the farm

Sales Information

- Available for home delivery direct to your door
- Weekly delivery in Jurien Bay and Perth Northern suburbs



- 📍 Jurien Bay, WA
- ☎ 0400 331 432
- ✉ lesueurfarm@outlook.com
- 🌐 www.lesueurfarm.com.au
- 📷 NA
- 📘 Lesueur Farm



LITTLE EEDEN FARM

Situated in the picturesque Shire of Chittering, the family run Little Eeden Farm fell into honey production after they noticed the vegetable garden was low in flowers due to a lack of bees to perform pollination. The by-product of course was their own honey, thus establishing Little Eeden Farm Honey in 2016.

Little Eeden bees produce bush honey as a result of pollinating the trees on the property and surrounding farms, rather than a single variety. This results in a very distinctive unprocessed honey with a lovely blend of bush flavours. They are always experimenting with their unique blend of infused honey using only fresh local ingredients.

They look forward to sharing their love of great food with you while you enjoy sampling the delicious honey.

Product Range

- Variety of natural and infused honey
- Bee pollen
- Sauces, mustards

Sales Information

- Direct from farm gate
- Available from website
- Available at a range of stockists

Certifications / Information

- Buy West Eat Best Member
- Australian Made



- 📍 429 Cook Road, Mooliabeenee, WA
- ☎ 0449 508 541
- ✉ little.eeden.farm@gmail.com
- 🌐 www.littleeedenfarm.com
- 📷 @littleeedenfarmapiary
- 📘 Little Eeden Farm Apiary



LOBSTER SHACK

The Lobster Shack provides a relaxed yet exciting environment for the public to experience all elements of the elusive Western Rock Lobster, or as the Australian market prefers to call them, crayfish.

With a wealth of knowledge about the sea and its conditions, in 2008 the Thompson Family created Indian Ocean Rock Lobster, a processing facility on the beach in Cervantes. It's from here the family produces Premium Grade Seafood, including the export of live lobsters, and a range of seafood products to buyers around the world.

The Western Rock Lobster fishery is the most valued single-species fishery in Australia and represents about twenty per cent of the total Australian fisheries. It operates under a quota management system, where commercial fishers have a total catch allocation for the season which operates 12 months of the year. The fishery was also one of the first in the world to be certified as ecologically sustainable by the Marine Stewardship Council. Located on the beach front, the Lobster Shack offers the complete lobster experience from lobster pot to cooking pot!

Product Range

- Local Western Rock Lobster

Sales Information

- Direct sales from shop



- 📍 37 Catalonia Street, Cervantes, WA
- ☎ (08) 9652 7010
- ✉ tours@iorl.com.au
- 🌐 www.lobstershack.com.au
- 📷 @lobstershackwa
- 📘 Lobster Shack WA



LOCAL GOAT ARTISAN CHEESE

Happy, healthy goats produce high-quality milk which makes exceptional cheese. Local Goat produces small-batch, artisan cheeses that reflect the clean, natural environment of the Northern Valleys.

Located just west of Gingin on 148 acres of Banksia woodland, Local Goat is just an hour north of Perth. Run by a husband and wife team, Gerald milks the goats every morning, then Julie processes the milk to create a variety of artisan goat cheeses.

The Local Goat team ethos means the goats have paddocks to graze, as well as trees and shrubs to browse. The property and goats are managed in a sustainable, ethical and environmentally responsible manner.

Product Range

- Camembert
- Traditional feta
- Chilli feta
- Farmhouse Romano
- Labneh

Sales Information

- Direct sales from farm gate
- Available at a range of retail outlets



- 📍 Gingin, WA
- ☎ 0418 714 107
- ✉ juliedrummond@bigpond.com
- 📍 NA
- 📷 @localgoatcheese
- 📘 Local Goat Cheeses



LOOSE LEAF LETTUCE

Fresh gourmet baby leaf products are harvested each day. The cool chain begins when the leaves are first selected and picked in the early hours of the morning.

The on-site state-of-the-art processing plant ensures only the best possible products are dispatched and the fleet of refrigerated trucks means our customers receive a quality fresh product.

The Loose Leaf Lettuce Company is certified Freshcare Food Safety and HACCP, reflecting the company's guarantee to produce the highest quality salad lines with an active commitment to caring for the environment.

Product Range

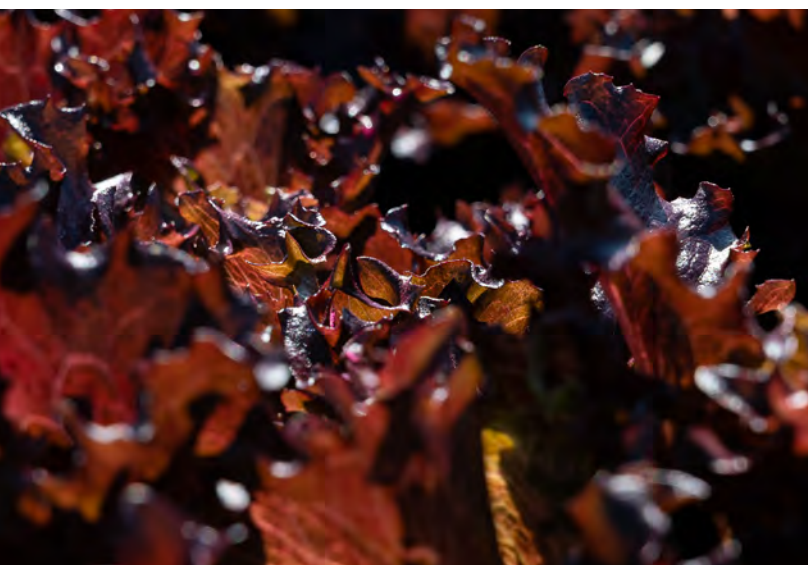
- Range of loose leaf salad mixes

Sales Information

- Available at a wide range of retail outlets
- Contact The Loose Leaf Lettuce Company directly to find out your nearest wholesale supplier of our gourmet salads

Certifications / Information

- HACCP
- Freshcare
- Buy West Eat Best



- 📍 Gingin, WA
- ☎ (08) 9575 2086
- ✉ admin@looseleaf.com.au
- 🌐 www.looseleaf.com.au
- 📷 NA
- 📱 The Loose Leaf Lettuce Company



MARVICK NATIVE FARMS

Vibrant and diverse in their colours and flavour palette, Australian native citrus create an exceptional taste experience.

Native Australian citrus, with its incredible antioxidant properties and unique flavour profiles, is loved by everyone who tries it and the team at Marvick Native Farms are excited to play a part in bringing native superfoods to the world.

Every year, more and more Australians are exploring this 'new superfood' that's been celebrated by Aboriginal people for thousands of years.

Product Range

- Desert limes
- Finger limes
- Oils and relishes
- Freeze dried powders
- Freeze dried chips

Sales Information

- Available at a range of retail outlets
- Wholesale enquiries welcome



- 📍 Red Gully, WA
- 📞 0411 423 609
- ✉ enquire@marvicknativefarms.com.au
- 🌐 www.marvicknativefarms.com.au/
- 📷 NA
- 📘 NA



NESCI ESTATE WINE FARM

Way back in 1948 an eighteen year old youth from Calabria planted some of the first grape vines in Chittering.

Antonio Nesci and his wife Carmelina were strong, resourceful people who cleared the land by hand and together planted vines that today yield some of the best wine making grapes in the region. Today, the Nesci's tradition of producing fine table wines is carried on by Antonio's son Kevin.

The Nesci's produce wonderful table wines and fortified wines from more than a dozen grape varieties, grown on 60 acres in some of Chittering's best grape growing soils. The winery is open Saturdays, Sundays and Public Holidays 12-5 for cellar sales.

Product Range

- Table wines
- Fortified wines
- Liqueurs

Sales Information

- Direct sales from Cellar door Friday 4pm-8pm, Saturday and Sunday 12pm-5pm
- Wholesale enquiries welcome



**NESCI ESTATE
WINE FARM**

- 📍 4286 Great Northern Highway, Lower Chittering, WA
- ☎ (08) 9571 4102
- ✉ nesciestate@gmail.com
- 📍 NA
- 📷 @nesciestatewinefarm
- 📌 Nesci Estate Wine Farm



NORTHERN VALLEYS FRUIT POPS

Northern Valleys Fruit Pops specialise in creating a diverse range of all natural, real fruit icy poles using simple ingredients and showcasing real fruit flavours.

The business began after mother-of-three Deanne wanted to provide treats for her little ones, which led her to squeezing and freezing a whole lot of fresh produce, and turning them into a delicious range of real fruit icy poles for all to enjoy. It wasn't long before these delicious treats hit the market... well the farmers market to be exact and they were a hit with young and old.

Today the team continue to create delicious ice fruit pops that are free from dairy, gluten, nuts and there are even some sugar free options available.

Northern Valleys Fruit Pops are devoted to spreading the enjoyment of their frozen fruit goodness on a stick and at the same time supporting local growers and producers.

Product Range

- A range of real fruit icy poles

Sales Information

- Shop online at the [Locavore Store](#) or visit at 29 Binda Place, Bindoon
- Wholesale enquiries welcome



- 📍 Gingin, WA
- ☎ 0467 945 803
- ✉ nvfruitpops@gmail.com
- 📍 NA
- 📷 @northernvalleysfruitpops
- 📘 Northern Valleys Fruit Pops



OUTBACK BEEF

Annabelle is fifth-generation on Yarrie Station, and is passionate about producing 'Outback Beef'. She has a strong commitment to advancing the Australian Beef Industry and improving the health and wellbeing of animals and the natural country that supports them.

Yarrie Station is a 250,000 hectare rangeland property situated north of Marble Bar in Western Australia. Annabelle's ambition is to supply local beef to local communities - Cattle from 'paddock to plate'. Outback Beef cattle are born, bred and fed on a natural grass based system. They begin on the rangelands of Yarrie, before being transferred and rested on the southern pastures of the Badgingarra finishing farm in the Wheatbelt.

Outback Beef is a quality product boasting a unique natural flavour and is proud to be antibiotic free and does not use any hormone growth promotants (HGP's).

Product Range

- Fresh and frozen beef packs

Sales Information

- Available for purchase from website



- 📍 Badgingarra, WA
- 📞 NA
- ✉ beef@outback-beef.com.au
- 🌐 www.outback-beef.com.au
- 📷 @outbackbeef
- 📘 Outback Beef



OUTBACK BREWING CO

Outback Brewing celebrates the intoxicating beauty that is Western Australia. Every batch is handcrafted, using local WA and Australian ingredients.

The brewery, located in Chittering Valley, brews beers and ciders with 90% of ingredients sourced from Western Australia and Australia.

Their amazing pilsner is made from hops and malt that are wholly West Australian sourced, and their apple cider is wholly West Australian with no concentrates, no preservatives and is non-pasteurized. Their cider range is clean and crisp while the unique new Bubble Gum cider tastes exactly as the name suggests.

At Outback Brewing, their product is their passion—and you can taste the difference. Every one of their craft brews are locally made and of the highest quality with zero compromise.

Product Range

- Outback larger
- The Tinny pilsner
- Aussie pilsner
- Coke-bottle sour
- Bourbon barrel stout
- Token ginger beer
- Old No 9 apple cider
- Bubble gum cider

Sales Information

- Available at a range of restaurants and licensed venues across WA
- Wholesale enquiries welcome



- 📍 Chittering, WA
- ☎ 0417 178 391
- ✉ Adam@outbackbrewing.com
- 🌐 www.outbackbrewing.com
- 📷 @outbackbrewingwa
- 📘 Outback Brewing Co



STRINGBARK WINERY

Stringybark is one of the oldest wineries in the Chittering Valley and its medal and trophy winning wines are amongst the very best from the region. Here they produce quality wines with real fruit intensity and distinctive varietal character.

Only 35 minutes from Perth, the Winery and its onsite restaurant/function centre is fully licensed (including WA craft beers). Wines are available direct from the winery, restaurant and by online order.

Product Range

- Rose
- Verdelho
- Chardonnay
- Cabernet/Shiraz

Sales Information

- Direct sales from cellar door
- Wines available for purchase online



Stringybark
Winery, Restaurant & Function Centre

- 📍 2060 Chittering Road, Chittering, WA
- 📞 (08) 9571 8069
- ✉ brucecu@iinet.net.au
- 🌐 www.stringybarkwinery.com.au
- 📷 NA
- 📱 Stringybark Winery



THE FOOD FILES

The Food Files opened to Western Australians in 2015 with the mission of spreading their love of incredible food, mixed with the finest fresh ingredients, to people who enjoyed quality, hand made specialty meat products.

Shane, their artisan butcher who creates all the unique products entirely by hand, has been in the industry for nearly three decades, starting an apprenticeship in 1991. Since they first started operating, they've developed a loyal fan base that it just as particular about good food as the Food Files team are!

With a unique offering of flavours and products, some of their products even incorporate natural Australian bush food.

The new Food Files retail outlet in Bindoon is in the heart of Chittering and the team are looking forward to servicing the Northern Valley's local businesses for all their retail and wholesale needs.

Product Range

- Range of specialty sausages
- Chicken retail
- Lamb and beef pies
- Mint, native thyme and rosemary rack of lamb roll
- Terrines
- Maple cured bacon
- Native Bushfood enhanced meat products

Sales Information

- Available at a range of retail outlets
- Available for purchase online
- Retail shop coming soon
- Wholesale enquiries welcome



- 📍 60 Bonza Place, Bindoon, WA
- ☎ 0407 400 754
- ✉ thefoodfiles4@gmail.com
- 🌐 www.thefoodfiles.com.au
- 📷 NA
- 📘 Food Files



WEST COAST HONEY

West Coast Honey provides the highest quality, raw monofloral honeys direct from the beekeeper.

Five generations of Fewster family beekeepers continue to produce some of the best honey in the world.

Their unique shop provides customers the opportunity to experience the honey extraction operation from the comfort and safety of their shop front, watch a live bee display/ observation hive and to taste all of their honeys for free.

Product Range

- Quality assured, raw, monofloral honeys and honey bee products
- Beeswax candles
- Bee pollen

Sales Information

- Direct sales from farm gate
- Available for purchase from website
- Wholesale enquiries welcome

Certifications / Information

- B-Qual Australia Quality Assurance
- Certified Jarrah Honey through the Jarrah Committee of Western Australia



- 📍 172 Gingin Brook Road, Gingin, WA
- ☎ 0407 427 310
- ✉ buzzus@westcoasthoney.com.au
- 🌐 www.westcoasthoney.com.au/
- 📷 @westcoasthoney_gingin
- 📘 West Coast Honey



WESTERN PRODUCE

Western Produce is the result of owner Peter Jones' strong interest in breeding and propagating, combined with his passion for variety and a desire to make rare and unusual food products more readily available.

At Peter's Muckenburra property, poultry of all types scratch around in freedom, and Asian greens, watercress and other plants are grown free of chemicals in shadehouses and aquaponic growbeds. Other crops include several species of rare turmeric and ginger, grown for their tasty and beneficial rhizomes and buds.

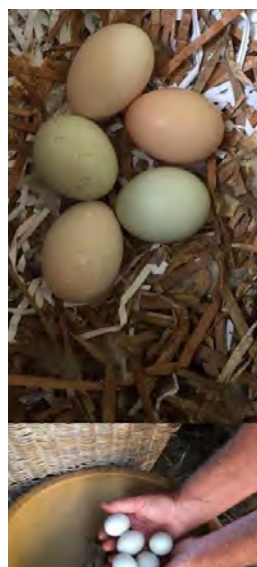
A spinoff of the ginger production was the development of a range of traditional-style Wild Root Brew ginger beers. Peter has now expanded this range to include more than 30 distinct flavours, mostly derived from home-grown plants. A bespoke brew service is also offered.

Product Range

- Beyond-Free-Range chook, duck and goose eggs, as well as fertile eggs
- Ginger, myoga ginger, Thai white turmeric, Cape York turmeric, temulawak, Malabar spinach, watercress, brahmi
- Western Bamboo products

Sales Information

- Open by appointment for farm gate sales
- Available for purchase from website
- Wholesale enquiries welcome



- 📍 Gingin, WA
- ☎ 0418 669 799
- ✉ westernproduce@gmail.com | peter@westernbamboo.com.au
- 🌐 westernproduce.com.au | westernbamboo.com.au
- 📷 @westernproduce | @wildrootbrew | @western.bamboo
- 📍 NA

THE Aspara'Van



WOOTRA FARM ASPARAGUS

Peter and Colleen established their asparagus venture in 2015, and their initial planting of 500 crowns has now blossomed to more than 14,000 across their Bindoon property.

They love growing asparagus for its nutritious properties, the crop being high in fibre and low in kilojoules. It provides an excellent source of folate, and approximately 25 percent of our daily need of Vitamin C combined with the essential B group of vitamins.

Wootra welcome visitors to their Farmgate Asparavan during the growing season where they love to take the time to chat whilst also viewing the asparagus patch.

Product Range

- Fresh asparagus
- Jams and relishes
- Marinated asparagus

Sales Information

- Direct sales from farm gate from August to November
- Available at a range of retail outlets including [Locavore Store Bindoon](#), Mondo Butcher Inglewood, Boatshed Market Cottesloe, Faber Vineyard Restaurant and Stringybark Restaurant



- 📍 164 Wells Glover Road, Bindoon, WA
- ☎ 0407 481 350
- ✉ wootrafarm@gmail.com
- 📍 NA
- 📷 NA
- 📱 Wootra Farm Asparagus

PRODUCER BY SHIRE



Chittering

- 14K Brewery
- Little Eeden Farm
- Nesci Estate
- Stringybark Winery
- Outback Brewing Co
- The Food Files
- Wootra Farm
- Asparagus



Dandaragan

- Agrifresh
- Back Beach Bakehouse
- Badgy Boxed Beef
- Daisy Valley Farm
- Dandaragan Estate
- Dandaragan Organic Beef
- Lesueur Valley Farm
- Lobster Shack
- Outback Beef



Gingin

- Borrello Beef
- Bullbar Beef Jerky
- Dr Jims Famous Lemon Squash
- Gingin Pomegranites and Dates
- Guinea Grove Farm
- Local Goat Artisan Cheese
- Loose Leaf Lettuce
- Marvick Native Farms
- Northern Valleys Fruit Pops
- West Coast Honey
- Western Produce







Department of
Primary Industries and
Regional Development



Wheatbelt
Development
Commission



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Design and layout: Lauren Clarke, Aesthete Creative

The Wheatbelt 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

View online at www.agric.wa.gov.au/capability-guides

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