



A TASTE



OF THE

# KIMBERLEY REGION

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](http://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](mailto:FoodIndustryInnovation@dpird.wa.gov.au)

Website: [www.agric.wa.gov.au/r4r/food-industry-innovation](http://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.



Department of  
**Primary Industries and  
Regional Development**



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# ACKNOWLEDGEMENT OF COUNTRY

The Department of Primary Industries and Regional Development and the Kimberley Development Commission acknowledge the first nations people and traditional custodians of the Kimberley, their continuing connection to the land, waters and community of the Kimberley and pay our respects to their Elders past, present and future.

Nowhere in the country is the special relationship that Aboriginal people have with the land more important than in the Kimberley. Here, where Aboriginal people are in the majority, where traditional language can be heard being spoken daily amongst 30 language groups and Aboriginal people practice and live their intact and vibrant cultures through story, song and dance, the richness of their cultures is a highly visible part of everyday community life.

In the Kimberley Aboriginal people still have strong cultural connections with their wild-harvested food sources for sustenance and nourishment. Here Aboriginal people are likely to know the locations of what is growing, what is ready to harvest, what a sustainable harvest is, when plants and animals need to be left to grow, how to ensure a good harvest in future seasons and the nutritional or medicinal benefit of their food. Whilst the flavours of wattle seed and lemon myrtle may be seen on the tables of haute cuisine restaurants for their taste, in the Kimberley, Aboriginal people often still rely on seasonal harvests of gubinge and stingray, of barramundi and honey, for essential nutrition as well as their eating qualities.

With the dedicated and innovative farmers, horticulturists, aquaculturists, processors, cooks and chefs of the region, Aboriginal people are now at the forefront of a new appreciation of the quality produce, growing and production methods and cuisine of the Kimberley region.

We invite you to join with the people of the Kimberley as we celebrate some of the oldest and some of the newest culinary practices in the world and look forward with excitement to the best that the Kimberley has to offer.



# FOREWORD

The Kimberley 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 and the Kimberley Development Commission to strengthen regional partnerships, and build a stronger agricultural produce ecosphere.

**Hon Alannah MacTiernan MLC**

Minister for Regional Development and Agriculture and Food



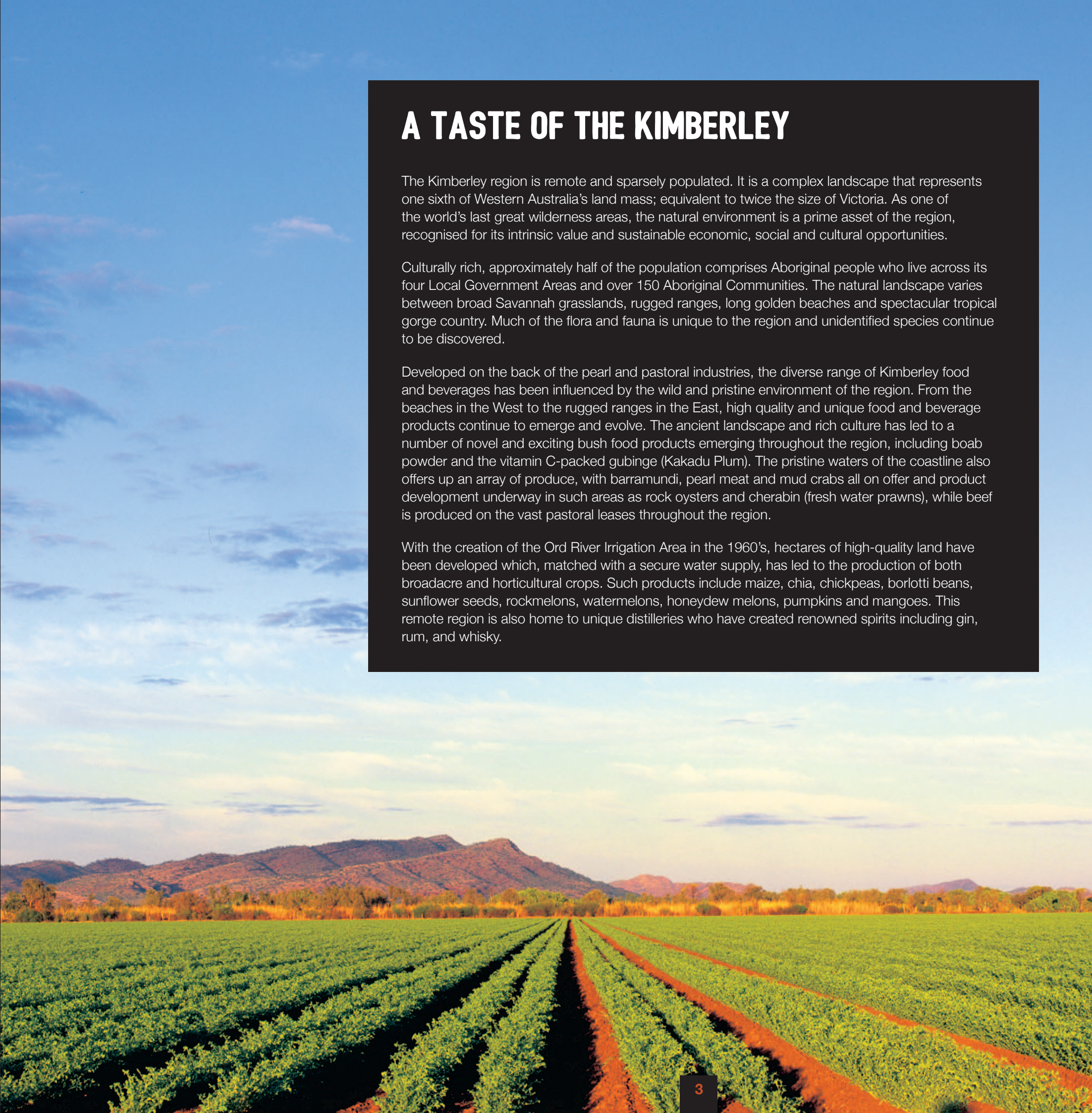
# A TASTE OF THE KIMBERLEY

The Kimberley region is remote and sparsely populated. It is a complex landscape that represents one sixth of Western Australia's land mass; equivalent to twice the size of Victoria. As one of the world's last great wilderness areas, the natural environment is a prime asset of the region, recognised for its intrinsic value and sustainable economic, social and cultural opportunities.

Culturally rich, approximately half of the population comprises Aboriginal people who live across its four Local Government Areas and over 150 Aboriginal Communities. The natural landscape varies between broad Savannah grasslands, rugged ranges, long golden beaches and spectacular tropical gorge country. Much of the flora and fauna is unique to the region and unidentified species continue to be discovered.

Developed on the back of the pearl and pastoral industries, the diverse range of Kimberley food and beverages has been influenced by the wild and pristine environment of the region. From the beaches in the West to the rugged ranges in the East, high quality and unique food and beverage products continue to emerge and evolve. The ancient landscape and rich culture has led to a number of novel and exciting bush food products emerging throughout the region, including boab powder and the vitamin C-packed gubinge (Kakadu Plum). The pristine waters of the coastline also offers up an array of produce, with barramundi, pearl meat and mud crabs all on offer and product development underway in such areas as rock oysters and cherabin (fresh water prawns), while beef is produced on the vast pastoral leases throughout the region.

With the creation of the Ord River Irrigation Area in the 1960's, hectares of high-quality land have been developed which, matched with a secure water supply, has led to the production of both broadacre and horticultural crops. Such products include maize, chia, chickpeas, borlotti beans, sunflower seeds, rockmelons, watermelons, honeydew melons, pumpkins and mangoes. This remote region is also home to unique distilleries who have created renowned spirits including gin, rum, and whisky.





# KIMBERLEY PRODUCE AT...

## Broome Thursday Night Market | Every Thursday from June – September

Enjoy local cuisine, live music and a variety of local stallholders.

Broome, Town Beach Precinct on Hamersley Street

🌐 [www.broomemarkets.com.au/night-markets](http://www.broomemarkets.com.au/night-markets)

## Shinju Matsuri - September

Shinju Matsuri is a much-loved festival which encapsulates everything that is Broome and the Kimberley region. Featuring an incredible kaleidoscope of events, Shinju Matsuri pays tribute to our heritage and culture as well as showcasing the multitude of phenomenal, local talent.

Broome

🌐 [www.shinjumatsuri.com.au](http://www.shinjumatsuri.com.au)

## Ord Valley Muster and Kimberley Moon Experience - May

Highlighting its extraordinary cultural diversity, stunning primeval landscape, friendly folk and warm country hospitality, the Ord Valley Muster is an all-embracing community celebration of the astonishing talent found in the East Kimberley region, while showcasing some of Australia's most acclaimed musicians and culinary personalities.

Kununurra

🌐 [www.ordvalleymuster.com.au](http://www.ordvalleymuster.com.au)

## Kununurra Agricultural Society Show | July

Highly popular Annual Agricultural Show of interest to Ord River Irrigation Growers, Pastoralists, Local Community and Visitors over two days. Comprises, stalls, cake, preserves, garden, pet, dog and produce competitions; Equestrian events, evening entertainment and fireworks, cattleman's dinner or similar.

Kununurra Agricultural Show Grounds

🌐 [www.kas.org.au](http://www.kas.org.au)

## Broome Courthouse Markets

### Every Saturday all year and Sunday from April – October

The Broome Courthouse Markets are held in the beautiful Heritage listed gardens of the Broome Courthouse. Started over 25 years ago by a small group of locals wishing to trade local product, they have grown to become a major tourist attraction in Broome and host up to 115 creative stalls over the Dry Season.

Hamersley St, Broome

🌐 [www.broomemarkets.com.au](http://www.broomemarkets.com.au)

## Kununurra Markets | 8am - 12pm, April – September

The markets provide an opportunity to purchase locally made arts and crafts and fresh fruit/veg supplied by famers from around the district. Sit under a shady tree whilst eating delectable delights from one of the many food stalls and enjoying some live music.

White Gum Park (crn Coolibah Drive and Leichhardt Street)

🌐 [www.kununurramarkets.com.au](http://www.kununurramarkets.com.au)

## Derby CWA Community Markets | 8am - 12pm, February – December

Run by the local CWA, the markets feature local produce, food, and entertainment.

CWA Cottage, opposite IGA on Clarendon Street

🌐 [www.derbytourism.com.au/community-markets](http://www.derbytourism.com.au/community-markets)

## Staircase to the Moon Night Markets | Night of the full moon, April – October

The Staircase to the Moon is a natural phenomenon observed in Broome Western Australia between April and October only. The rising of a full moon reflects on the exposed mudflats at extremely low tide creating a beautiful optical illusion. Wander around the local stalls under the stars, sample Broome cuisine and listen to local live music. Bring the family and enjoy a meal on the grass.

Town Beach Precinct on Hamersley Street

🌐 [www.broomemarkets.com.au/night-markets](http://www.broomemarkets.com.au/night-markets)





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# THE IMPORTANCE OF BUYING LOCAL

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

## Buying local means fresher 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 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.

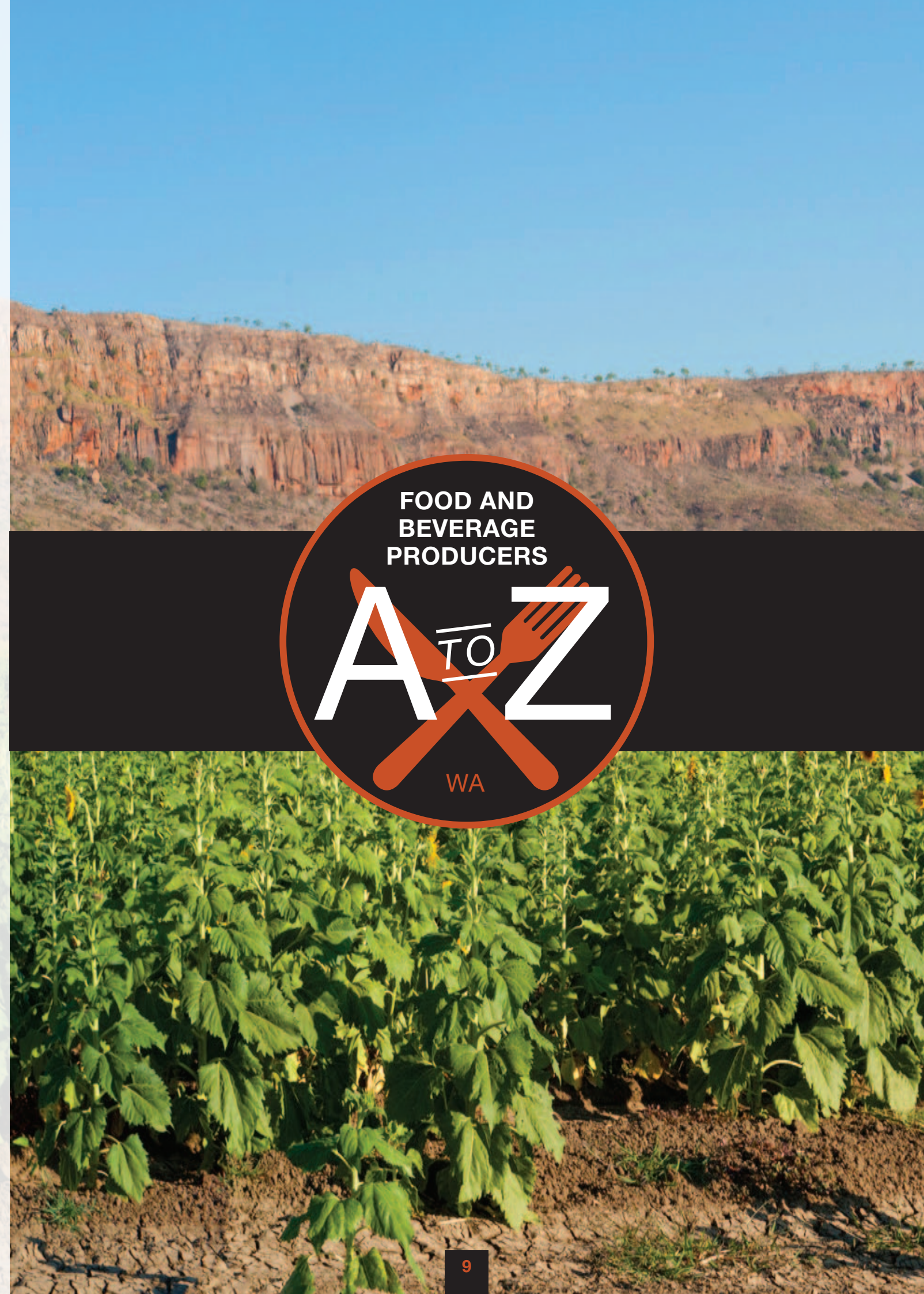
Reduced transport requirements for local sales lead to reduced food miles, which in turn decrease energy consumption and minimise impact on air quality. Investing in and preparing a new, diverse generation of farmers, food entrepreneurs and advocates is critical to ensuring our community continues to 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 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.







# BANANAMAN ORGANICS WA

Gray family farms have been growing bananas in Australia since 1928.

Originally farming in NSW, they relocated to Broome in 1996. Bananaman Organics was born after they made the transition from conventional to organics driven by a passion for producing high yielding, clean, quality fruit with intense flavour that tastes “like fruit used to taste”.

Based in Kununurra for the past 7 years, they have continued with their organic banana production adding papaya to their range with organic Red Lady papaya which loves the Kimberley climate and soil.

They have been certified organic since year 2000 with NASSA. Bananaman Organics puts a large emphasis on soil improvement and soil microbiology to grow mineral dense fruit with high levels of total dissolved solids.



## PRODUCT RANGE

Certified organic

- Bananas
- Papayas

## SALES INFORMATION

- Wholesale
- Retail - direct sales from our location in Broome

## CERTIFICATION

- Certified organic since 2000 with NASAA (The National Association for Sustainable Agriculture Australia)
- Soil microbiology

## PACKAGING

- Cardboard



## CONTACT DETAILS

- 📍 45a Weaber Plains Rd, Kununurra, WA 6743
- ☎ 0427 272 946
- ✉ [Steve.Gray@westnet.com.au](mailto:Steve.Gray@westnet.com.au)
- 📘 Bananaman organics



# CONE BAY OCEAN BARRAMUNDI

The largest producer and supplier of ocean grown Barramundi in Australia.

Cone Bay Barramundi offers a superior product with some chefs considering it to be the best barramundi in the world due to its wagyu like texture, clean ocean taste and consistency in flavour. Chefs know they can rely on Cone Bay Ocean Barramundi to cook to perfection every time. Cone Bay Ocean Barramundi commands a price premium for its products in the hospitality industry.

Cone Bay Ocean Barramundi is one of the most isolated commercial aquaculture farms in the world, positioned in peaceful and pristine surroundings, 110 kms north of Derby. They sell vacuum packed frozen fish from the Broome office, ensuring the fish sold is in optimal condition. Simply defrost and BBQ!



## PRODUCT RANGE

Ocean grown Barramundi

- 200g fillets
- 1kg fillets
- 12kg wholesale boxes

## SALES INFORMATION

- Direct sales from our location in Broome. Monday to Friday between 9am to 4.30pm
- Retail Sales
- Currently exporting a small portion of their production to Singapore and China, however most of their Australian produced Barramundi is sold right here in Australia.

## CERTIFICATION

Best Aquaculture Practices (BAP) certified since 2016.

With its foundations built on traceability, BAP is centred around responsibly sourced, sustainable aquaculture. An annual audit certifies each step of the production chain with standards built on four pillars of sustainability: food safety, environmental responsibility, social accountability, and animal health and welfare.

## PACKAGING

- Vacuum packed frozen fish

## CONTACT DETAILS



- 📍 9 Unit 3/4 Short Street, Broome, WA 6725
- ☎ 0487 672 674
- ✉ [general@marineproduce.com](mailto:general@marineproduce.com)
- 🌐 [www.marineproduce.com](http://www.marineproduce.com)
- 📘 conebaybarra
- 📷 cone\_bay





# FAT FINCH

Fabulous and tasty. Made by two birds.

Fat Finch was launched in November 2020 by Ord Valley farming pioneer Ann Innes and her daughter Katie Neve. Together they share a love for cooking and growing their own food.

Offering a variety of seasonal paddock to pantry products, Fat Finch specialises in hand crafted small batch preserves; most of which are made with fresh ingredients sourced from the Innes family farm in Kununurra, as well as other local growers and producers in the Ord Valley and regional WA.

In addition to their handcrafted preserve range, Fat Finch offers virtual bake sales ('bakeaways') and delivers handmade gourmet baked goods in and around Kununurra. Their pop up bakery stand can be found at various local markets that operate during the wet and dry season months in the East Kimberley.



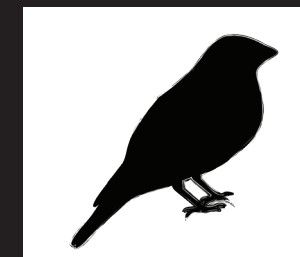
## PRODUCT RANGE

- Small batch handcrafted preserves
- Gourmet pantry items (cereals, seasonings and sauces)
- Confectionery and handcrafted chocolate
- Artisan bakery goods, including fresh breads, cakes and pastries

## SALES INFORMATION

- Direct sales
  - Dry season trading (April - August):  
Saturday 7am - 11am at Kununurra Markets
  - Wet season trading (September - March):  
Fortnightly bakeaway events at select locations / via online sale events
- Wholesale  
For all wholesale enquiries, please contact Fat Finch directly via social media or email.
- Online

## CONTACT DETAILS



- 📍 Kununurra, WA 6743
- ☎ 0408 820 340
- ✉ [katieinnes@bigpond.com](mailto:katieinnes@bigpond.com)
- 🌐 [www.fatfinch.com.au](http://www.fatfinch.com.au)
- 📘 Fat Finch Australia
- 📷 FatFinchGram

## PACKAGING

- Glass
- Plastic
- Cardboard
- Vacuum sealed cryovac and compostable packaging (85% of packaging is recyclable or compostable, including soft plastic products).





# HOOCHERY DISTILLERY

The Hoochery is Western Australia's oldest continuously operating (legal) still.

Built on the Dessert family farm just outside of Kununurra, the small pot distillery was created entirely by hand. Everything, from the still to the building itself, was crafted from materials found around the farm. Today, the hoochery stands proud as being a 100% Australian-made, owned, and operated family business, that uses locally-grown ingredients wherever possible. This is rum and spirits, done The Hoochery way.



## CONTACT DETAILS

- 300 Weaber Plain Rd, Kununurra, WA 6743
- 08 9168 2467
- [hoochery@hoochery.com.au](mailto:hoochery@hoochery.com.au)
- [www.hoochery.com.au](http://www.hoochery.com.au)
- [hoocherydistillery](#)
- [hoocherydistillery](#)

Hoochery  
DISTILLERY

## PRODUCT RANGE

- Rum**
  - 5 Rivers Tropical Spiced Rum
  - Overproof Ord River Rum
  - Premium Ord River Rum
  - Spike's Reserve 7 Year Old
  - Spike's Reserve 10 Year Old
  - Spike's Reserve 15 Year Old
  - Hoochery Tri Pack
  - Kimberley Moon White Rum
- Gin**
  - Argyle Pink - Native Pink Gin
- Whiskey**
  - Limited Release - Ord Valley
  - Corn & Sorghum Whiskey
- Liqueur**
  - Oria Gold Spiced Mango
  - Cane Royale Chocolate & Coffee Rum
  - Aguardiente Verde Aniseed
- Other**
  - Aged Balsamic Splash
  - Caramelised Mango
  - Balsamic Splash

## SALES INFORMATION

- Direct Sales
  - Cellar Door:
    - Monday - Friday: 1pm - 4pm
    - Saturday: 9am - 12pm
- Stockists
- Wholesale Sales
- Online Sales
- Products available through Liquid Mix and ALM

## AWARDS

- Australia Distilled Spirit Awards 2020
- Champion Rum - Ord River Rum OVERPROOF
  - Silver Medal - Premium Ord River Rum
  - Bronze Medal - Kimberley Moon White Rum
  - Bronze Medal - 5 Rivers Tropical Spiced Rum

## PACKAGING

- Glass bottles, with screw cap and wax seal.
- Postage orders are packaged in cardboard mail boxes.



# KIMBERLEY COFFEE COMPANY

Kimberley Coffee Company is a boutique, multiple award-winning coffee roastery located in Broome.

They specialise in only the best coffee sourcing organic, Fairtrade coffee beans from all parts of the world. Kimberley Coffee Company roasts all green beans to perfection in small batch roasters. They use a method specific to Kimberley Coffee Company called "Roasting In The Zone" that is and one of the reasons they have been awarded "Australia's Champion Roaster 2019/2020 at the Sydney Royal Fine Food Show.

## PRODUCT RANGE

- Freshly Roasted Coffee Beans
- Organic Tea
- Organic Honey

## SALES INFORMATION

- Retail Sales  
Broome Courthouse Markets  
8 Hamersley St Broome,  
Saturdays 7am - 12.30pm
- Online Sales

## CERTIFICATION

- Organic certification
- Fairtrade Australia Certified Coffee

## AWARDS

- Australian Champion Roaster  
Sydney Royal Fine Food Show
- 2019 Gold - Sydney Royal Fine Food Show
- 2019 Bronze - Sydney Royal Fine Food Show

## PACKAGING

- Vacuum sealed coffee bags with valve for freshness.



## CONTACT DETAILS

- 📍 PO Box 1319, Broome, WA 6725
- ☎ 0414 425 744
- ✉ [hello@kimberleycoffee.com.au](mailto:hello@kimberleycoffee.com.au)
- 🌐 [www.kimberleycoffee.com.au](http://www.kimberleycoffee.com.au)
- 📘 KimberleyCoffeeCompany
- 📷 kimberleycoffeecompany



# KIMBERLEY MEAT COMPANY

The Kimberley Meat Company is a pure West Australian supplier of free-range beef locally and to the rest of the world. Their established beef cattle herd of approximately 80,000 head is free to roam across 1 million hectares of the pristine and disease free Kimberley region.

Animal welfare, food safety and eating quality are of paramount importance to core business philosophy. The Kimberley Meat Company (KMC) was named Regional Exporter of the Year at the prestigious WA Industry and Export Awards recognising its achievements in bringing premium Kimberley beef to the global food markets.

Officially opened in September 2016, a wholly owned subsidiary of Yeeda Pastoral Company Pty Ltd, KMC is a full service abattoir that supplies its customers with consistent, premium high quality manufacturing grade beef. As part of Yeeda, they maintain the highest possible standard in their modern abattoir with access to a reliable and steady source of cattle.

Their flavoursome grass fed beef cattle are free range and grow in the wild, and as a result tend to be leaner and rich in Omega 3 and Omega 6 oils. There is nothing like real Kimberley free-range grass-fed beef.

## PRODUCT RANGE

- Premium Grass-Fed Beef
- Burgers
- Eye Fillet
- Cube Roll
- Striploin
- Brisket
- Denuded Topside
- Rump
- Osso Bucco
- Oxtail
- Tongue & Beef Cheeks
- Short Ribs
- Pet Mince & Bones

## SALES INFORMATION

- Wholesale
- Direct sales
- Retail outlets
- Export

## CERTIFICATION

- HACCP
- BRGGS
- Animal Welfare
- NASAA certified organic
- Halal certified
- Export accreditation

## PACKAGING

All products are vacuum sealed to guarantee freshness and a longer shelf life. Vacuum packaging is a type of superior packaging technology that allows fresh goods to be kept fresher for longer. When out of the packaging and exposed to oxygen again the meat will return to the usual red colour.

## CONTACT DETAILS

- 📍 28 Mavis Road, Bilingurr, WA 6725
- 📞 08 9192 5815
- ✉ [admin@kimberleymeat.com.au](mailto:admin@kimberleymeat.com.au)
- 🌐 [www.kimberleymeat.com.au](http://www.kimberleymeat.com.au)
- 📘 KimberleyMeat
- 📷 [kimberley\\_meat\\_company](https://www.instagram.com/kimberley_meat_company)







# KIMBERLEY WILD GUBINGE

Wild harvesters, producers and retailers of Australia's native superfood, the Gubinge or Kakadu Plum.

Kimberley Wild Gubinge (KWG) are committed to creating the world's finest Kakadu Plum products and providing customers with beautiful products they can trust to be the most ethical, social and environmentally responsible. As Stewards of the Land, they are compelled to create products with the lowest carbon footprint and to actively practise cultural landcare.

By only sourcing fruit from the Dampier Peninsula WA, customers are assured of the provenance of our product which is manufactured on-site in our dedicated KWG processing facility adhering to HACCP certification. KWG is committed to providing real economic opportunities for Aboriginal people in our community and the wider region through preserving and promoting cultural food knowledge.



## PRODUCT RANGE

- Kimberley Wild Gubinge pure fruit-flesh dried powder
- Kimberley Wild Gubinge pure fruit-flesh dried wafer

## SALES INFORMATION

- Not open to public
- Retail Sales
- Online Sales
- Various retailers in Broome, as well as Darwin, Margaret River and Sydney

## CERTIFICATION

- HACCP Australia Certificate No: FSM44949 for the harvest, receipt, washing, grading, freezing of whole native fruit (*Terminalia Ferdinandia*) and the pulping, drying and milling of native fruit.

## PACKAGING

- Miron glass
- Powder: 25g / 50g / 250g
- Wafers: 75g pouch



## CONTACT DETAILS

- 📍 Pender Bay, Dampier Peninsula, WA 6725
- ☎ 08 9192 4000
- ✉ [gday@kimberleywildgubinge.com.au](mailto:gday@kimberleywildgubinge.com.au)
- 🌐 [www.kimberleywildgubinge.com.au](http://www.kimberleywildgubinge.com.au)
- 📷 Kimberley Wild Gubinge





# MAYI HARVESTS

Mayi Harvests is an Indigenous Australian owned and operated business that harvests Australian Native Foods using traditional collection methods that have been passed down through the generations.

Mayi Harvest is renowned for their ability to source an extensive range of Australian native plant food products to meet the demand of Australian chefs, restaurants and other businesses and all products can be purchased direct either from Mayi Harvests’ outlet in Broome or via the online shop.

Specialising in Kakadu Plum and other Kimberley plant based native foods, they bring you a unique offering of healthy native fruits packed full of essential vitamins, minerals and antioxidants.



## CONTACT DETAILS



- 📍 20B Clementson St. Broome, WA 6725
- ☎ 0403 486 955
- ✉ [hello@mayiharvests.com.au](mailto:hello@mayiharvests.com.au)
- 🌐 [www.mayiharvests.com.au](http://www.mayiharvests.com.au)
- 📘 mayiharvestsfoods
- 📷 mayiharvestsnativefoods

## PRODUCT RANGE

- Kakadu Plum Powder
- Native Finger Lime Powder
- Boab Powder
- Wild Lime Powder
- Dried Native Herbs and Spices includes mints, basil, wattle-seed
- Speciality Frozen Native Fruits e.g. Kakadu Plum, Tropical Lilli Pillis, Boab, Cluster Figs Pickled Sea Blite, Pickled Samphire

## SALES INFORMATION

- Small retail outlet by appointment only
- Online Shopping
- Wholesale (online)

## CERTIFICATION

- Broome Shire Food Safety Certificate
- SAI GLOBAL/HACCP Principles & Applications of HACCP
- Modules 1-10 Principles & Applications of HACCP

## PACKAGING

- Food grade plastic stand up pouches
- Glass with lids for native herbs and spices range
- Compostable packaging





# MOONTIDE DISTILLERY

Moontide Distillery in Broome craft spirits from native Kimberley botanicals using monsoonal rainwater they capture onsite to create spirits of distinction.

Knowledge of native and local botanicals gained from those who've walked the ancient pindan soils of Broome and the Kimberley have enabled them to craft unique flavours within each product line. Collaborating with Mayi Harvest, they source local native botanicals including Gubinge (known as Kakadu Plum) and Guwarl (white berry bush), sandalwood, native myrtles, quandong, mountain pepperberry and salt bush, as well as using tamarind and mango.

Provenance, passion and purpose guide Moontide Distillery and they work hard to produce and refine good spirits for all to enjoy.



## PRODUCT RANGE

- White Pearl Gin
- Pride Tide Gin
- Black Pearl Aniseed Spirit
- Roebuck Bay Bitters

## SALES INFORMATION

- Direct from the Cellar Door  
Wednesday – Monday  
12 pm – 6 pm  
(Seasonal hours vary)
- Retail Sales – stockists are listed on our website
- Online shopping at [moontidedistillery.com.au](http://moontidedistillery.com.au)

## AWARDS

- Black Pearl Aniseed Spirit  
- Bronze Medal - Tasting  
Australia Spirits Awards -  
2020

## PACKAGING

- 700 ml glass bottles
- 200 ml glass bottles

## CONTACT DETAILS



- 📍 17 Gwendoline Crossing, Broome WA 6725
- ☎ 0411 443 343
- ✉ [trish@moontidedistillery.com.au](mailto:trish@moontidedistillery.com.au)
- 🌐 [www.moontidedistillery.com.au](http://www.moontidedistillery.com.au)
- 📘 Moontide Distillery
- 📷 Moontide Distillery



# ORD RIVER KABULI CHICKPEAS

The Ord River District Co-Operative (ORDCO) has been proud to develop the unique Ord River Kabuli chickpea into a variety of healthy ingredients from paddock to plate.

In partnership with WA gourmet food wholesaler Gourmet & More, two amazing products have been successfully launched into the WA retail market and are now available in a variety of Independent Supermarkets, Gourmet Food Retailers and Health Food Stores.

The Chickpea Flour and Ready to Serve Chickpeas offer a healthy local option for a variety of home cooking recipes and the soon to be released Roasted Chickpea Snacking range will be the ideal healthy treat for young and old.

## PRODUCT RANGE

- 500g Ord River Chickpea Flour
- 250g Ord River ‘Ready to Serve’ Chickpeas

## SOON TO BE RELEASED

- Ord River Roasted Chickpeas
- Snacking Range
- Sweet & Savoury varieties

## SALES INFORMATION

- Retailers can buy wholesale through Gourmet & More
- Consumers can purchase through stockists listed on the Gourmet & More website.

## PACKAGING

- Plastic stand up pouch



## CONTACT DETAILS

- 📍 Kununurra, WA 6743
- ☎ 08 9337 8634
- ✉ [hello@gourmetandmore.com.au](mailto:hello@gourmetandmore.com.au)
- 🌐 [www.gourmetandmore.com.au](http://www.gourmetandmore.com.au)
- 📍 GourmetandMorePerth
- 📷 [gourmet\\_and\\_more](https://www.instagram.com/gourmet_and_more)

# GOURMET & MORE

Wholesaler of Gourmet Foods & Confectionery

BRANDS. RANGE. SERVICE.



# PACHA PASTA

Mixing together traditional pasta making with new and innovative flavours Pacha Pasta aims to provide a high culinary experience with its homemade raviolis

Their vibrantly coloured pasta in vegetable based greens and reds; cuttlefish-ink black and traditional creamy white is brimming with fresh and local ingredients.

Using recipes that have been handed down through generations of family and friends as well as blending new flavours and bringing true original flair, Pacha Pasta appeals to the curious Australian palate with their creative Italo-Argentinean dishes.

Each dish delivers the flavour of tradition in tasty homemade frozen raviolis and other dishes that fuse Italian recipes and Latino flavours.

## PRODUCT RANGE

250g serves of

- Ham and cheese raviolis
- Prawn and ricotta raviolis
- Mushroom and goat cheese raviolis
- Mushroom, kale and ricotta raviolis
- Spinach and fetta raviolis
- Pumpkin and mozzarella raviolis
- Spinach Malfatti gnochi

## SALES INFORMATION

- Main sales outlet via Facebook
- Direct order by email / messages.
- Weekly delivery.

## PACKAGING

- Pacha pasta is packed in cardboard containers.
- Local consumers can provide their own re-useable container.



## CONTACT DETAILS

- 📍 1 Robinson St, Broome, WA 6725
- ☎ 0459 260 412
- ✉ pachapastawa@gmail.com
- 📌 Pacha Pasta #frozenpasta
- 📷 pacha.pasta



# STU’S KITCHEN

Broome based Stu’s Kitchen are passionate creators of a deliciously vibrant range of sauces, smoked salts and oils.

Following a career of more than 20 years as a chef, Stu decided to concentrate on the ingredient he loves the most: chilli. He plays with an exciting variety of chillies and different cooking techniques to craft flavoursome sauces, smoked salts and oils. There are different flavours and heat levels to please everyone.

The fresh and fiery chillies are sourced directly from Carnarvon in the adjacent Gascoyne region, while other ingredients are locally harvested. It’s important to Stu to respect the efforts the farmers put into growing these ingredients, which is why all his products are naturally made with no sugars, thickeners or preservatives added. Their emphasis is on flavour rather than heat, to showcase each individual chilli flavour. Stu’s sauces are made to compliment food, rather than burn your face off. All hand made and bottled in small batches here in Broome.

The Stu’s Kitchen range is available year round from local retailers, and you will find his creations at the seasonal Broome Courthouse Markets every Saturday morning.

## PRODUCT RANGE

### Chilli sauces, oils and condiments

- Mangonero: Broome Mango and Habanero hot sauce
- Meet the Reaper: Very hot sauce made with Carolina Reaper chillis
- Sweet Chilli Reaper: As the Meet The Reaper, only sweeter
- The Red One: Tabasco style vinegary hot sauce
- Smoked Serrano and garlic hot sauce
- Smoked salt with chilli and lime
- Smoked salt with rosemary, garlic and thyme
- Roasted chilli oil
- Roasted chilli dipping sauce
- Harissa: North African red capsicum paste

## SALES INFORMATION

- Find us at Broome Courthouse Markets every Saturday from 8 am
- Retailers:
  - Tenderspot Meat and Seafood Broome
  - Broome Butchers at the Boulevard

## PACKAGING

- Chilli sauce: 100ml glass bottles
- Oils: 220ml glass bottles
- Smoked salt and harissa: 100g jars



## CONTACT DETAILS



- 📍 Little Local, Jones Place, Broome, WA 6725
- ☎ 0416 362 758
- ✉ [stus.kitchen2020@gmail.com](mailto:stus.kitchen2020@gmail.com)
- 🌐 N/A
- 📘 [stuskitchenbroome](#)
- 📷 [stuskitchenbroome](#)



# WALAJA RAW BUSH HONEY

Walaja Broome Bush Honey is collected and bottled in the beautiful and pristine Kimberley.

Owned and operated by Broome locals Dave and Di Appleby and their family, the Walaja hives are located on the Yawuru Aboriginal Group owned Roebuck Cattle Station, just outside Broome. This fertile country hosts biodiverse native bushland and the warm tropical climate enables the bees to thrive.

The main honey varietals include; *Melaleuca* (or saltwater paperbark) - one of the most important food sources for the bees in the Kimberley. Its nectar flows from Easter through to August. Native *Grevillea* flows from May to July, this sweet and rich honey is described as thick and creamy. Bloodwood produces nectar that is dark, and has a strong unique flavour with a caramel aftertaste and flows from November.

When the dry season nectar flow slows, a percentage of hives are moved to a watermelon farm south of Broome to aid pollination which allows Walaja to capture yet another distinct flavour profile. The unique flora of the Kimberley environment allows Walaja to produce honey as tasty and healthy as it gets.



## PRODUCT RANGE

- Melaleuca honey
- Native Grevillea honey
- Bloodwood honey
- Watermelon Honey

## SALES INFORMATION

- Retail Sales
- Wholesale
- Online Sales - via facebook messenger (direct pickup or postage options)
- Various retailers in Broome

## CERTIFICATION

- Chemcentre testing: mono-floral and total activity for Melaleuca and Bloodwood honey

## PACKAGING

- 500ml glass
- 1L glass



## CONTACT DETAILS

- 📍 PO Box 624, Broome, WA 6725
- ☎ 0437 956 515
- ✉ [info@kimberleybushhoney.com.au](mailto:info@kimberleybushhoney.com.au)
- 🌐 [www.kimberleybushhoney.com.au](http://www.kimberleybushhoney.com.au)
- 📘 [walajarawbushhoney](https://www.facebook.com/walajarawbushhoney)
- 📷 [walajabroombushhoney](https://www.instagram.com/walajabroombushhoney)



# WEST AUSTRALIAN CORN GROWERS (TRANDOS FARMS)

WA Corn Growers and Trandos Farms produce fresh sweetcorn and green beans commercially on the red pindan soil of Shelamar Station, 200km south of Broome in the west Kimberley.

The warm temperatures and abundant ground water of the north mean produce grows quickly and crops are harvested at night to keep them fresh and cool for the journey to market for year round supply of quality vegetables along with their other farm locations.

Eighty years and four generations since Trandos Farms was established by northern Greek immigrant Dimitrios Trandos, they have now become the largest grower of sweet corn and beans in WA. In addition to being a trusted supplier to major supermarket chains and specialty stores across the nation, they export produce throughout the world.

Renowned for consistently producing the highest quality vegetables, they have also invested in advanced packing technologies that prolong freshness all backed by efficient logistics that ship produce locally, nationally and internationally.



## PRODUCT RANGE

- Sweet corn
- Green beans

## SALES INFORMATION

- Office  
Monday -Thursday  
Saturday & Sunday
- Wholesale  
Available through  
Canningvale markets
- All major supermarkets
- Currently exporting to Dubai, Singapore, Hong Kong and Japan and have exported to various other countries.

## CERTIFICATION

SQF  
HARPS

## PACKAGING

Plastic  
Cardboard

All trays used are made from PET material that is recyclable. All plastic film used can be returned to allocated REDcycle bins at your local supermarket for recycling. All outer cartons are reusable plastic crates or cardboard cartons that can be recycled in regular kerbside rubbish.



## CONTACT DETAILS

- 📍 South of Broome  
Sales Office: PO Box 506, Wanneroo, WA 6946
- 📞 08 9406 4162
- ✉ [sales@wacorn.com.au](mailto:sales@wacorn.com.au)
- 🌐 [www.westaustriancorngrowers.com.au](http://www.westaustriancorngrowers.com.au)
- 📷 [wacorngrowers](https://www.instagram.com/wacorngrowers)





The Kimberley 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](mailto:FoodIndustryInnovation@dpird.wa.gov.au)  
View online at [www.agric.wa.gov.au/capability-guides](http://www.agric.wa.gov.au/capability-guides)