

A TASTE OF THE PEEL REGION

FOOD AND BEVERAGE CAPABILITY GUIDE





REGIONAL FOOD AND BEVERAGE CAPABILITY GUIDES

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 events who may have previously been unaware of their product and its unique 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, please see the contact details below.

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.

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.

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Capability Guides

The regional food and beverage capability guide series can be found at agric.wa.gov. au/capability-guides.

The Peel Food and Beverage Capability Guide is an initiative of the Food Industry Innovation project of the Department of Primary Industries and Regional Development.

This guide was produced in partnership with the Peel Development Commission.

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Designed by:







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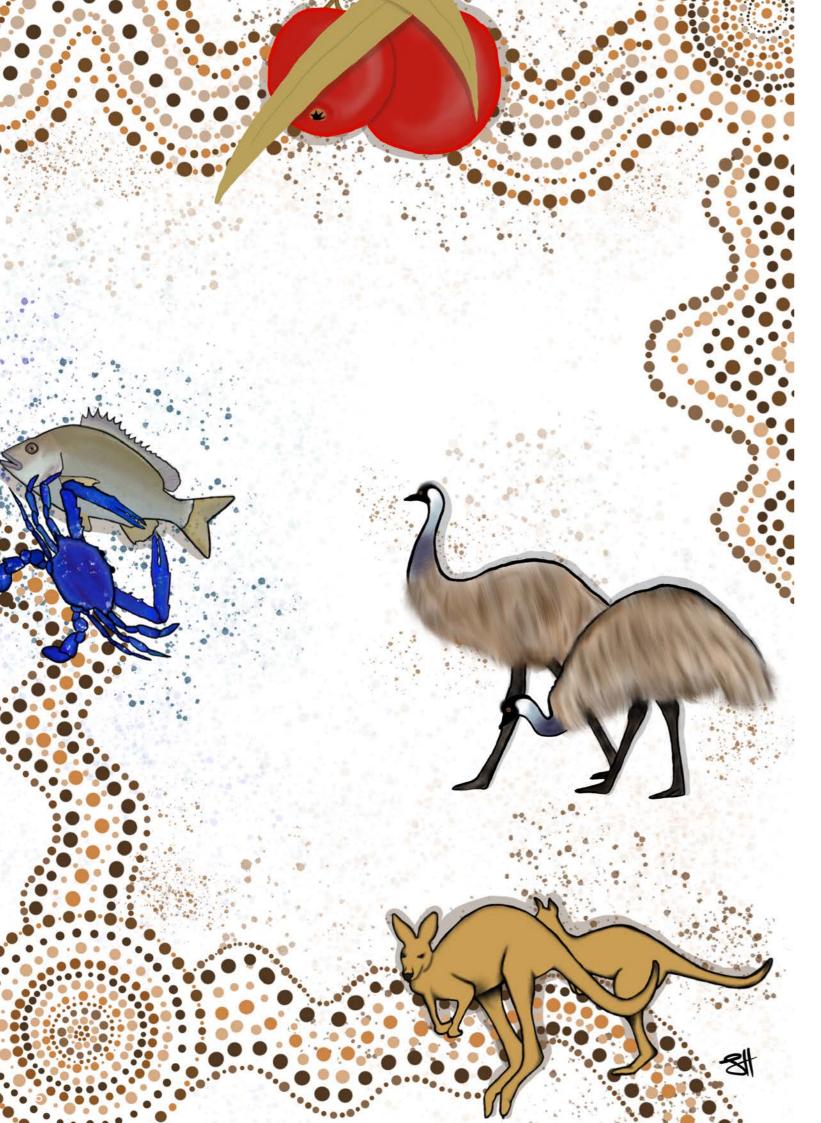
Find this guide online at www.agric.wa.gov.au/capability-guides

Artwork Credit:

Page 6: Artwork "Bushtucker" by Aboriginal Artist, Savannah Hannakampf. "Bushtucker" depicts the aboriginal delicacies of Emu, Quandong, Blue Swimmer Crabs, Bream, and Kangaroo.

Image Credit:

Pages 4, 11, 18, 25, 62: Visit Mandurah and Russell Ord Photography Page 62: Shire of Murray



WELCOME TO COUNTRY

Food whether daadja (meat) or mereny (plant food), is an essential part of our day and life. It sustains life and in its importance, food is more than just being consumed. In traditional times daadja and mereny were hunted and gathered on a daily basis, and in doing so several customary obligations were carried out.

Women were responsible for gathering seasonal mereny such as fruits, tubers, seeds and nuts. Women worked separate from the men, taking their wanna boorn (digging stick) they went to known areas where they could find enough mereny for their family group by the end of the day. Whilst foraging they would feed on whatever they found so they were able to feed four generations of females. While looking for the different foods they were also teaching the younger generations about how to find and prepare those foods for consumption. Women also used their wanna boorn to hunt small game such as lizards, bardi grubs, tortoise, possums and birds.

Men were responsible for hunting the larger animals such as yongka (kangaroo) and weitj (emu). They took on a strategic way of working together to trap and spear the animals before carrying them back to the camp. The men also taught the younger generations to hunt, using the wind to advantage, accuracy in throwing a spear, and knowing what parts of the daadja would go to what members of the clan group. Yongka skins were dried, scraped and pegged onto trees and were used to make boka (cloak) for people to wear. The weitj feathers were used to make ceremonial ornaments for dancing. Possum fur was made into wearable head coverings or to wrap babies in.

Fish traps were built and maintained for seasonal or opportunistic use to sustain families, and marron and gilgie were a much sought after delicacy enjoyed by all. Generations were taught through observations about plant and animal presence, and seasonal opportunities in the segmented cyclical annual Six Noongar Seasons. This cultural knowledge lead to sustainable practices which were an important part of food resource management, land-water management and people movement.

Today families still enjoy the taste of nearly all of these foods from time to time. There is still a sharing of food such as the kangaroo and fish, with specific family members and the elderly still receiving their portion as a way of looking after them. In sharing the daadja-mereny, the old customary way is revisited often.

Peoples from the Noongar Nation have been in the Southwest of Western Australia for over 50 000 years and our ongoing cultural connection to boodja or country remains very strong. It has always been about the remembered taste and texture and customary practices that has tantalised our taste buds for thousands of years.

It is a pleasure to share daadja-mereny kaadadjan (knowledge) for the Peel Food and Beverage Capability Guide, and in the Bindjareb Territory, to wish all concerned the very best in this project, connecting people to the food and beverages of our region.

George Walley, Bindjareb Traditional Owner and Community Leader





FOREWORD

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

This guide is a roadmap through that paradise, 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 Peel Development Commission to strengthen regional partnerships, and build a stronger agricultural produce ecosphere.

Hon Alannah MacTiernan MLC

Minister for Regional Development;

Agriculture and Food; Hydrogen Industry



A TASTE OF THE PEEL

Peel is located just south of the Perth Metropolitan area and is comprised of five local government authorities: Boddington, Mandurah, Murray, Serpentine Jarrahdale and Waroona.

The smallest by geographic area, Peel is fastest growing region in Western Australia, home to over 124,000 people which is predicted to triple by 2050. Uniquely positioned, the Peel spans the divide between the Perth metropolitan region; and regional Western Australia, and forms a key strategic component of the State's urban expansion plans.

Peel has always been characterised by its diverse and abundant natural environment, which has given the region a unique advantage in terms of food and beverage industries.

The Bindjareb, or river people, are the Traditional custodians of the lands of the Peel region that provided them with plentiful flora and fauna to catch and trade. As custodians of the waterways and were known for their expertise in fishing. Bindjareb country was defined by this abundance and when the fish were running, large gatherings of tribes from parts of the South West would travel to share in the fish. These gatherings formed the origin of the term Mandjar, meaning 'meeting place'.

A moderate climate and consistent rainfall have provided food and beverage businesses in the Peel with an excellent opportunity to produce a diverse range of food and beverage products from seafood in the estuary, to honey and stone fruit in the hills and eggs and beef on the plains. Value added produce offerings also feature the flavours of the region with preserves, olive oils, wines, beers, ciders breads and bakery items.

Famous for its Blue Manna crabs, Peel is also home to other unique products including Grubs Up high-protein cricket meal and has attracted a number of investors into the dairy, horticulture, fresh fruit and vegetables, beef, pork and poultry industries in the area.

With the recent state government investment into the development of the strategically located West Australian Food Innovation Precinct, it is anticipated that the Peel will evolve into WA's centre of food excellence and innovation.

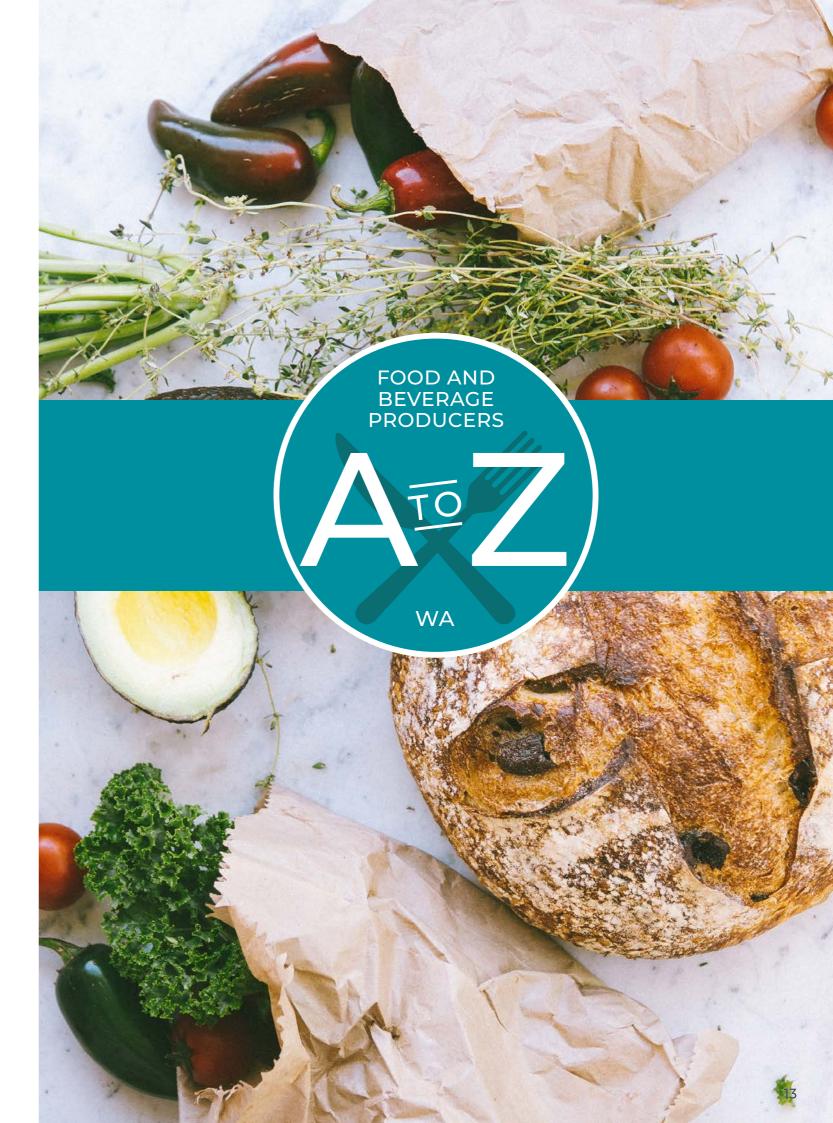
The precinct will focus on sustainable food and water supplies and attract innovative businesses through access to state-of-the-art technology and infrastructure. This will create an enabling environment for entrepreneurs, food companies and agrienterprises to cost-effectively network, research, develop, prototype and markettest new value-added food products derived from Western Australia primary produce.



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AUSTRALIAN BEE COMPANY

Raw seasonal honey with a creative twist

Australian Bee Company (ABC) are a small family run beekeeping business based in Mandurah, providing quality raw honey direct to the consumer. They have their own hives, which are moved around Western Australia - producing a range of honey varieties sourced from our pristine WA bushland.

ABC produces unprocessed raw honey, honeycomb, bee pollen and a wide range of specialty honeys, such as creamed honey and chilli honey - keep an eye out for new varieties and flavoured honeys coming soon.

Always looking to go the extra mile, ABC encourages anyone looking for something in particular to get in touch because if they don't have it, it may be something they can add to their product list.

ABC are always learning something new about bees, honey and beekeeping. They're not afraid to experiment with new flavours and varieties, while keeping products 100% natural.

Product Range

- Multiple monofloral honey varieties (seasonal)
- Creamed honey
- Chilli honey
- · Honeycomb
- · Bee Pollen
- Beeswax

Sales Information

Contact for stocklists, direct sales and delivery





- Mandurah East, 6210
- © 0418 914 655
- □ australianbcompany@yahoo.com
- f /australianbeecompany
- © @australian_bee_company

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BELLBUOY SEAFOODS

Fresh. Local. Sustainable.

The Peel Harvey fishery in which Bellbuoy Seafoods operates provides the only proven sustainable blue swimmer crab and sea mullet fishery in the world thanks to their Marine Stewardship Council accreditation.

Bellbuoy Seafoods' products are caught and delivered on the same day, ensuring crabs and fish are the freshest in the Peel and Perth area.

Starting over 15 years ago, Bellbuoy Seafoods has continued to operate as a family business. Now in its second generation, it is lead by trained aquaculturist and commercial fisherman, Damien Bell.

Bellbuoy Seafoods believe one of the things that makes Mandurah seafood so good is the high level of quality control. The industry worked hard to gain their sustainable fishing accreditation from the Marine Stewardship Council to ensure both the fish stocks and estuarine environment are protected now and into the future.

Every day is different, from the weather to the behaviour of the fish themselves and Bellbuoy Seafoods love the challenge of commercial fishing.

Bellbouy Seafoods has been awarded twice at the national level for best Seafood Industry Promotion award through FRDC at the National Seafood Awards.

Product Range

- Fresh Blue Swimmer crabs
- · Estuarine fin fish

Sales Information

For direct sales or wholesale call Damien Bell on 0414 439 961

Certifications / Information

Marine Stewardship Council







- © 54 Nutbush Ave, Falcon WA 6210
- © 0414 439 961
- [f] /Bellbuoyseafoods



CARAHOLLY ORCHARD

Caraholly specialise in farm-fresh seasonal fruit, vegetables, nuts honey and eggs

Since 1912, the Birmingham family have owned and tended Caraholly with a passion to produce the many varieties of fresh seasonal cherries, plums, peaches, nectarines, pears, apples and persimmon as well as nuts, honey and eggs.

Collaborating with other local vegetable producers they offer a full range of vegetables to complement their own produce all available from the farm gate or through their delivery service.

Welcoming everyone to taste food straight from the farm gate, the Caraholly team are famous for sharing their knowledge and passion at farm open days, orchard tours and pick your own fruit days, allowing consumers to connect to the food they eat.

Caraholly has become a hub for people chasing farm-fresh food.

Product Range

- Apples (Granny Smith, Pink Lady, Royal Gala)
- Cherries
- Nectarines
- Peaches
- Pears (Nashi Pears, Packham)
- Persimmons
- Plums
- Nuts (Chestnuts, Pecans, Walnuts)
- Honey
- Eggs (Free range, Pastured)
- Vegetable boxes (mixed)

Sales Information

- Farm gate sales, Sundays9am-2pm
- · Thursday delivery Pinjarra
- Lakelands

Certifications / Information

- Spray-free
- · Freshcare certified







- 92 Caraholly Road, Dwellingup WA 6213
- **©** 0434 628 335
- f /carahollyorchard



COOPER'S CLASSICS

Traditional Scottish shortbread with non-traditional flavours

Cooper's Classics is a small home-based family-run bakery specializing in traditional Scottish shortbread, baked in a variety of flavours.

Although the shortbread is carefully crafted, Cooper's Classics is much more than a biscuit, the business is about family tradition. Cooper's Classics' mission is to keep good old-fashioned traditions alive, starting in the kitchen. The family recipe has been handed down through the family from generation, to generation. The head chef learned from her mother who created the recipe in Edinburgh, Scotland and now she is teaching her children the secrets here in Peel, Western Australia.

This family business believes there is nothing sweeter then passing traditional cooking skills onto the next generation, and continuing to watch this tradition grow with the hope to watch as their children, one day, teach their children.

Cooper's Classics believe that shortbread is a treat for all occasions. The cookies are the ideal snack-sized treat, and the family size has been made to share... or not.

Product Range

- Traditional Scottish
 Shortbread 40g Cookies;
 Original, Milk Choc, Dark
 Choc, Rainbow, Lemon,
 Orange & Poppy Seed,
 Raspberry Ripe, Apple and
 Cinnamon, White Chocolate and Macadamia.
- 40g Gluten Free; Original and Lemon.
- 500g Family Share;
 Original, Milk Choc, Dark
 Choc, Lemon, Apple and
 Cinnamon, Orange & Poppy
 Seed, White Chocolate and
 Macadamia.
- 500g Family Share Gluten Free; Original and Lemon.

Sales Information

- Retail and wholesale available online or over the phone - Monday to Friday 9am - 5pm.
- Check coopersclassics. com.au for farmers market locations.







- © 69 Country Drive Oakford, WA 6121
- © 0406 532 272
- □ admin@coopersclassics.com.au
- www.coopersclassics.com.au
- **f** /coopersclassics
- © @coopersclassics



DAVREY GROWERS

Creative preserves that make the most of local produce

Davrey Growers started making quince paste but this quickly grew from a few different lines to more than 50 jams, chutneys, pickles, relishes, marmalades, and coulis.

Every effort is made to source produce locally, and they are passionate about reducing waste by using ingredients that fellow Hamel locals have in excess.

Davrey Growers have a passion for making preserves and always try to come up with something different. They recently released a new line of Seville orange and bitters, the bitters comes from Moontide Distillery in Broome and is the perfect complement to a hard cheese.

In addition to getting creative, Davrey Growers aims to create staples that everyone will enjoy. Customers often tell them that their jams taste just like what their grandma used to make.

Some of Davrey Growers' most popular products include spicey tomato relish, mango and chilli chutney, pear chutney, lime marmalade, gluten free chill jam and blueberry jam.

Product Range

50 varieties of:

- Jam
- Relish
- Chutney
- Pickles
- · Gluten free options

Sales Information

Buy direct from Davrey Growers or their stocklists:

- Waroona News
- Lemongrass Cafe, Harvey
- Yallingup Cheese -Quince Paste Only
- Waroona Tourist
 Information Centre

Awards

- 2019 Australian
 Marmalade Competition
 - Bronze







- © 212 James Road Hamel WA 6215
- © 0419 960 148
- □ davrey3@bigpond.com
- **F** /Davrey-Growers-243003803074692



DRAKESBROOK WINES

Artisan producers, crafting award winning wines of distinction

Drakesbrook Wines was born in 2000, after Bernie and Trish purchased the farm in Waroona. Drakesbrook Wines is proud to say that they hold family at the heart of everything they do, with everyone in the family contributing from agritourism to making the wine itself.

The vineyard is named for the continuously flowing, small river running through the property. The Drakebrook team feel blessed to have the opportunity to create wines that are estate grown, while being wholeheartedly committed to the environment and sustainable practices.

Drakesbrook Wines are artisan creators of quality table wines, specialising in alternate and emerging varieties. They nurture each vintage, to best reflect what the seasonal conditions provide.

With 17 different varieties, Drakesbrook Wines use minimal intervention and minimal chemicals to let the fruit speak for itself and represent what this beautiful region can produce.

Drakebrook Wines boast a cabinet of awards including Best Wine Of Show and Qantas WA Wine Show Reviews by James Halliday.

Product Range

17 varieties including:

- Shiraz
- Chardonnay
- Rose
- Merlot

Sales Information

- Purchase from the website wine shop.
- Available from numerous Mandurah Restaurants
- · Liquor Barons Jolimont
- All Waroona licensed venues

Awards

- 2015 Qantas Wine Show
 WA Best Wine Of Show
- 2013, 2014, 2015 James
 Halliday 4-Stars
- 2014 International
 Wine & Spirit Challenge
 (Guangzhou) Gold





EVERGREEN MICROFARM

Tiny greens from a tiny farm

MICROFARM

Evergreen Microfarm is a small start-up permaculture farm in Serpentine. The face behind Evergreen Microfarm is Kristina Gough, a part-time veterinarian, mother to two young children, and wife to full-time engineer, Ryan.

A mere four years ago she discovered the worlds of homesteading, permaculture and regenerative agriculture. Since then she and her family have been learning everything they can about growing food, building soil, and living more simply. Kristina hopes to inspire others.

Passionate about delicious food, health & well-being, sustainable living and developing local community. In an effort to share and fuel this passion, she grows and sells microgreens – fresh green shoots full of nutrition and flavour.

Although not organically certified, she prides herself on using sustainable organic growing practices. All of the microgreens are organic seed, grown in organic soil and sunripened to ensure maximum nutrition and flavour.

Product Range

- Pea Shoots
- Wheatgrass
- · Radish Microgreens
- Broccoli Microgreens
- · Beetroot Microgreens
- · Coriander Microgreens
- Rocket
- · Rainbow Chard

Sales Information

- Direct sales by appointment
- Delivery available Tuesday-Friday
- SJ Farmers Market every Saturday

Certifications / Information

© @evergreen.microfarm

Spray-free



© 0459 055 055

f /evergreenmicrofarm



FIONA'S FANCIES

Cookies and cakes that make memories that little bit sweeter

Fiona's Fancies was founded in 2013 after owner, Fiona Burton immigrated to Australia. Fiona has 25 years experience as a Patisserie Chef and always aspired to own a business in this field. Fiona has worked all over Europe including a contract to the UK Royal Family as Royal Patisserie Chef, adding a unique experience to the business.

Fiona's Fancies specialises in unique types of desserts, birthday treats and gifts using styles and new industry skills that are being developed all the time.

The company motto of "Making Memories That Little Bit Sweeter" has always remained paramount in the success and drive of the business and vision.

Fiona's Fancies holds many accolades from competitions in Australia and the UK including first prize in the Celebration Cake - Baking Association of Australia and finalist at the Peel Business Excellence Awards 2020.

Product Range

- · Celebration cakes
- Cookie Cakes
- Cupcakes
- Personlised cookies
- Chewy cookies
- Slices
- · Afternoon tea items
- Macarons
- · Rocky Road
- Brownies

Sales Information

Order online at fionasfanciesonline.com.au

Certifications / Information

- · HCCP
- · COVID-19 Hygiene







making memories that little bit sweeter



- O Dawesville WA 6211
- © 0405 329 609
- ☑ fiona@fionasfanciesonline.com.au
- www.fionasfanciesonline.com.au
- fionasfanciesonline
- © @fionasfanciesonline



FOURACRE FRESH

Fresh pastured eggs from happy hens

Fouracre Fresh Free Range Eggs is a pastured egg production in Lake Clifton.

Fouracre Fresh have a low stocking density of 60 birds per hectare. Hens are free to roam in daylight hours but are protected from predators at night in their very own mobile chicken caravan. Eggs are laid in the caravan, protected from the elements and collected daily. With a focus on freshness, eggs are packed on the farm and delivered direct to customers. Or customers may drop in and purchase from the farm gate.

Fouracre Fresh choose to go one step better than free-range eggs, producing pastured eggs. Pastured eggs allow hens to roam free and feed on grass, bugs, and worms. These conditions create eggs that contain up to twice as much omega-3, three times more vitamin D and four times more vitamin E.

In 2016, 2017 and 2018, Fouracre Fresh claimed the Outstanding Exhibit for Eggs at the Waroona Agricultural Show.

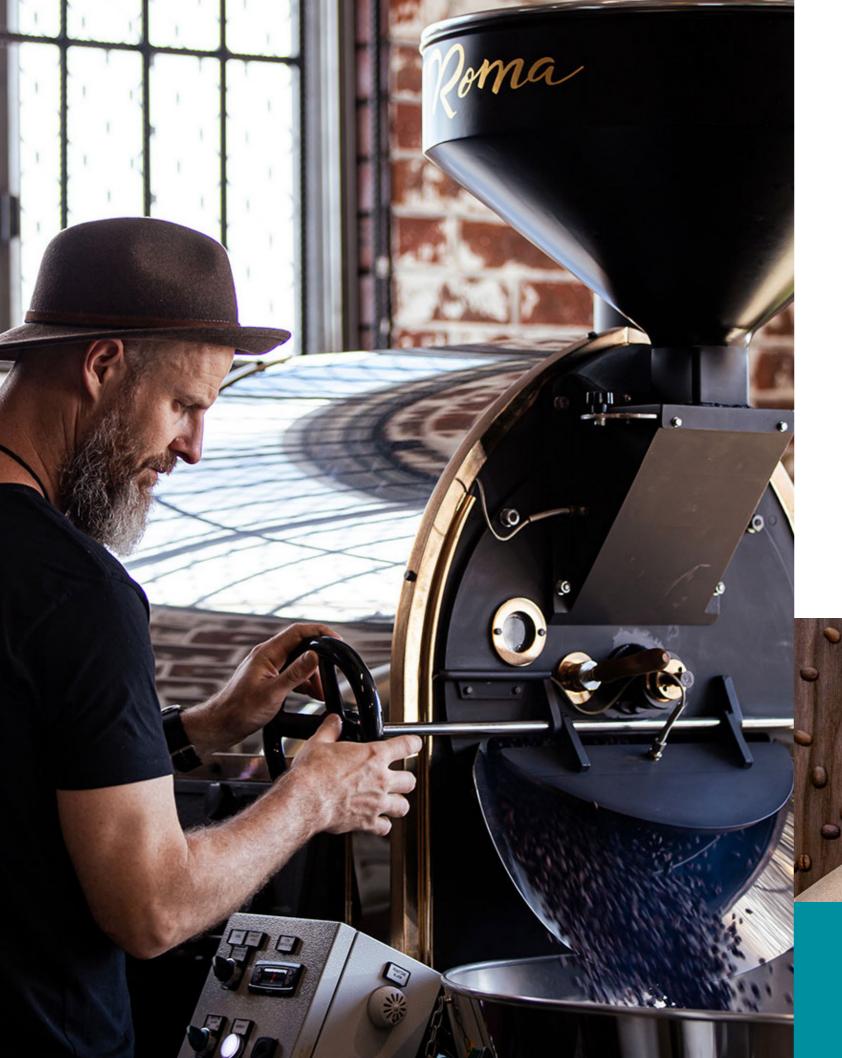
Product Range

Free Range (Pastured)Eggs

Sales Information

 Direct sales from farm gate in Waroona and Caraholly Orchard, Dwellingup.





GROUNDSWELL

From single origins to artisan blends -Groundswell beans are all lovingly roasted

The coastal city of Mandurah is home to Western Australia's only wood fired coffee roaster. From single origins to artisan blends, Groundswell roasts beans with love and fire. Using wood slows the roasting process and brings out rich, well developed flavour profiles. This old school method is steeped in tradition, hailing back to Italy.

After cementing a reputation of excellence in the Peel coffee community, Groundswell's next adventure is chocolate making from bean to bar. Ethically sourced chocolate beans are roasted over fire. Nibs are separated from husk, then stone ground for over 12 hours and transformed into small batch, craft chocolate.

This artisan craft can be observed in real time at Groundswell Drivethru. Formerly a mechanic workshop, the space has been converted into a café and roastery.

Product Range

17 bean varieties of:

- 250g Wood Fired Coffee Beans
- 1kg Wood Fired Coffee Beans
- 250g Ground Coffee Beans - 5 grind settings to choose from.
- 1kg Ground Coffee Beans - 5 grind settings to choose from.
- · Small batch bean to bar chocolate

Sales Information

- Purcase online at groundswelldrivethru. com.au
- Purchase direct from Groundswell Drive-Thru
- Contact for wholesale.



- groundswelldrivethru @ @groundswell_drivethru



GRUBS UP

Producing a sustainable source of protein for generations to come

Grubs Up was established in 2016 after two years of dreaming big and researching the potential of using insects as a alternative food source in Australia.

Producing crickets and mealworms, Grubs Up is focused on producing an alternative protein source to traditional sources such as beef. The crickets are sustainably produced, and are harvested within eight weeks of hatching.

Grubs Up is on a mission to influence people's perception of protein, producing insects with a nutty flavour and high nutritional benefits.

Insects have many excellent nutritional values, as they are high in protein, full of iron, and outstanding levels of vitamin B12.

Grubs Up grow their crickets in an environment where they have plenty of room to grow and hide. The crickets drink rain water, and are fed on a diet of vegetables and high quality dry food, this is rich in calcium and protein to ensure the quality of all Grubs Up products.

Product Range

- · Whole roasted crickets
- Insect Dukkha
- Roasted Mealworms
- Insect salt & pepper Grinders
- Fresh frozen Crickets

Sales Information

- Purchase at grubsup.com.au
- For wholesale email paula@grubsup.com.au
- Stocklists: Pantryman Mandurah, Jarrah Infusion, Pinjarra, Midway Farm Stall, Organic and Kids, Pinjarra Meat Supply

Certifications / Information

 National Australian Food Standards Certification





- West Coolup, WA 6214
- © 0419 378 496
- □ paula@grubsup.com.au
- www.grubsup.com.au
- grubsupaus
- © @grubsupaus



MANUKALIFE

Premium, active and authentic Manuka honey

Founded in 2015, ManukaLife is proudly a Western Australian company that produces premium grade Manuka honey and oil products.

ManukaLife's plantations supply premium quality Manuka honey and oil for the medical, pharmaceutical, cosmetic and nutraceutical industries. ManukaLife's goal is to become one of the largest Manuka plantation growers in Australia, producing world-class Manuka honey and developing high value products with fully integrated supply chains. ManukaLife has also developed a world leading Manuka plant breeding, collaborating with the Botanic Gardens and Parks Authority allowing them to optimise Manuka Honey yields, flowering seasons and chemical composition.

Manuka honey contains high levels of enzymes and antibacterial properties. It is one of the highest naturally occurring antibacterial products and can be used in a variety of beneficial ways.

ManukaLife produces Manuka Honey in 5 different levels of Methylglyoxal (MGO) content; 30+, 125+, 250+, 550+, and 830+ with higher MGO levels indicating stronger healing properties. These properties assist in a variety of areas including digestive health, wound healing, oral health and general immune support.

Product Range

250g jars in the following varieties:

- Manuka honey 30+MGO
- Manuka honey 125+MGO
- Manuka honey 250+MGO
- Manuka honey 550+MGO
- Manuka honey 830+MGO

Sales Information

- Shop online at manukalife.net.au
- Also available at honeywholesale.com.au
- Retail outlets: Farmer Jacks across metro WA, IGA stores across metro WA, Greenleaf Pharmacies, Yallingup General Store
- For wholesale contact garry@farm2table.net.au

Certifications / Information

- AMHA Australian
 Manuka Honey
 Association Mark of
 Authenticity
- · HCCP





A robust Extra Virgin Olive Oil, using olives hand-picked by the grove's family and friends

Medulla Valley is a family farmed olive grove, located in the hills near Jarrahdale.

The spray-free trees host lots of beneficial insects, and birds. There is a resident thornbill family, some greedy parrots and frogs abound when there is rain.

The Medulla Valley grove was planted in 2001 with the traditional Italian varieties of Lecchino and Frantoio with some Pendolino as pollinators and a few Kalamatas were added for pickling olives.

The oil is classified as 'robust' meaning it is strong with a long peppery aftertaste. It is cold pressed and meets the Australian standards for Extra Virgin Olive Oil (EVOO).

Around Easter, the olives are hand picked at just the right stage of ripeness. They are kept in a cool-room before being taken to the local press within two days of picking to achieve the fresh flavour.

For Medulla Valley, the olive picking is made into a fun experience shared with friends. The oil is bottled, after settling, blending the flavours of the different olive varieties. Occasionally, seasonal conditions create unique flavour profiles and when this occurs, the single varieties are bottled separately to capture the magic of diversity.

Product Range

· 500ml Olive Oil

Sales Information

- Direct from the Grove
- For sale from the Serpentine Jarrahdale CRC
 help@sjcommunityre
 - sourcecentre.org.au
- · Freo Farmers Market

Certifications / Information

- Spray-free
- · Extra Virgin Olive Oil
- · Australian Standard

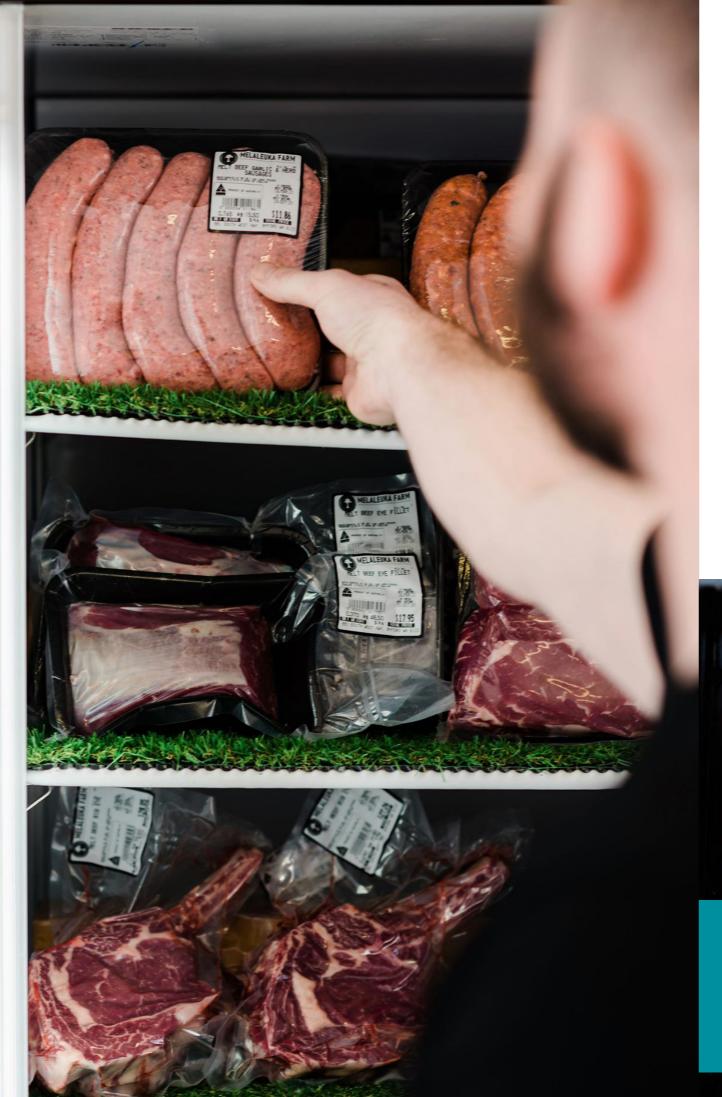
Awards

 2010, 2015, 2020 Perth Royal Show - Silver

Medulla Valley
—— Farm ——

- O 230 Jarrahdale Rd, Jarrahdale WA 6124
- © 0428 445 995
- @JanJstar

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MELALEUKA FARM MERCHANTS

Supreme eating quality beef and lamb from the family farm

Melaleuka Farm is a family run cattle operation located in North Dandalup, Western Australia. The farm direct beef and lamb business is on a mission to produce and serve healthy and delicious meat in hospitality venues and also directly to the public online.

By incorporating a rare Japanese breed of cattle called Akaushi (nicknamed Red Wagyu) into Melaleuka Farm Merchant's breeding program they have been able to dramatically improve the health and eating quality of their beef without significantly increasing the cost of production.

Melaleuka Farm Merchants are always looking to improve further and have been collaborating with the C.Y. O'Connor Research Foundation for almost 10 years to identify and understand the genetics involved in eating quality. Whilst there is always more to learn, Melaleuka Farm Merchants pride themselves on offering steakhouse quality beef without the steakhouse sized price tag.

Product Range

- Beef
- Lamb
- Small goods

Sales Information

- Order online at mfmerchants.com.au
- Retail at The Byford
 Tavern, Piara Waters
 (CY O'Connor Village
 Pub) and The
 Amberton Beach Bar &
 Kitchen.

Certifications

HACCP





- O North Dandalup, WA 6207
- **©** 08 9397 0055

- f /mfmerchants

© @melaleukafarmmerchants



MIDWAY FARM STALL

Paddock to plate produce from the family farm

Midway Farm Stall is a boutique supplied by their family run cattle and sheep farm. Their rotational grazing system allows their beef and lamb to eat only premium pasture, to roam as much as possible, whilst at the same time ensuring ultimate regeneration and growth for the farm land.

Midway Farm Stall believe that when it comes to eating meat, knowing where it comes from matters. Their sustainable practices include raising livestock humanely with no antibiotics or hormones, while supporting a grass diet by letting them graze on natural pastures.

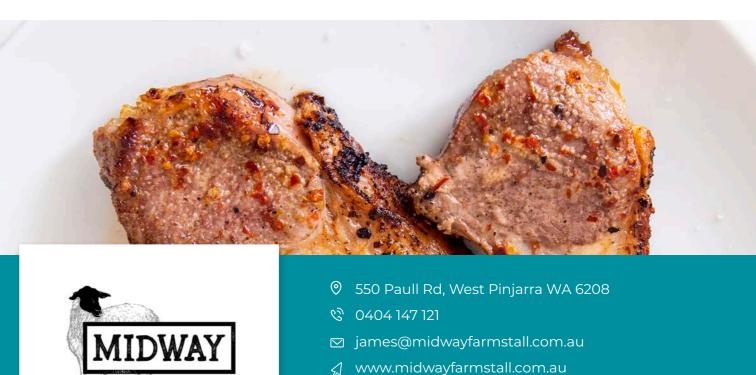
By shopping at Midway Farm Stall customers are not only purchasing fresh locally grown and made products, but they're also supporting a small business and a family's dream. As a family run business, Midway Farm Stall appreciate buy-local support, and in turn strive to support other WA businesses.

Product Range

- Beef
- Lamb
- The farm stall also stocks locally sourced pies, cakes, rubs, jams and relishes, honey, eggs, jerky, biltong, and bread

Sales Information

Direct from the farm, 550
 Paull Rd, Open Monday Sunday 7am-5pm



midwayfarmstall @ @midwayfarmstall



OAKFORD BLUES

Produced by local WA growers who proudly grow sweet tasting blueberries

Oakford Blues was established in 2009 with a trial patch of blueberries grown in Oakford, Western Australia. Over the years it has grown and comprises five West Australian berry growers who all grow the same controlled varieties of blueberries providing consumers with fresh, sweet tasting berries.

Oakford Blues blueberries are available from May to February each year with the peak season being in October/ November. Oakford Blues blueberries are picked at the perfect time, to ensure the consumer has the best taste experience every time with fresh and sweet tasting berries.

We recommend when selecting blueberries, look for dry, plump berries that are free from bruises or dents. Fresh blueberries have a hazy white coating called bloom. Bloom works like sunscreen to protect the berries from the sun and is a sign of freshness.

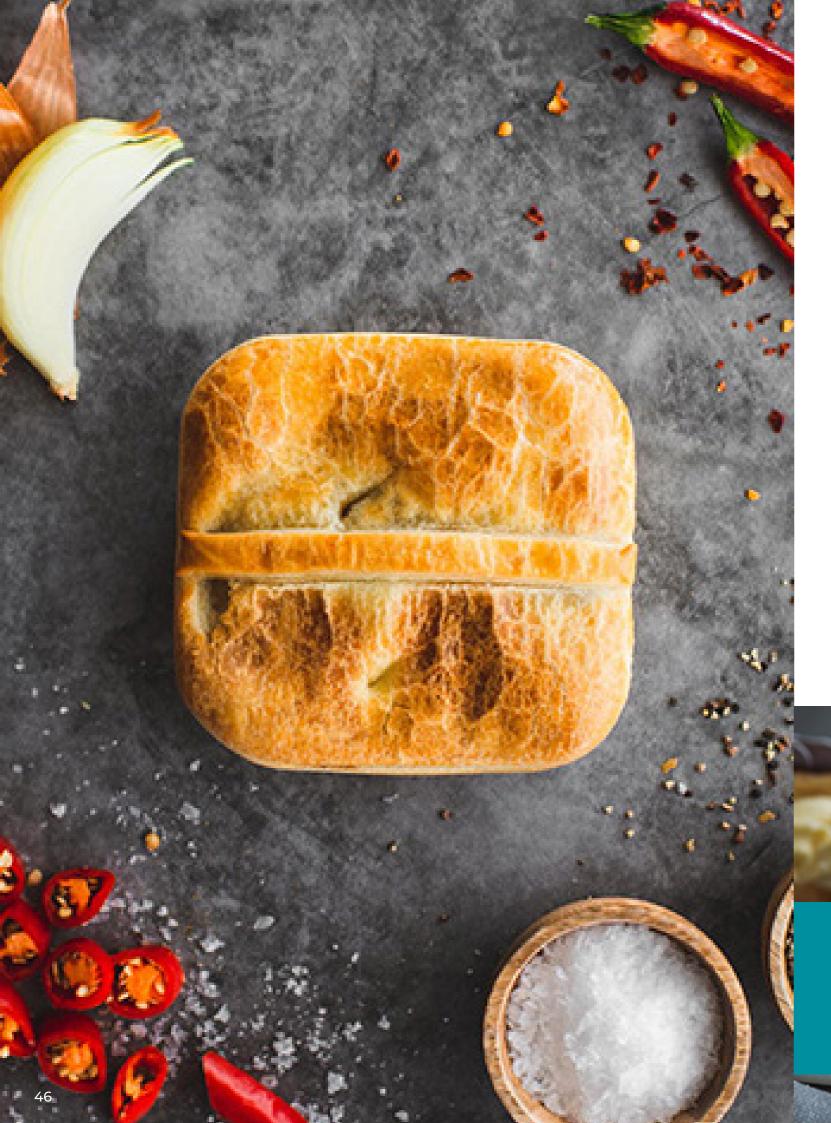
Product Range

Fresh blueberries

Sales Information

 Contact direct for wholesale or purchase from green grocers throughout Western Australian





PINJARRA BAKERY

Creative and innovative pies worthy of awards

Pinjarra Bakery was established in the mid 90's by Larry and Narda Pantaleo and was originally set up to produce a small selection of specialty baked goods within their existing fresh foodmart business. Their tasty wares became so successful, they decided to build a stand-alone bakery to keep up with the locals' insatiable demand. Today it has expanded to a 100 strong team, and four bustling stores located in Pinjarra, Waroona, Port Kennedy and Maddington employing over 100 staff.

In addition to the baked goods, they have also developed a creative gourmet range and signature, locally roasted "Bakers Blend" coffeee.

Pinjarra Bakery's mission is to be the pie innovators of the West, and they roll out "Invention Pies" almost monthly; some of their successes include the Footy Pie and the Double Bacon Cheeseburger Pie which have amassed a cult following.

Pinjarra Bakery is one of WA's most awarded bakeries having won many national and state awards for pies and baked goods. Notably in 2019, after 25 years of business, their classic meat pie was awarded the Best Meat Pie in Australia at the official Great Aussie Pie competition. Some Gold Award national winners include the Beef Truffle & Muschrooms, Garlic Prawn, Crocodile & Crickets and the BBQ Beef Brisket with Mac and Cheese.

Product Range

- An extensive variety of baked goods including; breads, pies, sausage/ chilly rolls pastries, quiches, cakes, slices and desserts.
- Bakers blend coffee

Sales Information

4 stores, open 7 days:

- Pinjarra Bakery, shop 6/2
 Peel Street
- Waroona 36 South Western Highway
- Maddington 1871 Albany
 Highway
- Port Kennedy 377
 Warnbro Sound Ave, Port Kennedy WA 6172

Certifications / Information

HACCP





SAMUDERA

Honest food made by passionate foodies

Samudera Artisan Food and Bakehouse produces handmade baked goods and condiments. All products are made with local ingredients and boast unique flavours, making their products different to anything else in Western Australia. Their artisan sourdough and pastries are the showstoppers, carefully crafted with natural sourdough starters, levains and yeasts. Every product is made with only the best natural unprocessed, unrefined ingredients.

Their philosophy is to bake real bread for real people, never sacrificing the flavour and health benefits of natural and authentically made food.

Samudera is passionate about sourcing local and utilising as much locally grown seasonal produce from the Peel region as possible. All of the food served in Samudera is created in house and sourced locally to provide their customers with a true Peel experience.

Established in 2018, Samudera's Bakehouse sits on the site of the original bakehouse of Mandurah. It was lovingly restored by business owners Nathan and Angela Loaring who spent six months renovating the rustic shopfront and historic rear bakery.

Product Range

- Artisan Sourdough loaves, rolls & buns
- Crumpets
- Artisan cakes and muffins
- Waffles
- Pastries
- Housemade Condiments

Sales Information

- Purchase in-store, open Sunday - Wednesday 7am-3pm, Thursday-Saturday 7am-Late
- Contact for Wholesale





- 29 Mandurah Terrace, Mandurah WA 6210
- **©** 9535 2601
- √ www.samudera.com.au
 / www.samudera.com.au
- samuderamandurah
- © @samudera_mandurah



Cakes that taste as good as they look

Skye's Cakes is a creative cake-making business that aims to make celebrations and special occasions even more special by taking ideas and turning them into delicious works of art.

After hearing people complain that beautiful looking cakes were sometimes dry and tasteless, Owner/Operator Skye wanted to create cakes that not only look fantastic but also taste amazing.

Skye's Cakes creates quality cakes in their fully licensed kitchen in Dwellingup. Skye owes her baking skills to over 30 years of experience in the food industry, with a background in providing wedding, birthday and celebration cakes of all types.

Skye's Cakes has a certificate in commercial cookery, a certificate in safe food handling practices and a love for all things food.

Product Range

- Decorated celebration cakes in fondant and buttercream
- Cupcakes
- Custom cookies
- Custom cake toppers

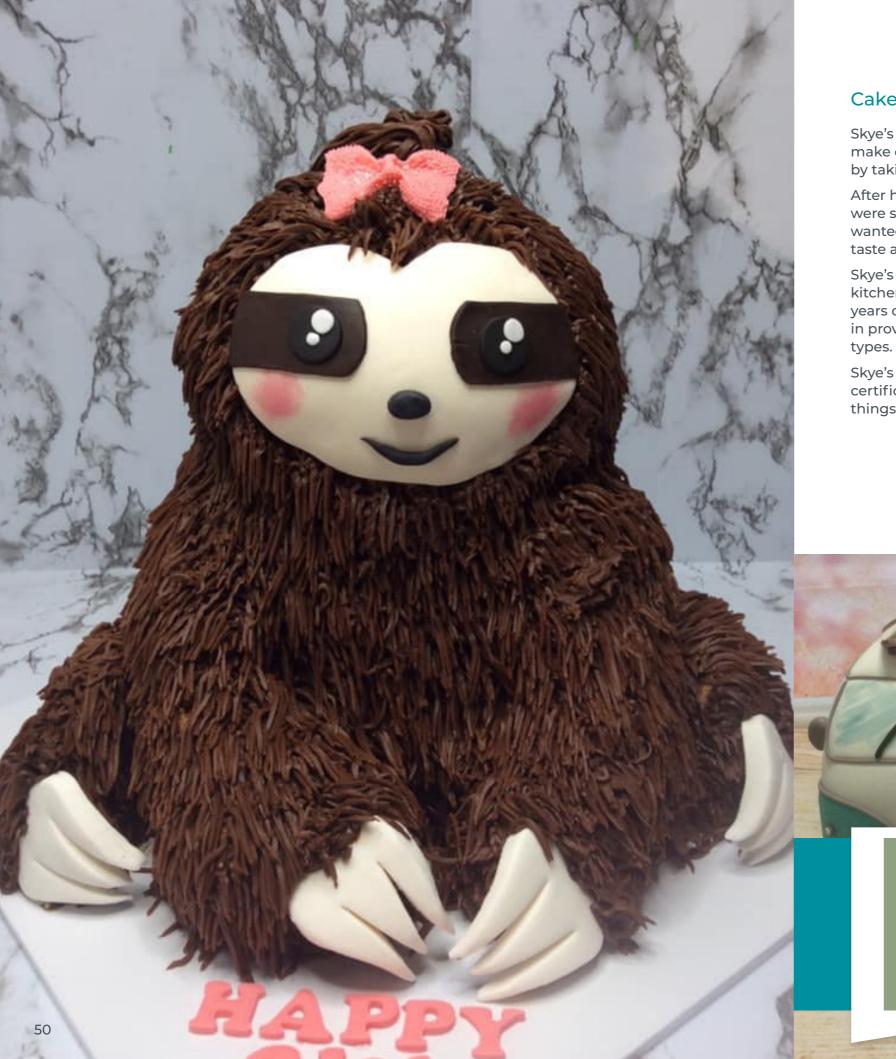
Sales Information

- Direct sales from the store in Dwellingup, Open 7 days a week from 9am to 5pm.
- Delivery available from Dwellingup to Mandurah seven days a week.





- © 0458 547 967
- □ tsfreight@westnet.com.au
- f /cakeitupWA





SUPAFRESH

Modern day farmers proving fresh is best

Supafresh is Western Australia's largest grower, washer, packer and exporter of ready to eat salads. Supafresh is a fourth generation, vertically integrated farming operation based entirely within the Peel region.

Supafresh operate a state of the art modern production farm at Ravenswood, producing between 40-50 tonnes of raw material per week. Within 12 hours of harvesting, salads are washed, dried, chilled and distributed to a variety of Perth restaurants, food service outlets and customers in Singapore, Malaysia and Hong Kong.

During 2020-2021, Supafresh invested significantly in their Ravenswood farm with focus on water security, irrigation efficiency and fertilizer automation. This investment will enable them to produce a higher quality, more consistent product all year round with less environmental impact.

Although Supafresh operate an intensive and fast paced business, they believe that they are the long term custodians of the land, and treat all levels of our operation as such.

By prioritising long-term employment and training opportunities, Supafresh has built a team of Peel locals that takes immense pride in both their brand and produce.

Supafresh are driven by the thought that they feed people both locally and internationally clean, safe and supa-healthy, nutritious food - every day of the year.

Product Range

Ready to serve salad range including:

- Baby spinach
- Rocket
- Baby Cos
- Mesculin salad mix

Sales Information

For full list of local and export distributors visit: supafresh.com.au/distributors

Certifications / Information

- Triple wash capacity
- Constant temperature control
- Internationally recognised sanitation and sterilising
- Export accredited
- Freshcare
- HACCP





- Ravenswood WA 6208
- © 0419 047 097



TARRALEA GROVE

Award winning farm and press that takes extra virgin olive oil to the next level

Located in Jarrahdale, Tarralea Grove was established in 2002 and by 2006 the grove was 300 trees strong.

Tarralea began processing with their own press in 2012 and now do contract pressing for other growers. Every care is taken from tree to press, ensuring the highest quality Extra Virgin Olive Oil (EVOO) is produced.

In addition to producing pure EVOO, Tarralea Grove create unique variations by infusing complimentary flavours of other local produce. They grow their own citrus on the property for creating orange, lemon and lime infused oils. They also source garlic locally to produce garlic infused oil.

Tarralea Grove are very passionate about their olives and produce some of the finest EVOO in Australia. Their many awards reflect their commitment and expertise.

Tarralea Grove have won over 40 awards during the last seven years at The Royal Adelaide Olive awards, Perth Royal Show Olive Awards, West Australian Olive Oil Awards and Australian International Olive Awards.

Product Range

500mL glass bottles of:

- Extra virgin olive oil
- Lemon infused extra virgin olive oil
- Lime infused extra virgin olive oil
- Orange infused extra virgin olive oil
- Garlic infused extra virgin olive oil

Sales Information

- Purchase from the farm gate, open Monday-Saturday 9am-4pm.
 Phone before arrival.
- Available at Gilberts fresh stores: Mandurah, Midland, Hilton, Southlands Shopping Centre.
- Look out for Tarralea Grove at various local tourist outlets in Jarrahdale, Mundijong and Serpentine.





THE FISHO

Diverse and specialty seafood products from the ocean to you

The Fisho is a family owned business that has a passion for providing customers with exceptional service and the highest quality seafood at affordable prices.

Avid seafood lovers, The Fisho family have been part of the Mandurah community for over 60 years. With a passion for their business they strive to deliver genuine customer service, and the best quality seafood Western Australia and Australia has to offer.

The Fisho have built their success on educating customers about their products. Customers are shown the packs of fillets with explanation about where the product is from and the seasonality of seafood.

The everyday range includes local Mandurah blue manna crabs which are alive and nipping when they arrive, to the famous Coffin Bay oysters. The Fisho have a large range of five-star fish fillets, fish cutlets, whole cleaned fish, a massive range of Shark Bay and Exmouth prawns, scallops, crayfish, bugs, crabs, crocodile, octopus and squid, and so much more.

Product Range

- · Fresh fish
- Frozen Fish
- Prawns
- Oysters
- · Scallops
- Squid
- Octopus
- Whole Fish
- · Crayfish
- Bugs

Sales Information

- Gilberts Fresh Fisho Mandurah (7 days, 8am-5pm)
- · Fisho Singleton (Wed-Sun, 9am-6pm)

Certifications / Information

- HACCP
- Marine Stewardship Council







- 13-15 Rouse Rd, Mandurah WA 6210
- © 0408 314 114
- √ www.thefisho.com
 √ www.th
- f /myfisho
- © @thefisho



THE NATURAL CIRCLE

A family farm inspired by nature, yielding produce grown with love

The Natural Circle is a family owned and run regenerative farm based in Jarrahdale. The family think of themselves as 'Nature Jedi' committed to sustainable living, permaculture practices, holistic management and working with nature to support a healthy lifestyle.

Providing farm direct produce, The Natural Circle produce fresh vegetables and fruit, honey, pastured eggs, value-added products such as their extra virgin olive oil, all shared with family, friends and local community.

At the heart of the Natural Circle ethos is sustainability, regeneration and connection to nature. A key focus is creating healthy soils to generate nutrient rich foods (that support the environment and contribute to a sustainable lifestyle).

The family are inspired by nature in all that they do, striving to create a naturally biodiverse living ecosystem and support a better future for all on the land. From their family to yours.

Product Range

- Extra Virgin Olive Oil (250mL serving bottle, 750mL bottle, 5L can)
- Raw honey jars (Jarrah, Wildflower, Marri)
- · Raw honeycomb rounds
- Seasonal fresh fruit and vegetables
- Pastured eggs

Sales Information

- · Order online at thenaturalcircle.com.au.
- Farm Direct weekdays
 10am-2pm
- Weekly Saturday
 Serpentine-Jarrahdale
 Farmers Market 8am 12pm (2 Paterson Street,
 Mundijong, WA 6123)
- Farmers markets around

Certifications / Information

· Chemical and Spray-free





THE PIMPED BISCUIT

A traditional Filipino biscuit with an exotic flavour twist

The Pimped Biscuit is a small business that produces biscuits that are based on a traditional Filipino treat called, Polvoron. These shortbread style biscuits are deliciously addictive.

Based in Mandurah, husband and wife team Lez and Nicola had a dream to escape the 9-5 and create something meaningful. Lez's desire to recreate a childhood favourite led them to Polvoron and together they worked to deck out the original style biscuit into something amazing, and so The Pimped Biscuit was born.

Together with delicious ingredients, a little bit of humour and a whole lot of love, The Pimped Biscuit team endeavour to make exceptional hand-made biscuits that bring a smile to people's faces. Every biscuit is made from scratch using the finest ingredients and pimped with various delicious toppings.

There are 12 biscuits in the range, all of which use the original biscuit as the base. The most popular flavours across the range are creamy hazelnut, Oreo, salted caramel, biscoff, dark chocolate with Tim Tam chunks, and dried apricot, white chocolate and coconut.

Product Range

12 varieties of biscuit including:

- · The OG
- Uh Oh Oreo
- Queen B
- Hey Lover
- Bad Boy
- · Gold Digger
- No Nuts No Glory
- · Cranberry Heaven
- Apricot Dream
- Coconoir
- Espresso Yo Self
- Chunky Dunk

Sales Information

- Purchase directly at thepimpedbiscuit.com.au
- Mandurah delivery available Monday - Friday.
- Perth delivery available Wednesday - Saturday.





The Pimped Biscuit

A Traditional Filipino Biscuit That's Been... Well, A Little Bit Pimped!

- Meadow Springs WA 6210
- © 0417 170 231

- f /thepimpedbiscuit
- © @thepimpedbiscuit



THORNY DEVIL

Thorny Devil prides themselves on offering irresistible craft beer and cider flavours that carry a little bit of Mandurah in every sip

Thorny Devil is a craft brewery that believes beer is all about experimenting and having fun. They are always on a quest to create new flavours, learn about different techniques, and most of all, share their brews with discerning drinkers.

Thorny Devil is a small batch brewery and owners, Pete and Señor Throm personally oversee the fermentation and brewing of every batch. This level of mindfulness is what differentiates Thorny Devil's craft beers from large scale operations.

In addition to meticulously curating brews, the Thorny Devil brewing process is unique - it incorporates rainwater along with the highest quality locally-sourced ingredients, and time-honoured German techniques utilising custom homemade equipment.

Thorny Devil has been recognised with over 30 gold, silver and bronze medals, including gold at the Australian International Beer Awards 2018 and 2019, the largest beer competition in the world.

Thorny Devil Brews include: New World Pale Ale, Chocolate Maple Imperial Stout, Devil's Juice Double New England IPA, Li'l Devil Session New England IPA, Peanut Brittle Session Milk Stout, Passionfruit New England IPA and Apple Cider.

Product Range

Beer and Cider with various ABV including:

- Lager (4.2%)
- Pale Ale (4.6%)
- IPA (3.5% 9.0%)
- Stout (3.5%- 9%)
- Apple Cider (5%)

All available in:

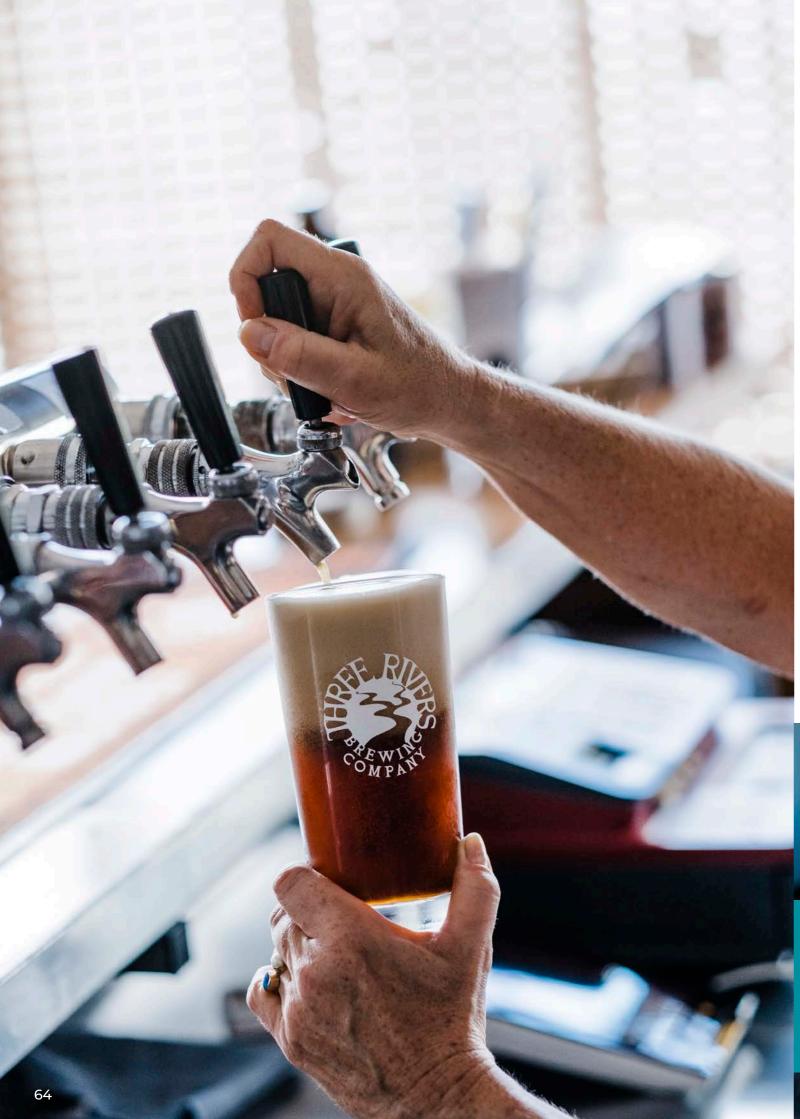
- 330mL bottles
- 473mL aluminum bottles
- 375mL cans
- 50L kegs

Sales Information

- Cellar door located at Cape Bouvard Winery & Brewery, open 7 days 11-4pm.
- Available at bottle shops in Perth, Mandurah and Bunbury metro areas including: Dan Murphy's, BWS, Liquor Barons, Cellarbrations, Bottlo, and Thirsty Camel.

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THREE RIVERS BREWING CO

Brewing the freshest varieties of traditional beer today, from classic heritage recipes

Three Rivers Brewing Company is a family-run microbrewery making traditional old world style beers and ginger beer. Three Rivers use all natural, high-quality ingredients to brew their beers, and aim to source as many ingredients locally as possible. All recipes use only four ingredients, adhering to the German beer purity law, Rheinheitsgebot.

With a focus on sustainability, electricity and water usage is negligible thanks to solar panels and a water reuse system. Combined with up-cycled brewing and fermenting tanks from a dairy farm, and a program providing local farmers with spent grain as feed and hops for mulch, Three Rivers thinks outside the box to reduce their footprint.

Each and every brew has been awarded multiple medals, with recent awards coming from AIBA (Australian International Brewers Association) and many awards from the Perth Royal Beer Show.

Three Rivers has the capacity to brew 1000L, or 20 kegs at a time. Three Rivers brews beers that take you back to reminisce on your favourite pub in England, Ireland, Belgium or Germany. They've become renowned for making a true Irish Red Ale, and sell other well-liked brews including a strong, full-bodied Stout, a malty, nutty Brown Ale and the popular Tomahawk American Pale Ale.

Product Range

Available as six-packs, cartons, corni-kegs or full-size 50 litre kegs:

- Belgian Witbier
- Kölsch
- Extra Special Bitter
- Irish Red Ale
- Foreign Extra Stout
- · India Pale Ale
- Nut Brown Ale
- · American Pale Ale
- Mid-strength APA
- Ginger Beer

Sales Information

- Buy from the taproom or various retailers
- For wholesale contact: trina@3riversbrewing. com.au

Certifications / Information

- Independent Brewers Association
- Preservative free
- CEnvP Certified Environmental Practitioner





- 2/6 Harlem Place, Greenfields/Mandurah, WA 6210
- © 0411 823 870
- www.3riversbrewing.com.au
- /3riverscraftbrewing
- © @3riversbrewing



VERGONE'S FRUIT

Fresh delights from the farm

Vergone's is a family orchard that produces nectarines, peaches, plums, cherries, apples, nashi pears and persimmons.

Established as one of the most well-known and productive orchards in the region, Vergone's has been operated by the Vergone family for over 70 years.

Vergone's believe that you can't beat eating fruit straight from the tree. It is at its most delicious when it is fresh and in-season.

In an effort to help people get their hands on the freshest produce possible, Vergone's have opened their orchard up to locals and visitors with a farm shop/cafe and "pick your own" fruit experience.

Vergone's Fruit Stall is located in Dwellingup on the Pinjarra-Williams road with easy access for passing traffic.

In addition to producing high quality fruit and vegetables, their preserves have won awards for the Perth Royal Show in the pantry goods category.

Product Range

- Stone fruit
- Apples
- Vegetables
- Summer fruits
- Berry Picking
- Homemade preserves
- Homemade cakes & delicacies

Sales Information

Buy direct from the stall:

- November January 7 days a week 8am - 5pm
- February October
 Thursday to Sunday 8am
 5pm
- Public Holidays 8am to 4pm (refer to social media accounts)





- © 0442 885 9374

- (iii) @vergonesfruitstall

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WA GOLDEN HONEY

Raw, pure and unprocessed honey unique to the Peel region

WA Golden Honey is a small batch honey farm located in the Peel Region. WA Golden Honey was established in 2018 and is a family owned and operated business.

The region's unique environment allows WA Golden Honey to produce honey blends unlike any other. All honey is carefully extracted by the team and packaged by hand.

WA Golden Honey take great pride in supplying local raw honey direct from the beekeeper.

WA Golden Honey produce pure honey as well as flavoured varieties including but not limited to creamed honey, salted honey and vanilla infused honey.

Product Range

3kg plastic, pail and 500g plastic or glass jar in the following varieties:

- Pure local honey
- Vanilla flavoured honey
- Creamed honey
- Salted honey

Sales Information

 Direct sales from farm gate, Monday - Sunday 9am-5pm





WEDGETAIL BREWING

Real beer. Real good.

Wedgetail Brewing is a locally owned, fully independent micro-brewery. A production-only brewery, Wedgetail Brewing is situated between the ocean and the estuary in Bouvard, in the Peel region.

Their variety of styles are based mainly on traditional recipes with the emphasis on quality and flavour. They are passionate about beer and this is evident in the beer's taste from the very first sip.

Wedgetail Brewing have something for every drinker, whether it be beers that are light and flavoursome; such as the Belgian Witbier or the German style Dark Lager; something more mainstream such as the New World Pilsner or Pale Ale, through to the Double Red Ale and Hazy IPA that combine strength and flavour. Wedgetail Brewing are confident that they brew beers that that people love.

Wedgetail supply their brews in cans, kegs and party kegs that are offered for hire with a tap system.

You'll find the Wedgetail team at beer festivals ready to chat. Because if there's one thing they like to do almost as much as drinking and brewing beer, its talking about it.

Product Range

Cans and kegs in the following varieties:

- · Pilsner (5.3%)
- · Pale Ale (4.8%)
- · India Pale Ale (5.6%)
- Double Red Ale (7.0%)
- Chocolate Oatmeal Stout (7.3%)
- · Dark Lager (4.6%)
- Witbier (4.7%)
- Hazy IPA (7.0%)

Sales Information

- Available in the following retail outlets:
 Port Quays Liquor and Deli Cellarbrations,
 Marina Cellars
 Bottlemart, Meadow
 Springs Cellarbrations,
 Greenfields Liquor
 Store, Golden Bay Liquor
 Store, Baldivis Liquor
 Store, Celebrations
 Superstore Pinjarra Road,
 The Bottle'O central
 Mandurah.
- For wholesale contact: info@wedgetailbrewing. com.au



- 2 Raywood Rd, Bouvard WA 6211
- © 0407 429 911
- www.wedgetailbrewing.com.au
- (f) /wedgetailbrewingco
- © @wedgetailbrewingco



WINE TREE CIDERY

Creative cider and wine from Dwellingup

Located in the beautiful Holyoake Valley surrounded by forests in the town of Dwellingup, Wine Tree Cidery is a winery and cidery that thinks creatively. They produce boutique wines and ciders of the highest possible quality, in a style that is truly distinctive.

Wine Tree Cidery create small batch wines and ciders that catch the imagination and delight the senses.

With a range of fruity flavours, Wine Tree Cidery appeals to wine drinkers on the sweeter side. All wines are done in small barrel batches and they are constantly coming out with something new.

The Raspberry Wine is the perfect summer drink, whereas the Plum Port made from tree ripened Dwellingup plums will warm you up from the inside out.

Wine Tree Cidery is not afraid to experiment with blends, the range includes refreshing combinations of apple cider and raspberry wine to make the signature, Apple Glow.

Quince is the star ingredient for Wine Tree Cidery. Quince Wine is Wine Tree Cidery's specialty and Honey Spiced Quince Port is made with local Dwellingup honey.

Product Range

- Dry, Classic & Sweet Cider
- Alcoholic ginger beer & non-alcoholic ginger beer
- Ports
- Bubbly
- Spritzers
- Sweet fruit dessert wines
- Dry fruit wines

Sales Information

 Buy direct from the cellar door as take-aways or dine-in. Open Saturdays and Sundays 11am-6pm.



Mine-Tree-Cidery-132124076853462

The Peel 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



FOOD AND BEVERAGE CAPABILITY GUIDE