A TASTE OF THE

South West



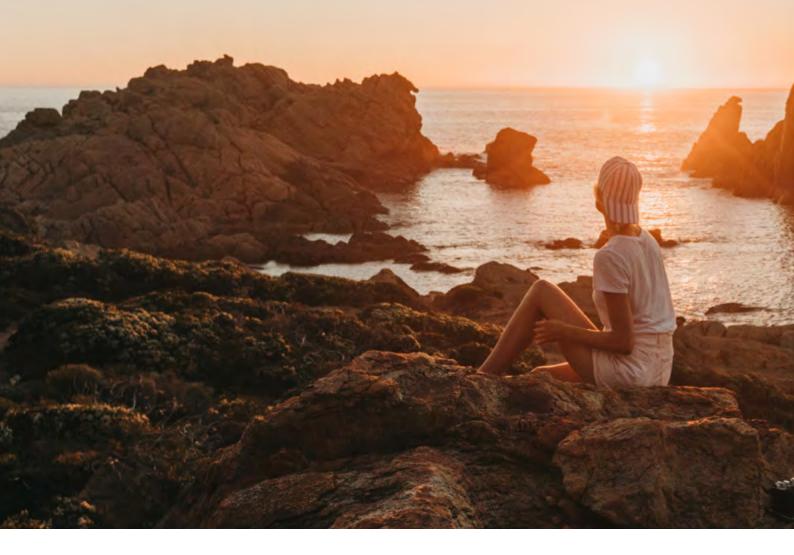
FOOD AND BEVERAGE CAPABILITY GUIDE



Regional Food and Beverage Capability Guides

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

Food and Beverage Capability Guides act as a single capture point for regional food and beverage products. They provide featured producers with an opportunity to build new connections with local consumers, retailers, buyers, wholesalers, chefs, caterers, tourism operators and regional event organisers. Many of these contacts may have previously been unaware of regional product and its unique value proposition.



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

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

Email: FoodIndustryInnovation@dpird.wa.gov.au

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

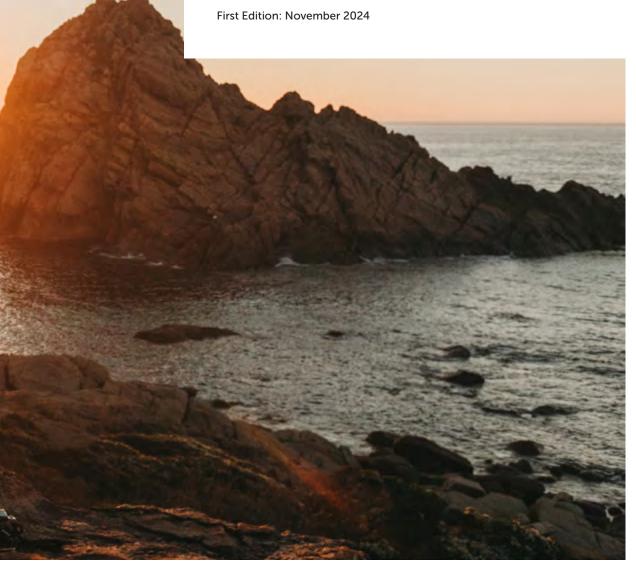
The Food Industry Innovation program is funded by the State Government and is delivered by the Agribusiness, Food and Trade directorate of the Department of Primary Industries and Regional Development.

The South West Food and Beverage Capability Guide is an initiative of the Food Industry Innovation program. Special thanks to BlueSalt Consulting and thebox.











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Foreword

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

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

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

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

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

Produced by the Department of Primary Industries and Regional Development, this guide is helping to build regional partnerships and collaborations while strengthening our agricultural produce and food production networks.

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

Hon Jackie Jarvis MLC
Minister for Agriculture and Food







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

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

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

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

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

The Department of Primary Industries and Regional Development is proud to promote the South West region and its food and beverage producers and manufacturers, through this guide.

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

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

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

Hon Don Punch MLA Minister for Regional Development

The importance of buying local

There are many benefits to buying locally grown food, and each person makes their own 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.

















Supporters of South West Food and Beverage

Southern Forests Food Council

Genuinely Southern Forests represents the diverse agri-food offerings of the Southern Forests Region in WA. The area is known for over 50 types of fruits and vegetables, truffles, dairy, meat, award-winning wineries, and exceptional culinary experiences. The climate allows for contra-seasonal crop growth creating an incredibly varied and abundant food bowl. The region's premium fresh produce is ideal for fresh markets and high quality gourmet products like olive oil, honey, and truffle-infused items.



www.southernforestsfood.com



(M) info@southernforestsfood.com





Margaret River Producers Association

The Margaret River Producers Association encourages, supports and promotes sustainable production in the Margaret River Region, making it known locally, nationally and internationally. It organises the weekly Margaret River Farmers' Market, an award-winning event held every Saturday at the Margaret River TAFE Campus.



www.margaretriverproduce.org.au



info@margaretriverproduce.org.au





South West Brewers Alliance

The South West Brewers Alliance is a nonprofit group of independent brewers focused on excellence, collaboration, sustainability and transparency. They work together for the growth of the brewing industry in South West WA.



www.swbrewers.com.au



alliance@swbrewers.com.au



SOUTH WEST BREWERS ALLIANCE

Blackwood Valley Wine Association

The Blackwood Valley Wine Association represents grape and wine growers in the Blackwood Valley Wine Region of WA. It hosts the annual Blackwood Valley & Western Australian Boutique Wine Shows in October, showcasing boutique producers' premium wines.



www.blackwoodvalleywine.com.au



eobvwia@westnet.com.au

Geographe Wine Association

The Geographe Wine Association promotes the Geographe wine region, home to 57 growers, 26 producers and 36 grape varieties. It boasts a diverse landscape of vineyards and wineries from the stunning coastline to the majestic rolling hills and native bush of the Ferguson Valley.

www.geographewine.com.au

e.president@geographewine.com.au



Margaret River Wine Association

The Margaret River Wine Association champions the Margaret River wine region, promoting its exceptional quality wines and enhancing its reputation as a premier wine destination attracting visitors from around the world.

www.margaretriver.wine

info@margaretriver.wine



MARGARET RIVER WINE

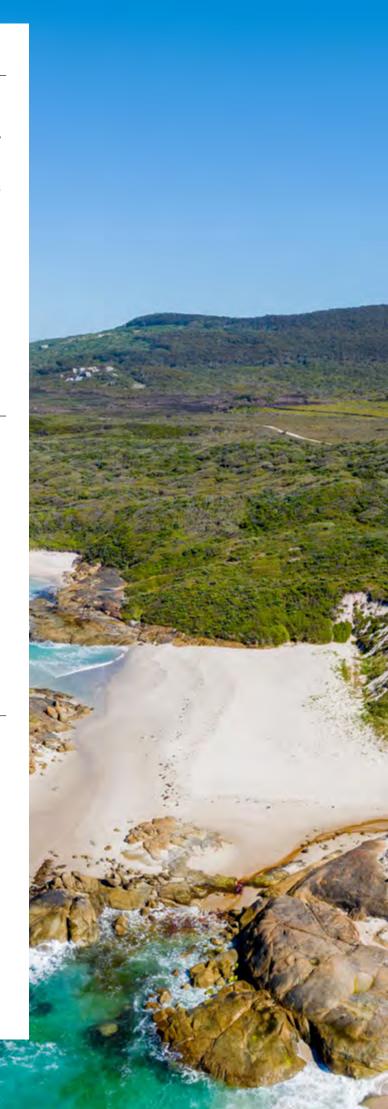
Southern Forests Wine Regions Association

The Southern Forests Wine Regions Association supports wine producers in Pemberton and Manjimup. A small but mighty boutique region, known for their cool-climate wines and growing reputation.

www.southernforestswine.com

(x) info@southernforestswine.com







March

Bunbury Beer & Cider Festival

A tasting extravaganza, this is an event for those who appreciate the art of fermentation.

Donnybrook Apple Festival

A cherished community event, this festival highlights the history and memories of the apple festival, modern farming practices and a diversity of produce grown in the area.

Harvey Harvest Festival

Enjoy bespoke food and beverage experiences showcasing the region's freshest, premium local produce, activities, performances, and the renowned WA Grape Stomping Competition.

South West Craft Beer Festival

This event offers an incredible range of more than 150 brews, from 25 craft breweries and cideries in the South West, complemented by delicious local gourmet food, and some of the best live acts the region has to offer.

April

Southern Forests Pinot Picnic

Sip, taste and explore at this extraordinary three-day event celebrating local pinot and produce across Manjimup and Pemberton WA.

June

Truffle Kerfuffle

Held in Manjimup WA, this event offers the opportunity to immerse yourself in a weekend filled with truffle hunts, tasting sessions in the Festival Village, wine masterclasses, and indulgent dining events with world-class chefs.

July

Cabin Fever Festival

Bringing light, warmth and energy to the winter season, this festival offers over 40 food, fire and fun events across the South West - from Busselton to Margaret River.

October

Donnybrook Food and Wine Festival

Showcasing the region's vibrant food and wine culture, featuring local produce and award-winning wines, celebrating the unique flavours of the region.

Margaret River Fine Vines Festival

A symphony for your taste buds, this event is a celebration of the region's most exceptional wine offerings, taking you on a journey of tasting and culinary delights.

November

Pair'd Margaret River Region

This recent addition to the events calendar is a world class wine and food celebration, immersing you in premium food and wine offerings and opportunities to meet world class chefs and wine connoisseurs.

December

Manjimup Cherry Harmony Festival

This iconic event gathers locals and visitors to celebrate the bountiful cherry harvest with local markets, cherry picking, music and more – head to Manjimup for a cherrylicious time!

Year-round

Southern Forests Wine Trail

Wine Industry Southern Forests, in collaboration with the Southern Forests Food Council, have developed a self-drive trail, which is now live on the Trails WA website.

Food and Beverage Trails

Pack your appetite and head out on one of the many flavourful food and beverage trails across the South West region.

W: www.trailswa.com.au







South West Markets

There is no shortage of options when it comes to local farmers markets in the South West. Operating throughout the year, they showcase a wealth of fresh produce and locally made food and beverage products, featuring some of the region's freshest ingredients. As you travel around the region, take advantage of the opportunity to visit:

Boyanup and Districts Farmers Market

Monthly markets 4th Sunday of each month: 8am-12pm



www.boyanupfarmersmarket.com



Boyanup Farmers Market

Bridgetown River Park Markets

Fortnightly on the 2nd Sunday of each month: 7am-12pm



+61 (0)8 9761 1740

Bunbury Farmers Market

Open seven days a week



www.bunburyfarmersmarket.com.au



Bunbury Farmers Market

Busselton Foreshore Markets

Every 1st, 3rd and 5th Sunday of the month: 7am-1pm



+61 (0)438 511 248



Busselton Foreshore Markets

Busselton Rotary Markets

Every 2nd and 4th Sunday of each month: 7am-12pm



Cowaramup Farmers Market

Operating on the 2nd and 4th Saturday of each month from 8am-12pm



(☑) cowaramupfarmersmarket@gmail.com



Cowaramup Farmers Market

Manjimup Farmers Market

Operating fortnightly: Saturday 8.30am-12:30pm (closed during winter)



+61 (0)428 724 185



Manjimup Farmers Market

Margaret River Farmers Market

Every Saturday all year round: 7.30am – 11.30am



www.margaretriverfarmersmarket.com.au



Margaret River Farmers Market

Markets by the Bay, Dunsborough

September to April:

2nd Saturday of the month, 8am-1pm

May and June:

2nd and 4th Saturday of the month, 8am-1pm

July and August – winter break



(##) www.marketsbythebay.com.au



Markets By the Bay

Origins Market Busselton

Open seven days a week



www.originsmarket.com.au



Origins Market Busselton

Vasse Village by Bunbury **Farmers Markets**

Open seven days a week



www.bunburyfarmersmarket.com.au/ locations/vasse-village

----**Western Growers Fresh - Busselton**

Open seven days a week



+61 (0)8 9717 6010



www.westerngrowersfresh.com.au



Western Growers Fresh



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Ampersand Estates & Rainfall Distillery

Surrounded by the stunning landscapes of Pemberton in Western Australia's South West region, Ampersand Estates invite you into a world of luxury spirits and locally produced premium wines.

As Western Australia's first single harvest distillery and a bastion of viticulture, they proudly offer a portfolio of locally produced, premium wines and spirits that are an expression the region's unique beauty and outstanding terroir. Crafted for immediate enjoyment, their wines are styled to be paired with special occasions.

Rainfall Distillery proudly partner with local farmers to produce exquisite spirits that are true representations of Western Australia's Southern Forests region and unparalleled flavours. Distilled across 16 copper plates, Rainfall Gin and Vodka are crafted using only the heart of the distillate and the purest Southern Forests rainwater. This results in the finest flavours and finish — a fresh and ephemeral taste experience.



Product Range

Ampersand Estate Wines:

- Pinot Noir
- Cabernet Sauvignon
- Sauvignon Blanc
- Esperluette
- Chardonnay
- Grenache Rosé
- Fortified
- Sparkling Pinot Noir Chardonnay

Rainfall Distillery Gin (infused):

- Southern Forest cherries
- Pinot Noir and strawberries
- Australian rain and scarlet bottlebrush
- Karri smoked fortified wine

Rainfall Distillery Vodka (infused):

- · Botanicals and heirloom citrus
- · Honey-roasted macadamia

Sales Information

- Direct sales: cellar door open daily (10am-5pm)
- Online sales via website
- Retail outlets: select Dan Murphy's, select BWS stores, select Liquor Barons
- Wholesale enquiries welcome

Packaging

Glass bottles







Arthur Wines

Established in 2010, Arthur Wines is situated in Rosa Glen within the Margaret River Wine Region. It's here that winemaker Tash Arthur pursues her passion for fortified wines, using traditional small batch winemaking techniques.

With a focus on Margaret River fruit, Arthur Wines makes a range of white, pink and red fortified styles as well as dessert style Muscats and Pedros. Arthur Wines is one of the only Margaret River wineries producing hand-crafted fortified wine for a new generation of wine enthusiasts who are curious to try something new.

Product Range

- Glass Slipper White
- Pink Slipper Pink
- Ruby Slipper Red
- Reserve Muscat
- Reserve Tawny

Sales Information

- · Online sales via website
- Wholesale enquiries welcome

Packaging

• 500ml glass bottle





CONTACT DETAILS



+61 (0)419 199 926



Rosa Glen WA 6285



(🖾) wellhello@arthurwines.com.au



(##) www.arthurwines.com.au

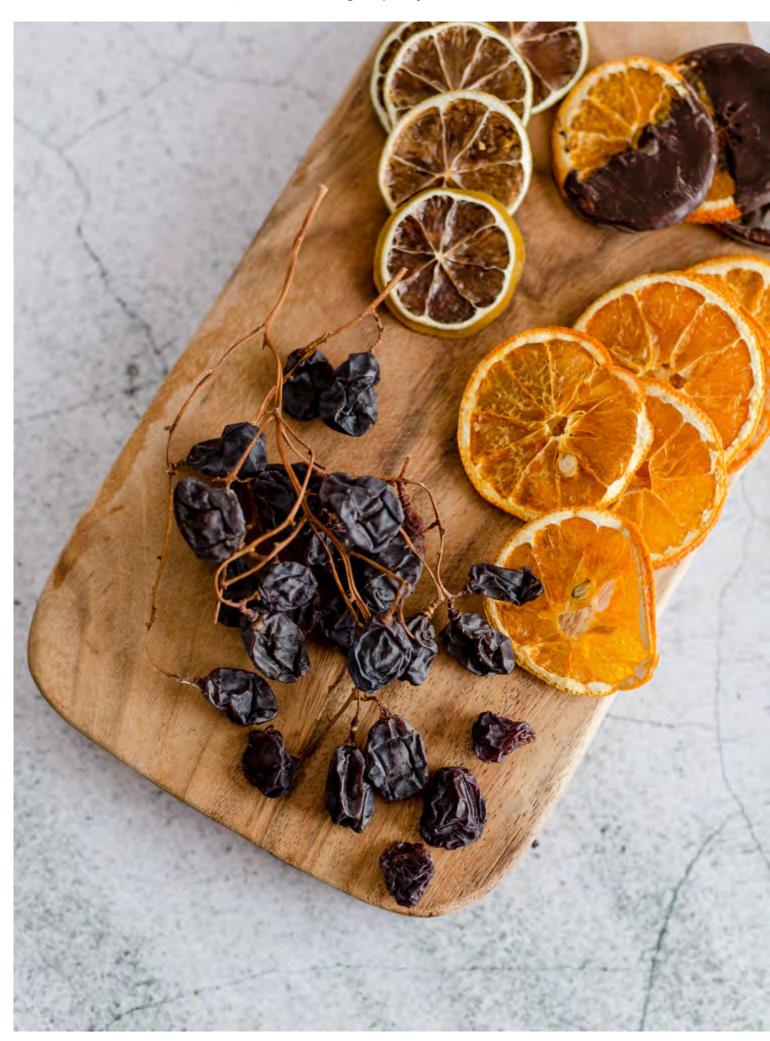


Arthur Fortified Wines



@arthurwines





Aussie Dried Foods

Aussie Dried Foods, incorporating Margaret River Dried Grapes and Cow Town Enterprise Brands, is family owned and was co-founded by sister, Janelle Leiper and brother, Ron Norris. Based in the South West region of WA, the business produces nutritious dehydrated gourmet table grapes, fruit and vegetables and specialised farm pantry products.

These aren't your average run of the mill products. Aussie Dried Foods are unique because of their use of "Live Food Dehydration" technology and their process of preserving the product texture, taste, protein and nutrient content.

With a commitment to quality production and sustainability, products are chemical, sulphur and preservative free. The processing uses Green Energy, optimises minimal food waste and uses quality-controlled processes. Aussie Dried Foods are committed to sourcing, where possible, seasonal local product that is 'surplus to market' to support waste minimisation of products.

Product Range

Margaret River Dried Grapes

- Dehydrated grapes
- Condiments (jams, sauces, dressings, pickles)

Cow Town Enterprises

- Dehydrated fruit, vegetables & herbs
- Gift boxes
- Cocktail Fruit Mix

Aussie Dried Foods:

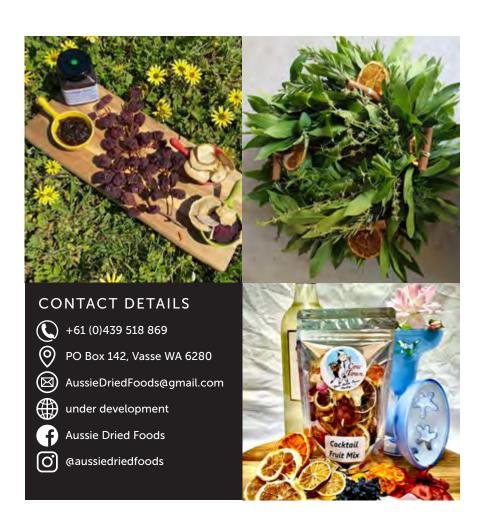
· Dehydrated Meal Packs

Sales Information

- Direct sales: Margaret River Farmers Markets (Saturday 7:30-11:30am) & Cowaramup Farmers Markets (Sunday 9am-12noon)
- Wholesale/Email orders welcome

Packaging

Reusable, compostable and recyclable packaging









@bahenandco

Bahen & Co

Discover the taste of distant lands with Bahen & Co's premium chocolate. Operating from the family farm in Margaret River, Jacqui and Josh Bahen embrace traditional methods, reflecting a time when chocolate making was slow and simple.

Before the chocolate making begins, they invest time into searching for rare varieties of heritage cacao that produce the finest of flavours. This takes them to some of the most remote and beautiful places on the planet. Proudly sourcing their beans through long term relationships with farmers, Bahen & Co operate within the principles of fairness and transparency. Farmers dealing with farmers – they strive to deal 100% direct.

Beans are carefully sorted by hand to ensure only the finest make it through. Key to Bahen & Co's approach is their vintage machinery which has been lovingly restored to its former glory to grind cacao beans into smooth and flavourful chocolate. As a rule, they roast their beans low and slow. The process concludes with care by wrapping each bar in prints inspired from Jacqui and Josh's many journeys to the chocolate lands.

Product Range

See website for full range, including:

- Chocolate bars
- Coated products
- Drinking chocolate
- Easter eggs
- Baking
- Cacao nibs

Sales Information

- Online sales via website
- Stockists: see website
- Wholesale and custom orders welcome

Certifications

HACCP

Packaging

• Plastic Free / Compostable





Balingup Fruit Winery

Nestled in the picturesque Blackwood River Valley, surrounded by forests, farmland and orchards, the town of Balingup is teaming with fresh gourmet produce and local artisans.

Since taking over Balingup Fruit Winery in 2022, Sharon and Mike have been working with the best fruit growers in the region to produce their unique range of fortified wines.

Having both attained qualifications in winemaking, this dynamic team enjoy experimenting with different fruit and vegetable combinations. Thrilled to be making fantastic wines in this beautiful part of the South West region, they warmly welcome you to try their one-of-a kind wine range.



Product Range

- Apple Pie Port
- Berry Cherry Chilli
- Blueberry & Ginger
- Cherry Port
- Fig, Pear & Orange
- Fruit Wine
- Granny's Tipple
- Lemon Easy
- Luscious Liquorice
- Mango Tango
- Nectarine Dream
- Precious Peach
- Raspberry Port
- Rhubarb & Lime
- Ruby Red Plum Port
- Smashin' Passion
- Wicked Apricot

Sales Information

- Direct sales: cellar door @ The Packing Shed, 32 Bridgetown Rd, Balingup (11am-4pm, Friday to Sunday and most public holidays).
- Online sales via website

Packaging

• 500ml glass bottles





Barrabup Organics

Barrabup Organics is a small scale, family run certified organic farm producing a diverse range of quality herbal products. In 2019, Ashby and Caitlyn, driven by their shared passion for holistic health solutions, embarked on a journey into organic farming.

Initially focusing on growing vegetables, by 2023, they had transitioned their focus to crafting a range of healing products.

Barrabup Organics grow, process and manufacture all the herbs and herbal products on the farm, with medicinal herbs ranging from garlic to Tulsi (Holy Basil) and a whole lot in between. Healing products include garlic, herbal tea and herbal oil remedies. Barrabup Organics produce for the health of their family and community, whilst caring for the land.

Product Range

- · Organic herbal tea
- Organic garlic
- Organic herbal oils

Sales Information

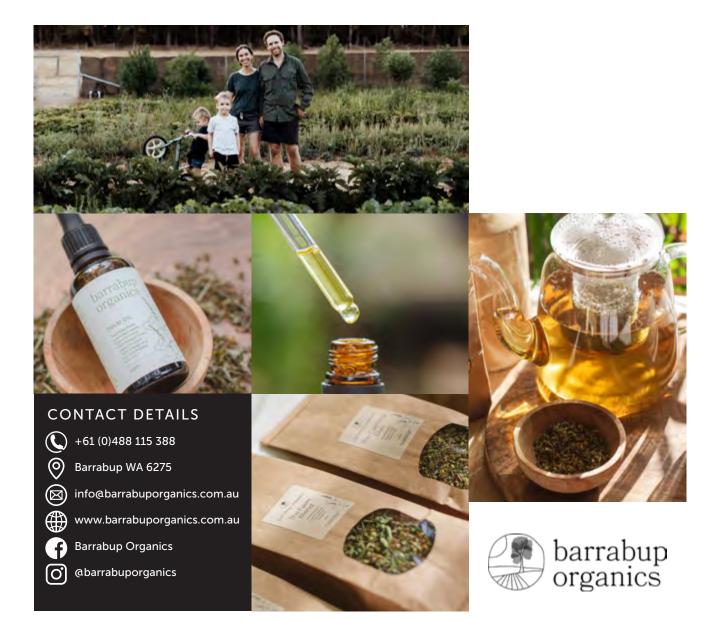
- Direct sales: Margaret River Farmers Market (fortnightly)
- Online sales via website
- Stockists: see website
- Wholesale enquires welcome

Certifications

· Organic certification

Packaging

- Herbal teas: compostable earth bag
- Herbal oils: 50ml glass bottles with droppers





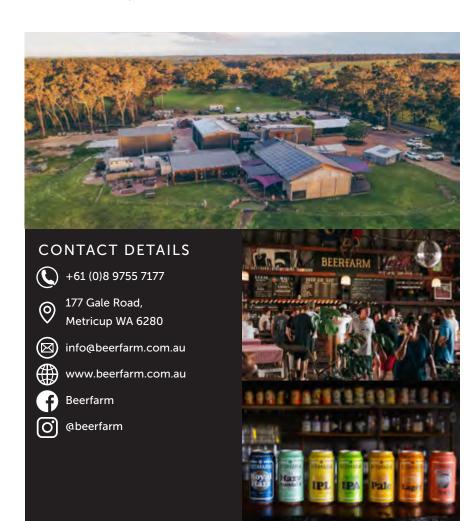
Beerfarm

Beerfarm was born in 2015, when five misfits stumbled upon a little slice of heaven in Metricup Western Australia, transforming an old dairy farm into a brewery that now serves the freshest brews for all occasions and every palate. From crisp lagers, hop forward ales, juicy cider and a zingy ginger beer.

Their state of the art kitchen offers up tasty eats daily with a focus on seasonal, fresh, locally sourced produce. Friday nights offer a unique paddock to plate dining experience. Raise the Steaks, with premium large cuts of their very own Black Angus cattle cooked toe perfection with a range of sides. Perfect for a group dining experience.

In their mission to bring Beerfarm to as many lips as possible, the brewery also has a genuine commitment to reducing its footprint every step of the way, striving to be sustainable and accountable in everything they do.

With their Native Series of beers, in collaboration with Fervor, Beerfarm aims to educate Australians about the native ingredients in their backyards and the flavour and stories that go with them. This supports indigenous farming enterprises at the same time. Find them on tap and in bottle shops around WA, NSW, Victoria and at their venue in Metricup.



Product Range

Beerfarm Core Range:

- Hazy Standard
- Royal Haze
- Cider
- Pale
- India Pale Ale
- India Pale Lager
- Milk Stout
- · Ginger Beer

Beerfarm Limited Releases:

- Native Series 10 Gubinge Gose
- Sunrise Lime Cerveza
- Through the Barrel Aged Vintage Hybrid Ale
- Pineapple India Pale Lager
- Wet Hop Autumn Ale

Sales Information

- Direct sales from venue: open Sunday to Thursday (11am-5pm); Friday (11am-9pm); Saturday (11am-6pm)
- Online sales via website
- Stockists: see website
- Wholesale orders: email orders@beerfarm.com.au

Awards

Multiple Gold, Silver and Bronze awards received 2022/2023 at the:

- GABS Hottest 100
- Indies
- Melbourne AIBA's
- Perth Beer Awards
- Perth Royal Beer Awards
- The West Australian Good Food Guide

Packaging

- 375ml cans (4x can packs, 16x can cubes)
- 50L Kegs (wholesale)

BEERFARM



Below & Above

Set in the heart of Karri tree country, in the peaceful Southern Forest town of Pemberton, you'll find Below & Above's truffiere and vineyard. The Southern Forest Region is the only place in Australia where you'll find the black winter Perigord truffle.

Below & Above's prestigious aroma fuelled truffles and award-winning small batch wines are sought after by some of the world's finest restaurants. Their truffles have a rich balanced aroma and are firm, bright and vibrant. This is due to a combination of regenerative farming practices and the national park surrounds, soil, and cooler microclimate. The Below & Above style of small batch winemaking guarantees rarity, quality of origin, outstanding fruit and varietally correct wine.

Growing premium grapes and truffles from their own property means they can guarantee quality and bring you the very best of below and above. Underpinning the production of both is an ethos based on protecting the health of the soil, and leaving the land in a better condition than when they acquired it.

(🖂) sales@belowandabove.com.au

Below and Above Wine

www.belowandabove.com.au

@belowandabovewinetruffles

Product Range

 Black winter Perigord truffles: graded as per UNECE standards and sold according to aroma, weight and texture.

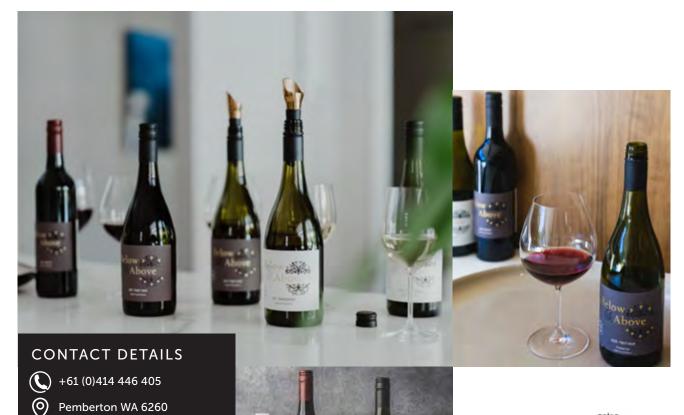
Wines:

- Chardonnay
- Pinot Noir
- Merlot

Sales Information

- Direct sales: please contact for opening hours
- Online wine sales via website
- Wholesale (within Australia)
- · Currently exporting

- · Glass wine bottles
- Recycled/compostable packaging







Belvedere Valley

Belvedere Valley is WA's only producer of lifetime on pasture Wagyu and Wagyu50 (50% Wagyu and 50% Angus) beef, located in the heart of the Southern Forests region, just 42 kilometres from Manjimup. Tender in care, tender in taste - from the family farm direct to you. This is a product that is truly paddock to plate.

Driven by a desire to provide the most flavourful, naturally produced beef, second generation farmer Richard cares for his cows like they're his own children. Belvedere Valley Wagyu cattle are naturally raised in a stress free, pristine forest environment, spending their lifetime only on pasture. It's this love and respect that is part of the reason why their pasture grazed, grass-fed for life Wagyu beef is so good.

But it doesn't end there. Belvedere Valley farm is proudly chemical and pesticide free and uses regenerative farming practices – saving the planet one steak at a time. Regeneratively farmed, grass fed and finished, their beef also has the perfect ratio of omega 3 and 6 fatty acids for health-conscious consumers. Experience it for yourself – you won't be disappointed.

Product Range

Wagyu beef

- · 8kg mixed boxes
- Custom boxes
- 5kg Caveman steaks
- 2kg Tomahawks
- · 2kg Fiorentina steaks
- Gift cards

Sales Information

- Online sales via website
- Phone orders welcome
- Farmer direct deliveries to Perth and South West

Certifications

- HACCP
- Meat Standards Australia (MSA) Accreditation

- Vacuum packed fresh & frozen
- · Recyclable cardboard boxes
- Gift boxes





Bettenay's **Margaret River**

In 1989, the Bettenay family searched the Margaret River region for an ideal property on which to grow grapes. They had a head start in this quest as Eric Bettenay had spent many years working for the CSIRO, mapping the soils of Western Australia.

Combined with Greg's academic background of an Honours degree in Horticulture, it's not surprising they ended up with one of the best vineyard sites in the region.

The Bettenay property now boasts 25 acres under vine, with the excess grapes being highly sought after by neighbouring wineries. In 2012, an extension was completed to include a nougat kitchen and full nougat and wine tasting area, maximising the experience for visitors to the premises.



CONTACT DETAILS



+61 (0)8 9755 5539



248 Tom Cullity Drive, Cowaramup WA 6284



(🖂) info@bettenaysmargaretriver.com.au



www. betten ays margar etriver. com. au



Bettenay's Margaret River



@bettenaysmargaretriver

Product Range

- Nougat
- Wine
- Liqueurs

Sales Information

- Direct sales from venue: open Saturday to Sunday (9am-5pm), Monday to Friday (10am-5pm)
- Online sales via website
- Wholesale enquires welcome

Awards

- In the past 10 years Bettenay's Wines have received over 40 medals around Australia, including:
- 2018 Gold Medal Margaret River wine show
- 2012 Gold Medal Royal Agricultural Society of Tasmania
- 2008 Gold Medal Great Australian Shiraz Challenge
- 2008 Gold Medal Margaret **River Wine Show Awards** Chardonnay
- 2002 Best Chardonnay -Sydney boutique wine awards

- · Wine and liqueurs: recyclable glass
- Nougat: compostable sleeve to stay fresh/recyclable cardboard





Better Bagels

With a love for good food and the South West community, Better Bagels prides itself on taking the time and effort to craft bagels the old-fashioned way. Each batch is carefully hand-rolled and shaped, ensuring that every bagel is made with love and attention to detail.

Ingredients are sourced from local suppliers, and handpicked to guarantee a fresh and flavourful experience. With a meticulous cold-proofing process, each bagel is given the time it needs to develop its full flavour potential. Better Bagels are boiled to perfection, locking in their distinctive taste and texture, and baked with care.

Bite into a Better Bagel and savour the authentic taste of tradition and quality in every delicious bite!

Product Range

- Plain
- Seeded
- Rosemary garlic
- Blueberry
- Cinnamon raisin
- Jalapeno cheese

Sales information

- Online sales via website
- Wholesale enquires welcome
- Delivery available to Yallingup, Vasse, Busselton, Cowaramup, Margaret River

Certification

HACCP

Packaging

- Brown paper bags
- Recyclable cardboard boxes





CONTACT DETAILS



betterbagelswa@gmail.com

www.betterbagels.au

Better Bagels

O @better.bagels







Black Cockatoo Distillery

Specialising in locally made gin, Black Cockatoo Distillery takes inspiration from its forest setting in Bridgetown. Trading since October 2022, this small, family-owned craft distillery is located on the edge of the Blackwood Forest in the South West corner of Western Australia.

Small batches of dry gin are infused with Australian native ingredients like native river mint, lemon myrtle, desert limes, and rosella flowers. Its three signature gins are distinctive, memorable, and sealed in bottles as beautiful as the endangered Black Cockatoo's who's name they bear.

This local business donates 10 percent of profits to the not-for-profit Kaarakin Conservation Centre in Perth - the only organisation in Australia devoted to the conservation and rehabilitation of black cockatoos.



Product Range

- Signature Gin: a base of juniper and coriander overlaid with delicate notes of lemon myrtle and tonnes of clear citrus.
- Bush Berry Gin: relies on lavender to complement Australian native ingredients including river mint, Geraldton wax and lillypilly.
- Desert Lime Gin: uses native desert limes as its central focus softened by floral notes of hibiscus and liquorice.

Product Sales

- Online sales via website
- Stockists: see website
- Wholesale enquires to sales@blackcockatoodistillery. com.au

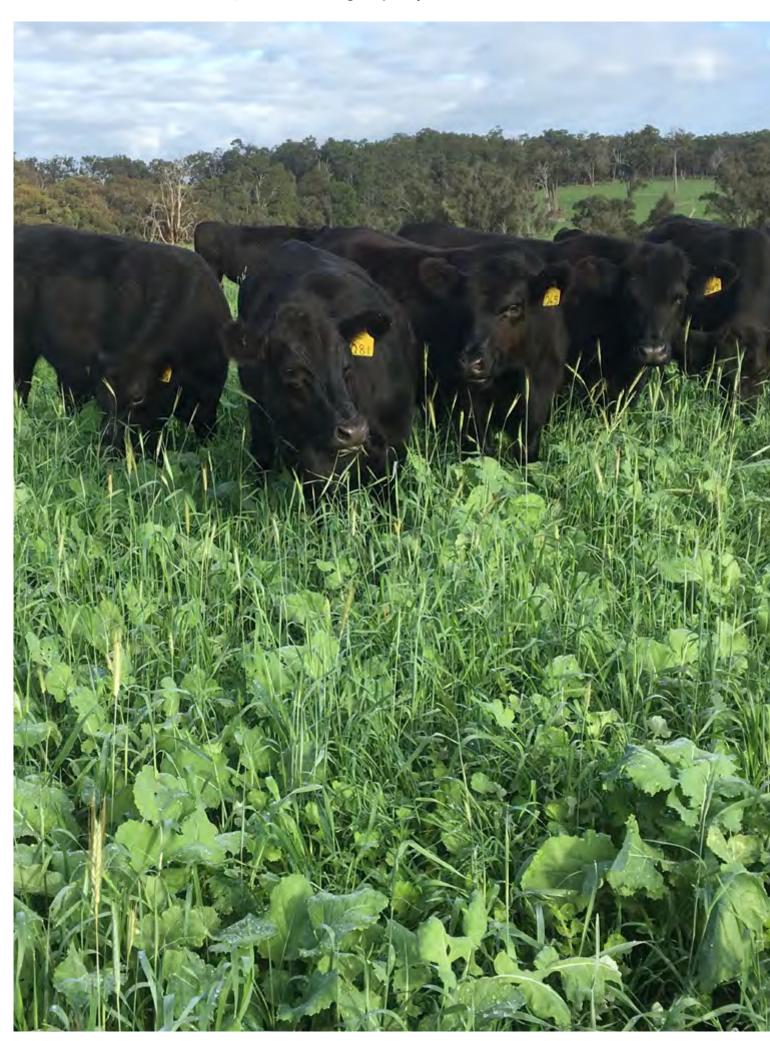
Awards

- WA Royal Show Bronze
- Australian Gin Awards Silver
- New York Spirits Award -Silver
- World Gin Awards Silver

Packaging

 700 ml glass bottles with synthetic cork and seal





Blackwood Valley Beef

Blackwood Valley Beef is renowned for its premium, pasture finished cattle raised in the lush Blackwood Valley.

With a rich history dating back to 1939, four generations of the Pensini family have been at the forefront of cattle farming in WA, with a strong focus on innovation and continual improvement. Their recent farm scale Landscape Rehydration initiative is an example of the positive approach they take to tackling long term sustainability and productivity.

Their Black Angus cattle are grass fed and raised in a low stress environment with minimal interventions. Blackwood Valley Beef's outstanding quality product is a testament to its commitment to herd improvement, sustainable and regenerative farming, and producing high quality beef that is not only good for the environment, but also superior in taste and quality.

Product Range

 Pasture Raised and Finished Blackwood Valley Beef

Sales Information

- Direct sales via Bunbury Farmers Market
- Wholesale enquiries welcome



CONTACT DETAILS



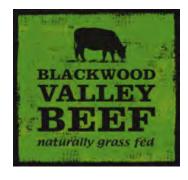
+61 (0)427 348 496



Boyup Brook WA 6244



warren@blackwoodvalleybeef.com.au





Blackwood Valley Brewing Company

Nestled in Bridgetown, Blackwood Valley Brewing Co. epitomises a legacy of crafting outstanding beverages. Established in the late 1990s, The Cidery venue emerged from a shared passion for cider-making, evolving into a dynamic hub for beverage enthusiasts.

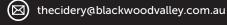
Today, The Cidery stands as a premier destination for quality drinks, boasting an extensive lineup of products that showcase unwavering commitment to excellence and innovation.

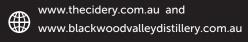
With a wide range of products, Blackwood Valley Brewing Co.'s dedication to crafting beverages that captivate the senses shines through. From meticulously crafted beers to artisanal ciders and spirits, each offering is a testament to their expertise and craftsmanship. They take pride in sourcing the finest ingredients and employing traditional techniques to create products that deliver an unparalleled drinking experience. With a focus on quality, authenticity, and innovation, Blackwood Valley Brewing Co. continues to push the boundaries of beverage crafting, offering a diverse portfolio that caters to the diverse tastes of our customers.

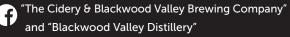


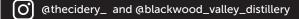
CONTACT DETAILS











Product Range

See website for full range

The Cidery (Ciders)

- Soft Cider (non-alcoholic)
- Apple Ciders
- Pear Cider
- Seasonal

Blackwood Valley Brewing Co. (Beers)

- Ales (mid & full strength)
- Stouts
- Seasonal brews

Blackwood Valley Distillery (Spirits)

- Grounded Gin
- Cripps Pink Gin
- Apple Liqueur
- Chestnut Liqueur

Sales Information

- Direct sales from venue: open from 11am-4pm daily (closed Christmas Day, Boxing Day, New Year's Day and Good Friday)
- Online sales via website
- Stockists: see website
- Wholesale enquiries welcome

Awards

- Blackwood Valley Brewing Co.
- Multiple awards received see website
- Blackwood Valley Distillery
- Multiple awards received see website

- Aluminium cans
- Glass bottles







Blue Ridge Marron

Blue Ridge Marron, based in the pristine southern forest region, supply premium live marron and freshly caught rainbow trout from a group of dedicated local producers.

In 2006, Blue Ridge Marron opened its new on-farm processing facility in Manjimup. As one of only two processing facilities in WA, they have a well-established code of practice for post-harvest handling which guarantees the quality of all marron and trout. Blue Ridge is audited annually and all suppliers maintain the highest of standards.

As a sensitive site, they use no chemicals, stock at low densities, and are the only EU certified marron processing facility in Australia. Their high value, live marron are well received in top-of-the-line European restaurants. Marron that is chilled and packed in the Manjimup plant on a Monday morning can be ready for a chef as a live product in Frankfurt just two days later. In addition to marron, they also supply 10 tonnes of quality rainbow trout to the restaurant and retail trade.

Product Range

- · Live black marron
- Live electric blue marron
- Rainbow trout
- Smoked rainbow trout

Sales information

- Direct sales: Monday to Friday (7.30am-5pm) except public holidays
- · Stockists: see website
- Wholesale & export enquires welcome

Certification

- HACCP
- DAFF Registered # 4573
- China, UK and EU export accreditation

Packaging

• Marron are packed in polystyrene boxes with damp wood shavings, frozen gel packs and damp foam inners.





CONTACT DETAILS



() +61 (0)407 389 674



323 Mitchelldean Rd, Manjimup WA 6258



info@blueridgemarron.com.au



www.blueridgemarron.com







Brugan Brewery

Established in 2021, Brugan Brewery embodies the realization of a long-held dream to transform an old country pub into a modern craft microbrewery. Nestled in the heart of Wokalup, WA, it has swiftly become a local favourite.

Proudly independent, Brugan Brewery is committed to crafting beer of the highest quality, using only the finest locally sourced malt and hops. Brewing with character is the cornerstone of its operations.

In September 2022, the Brugan team began canning their beer, offering customers the convenience of enjoying their brews in various settings. From crisp lagers perfect for social gatherings to bold, hoppy IPAs, Brugan Brewery boasts a diverse range of flavors to satisfy every palate, ensuring each patron discovers their ideal pint.



Product Range

- Amber Ale (ABV 4.5%)
- Dark Lager (ABV 4.6%)
- Ginger Beer (ABV 3.5%)
- Hazy IPA (ABV 5.8%)
- IPA (ABV 5.3%)
- Kolsch (ABV 4.3%)
- Light Larger (ABV 3.5%)
- Mid IPA (ABV 3.5%)
- Pale Ale (ABV 5%)
- Vanilla Porter (ABV 4.8%)
- West Coast Pilsner (4.9%)
- Seasonal Releases

Sales Information

Direct sales:

- Wokalup Tavern open 7 days (11am to late)
- Brugan @ Wokalup open from Wednesday to Sunday (11.30am to late)

Packaging

- Cans are sold on premise
- Growlers/corny kegs filling available





O 11538 South Western Highway, Wokalup WA 6221

admin@hopbroker.com.au

www.brugan.com.au



Brugan

O @bruganbrewing





Cambray Cheese

Cambray Cheese is a small family operated cheese factory and sheep dairy located just 12km from the picturesque South West town of Nannup.

Dedicated to making genuine farmhouse cheese, the business has achieved remarkable success since opening in 2005.

Specialising in both sheep and cow's milk cheeses, Cambray Cheese produces over 30 different varieties of handmade cheese. The unique range includes soft white-mould cheeses, a traditional Greek style feta, and a variety of matured cheese including the famous Farmhouse Gold. Every stage involved in the cheese making process happens right on the family farm using age-old techniques. The result is pure, award-winning farmhouse cheese of exceptionally high quality.



Product Range

- Sheep milk cheeses: Seasonal soft and mature, fresh curd and Camembert style, and mature cheeses such as Manchego and Farmhouse Cheddar.
- Cow's milk cheeses: made all year round include soft creamy Brie through to Gouda, Cheddar, and even a Blue.

Sales Information

- Direct sales from venue: open daily (10am-3pm)
- · Online sales via website
- Stockists: see website
- Wholesale enquiries welcome

Certifications

Certified Food Safety Program
 Department of Health WA

Awards

- Dairy Industry Association Awards and Royal Food Awards - multiple gold, silver and bronze medals.
- 2017 and 2019 Dairy Industry Awards - Grand Champion Dairy Product

Packaging

 Vacuum sealed bags or breathable cheese papers







Carlaminda

Carlaminda is a family-owned farm in the beautiful Ferguson Valley in WA's South West.

Committed to using only the cleanest, most sustainable farming practices, its cattle are raised on open pastures. They are free to roam and graze - just as nature intended. Carlaminda believe this type of environment leads to a happier and healthier animal, and ultimately, better tasting beef.

In addition to beef, Carlaminda produces high quality honey and wax products, using nectar that is sourced and blended by its own bees. They are passionate about the bee industry and its impact on the environment. They offer comprehensive advice and training to help educate beekeepers on the importance of bee husbandry and responsible practices.

Carlaminda isn't just a business - it's a family dedicated to values, sustainability, and a profound love for the land. With each jar of honey and cut of beef, it shares stories, lessons, and a vision for a more sustainable future.

Product Range

- · Honey and wax products
- Honeycomb
- Grass fed grass finished beef

Sales information

- Online sales via website
- · Stockists: see website
- Wholesale enquires welcome

- Honey: 250g and 540g glass jars and 1kg plastic tubs
- Fresh honeycomb: plastic containers
- Beef: tray packed as per order





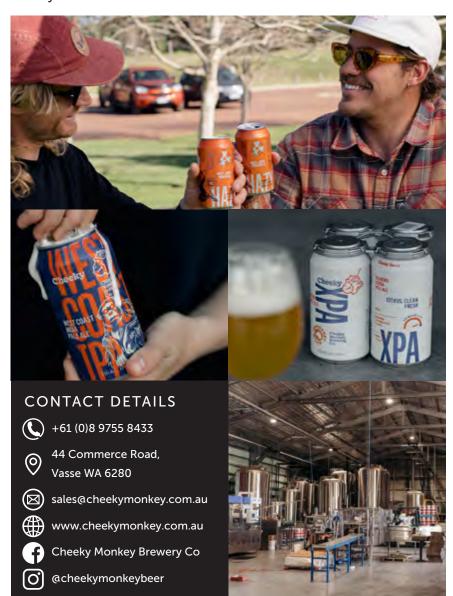
Cheeky Monkey Brewing Co

Cheeky Monkey Brewing Co is a beverage and hospitality company located in the South West of Western Australia, with a mission to enhance social moments within the community.

Cheeky Monkey Brewing Co. prides itself on crafting exceptional, quality-driven flavour experiences, delivering all-purpose beers for every occasion.

Since their journey began in 2012, they've grown to include three vibrant hospitality venues and a state-of-the-art production facility capable of brewing and packaging up to 2.5 million litres of beer, cider, and soft drinks in various formats. Additionally, they offer contract brewing and packaging services to bring your products to life.

Serious beers, made with serious fun. So, why not have a couple of cheeky ones?



Product Range

Cheeky Beers:

- Draught
- Imperial IPA
- Hazy IPA
- Hazy Pale
- West Coast IPA
- XPA
- Seasonal

Hard Cider & Ginger Beer:

- Apple Cider
- · Hard Ginger Beer

Great White Seltzer:

- · Great White Black Cherry
- Great White Raspberry

Sales Information

- Direct sales from venues:
 HQ Taphouse
 (Thursday to Sunday, 4-7pm);
 Caves Road Brewpub
 (Monday to Sunday, 11am-5pm)
- Online sales via website
- Stockists: see website
- Wholesale orders welcome
- Currently exporting to Singapore

Awards

 2021 Australian International Beer Awards: Champion Small Brewery

- Aluminium cans
- Glass





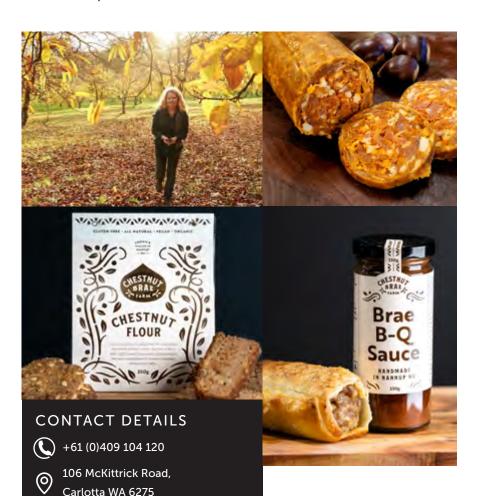
Chestnut Brae

Spanning 70 acres of pristine land, this idyllic farm is a haven for organic and regenerative farming. Acquired in 2013, Chestnut Brae Farm has been a labour of love for John and Linda.

Their goal of creating a sustainable, organic farm producing unique chestnut-based products is a testament to their passion for healthy living, healthy food, and a healthy planet.

The crown jewel of the farm is undoubtedly the sweet chestnut trees, yielding a bountiful harvest of 12 tonnes each autumn. These versatile chestnuts serve a multitude of purposes, from feeding grazing animals, producing gluten free flour, to infusing sweet flavours into delectable meat.

John and Linda aspire to highlight the versatility and nutritional value of sweet chestnuts. The farm's commercial kitchen produces an array of mouth-watering delights, offering a glimpse into the range of wholesome products that define the farm.



Product Range

- · Fresh chestnuts
- · Peeled chestnuts
- · Dehydrated chestnuts
- · Gluten free chestnut flour
- Chestnuts in syrup
- Chestnut cream
- Chestnut chutney
- Chestnut mustard
- Brae-B-Q sauce
- Chestnut orchard honey
- Chestnut blossom honey
- Chestnut milk
- Chestnut ale
- Chestnut liqueur
- Heritage pasture raised chestnut fed pork

Sales Information

- Direct sales from venue: open Wednesday to Monday (10am-4pm)
- Online sales via website
- Stockists: see website
- Wholesale enquiries welcome

Certifications

 Certified Organic via Southern Cross Certified SXC 21116

Awards

- 2024 WA Tourism Awards -Award for Excellence: Bronze
- 2017 & 2021 International Beer Awards: Chestnut Ale -Gold Medal

Packaging

 Glass, vacuum sealed and cryovac







www.chestnutbrae.com.au



Chestnut Brae Sweet Chestnut Farm



@chestnutbrae



Churchview Estate

As stewards of the land, Churchview have worked hard to transform their conventionally operated farm to a fully organically operated vineyard.

Selected for its ideal and fertile, gravelly loam soils, ample clean water, and north facing slopes, the 100ha estate has now accumulated a total of 56ha of vines, with 16 different varieties.

Churchview pride themselves on cultivating, crafting and cherishing the land, grapes and above all, their wines. They're driven by a philosophy to craft only the finest wines with the fruit they cultivate on the estate. There is no compromise with these wines, with only the very best fruit being used, along with the highest quality oak. Hand crafted with special care and attention and minimal additions, these wines appeal to the dedicated and fanatical wine enthusiast.





www.churchview.com.au

Churchview Estate

@churchview_estate

Product Range

See website for full range under the following collections (The Bartondale, Soli, Estate Range, Silverleaf, Limited Release):

- Chardonnay
- Chenin Blanc
- Marsanne
- Pet-Zazz
- Riesling
- Sauvignon Blanc
- Sauvignon Blanc Semillon
- Viognier
- Rose
- Cabernet Merlot
- Cabernet Sauvignon
- Grenache
- GSM
- Malbec
- Merlot
- Petit Verdot
- Shiraz
- Zinfandel
- Tawny

Sales Information

- Direct sales from venue: cellar door open Monday to Saturday (10am-5pm)
- Online sales via website
- Wholesale orders welcome
- · Currently exporting

Certifications

 Australian certified organic vineyard

Packaging

Glass and cardboard





Coughlan Estate

Planted in 1978, Coughlan Estate is home to some of the oldest grape vines in the Geographe Wine Region. Preeti and Brad Coughlan are the people behind the place, and since 2018, the most recent custodians of these vines.

Coughlan Estate is a pristine trifecta of people, process and place, with sustainability the driving force. Their hands on approach to vine management, hand-picked fruit and collaborative winemaking process has produced several award winning wines.

A holistic approach to winemaking at Coughlan Estate means there is nothing too outlandish when it comes to processing - no frills, no artefacts. The goal is to preserve and express the properties of the old vine plantings, crafting wines of balance, texture and ageing ability, and to share this journey in every bottle.





+61 (0)409 831 926



39 Upper Capel Road, Donnybrook WA 6239



info@coughlanestate.com.au



www.coughlanestate.com.au



Coughlan Estate



@coughlanestate

COUGHLAN **ESTATE**



Product Range

- Chardonnay
- Sauvignon Blanc
- Semillon Sauvignon Blanc
- Field Blend
- Chenin Blanc
- Semillon
- Rose
- Reserve Syrah
- Shiraz
- Cabernet Sauvignon
- Zinfandel
- Cane Cut Semillon

Sales Information

- Direct sales from venue: cellar door open Saturday to Sunday (11am-4pm)
- Online sales via website
- · Stockists: see website
- Wholesale orders via www.craftalliance.com.au

Awards

- 2023 Australian Alternative Varieties Wine Show - 2022 Chenin Blanc: Gold
- 2023 WA Alternative Varieties Wine Show - 2022 Reserve Syrah: Silver
- 2023 Wine Show of WA -2022 Zinfandel: Silver
- 2023 Australian Alternative Varieties Wine Show – 2022 Zinfandel: Silver
- 2023 WA Alternative Varieties Wine Show - 2023 Sauvignon Blanc: Silver
- 2023 WA Alternative Varieties Wine Show - 2020 Semillon: Silver
- 2023 Decanter World Wine Awards - 2020 Semillon: Silver

Packaging

• Glass bottles and cardboard boxes

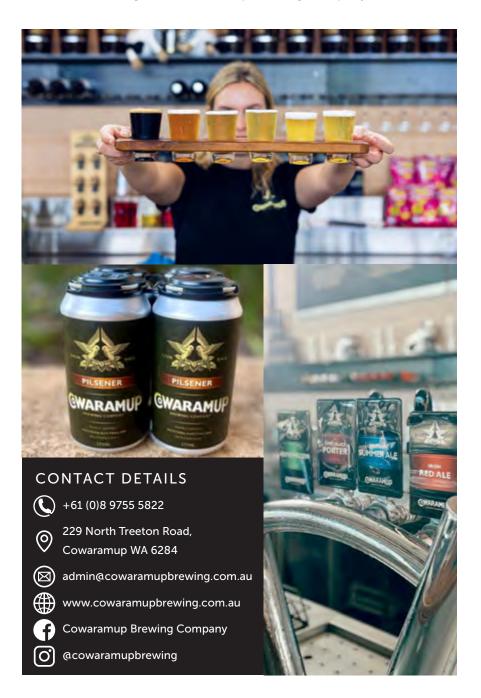


Cowaramup Brewing Company

Cowaramup Brewing Company is an award-winning brewery established in 2006. This family owned brewpub is located in a picturesque rural setting on North Treeton Road, 4 kms east of Bussell Highway, in WA's Margaret River region.

The brewery offers a range of hand-crafted ales and lagers, a selection of local wines and an excellent menu focusing on local produce.

The name Cowaramup originates from the Aboriginal word Cowara, which is the native name for the purple crowned lorikeet; this bird is featured on the logo for Cowaramup Brewing Company.



Product Range

Craft beer range:

- Pilsener a German style Pilsener
- Hefeweizen a Bavarian unfiltered wheat beer
- Lightsign Summer Ale an easy drinking ale with tropical fruit aroma
- India Pale Ale an English style IPA, brewed with Australian ale malt, dry hopped with Bramling Cross
- Porter a substantial, malty dark ale with complex and flavoursome roast characters
- Reggie Mandarina— a malt driven beer that balances a pleasant malt sweetness with floral Noble hops and restrained bitterness with a decent aroma of tangerine/ citrus

Sales Information

- Direct sales from venue: open Sunday to Thursday (11am-5pm), Friday (11am-8pm), Saturday (11am-6pm)
- · Stockists: see website
- Wholesale enquires welcome

Awards

- 2023 Perth Royal Beer Awards
- 2018 South West Craft Beer Festival Awards
- 2011 Australian International Beer Awards

Packaging

· Aluminium cans





Crunch Preserves

After travelling the world working on super yachts, Franck (a French-trained chef), and Emma (an avid foodie and lover of healthy living) decided it was time to settle in the Margaret River Region of Western Australia to experience the simple life.

Together, they are sharing their passion for fresh produce, by creating a range of naturally delicious, preservative free condiments to be savoured and shared around a table with friends, family and loved ones.

Sourcing only the highest quality seasonal produce, they craft gourmet relishes, sauces, jams and other condiments to give you the ultimate epicurean experience. These are prepared in small batches for premium quality, ensuring every mouthful is unforgettable. Crunch Preserves are on a culinary mission to deliver natural and delicious produce from the Margaret River region to your table. Bon appétit!



Product Range

Relish and Chutney:

- Orange and Gin Ham Glaze
- Cranberry, Orange & Champagne Sauce
- Tomato Relish
- Jalapeno Relish
- Spicy Tomato Chutney
- Beetroot & Plum Chutney
- Chilli Achar
- Chilli Tomato Relish
- Piccalilli
- Dukkah
- Pear, Ale and Cherry Chutney

Sauces:

- Gourmet Tomato Sauce
- Sweet Chilli Sauce
- Hot Chilli Sauce
- Chilli Mango Sauce

Savoury Jam:

- Chilli Jam
- Caramelised Onion Jam
- Fig & Szechuan Pepper Jam

Tomato & Pasta Sauce:

- Tomato, Roasted Garlic and Red Wine Pasta Sauce
- Tomato and Basil Pasta Sauce
- Tomato, Chilli and Rosemary Pasta Sauce
- Marinara
- Tomato and Kalamata Olive Pasta Sauce

Sales Information

- Online sales via website
- Stockists: see website
- Wholesale enquiries welcome
- Currently exporting to Singapore

Packaging

• Glass jars/bottles with metal lids





Cullen Wines

As the South West region's only biodynamic and carbon neutral winery, Cullen Wines' approach is about connecting and working with nature to make the best quality wines it can.

The uniqueness of Cullen Wines comes, in part, from the vineyard where chemical intervention is minimal and concern for the environment is paramount. The role of the winemaker is to act as caretaker to the fruit – to understand and to realise the full potential of the vineyard and the fruit which comes into the winery. This results in wines that are a true expression of the fruit they are made from.

CONTACT DETAILS +61 (0)8 9755 5277 4323 Caves Road, Wilyabrup WA 6280 www.cullenwines.com.au **Cullen Wines** @cullenwines

Product Range

• See website for full range

Sales Information

- Direct sales from venue: cellar door open 7 days (10am-4:30pm)
- Online sales via website
- Wholesale enquiries welcome
- Currently exporting

Certifications

- · Organic certification
- Biodynamic certification

Packaging

Glass





Cuprum Distillery

Cuprum Distillery was born in 2018 from an inspired idea to distil quality spirits inside hand-made copper stills – the finest method for producing excellent spirits.

Situated in the South West City of Bunbury Western Australia, it uses unique South West indigenous botanicals from the Margaret River and Geographe regions.

To get a deeper understanding of copper and create the finest spirits, Cuprum Distillery engaged a local artisan to hand craft each and every one of its copper Alembic stills.

Through testing, compounding and sampling, Cuprum distillery is now on its way to creating the spirit of the South West. Its small batch spirits are finely crafted harnessing the pure clean waters of the region and abundant native botanicals.

CONTACT DETAILS +61 (0)497 618 710 105 Forrest Avenue, Bunbury WA 6230 (🖂) info@cuprumdistillery.com.au www.cuprumdistillery.com.au **Cuprum Distillery** @cuprumdistillery

Product Range

Small batch spirits - see website for full range:

- Gin
- Liqueurs
- Rum
- Vodka
- Whisky

Sales Information

- Direct sales via venue: distillery cellar door Monday to Friday (9am-4pm)
- Online sales via website
- · Stockists: see website
- Wholesale enquires welcome

Certifications

· Certificate of Origin

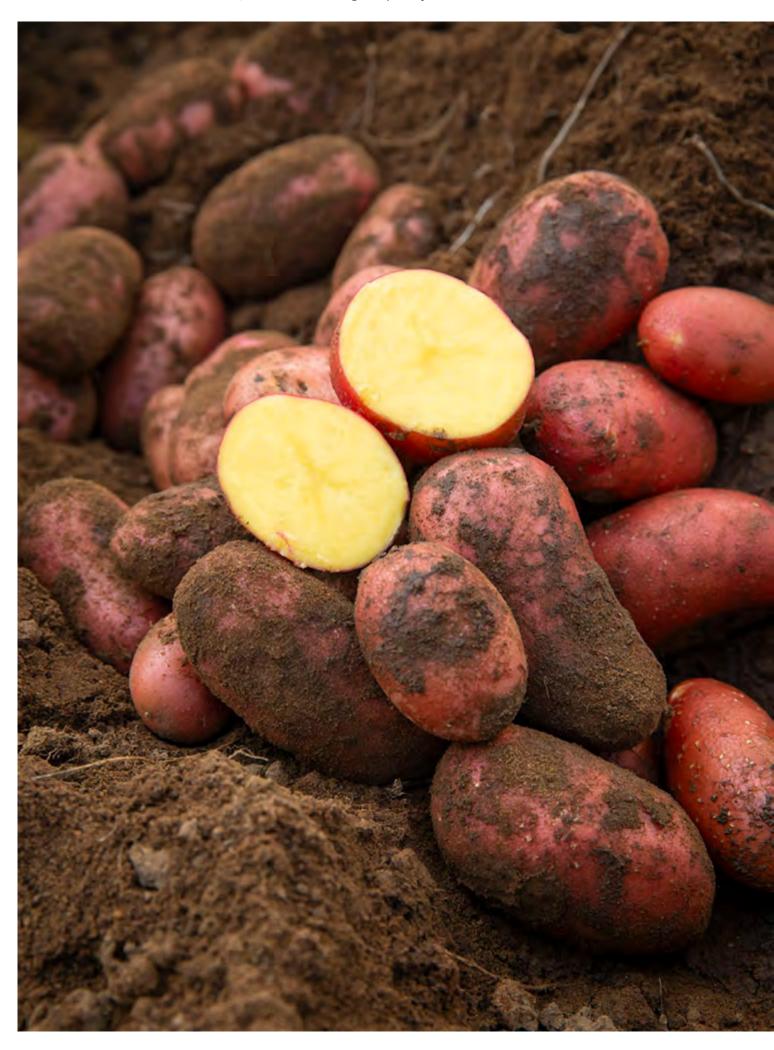
Awards

- Gold Medal London Spirits Awards
- Silver Medal West Coast
 Signature Dry Gin World Gin
 Awards
- Plethora of silver awards across different products -World Drinks Awards
- Food & Beverage Award
 South West Business
 Excellence Awards

Packaging

Glass bottles and cardboard cartons





Damper Gully Farms

Based in the heart of Western Australia's food bowl, near Manjimup, Damper Gully Farms knows that food can only be as nutritious and healthy as the soil it is grown in. That's why they continue to develop new ways to bring regenerative practices into their farming. Their produce embodies simple, natural goodness with maximum flavour.

With a passion for growing delicious potatoes while caring for their land, Damper Gully Farms' retail ready packs are sent straight from the farm to their stockist - fresh and ready for you. This means less miles, more taste and more nutrition. Their packaging ties in perfectly with their regenerative farming journey, with recyclable 2.5kg retail ready bags and labels. The farm also produces beef cattle and pumpkins.



Product Range

- Prince Of Orange potatoes -2.5kg retail ready bags, 10kg Restaurant/bulk bags
- Imperial Blue potatoes -2.5kg retail ready bags, 10kg Restaurant/Bulk bags
- · Beef cattle
- Pumpkins

Sales Information

- Direct sales: pick up from farm 7 days (10am-6pm) - contact to arrange
- · Stockists: see website
- Free delivery Monday to Friday (Manjimup area)
- · Freight services to Perth, Monday to Friday for bulk orders

Certifications

Freshcare

Packaging

- 2.5kg paper bags
- Bags and labels are 100% recyclable
- · Bags are retail ready with product descriptions and barcodes



PO Box 509, Manjimup WA 6258

(🖂) dampergully.farms@outlook.com

Damper Gully Farms

@damper_gully_farms





Dardanup Butchering Company

Established in 1950, Dardanup Butchering Company is proud to be a Western Australian company supporting local farmers. They have supplied Western Australians with the very best food from farmers in the pristine South West region for over 70 years.

This business prides itself on working hard to source fresh Western Australian produce of consistent premium quality and excellent taste so that customers can always plate up products best suited to their needs. With 90% of stock sourced directly from the producer, it is also pleased to be able to deliver full product traceability to clients.

Offering food service, wholesale and retail ready ranges, the Dardanup suite of food service brands offer consistency, quality and taste to WA's chefs and food service professionals. As a provider of multispecies processing, they supply most of Western Australia's elite supermarkets, independent butchers and high-profile brands with all of their wholesale red meat requirements. The extensive range of retail ready products are the perfect solution for retailers that may not have an in-house butcher, or those looking for an alternative branded product.



Product Range

- Food Service
- Retail Ready products

Brands include:

- Tender Ridge Beef
- Valley Spring Lamb
- Pitch Black Angus
- Evertender Beef
- Timber Hill Pork

Sales Information

- Direct sales from retail store: 100 Wimbridge Road, Picton WA 6229. Open Monday to Friday (5am-3pm)
- Wholesale orders: wsorders@tastedardanup.com.au or 1800 624 244
- Retail ready products: rrorders@tastedardanup.com.au

Certifications

- SQF 2000
- HACCP
- Graded Meat Standards Australia

Awards

 WA's Best Regional Food Supplier Award - AHA WA Hospitality Supplier Awards, over many consecutive years.

- Consumer Ready MAP and skin
- Vacuum packed cartons individual pieces or bulk
- Bulk bins





DeiTos Vineyard Wines

Located five minutes south of Manjimup, DeiTos Vineyard Wines is a family owned gem renowned for its small batch high quality wines.

Birthed with the planting of the first vines in 1996, the estate wines are made with minimal intervention, allowing them to express the unique terroir in which they are grown. Cane pruned, dry grown and handpicked are some of the traditional Italian and French methods used in the DeiTos Vineyard.

To ensure the fruit flavours and acid are at their best, DeiTos Vineyard Wines choose to harvest their fruit at a lower sugar level. This can be a very fine line but they are increasingly encouraging the wines to go through a wild ferment. The result is great fruit flavour the full length of the palate without being over powering, whilst retaining a beautiful crisp mouth feel.

Truffles are also a big part of DeiTos Vineyard Wines, with the season spanning from June to the end of August. With over 20 years of experience, DeiTos Vineyard Wines have a passion for the industry and are proud of the lifelong friendships they've forged with many international customers over the years.

Product Range

- Wine
- Truffles

Sales Information

- Direct sales from venue: cellar door open 10am-4.30pm
- Wholesale enquiries welcome

Packaging

• Glass wine bottles

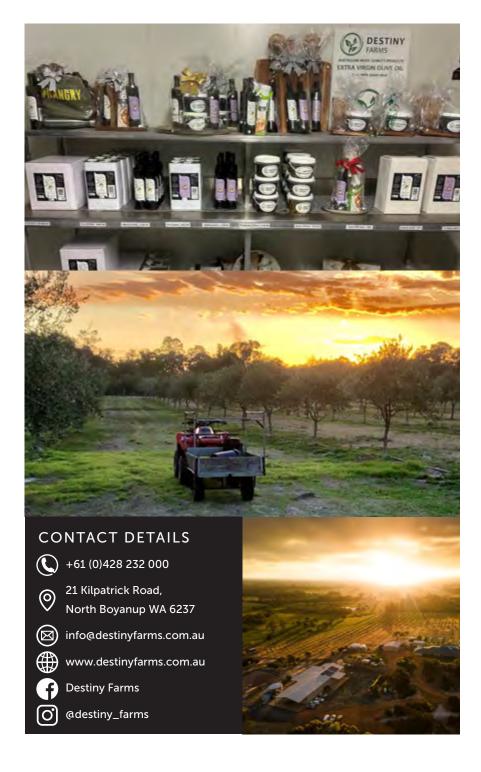




Destiny Farms

Destiny Farms is a third-generation family business producing extra virgin olive oils, creams, soaps and other products on their farm in Boyanup, in Western Australia's South West.

Classified as 'premium,' its quality Extra Virgin Olive Oil is made using the best olive oil extraction possible in terms of acidity, quality, aroma and flavour. The combination of modern-day growing and processing practices, along with generations of knowledge and experience, has enabled Destiny Farms to refine the art of olive oil making and produce premium oils and oil related products.



Product Range

- Extra Virgin Olive Oil –
 500mL, 3L, 10L or 20L.
- Olives
- Gelato

Sales Information

- Direct sales from venue: open Sundays (10am-4pm) or by appointment
- Online sales via website
- Wholesale enquires welcome

Certifications

 Olivecare (Code of Best Practice program)

- 500mL glass bottles
- 3 litre tins
- 10 litre bag in box
- 20 litre plastic drums









Dickinson Estate Wines

After seven years of sheep and cattle farming, the husband and wife team behind Dickinson Estate Wines successfully established this vineyard in 1994.

Their James Halliday five star rated wines are produced from selected fruit from the beautiful Blackwood Valley wine region, nestled in the heart of the South West of Western Australia.

Highly fertile soils rich in organic matter combine with an ideal climate to create the perfect conditions for exceptional quality, coolclimate wines. Handcrafted by award-winning winemakers, these are wines that offer intense flavour and elegance. The unique flavours of the area are characterised with earthy undertones in the Cabernet and Shiraz, and golden honey flavours in the white wine varieties.







Product Range

- Chardonnay
- Sauvignon Blanc
- Shiraz
- Cabernet Sauvignon

Sales Information

- Online sales via website
- Stockists: Cellarbrations Donnybrook; Cellarbrations Manjimup; Due South Albany; Liquor Barons Boyanup; Liquor Barons Eaton)
- Currently exporting

Awards

- James Halliday 5 Star wine producer - 2018, 2019, 2020, 2021
- Winemaker Coby Ladwig judged to be among the top 10 young winemakers of Australia and New Zealand several years ago
- Hong Kong Wine Show 2014 to 2017 - 59 medals and 2 trophies for best wine matched with Chinese cuisine on 2 occasions
- · Gold and silver medals -Shanghai and London

Packaging

- Glass
- · Wines available in 6 or 12 packs

CONTACT DETAILS



+61 (0)421 879 541



trevor@dickinsonestate.com.au



www.dickinsonestate.com.au



Dickinson Estate Wines



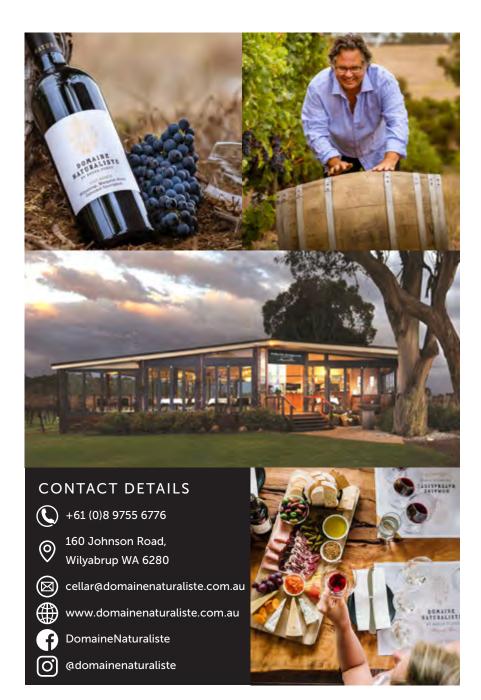




Domaine Naturaliste

After nearly three decades of working closely with producers in Margaret River, Western Australia, renowned winemaker Bruce Dukes launched Domaine Naturaliste – his own range of highly acclaimed wines.

Paying homage to the region where he honed his craft, Domaine Naturaliste is a space for Bruce to demonstrate his mastery of the classic Margaret River varietals. Applying decades of international and local knowledge spanning terroir, fruit selection, palate and aroma, Domaine Naturaliste wines are balanced, complex and delicious.



Product Range

- Chardonnay
- Sauvignon Blanc Semillon
- Syrah
- Cabernet Sauvignon
- Sauvage Sauvignon Blanc
- Floris Chardonnay
- Rebus Cabernet Sauvignon
- Rachis Syrah
- Artus Chardonnay
- Purus Chardonnay
- Morus Cabernet Sauvignon
- Le Naturaliste Cabernet Franc

Sales Information

- Direct sales from venue: cellar door open daily (10am-5pm)
- Wholesale: orders@offthevine. net.au (WA orders); orders@ worldwineestates.com.au (Eastern States)
- Export enquires: bruce@ domainenaturaliste.com.au

Certifications

- Sustainable Winemaking Australia
- Certified Sustainable since August 2022

Awards

- Multiple awards (see website for details), including:
- James Halliday
- Decanter World Wine Awards
- Global Wine Challenge
- Huon Hooke
- London International Wine Challenge

Packaging

glass bottles

DOMAINE NATURALISTE

BY BRUCE DUKES





Dunmovin Estate

Nestled in the picturesque Blackwood Valley wine region, Dunmovin Estate was founded in 2021 on a boutique vineyard established in 1999. Spanning 80 acres, with the boutique vineyard taking pride of place on the property, this family run estate produces small batch wines that benefit from the region's temperate climate, well drained soils and gravelly loams.

Operating on the premise that a good wine requires the best grapes, Dunmovin Estate prioritises quality over quantity and prides itself on sustainable production methods with minimal chemical inputs. Each vintage is handpicked and basket-pressed to produce award winning wines suitable for every occasion. This low impact approach ensures only the best grapes are selected, resulting in exquisite flavour. Dunmovin Estate's efforts are focused on the vineyard and winemaking processes, ensuring each wine is a testament to their passion and commitment to excellence.

Product Range

- Viognier
- Merlot
- Cab Merlot blend
- Shiraz
- Cabernet Sauvignon
- White & Red Fortified Ports

Sales Information

- Direct sales from venue: check Facebook for opening hours
- Online sales via website
- Wholesale enquiries welcome

Awards

 Silver and Bronze awards in 6 top Australian Wine Shows in the past 2 years (and continuing to strive for the elusive Gold)

Packaging

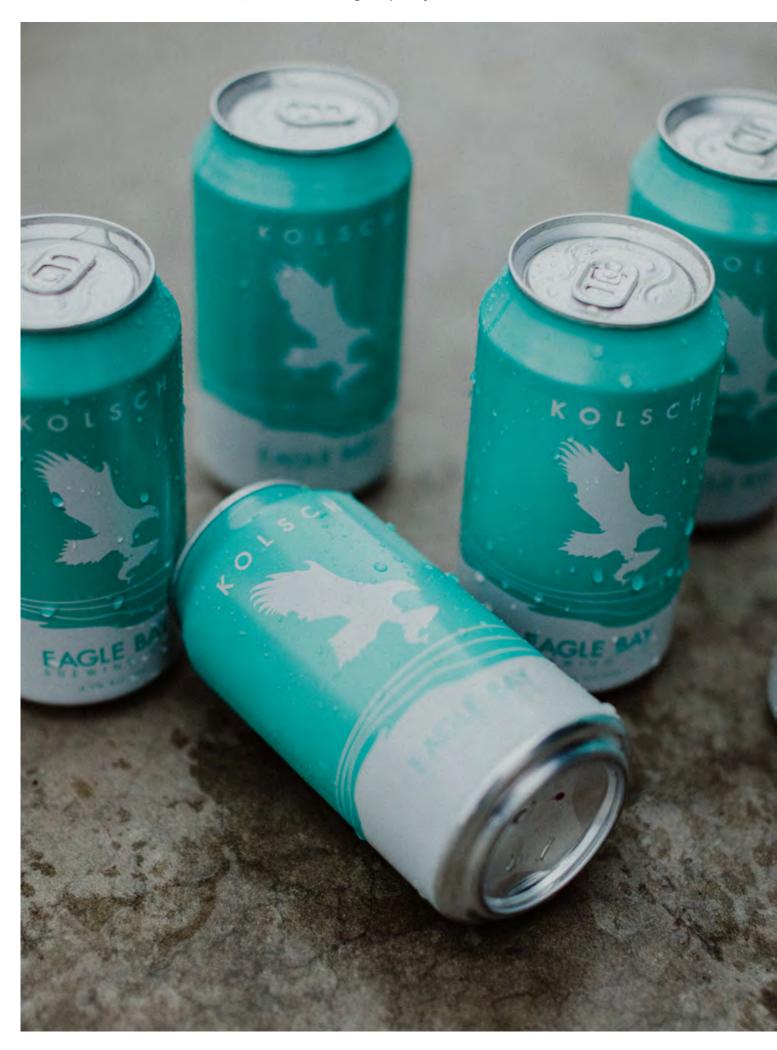
- Glass bottles
- Wines available in 6 or 12 packs



@dunmovinestate



Junnovin tstate



Eagle Bay Brewing Co

Eagle Bay Brewing Co is a brewpub, restaurant, retail space and vineyard tucked away on a family farm in the Margaret River wine region. Operating since 2010, beers are handcrafted and made with freshly harvested rainwater, malted barley, yeast, hops, and sunshine to power the brewery.

You won't find any added preservatives or nasty stuff in these brews. Only the highest quality ingredients are sourced, as locally as possible to produce consistently delicious beer. The Eagle Bay range is balanced and approachable, inspired by natural landscapes, beautiful coastline and summertime adventures in the south west corner of Australia.



CONTACT DETAILS



(+61 (0)8 9755 3554



252 Eagle Bay Road, Naturaliste WA 6281



(🖂) enquiries@eaglebaybrewing.com.au



www.eaglebaybrewing.com.au



Eagle Bay Brewing Co



@eaglebaybrewingco

Product range

- Kolsch
- Pale Ale
- Wheatbelt Lager
- XPA
- West Coast Pilsner
- Cacao Stout
- · Seasonal and specialty products released periodically

Sales information

- Direct sales from venue: open 7 days a week (11am-5pm)
- · Online sales via website
- Wholesale orders: email orders@eaglebaybrewing.com.au

- 375ml cans (4x can packs, 16x can cartons)
- Pallets 16 cartons per layer, 7 layers high





Eagle Bay Olives

Nestled in the heart of Eagle Bay in Western Australia, this family-owned grove is where the magic happens. Going strong since 1998, Eagle Bay Olives works hard to produce olive oil products they're proud of and that everyone can enjoy - fresh from tree to table.

When it comes to their olive oil, it's all about quality. With perfect growing conditions, they're able to produce exceptional quality olive oils and olive oil products. They love experimenting with the humble olive, and with seven different types of olive trees, they produce two types of olive oil. Each is determined by the variety of olives, the time of year they pick them and how it's blended. The oil is processed separately, then tasted separately, which gives them time to decide which one they're most proud of.

Depending on weather conditions, each harvest has its own unique variations and tasting notes which is what makes Eagle Bay Olive oil products something truly special.

Product Range

- Extra Virgin Olive Oil
- Hand-picked table olives (Kalamata, Manzanillo)
- Other products (tapenade, balsamic, dukkah, chutney, pesto, jam)

Sales Information

- Direct sales from venue: open Thursday to Monday (8am-2.30pm) spring, summer and
- Online sales via website
- Wholesale enquiries welcome

- · Glass jars and bottles
- Compostable packaging





El Kapo Hot Sauce

Throughout his 20 year career as a chef, Segun Kapo has always had a passion for hot sauce. During that time, he has perfected his recipes using organic home grown chilli, herbs and citrus, with an abundance of outstanding locally grown Margaret River produce.

Unlike many hot sauces, El Capo focuses on flavour rather than heat, with just the right balance of salty, sweet, and moreish tang. But don't worry, their sauces still have a pleasant kick to compliment every meal and can be shared with the whole family.

All El Kapo sauces are made with love in small batches, at the Margaret River Men's Shed. You're going to love their sauces just as much as they do. You can find them every Saturday at the Margaret River Farmers Markets.

Product Range

- Original
- · Caribbean jerk
- Green tomato
- Mango and lime
- · Roasted garlic and chipotle
- · Smoked pineapple and ginger
- Sweetcorn
- Stupid hot

Sales Information

- Direct sales: Margaret River Farmers Markets, Saturdays (7.30am-11.30am)
- Wholesale enquiries welcome

Packaging

· Glass jars



CONTACT DETAILS



(+61 (0)468 577 973



Margaret River, WA 6285



bossmang@elkapo.com.au



El Kapo



@sauceykapo







Fallobst

Introducing Fallobst - a culinary venture in the heart of the Southern Forest region of WA. Stemming from the German word for 'fallen fruit,' this business' name reflects its mission to reduce food waste through a unique blend of tradition and innovation.

Fallobst prides itself on breathing new life into second grade and surplus produce – championing the cause of food sustainability. Working closely with farmers and growers from the area, it showcases the potential of second-grade fruit and vegetables, and reduces food waste by providing interesting and delicious products. From humble beginnings as a culinary side project, it has evolved into a beloved fixture at weekend markets festivals and events, offering products that are a testament to diversity and quality.



Product Range

The Fallobst range is always changing, depending on the season and availability of second grade produce:

- Artisan Sourdough and baked goods. Incorporating spent malt from a local brewery.
 100% naturally leavened bread. Made using Australian flour.
- Sweet and savory condiments, sauces & preserves
- Ferments
- Fruit powders
- Salts
- Vinegars

Sales Information

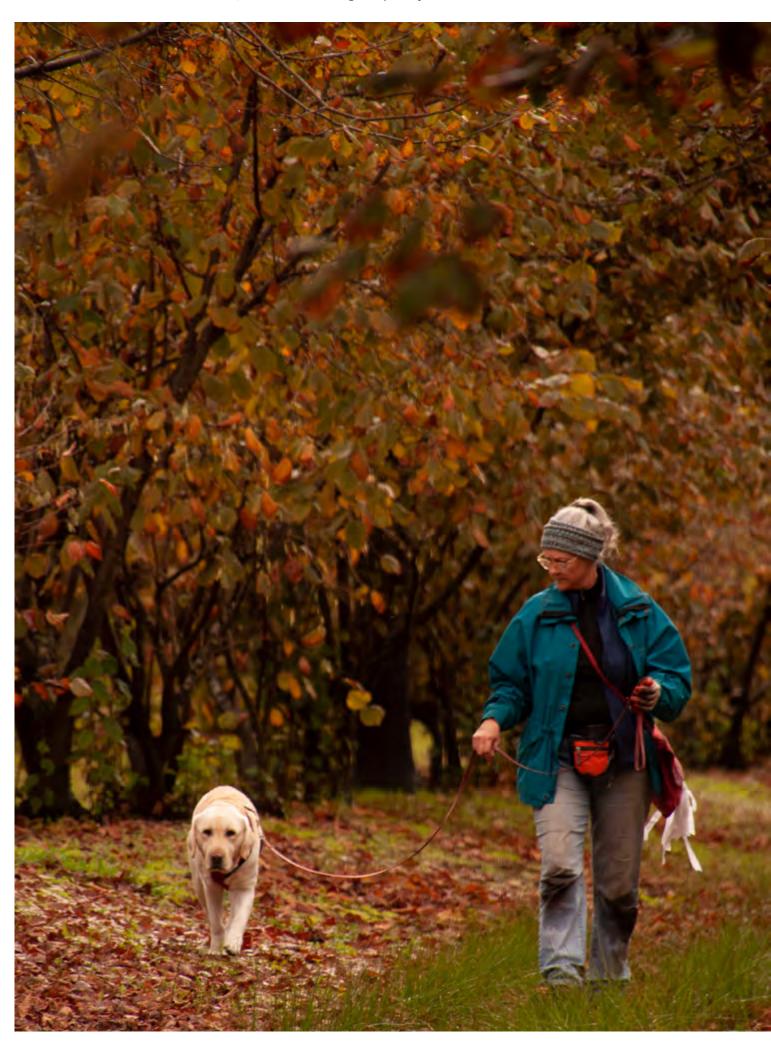
- Direct sales from venue:
 The Fallobst Larder open
 Wednesday to Friday (8:30am-2pm) and Saturday (8:30am-12pm)
- Online sales Pre-order Spent Malt Sourdough Bread by visiting the website.
- Retail outlets: Sourdough bread is available at Clovers General Store (Bridgetown) and The Mushroom Cafe (Balingup).

Certifications

• HACCP

- Focus on recyclable and compostable solutions:
- Glass
- Cardboard
- Paper





Farm Fresh Truffles

You'll find Farm Fresh Truffles tucked into the Southern Forests and Valleys region of Western Australia, in the quaint town of Pemberton. Run by two Pemberton farming families, this property boasts 2000 trees, including a mix of Hazelnut and Oaks planted approximately 12 years ago.

Disappointed by the artificial truffle essence used in many truffle-based products, they decided to start making their own Farm Fresh Truffle salt to show people the real flavour of genuine black truffle. Farm Fresh Truffles' Sea Salt is 100% Australian made and 'all natural'.

Pyramid Sea Salt from the ancient sea beds in the Murray Darling plains is perfectly combined with fresh Périgord Truffle produced onfarm, using minimal inputs (spray free) and loving labour. It contains 7.5% real truffles and is free from the artificial aromas and essences found in many other truffle products. "Made with love, from our family to yours."

Product Range

- Fresh truffles in season (June to August)
- Truffle salt

Sales Information

- Online sales via website
- Stockists: see website
- Wholesale enquires welcome

- · Glass jars
- Recycled bubble wrap
- Australia Post recycled boxes





Fifth Estate Wines

Fifth Estate Wines is a boutique vineyard located in the coveted South West region of WA. Run by a family of wine lovers, this small vineyard in Harvey is managed with great attention to detail.

The high quality of Fifth Estate wines reflects a dedication to the production of premium Geographe fruit into award winning Chardonnay, Shiraz and Tempranillo varieties. Bringing their own personal touch to each bottle, there is nothing that pleases Julie and Mark Moloney more than satisfying their clientele with award winning wines that raise the bar for quality. The result is a collection of wines that offer joy and quality in every drop.

Product Range

- · Sparkling Chardonnay
- Chardonnay
- Rose
- Tempranillo
- Shiraz
- · Sparkling Shiraz
- Tempranillo/Shiraz blend

Sales Information

- · Online sales via website
- · Stockists: see website
- Wholesale enquiries welcome

Awards

- Chardonnay 2021 -Gold medal at Australian and New Zealand Boutique Wine Awards
- Tempranillo 2020 -Gold medal at Australian and New Zealand Boutique Wine awards



CONTACT DETAILS



+61 (0)419 851 269



Harvey WA 6220



info@fifthestatewines.com.au



www.fifthestatewines.com.au



Fifth Estate Wine



@fifthestatewines



Fifth Estate Wines is a boutique vineyard in the coveted South-West region of Western Australia and is dedicated to the production of premium Geographe wine



Gibson Country Style Jerky

There's nothing quite like the taste of a good piece of jerky — it's a snack that's perfect for any occasion. When it comes to quality jerky in WA, there's no better choice than Gibson Country Style Jerky. This familyowned business has amassed an incredible customerbase in the short time it has been open.

Gibson Country Style Jerky takes pride in its traditional methods of preparation, using only the finest cuts of meat and a secret blend of herbs and spices to create a flavour that's simply irresistible.

A small business with a big heart, it makes its premium jerky fresh twice a week - preservative free with no added colours or flavours. If you're an avid jerky-lover or just a beginner, it's got something for everyone – experience the taste of the wild west!



Product Range

Premium Beef jerky in a range of flavours:

- Teriyaki
- Honey/Soy/Garlic
- Hot Chilli & Garlic
- Mild Chilli & Garlic
- Pepper Steak & Garlic
- Original Beef
- Collie Mixed Grill
- Garlic Beef
- Vegemite & Mixed Spice
- Turmeric & Mixed Spice
- BBQ Smokey Bourbon

Sales Information

- Direct sales from venue: open
 7 days a week
- Online sales via website
- Wholesale enquiries welcome

- Online/wholesale: Cryovac
- Shop front: reusable bags



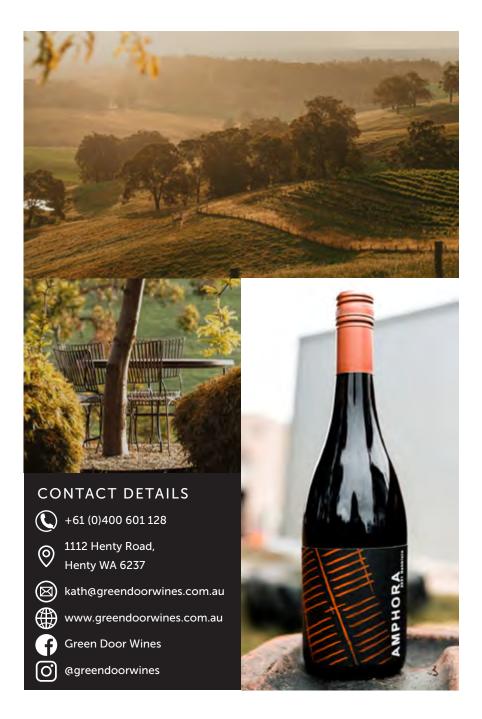


Green Door Wines

Ashley & Kath Keeffe purchased this vineyard in 2006 and set about restoring and replanting, with the Grenache and Tempranillo finding near perfect conditions.

Other varieties in the vineyard include Monastrell, Shiraz, Fiano and Verdelho. Ashley is very conscious of soil health and the vineyard is managed with a minimal intervention ethos, creating fruit with great flavour.

All grapes are handpicked and basket pressed. Various different wine making techniques are used, including the use of Amphora pots for fermentation, cold soaking on skins and the addition of whole bunches to ferments. The Moorish theme of the winery and cafe menu matches the predominantly Spanish/European characteristics of the wines.



Product range

See website for current range White and Light:

- SBS
- · Late Picked Verdelho
- Fiano

Reds:

- Rose
- Tempranillo
- GSM

Amphora:

- Garnacha
- Tempranillo
- Monastrell
- Nebbiolo

Sales information

- Direct sales from venue: open Thursday – Sunday (11am-4.30pm)
- Online sales via website
- · Stockists: see website
- Wholesale enquires: email wine@greendoorwines.com.au

Awards

 Gold and Silver medals at local and national wine shows

Packaging

• Glass and cardboard





Halls Family Dairy

Quality pastures means quality dairy when it comes to this award-winning farm. Based in Harvey Western Australia, Halls Family Dairy has a 100-year farming tradition, producing premium quality milk from seven different dairy breeds.

In 2017 they decided to start producing a unique artisan cheese, called Hall's Suzette. Using only the very special milk from its Normande cows, Suzette is a soft washed rind cheese, styled on the French Pont L'Eveque.

Made to a traditional recipe, and in a 20cm square block, Suzette reflects the authenticity of a true French classic. Its delicate smoky flavour intensifies as it ages, taking on nuttier tones. The centre is soft and creamy pale in colour, with a smooth fine texture. Hall's Suzette can now be found in over 80 restaurants and 40 retail outlets.

Product Range

- · Suzette cheese
- Dairy Beef custom orders

Sales Information

- Stockists: see website for details
- Restaurant & wholesale enquiries welcome

Awards

Hall's Suzette cheese has won many awards, WA and nationally, including:

- 2023 National Finalist -Harvey Norman Produce Awards
- 2022 Gold Medal WA Dairy Product Competition
- 2019 Producer of the Year Good Food Guide

Packaging

Compostable packaging







CONTACT DETAILS



O PO Box 35, Harvey WA 6220

(M) philhall@wn.com.au

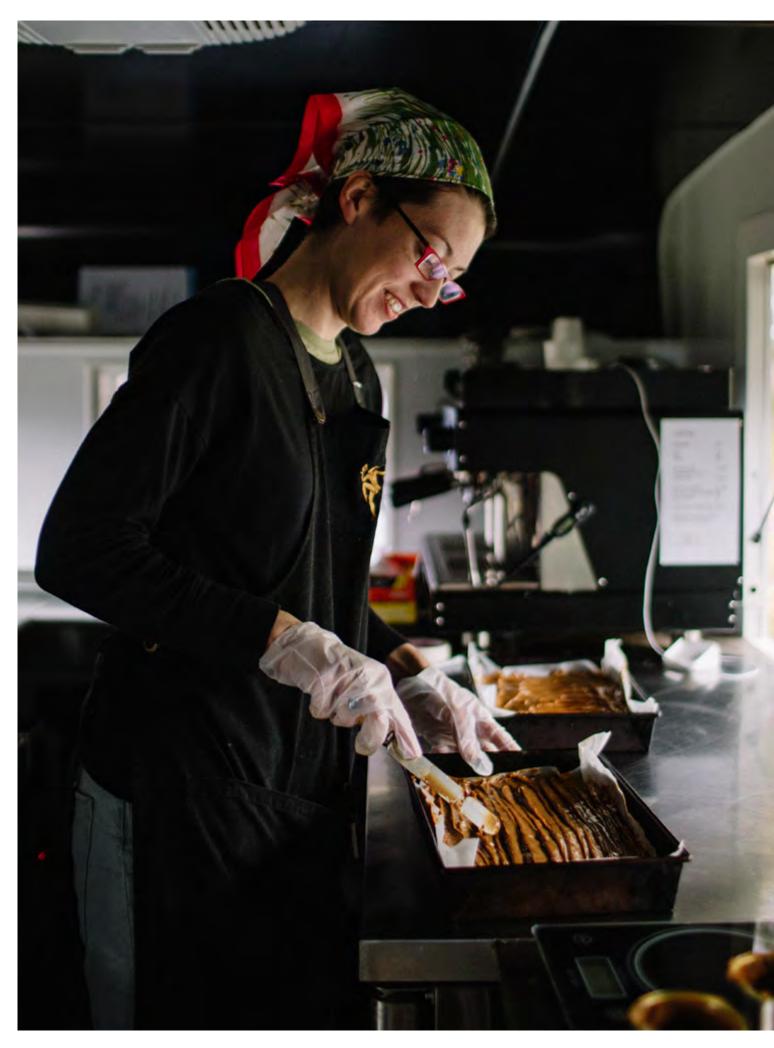
🎛 www.hallsfamilydairy.com.au

Halls Family Dairy

(C) @hallsfamilydairy







Harlequin Dessert

Harlequin Dessert loves to provide sweet treats for any occasion, big or small. Based in Margaret River, Nadia has extensive experience in commercial baking for local cafes, and retailing individual desserts and cakes at outdoor food and farmers' markets.

Nadia also loves to create elaborate layered birthday and celebration cakes. Catering for weddings is a specialty in the form of cakes, dessert buffet tables and more.

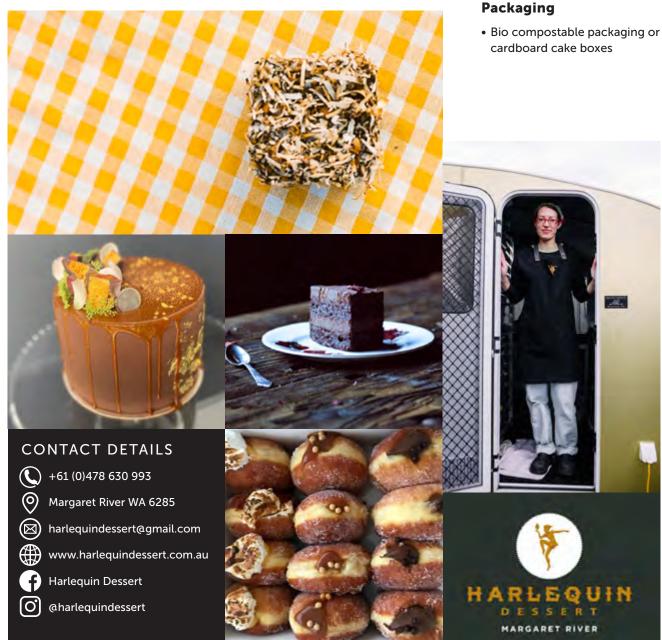
With a long list of food intolerances, Nadia is sympathetic to those customers who often miss out on delicious sweets. It thrills her to use gluten and dairy alternatives and to make vegan desserts that are every bit as enjoyable as more conventional confections.

Product Range

- Custom cakes
- Custom chocolate bonbons
- Individual cakes
- · Wedding cakes
- Doughnuts
- Coffee

Sales Information

- Direct sales at Margaret River Farmers Markets (Saturday mornings)
- Online sales orders via website
- · Stockists: see website
- Wholesale to local cafes available





Harvest Road Group

Harvest Road Group is an integrated cattle and beef business that is recognised for delivering high-quality and sustainable produce from the pristine environment of Western Australia.

Their beef supply chain stretches across the state and includes cattle stations, a modern feeding facility, and processing plant.

Harvest Road's supply chain includes MSA graded pasture fed, grain fed, and wagyu cattle programs, which are marketed under the Harvey Beef, Harvey Reserve, and West Rivers brands. They proudly work with domestic and international customers to ensure their beef meets specifications and delivers the best eating quality.

Harvest Road's processing facility is located in the state's beautiful South West region of Harvey and is Western Australia's largest beef production facility. This site is approved to supply Australia and international markets, including China and the USA.



Product Range

Harvest Road supply a complete range of beef products including:

- MSA graded 100 day grain fed beef
- MSA graded pasture fed beef
- · Selected retail beef lines
- · Yearling beef
- Prime Steer & Steer beef
- Selected *A* beef
- Manufacturing beef
- Beef offal products

Sales Information

- · Stockists: see website
- Wholesale to restaurants, hotels, supermarkets, and other food service establishments

Certifications

- Meat Standards Australia (MSA) accreditation
- Halal Certification
- Export Certification
- Quality Assurance Certifications

Awards

- 2019 Gold medal for champion grain fed beef -Perth Royal Food Awards
- 2017 Best of the Best Food & Beverage Industry Awards (Sydney)

Packaging

 solutions to support retail, wholesale, and export channels

CONTACT DETAILS



+61 (0)8 9335 1244



Harvey WA 6220



(⋈) sales@harvestroad.com



www.harvestroad.com.au



harvestroadgroup



@harvestroadgroup









Harvey Cheese and St Dukes Distillery

Established in 2002, Harvey Cheese is a family-operated cheese factory renowned for its artisanal, locally sourced, and handmade cheeses.

With nine distinct varieties resulting in approximately 40 hard and soft cheeses, its on-site shop is a haven for cheese enthusiasts.

In parallel, St. Dukes Distillery has been pushing the boundaries of innovation for over a year. Utilising leftover whey, and flavour infused with natural botanicals, it produces award-winning vodkas and gins. Each sip is an invitation to experience the perfect blend of tradition and craftsmanship.

At Harvey Cheese & St. Dukes Distillery, you can savour quality, craftsmanship, and local flavours in the heart of the South West.



Product Range

Harvey Cheese:

- Cheese
- Milk

St Dukes Distillery:

- Gir
- Vodka

Sales Information

- Direct sales from venue: open 7 days a week (9am-5pm)
- · Stockists: see website
- Wholesale orders welcome

Certifications

HACCP

Awards

- Harvey Cheese have won a range of awards since 2011, see website for details
- Dairy Industry Association Awards
- Perth Royal Show RASWA
- 2016 South West Small Business Awards

Packaging

- Plastic
- Cardboard
- Cryovac







Harvey River Estate

With roots deeply planted in Harvey, the orchards and dairies of the family's farming history are now the backdrop to picturesque rows of vines at Harvey **River Estate.**

It was in 1928 on the banks of the Harvey River that the first seeds were sown. Almost 100 years and three generations later this family's love of the land and region is as fervent as ever.

The vivid open slopes of vines at Harvey River Estate are a chorus of classic varietals - Chardonnay, Shiraz and Cabernet Sauvignon that were first planted in the Geographe Wine Region, alongside a recent addition of Barbera, Montepulciano and Moscato. They sing the arias of Italian heritage in some of Western Australia's most pristine growing conditions. The hand-crafted wines of this family are uniquely expressive, with elegance and personality that embody their sense of place and love of pristine fruit flavours.

Winemaker Stuart Pierce is a purist and takes a minimal intervention approach to winemaking - a gentle and targeted method for each style of wine. It all starts in the vineyard allowing the winemaking team to reflect and preserve the personality of each varietal asset in the glass.



CONTACT DETAILS



(+61 (0)8 9729 2588



183 Third Street, Harvey WA 6220



(⋈) cellardoor@harveyriver.com.au



www.harveyriverestate.com.au



Harvey River Estate



@harveyriverestate



- Sauvignon Blan Semillon
- Chardonnay
- Rosé
- Barbera
- Montepulciano
- Merlot
- Shiraz
- Cabernet Sauvignon
- Magellan Muscat

Sales Information

- Direct sales from venue: cellar door open Wednesday to Sunday (10am-3pm)
- Online sales via website
- Wholesale orders: orders@ harveyriver.com.au

Awards

- 2013 Geographe Wine Show - 2008 Reserve Sauvignon Blanc
- 2012 Dan Murphy's Margaret River Wine Show & 2013 Perth Royal Wine Show - 2011 Reserve Cabernet Sauvignon
- · Best Rosé and Best Geographe Rosé - 2022 vintage
- WA Alternative Varieties Wine Show - Gold Best Geographe Sweet Table Wine - 2022 vintage Moscato
- WA Alternative Varieties Wine Show - Gold Best Geographe White Blend awards -Sauvignon Blanc/Semillon

Packaging

• Glass bottles in cardboard cartons



A FAMILY TRADITION, SET ON THE BANKS OF THE HARVEY RIVER



Henty View Wines

Nestled in the picturesque Geographe Wine Region of Western Australia, the Borgomastro family are continuing the legacy of their predecessors by taking on this amazing boutique winery.

Their quality award winning wine is produced on site from fruit grown on the property and within the Ferguson Valley region using a hands-on, family approach.

The vines are planted on steep, well-drained slopes with complex soil types. Cooling sea breezes provide excellent air circulation, ideal for extended fruit ripening and flavour development of the grapes. All fruit is hand-picked, so only the best fruit is selected and there is less damage to the grapes prior to processing. The result is bright, fruity, varietal white wines and premium red wines that are rich and full-bodied.

CONTACT DETAILS +61 (0)438 746 492 Henty WA 6236 admin@hentyviewwines.com.au www.hentyviewwines.com.au **Henty View Wines** @hentyview

Product Range

- White Wines (Semillon, Sauvignon Blanc, Fiano)
- Rose
- Red Wines (Cabernet, Shiraz)

Sales Information

- Online Sales via website
- Stockists include: Dan Murphys, Liquorland
- Wholesale enquiries welcome

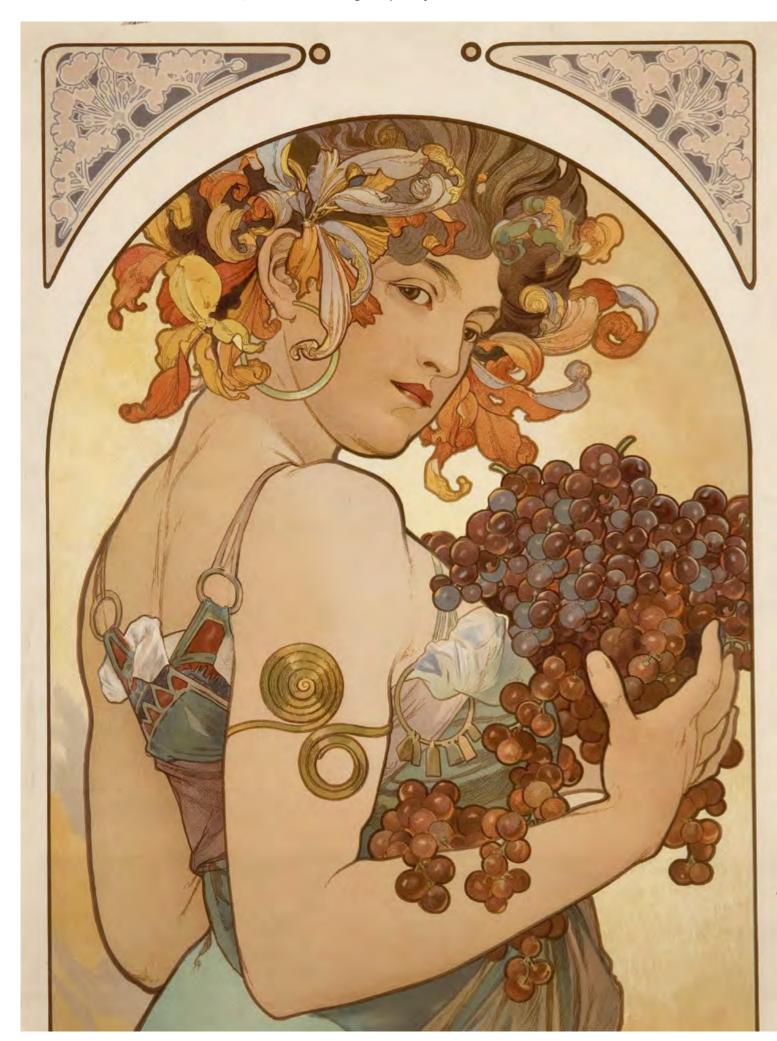
Awards

- 2023 Rose: Silver Geographe Wine Show
- 2023 SSB: Bronze -Geographe Wine Show

Packaging

 Glass screw top bottles in cardboard cartons





Hidden River Estate

Hidden River Estate is a sanctuary for those seeking tranquillity and exceptional wines. Nestled in the serene landscapes of Western Australia's Manjimup region, they are passionate advocates of the Southern Forests region.

This family owned business proudly showcases not only its own boutique wines, but other local produce and wines grown and made in the region. Hidden River Estate wines promise an unforgettable journey of taste and aroma. From the delicate bubbles of sparkling wine to the bold fruits of merlot, their range of cool climate wines delight the palate.

They also have the perfect addition to level up your beverage experience. They have dried their favourite cocktail garnishes which include chilli, oranges, rose petals, rosemary, strawberries, star anise and cinnamon quills. Also included are rosewater infused limes. These are so delicious and work well with gin and tonic. They are a must-have premium garnish.

Product Range

Wines:

- Blanc de Blanc
- Sauvignon Blanc
- Unwooded Chardonnay
- Wooded Chardonnay
- Rose
- Merlot
- Syrah
- Dried cocktail condiments

Sales Information

• Direct sales from venue: open Wednesday to Sunday (11am-4pm). Cellar door closed for tastings weekends (12pm-2pm).

Certifications

HACCP

Packaging

Recycled packaging



CONTACT DETAILS



+61 (0)8 9776 1437



156 Mullineaux Road, Eastbrook (Pemberton) WA 6260



(M) hiddenriverestate@gmail.com



(##) www.hiddenriver.com.au



Hidden River Estate



@hiddenriverestatewinery





Hufflepuff Honey

Located near Donnybrook in the South West region, you'll find Hufflepuff Honey buzzing with activity.

A family affair, this business started as a labour of love, with a modest half dozen hives in the back yard and has now become a thriving boutique apiary. The business boasts two generations of family properties.

At Hufflepuff, it's all about that raw unprocessed goodness, straight from the bee to you.

And here's the sweet part - Hufflepuff embraces sustainable practices, so their bees are happy and healthy, meaning outstanding honey for

their customers - each one with its own unique taste.

Product Range

- · Marri (Red Gum)
- Blackbutt (Yarri)
- Jarrah
- · Lighter pasture 'wildflower' in the spring
- Honeycomb (available in season, while stocks last)

Sales Information

- Direct sales: via phone, email or Facebook
- Stockists: **Donnybrook Butchers**
- Wholesale: bulk orders available

Packaging

Range of glass and plastic packaging available

- 400g Squeezy bottle
- 400g Glass jar
- 1kg Glass jar
- 1.34kg Tub
- 3kg Tub
- Bulk honey (>5kg)







+61 (0)434 139 953



Donnybrook WA 6239



envirotanya@gmail.com



Hufflepuff Honey







John Kosovich Wines

With a long and proud history as one of the oldest wineries in the Swan Valley, this family owned business was originally established back in 1922. Out of a desire to produce cooler climate wines, it expanded its operations into Pemberton in the 1980s with an 10 acre vineyard.

Quality boutique wines are the hallmark of the John Kosovich brand and embody the unique qualities of the Pemberton region. The aim of John Kosovich Wines is to remain an established boutique, family owned and run winery which consistently produces a small quantity of exceptional, full flavoured elegant wines, reflective of the region.

Renowned for its outstanding white wines, John Kosovich Wines has earned a place among the industry's finest. Their current release continues this proud tradition, with their celebrated Chardonnay, Pinot Noir, Cabernet Sauvignon and Cabernet Malbec standing as a testament to the family's unwavering commitment and vision.



IOHN KOSOVICH

CONTACT DETAILS



(() +61 (0)8 9296 4356



180 Memorial Avenue, Baskerville WA 6056



(☑) johnkosovichwines@westnet.com.au



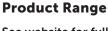
www.johnkosovichwines.com.au



John Kosovich Wines



@johnkosovichwines



See website for full details

- White wines
- Red wines
- · Fortified wines

Sales Information

- Direct sales: Swan Valley cellar door open Wednesday to Monday (10.30am-4.30pm)
- Online sales via website
- Wholesale enquires welcome

Awards

- 1995 John Kosovich awarded Order of Australia medal for contribution to the wine industry
- 2004 John won the prestigious Jack Mann Medal
- 2004 Best West Australian Small Producer (Perth Royal Wine Show)
- Other Whites and Blends of the Year 2024 - Halliday Wine Awards: 2018 Bottle Aged Chenin Blanc (98 points)

Packaging

- glass wine bottles
- traditional corks or modern screw caps
- · Eco-friendly packaging materials where possible





Karrdor

Everything Feijoa & so much more.

Karrdor was born by a hunger and passion to deliver fine foods, exceptional flavours and superior service. You will find Karrdor nestled in the Southern Forests of Western Australia in the beautiful leafy town of Manjimup where there is an abundance of feijoa. Feijoa is high in antioxidants and is cherished for its unique, exotic and aromatic flavour. The fruit's soft flesh can be scooped out and eaten like kiwifruit, and the edible flowers are also high in antioxidants, complement any salad and are delicious straight from the tree.

Karrdor partners with growers and develops new and exciting products from potential food waste. Savor this fruit in its purest form or through an array of culinary creations. Karrdor are passionate about feijoa and spreading the word of the new superfruit!

CONTACT DETAILS

Product Range

Fresh:

- Feijoa
- Kamo Kamo
- Macadamia
- Watercress

Value add:

- Chutney, Jams & Sauces
- Cereal
- Ice cream
- Juice
- · Preserved Feijoa
- Pies & Microwave meals

Sales Information

- Karrdor sells and distributes fresh foods and manufactured by-products locally, interstate and internationally
- Online sales via website: The Good Food Barn
- Wholesale orders via website or email
- · Multiple stockists in WA, VIC, QLD & New Zealand
- Regional Distributors in WA, VIC & QLD





+61 (0)456 822 878



Franklin Street, Manjimup WA 6258



(⊠) sales@karrdor.com



www.karrdor.com



Everything Feijoa & So Much More



@Karrdor





Koonac Goat Farm (Sonja's **Goat Cheese**)

Located in a shallow valley on top of the Margaret River catchment, Koonac Goat Farm is a boutique dairy delight. Sonja and Andreas are running a true Farmhouse Goat Cheese operation, using only the milk from their own goats to make eight different types of goat cheese.

Raised to be healthy and happy with high regard for animal welfare, their goat herd consists of crossbreds between Saanens, Anglo-Nubians and British-Alpines.

Koonac Goat Farm offers a range of exquisite goat cheeses that are the epitome of farm-to-table freshness. Each one is a testament to the quality of their goat's milk and the meticulous care that goes into cheese production. Their delicious fresh Raw Goat Milk and their cheeses are available at selected outlets in the Margaret River area.

Product Range

- Chevre
- Fetta
- Camembert
- Swiss with Herbs
- Haloumi
- Matured Chevre
- Swiss Aged
- Beccorino
- Raw Goat Milk

Sales Information

- Stockists: see website
- Koonac Goat farm is a bio-security area and is not open for the public. Visits by appointment only.



CONTACT DETAILS



+61 (0)8 9757 4180



Margaret River WA 6285



info@koonac.com.au



www.koonac.com.au



Koonac Goatfarm



@koonacgoatfarm





Koomal Creek

Ideally located on the fringe of the Pemberton Wine region, this local family business produces lower yielding, dry grown, quality focused wines. Celebrated for producing premium wine grapes, their products embody the region's exceptional terroir and Ian and Louise Simpson's artistic expression.

This creative duo purchased the Pemberton vineyard in 2012, inspired by a three-month residency in Spain. Guided by the belief that wine is made in the vineyard, the aim of Koomal Creek is to capture the flavours, aromas and nuances of the fruit, and the ground in which the vines are grown. During recent years, Ian and Louise have progressed towards more appropriate cooler climate varieties. Koomal Creek's meticulous attention to detail and sustainable practices have positioned it as a standout location for quality grape and wine production.



Product Range

Wine:

- Pinot Noir
- Pinot Gris
- Chardonnay
- Rose
- Cabernet Merlot

Fortified wine grapes:

- Pinot Noir
- Pinot Gris
- Figs
- Marron

Sales Information

- Direct sales: cellar door by appointment
- Wholesale contact: DrinkSpace Pty Ltd admin@drinkspace.com.au

Awards

2022 Pinot Noir and 2022
 Chardonnay – Medals at Southern Forests and Valleys Wine Show

Packaging

- Glass wine bottles/ cardboard cartons of 12
- Figs in compostable inserts in cardboard trays

Koomal Creek





KRISSINI Margaret River

Buongiorno! Indulge in nostalgia and joy with every crunchy bite of KRISSINI, inspired by traditional Italian grissini breadsticks. Handcrafted in Margaret River using the finest local ingredients, these gourmet breadsticks are perfect for elevating platters, enhancing hampers, and are an essential addition to your Aperitivo.

Kris, an Australian Master Baker with over 30 years of experience, is a perfectionist and passionate about his creations. Elisa, an Italian devoted to sharing her rich cultural heritage and its many recipes, combines their expertise to run a thriving micro bakery. Together, they support the local community at every opportunity.

You can find their products at cellar doors and gourmet shops. Proudly aligned with the Margaret River Produce brand, KRISSINI collaborates with local farmers, growers, and producers to showcase the South West Region as a premier food destination.



Product Range

See website for full range, including:

- Classic Grissini 100g
- Gourmet Range 150g
- Premium Kalamata 90g
- Native Pepperberries 90g
- Assorted Dolce chocolate coated 75g

Sales Information

- Direct sales from venue (see social media for opening hours) and via Margaret River Farmers Markets (Saturdays 7:30-11:30am)
- Stockists: see website
- Wholesale enquiries welcome

Awards

- 2024 Sydney Royal Fine
 Food Show Professional
 Bakery: Silver medal Premium
 Kalamata, Silver medal
 Gourmet Range
- 2023 Margaret River Farmers Market People's Choice – Favourite Stallholder
- 2023 Margaret River CCI
 Business Excellence Awards –
 Micro and Magnificent Finalist
- 2021 Sydney Royal Fine Food Show: Bronze - Premium Kalamata 90g

Packaging

- 90g, 100g, 150g –
 sealed packs
- Bulk orders cardboard boxed in packs: 16 x 90g; 14 x 100g; 10 x 150g





Krunchilli

Built upon family values, hard work, and a passion for all things spicy and delicious, Krunchilli is the brain-child of Dunsborough local Barrie Seldon and family. Hand crafted in the beautiful South West region of Western Australia and enjoyed by chilli lovers nationwide, Krunchilli is the perfect topper to every meal.

The unique addition of oats gives Krunchilli its signature crunch with a tasty combination of chilli, garlic and sesame flavour. Having recently launched in select Woolworths stores nationwide, Australia is quickly finding out what the family knew all along... it's absolutely delicious!

Product range

Chilli condiments:

- Medium
- Hot
- Extra Hot 'Carolina Krunch'
- Krunchilli Mixed Pack

Sales information

- Online sales via website
- Stockists: see website
- Wholesale
- Certification

Awards

- Araluen Chilli Festival: Gold Medal - Krunchilli Hot
- Fremantle Chilli Festival: Crowd Favourite - Krunchilli Medium
- Perth Royal Food Awards: Bronze Medal - Krunchilli Hot & Krunchilli Medium





CONTACT DETAILS



(1) +61 (0)403 625 476



Dunsborough 6281 WA



(⊠) info@krunchilli.com.au



www.krunchilli.com.au



Krunchilli



@krunchilli





L'enclos du Tertre

With a French background and over two decades of winemaking experience in Australia, Clémence Haselgrove's journey began in Bordeaux. Inspired at the age of 18 by a memorable bottle of Médoc wine, Clémence knew her path was in the world of wine.

Australia soon beckoned with opportunities to pursue her passion and explore diverse terroirs from South Australia to Margaret River, via the Great Southern.

After 15 years of studying and experimenting with Australian soils, Clémence took her future into her own hands, launching her wine label in 2014 with L'enclos du Tertre, now offering a range of Tertre wines and Unusual Suspects.

"Wine tasting transports you to a place, and when the wine is exceptional, you connect deeply with that location. That's why I am dedicated to the essence of sites".

Product Range

Tertre Wines:

- GSM from Frankland River
- Cabernet Sauvignon from Margaret River

L'enclos du Tertre:

- Shiraz-Grenache from Frankland River
- Cabernet Sauvignon from Margaret River

Unusual Suspects:

 Bistro wine from Frankland River

Sales Information

- Online sales via website
- Wholesale enquires welcome (12 bottles minimum)

Packaging

• Glass bottles in 6 packs









Lake Janis Farm

If you're looking for produce that's as good for the planet as it is for your taste buds, Lake Janis Farm is your go-to. Second generation farmers Dean and Julia Ryan are redefining the game with their regenerative farming practices.

With over 50 years' combined experience on the farm, they know a thing or two when it comes to growing fresh quality produce.

Under the brand 'Lake Janis Grassfed' they produce year-round, grass-fed Jersey beef and Ultrawhite lambs. Although renowned for their milk, Jerseys produce a meat that is not only incredibly creamy, tasty and tender, it's also high in beta-carotenes, vitamin D and healthy omega 3 fats. The Ultrawhite lamb fat has a lower melting point, so you don't get that fuzzy mouth feel.

Their Jersey steers and lambs graze on pastures that are a buffet of herbs, legumes and grasses, all remineralised to improve soil and livestock health. This production system allows for high marbling in the Jersey beef, which often rivals levels seen in Wagyu, but without being grain fed.

Lake Janis Farm also boasts a fully certified organic Hass avocado orchard, and is one the first orchards in Australia to be producing the Italian variety of Gold Dori Kiwifruit.

Product Range

Jersey Beef or Lamb:

- Half or full carcasses boned into primals
- Half or full carcasses fully butchered
- Half or full carcasses retail ready packed
- Gold Dori Kiwifruit
- Organic Avocados

Sales Information

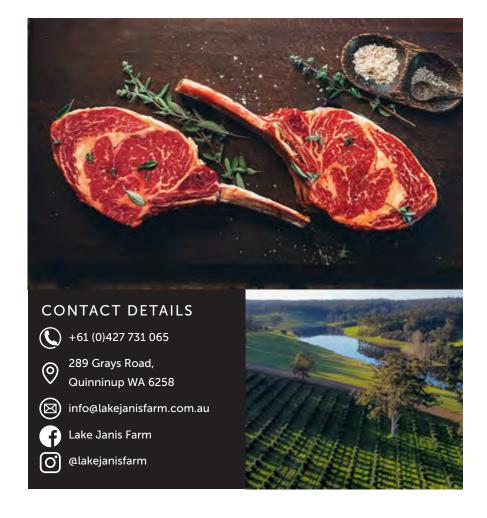
- Stockists:
 Meat butchers, grocery
 stores & restaurants see
 social media for current listing
- Wholesale Gold Dori kiwifruit

 contact Etherington

 Wholesalers
- Wholesale organic avocados

 contact Melba Fresh

 Organics







Leeuwin Estate

The family owned
Leeuwin Estate is one of
the founding wineries of
the now internationally
recognised Margaret River
wine region in Western
Australia, producing wines
ranking alongside the
world's finest.

With its first commercial vintage in 1979, and now exporting to over 30 markets, Leeuwin Estate is named amongst the great iconic wines of the world.

Under the stewardship of three generations of the founding family, who work alongside a team of dedicated viticulturalists and winemakers, the focus remains firmly on creating site expressive wines of the finest quality.

Celebrating the combination of fine wine, food, art and music, Leeuwin features an award-winning restaurant, cellar door and art gallery. The Estate is also renowned for staging spectacular events and welcoming visitors from around the world.

Product Range

- Art Series Chardonnay
- Art Series Sauvignon Blanc
- · Art Series Riesling
- Art Series Cabernet Sauvignon
- Art Series Shiraz
- Prelude Vineyards Chardonnay
- Prelude Vineyards Cabernet Sauvignon
- Siblings Sauvignon Blanc
- Siblings Shiraz
- Brut
- Rose
- Classic Dry White

Sales Information

- Direct sales from venue: cellar door open 7 days a week (10am-5pm)
- Online sales via website
- Stockists and international distributors: see website

Certifications

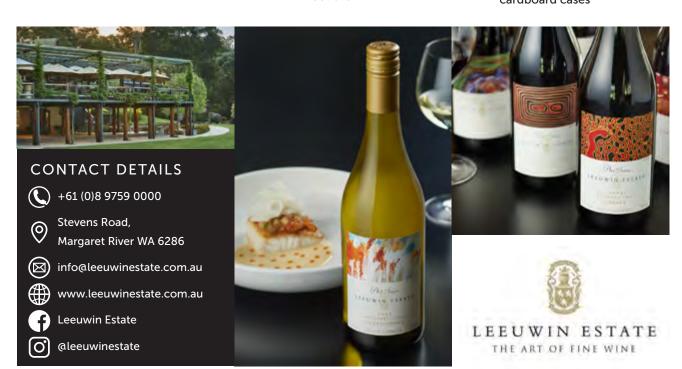
 Certified member of Sustainable Winegrowing Australia

Awards

- Langton's Classification of Australian wine includes: Leeuwin Estate Art Series Chardonnay in the top 'Exceptional' category and amongst the iconic 'Heritage five', and Art Series Cabernet Sauvignon is classified as 'Outstanding'.
- Hall of Fame in the category of 'International Wineries of the Year' and with point scores as high as 98 out of 100 in United States Wine & Spirits Magazine
- Leeuwin Art Series
 Chardonnays included
 amongst the 'Top 100 Wines
 of the Year' United States
 Wine Spectator Magazine
- Art Series Cabernet Sauvignon listed as a 'Top 50 Wine of the Year' - United Kingdom Decanter Magazine
- Art Series Cabernet Sauvignon listed as a 'Top 100 Wine of The Year' - United States Wine & Spirits Magazine

Packaging

 glass bottles packaged in cardboard cases





Leeuwin Grass Fed Beef

Having been in the beef and sheep industry for many years, Leeuwin Grass Fed Beef pride themselves on using the best farming practices to ensure cattle and sheep are stress free, hormone free and raised 100% on grass.

Their cattle and sheep are free to graze at their leisure and, by using low-stress handling techniques, they live a happy life, resulting in premium quality product.

The farm, located in the picturesque 'Capes' region south-east of Margaret River, benefits from ideal conditions for grass-fed beef and lamb production, including reliable annual rainfall and fresh air from the Indian and Southern Oceans. Employing rotational grazing and supplementary feeding guarantees a consistent supply of premium meat throughout the year. Their ethical processing standards, coupled with a minimum of 10 days of ageing for the beef, reflect their dedication to delivering a tender and high-quality product. 'Order your quarter today'.

Product Range

Grass fed Beef & Lamb – see website for details

- Mixed boxes
- Bulk quarter/half/whole animals
- Custom cut orders

Sales Information

- Direct sales: Blue Ginger Fine Foods, Margaret River
- Online sales via website
- Free delivery Augusta to Busselton
- \$40 delivery Busselton to Perth

Awards

 Meat Standards Australia – Excellence in Eating Quality Awards WA 'Top 100 Producer 2017'

Packaging

• Vacuum packed for freshness





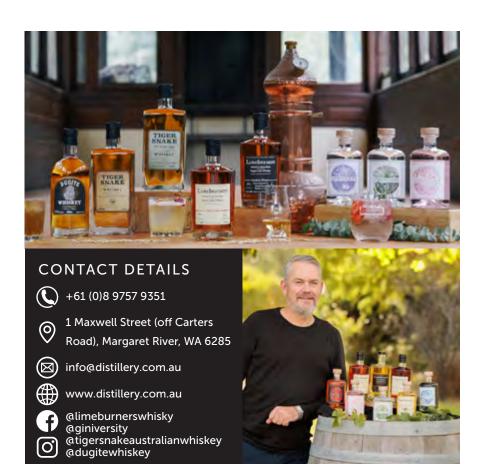
Limeburners & Giniversity in Margaret River

Limeburners & Giniversity in Margaret River is the home of Giniversity Gin and a haven for craft spirits enthusiasts. Located just outside of Margaret River town, amidst native Peppermint trees, the stunning natural surroundings inspire its products.

The Giniversity gins and vodkas reflect the flavour essence of the region. As part of the Great Southern Distilling Company, the venue also offers the entire range of Whisk(e)y from Limeburners Single Malt Whisky, Tiger Snake Whiskey, and Dugite Whiskey.

They work closely with their chefs to create a menu that incorporates the freshest produce from the region. This includes meat from Mahogany Meat and Farmhouse Meat, as well as seasonal fruits and vegetables sourced directly from Garden Basket.

For the full "Giniversity Experience," the Gin Blending Class is the best way to immerse oneself in the wonderful world of gin. Learn about its fascinating history, take a tour of a working still to see how gin is made, and then blend a bespoke gin recipe. As a Giniversity graduate, participants take home a 500ml bottle of their own unique gin to enjoy!



Product Range

See website for full range

- Giniversity Gins & Vodkas (100ml, 500ml)
- Limeburners Single Malt Whisky (100ml, 350ml, 700ml)
- Tiger Snake Whiskey (100ml, 700ml)
- Dugite Whiskey (100ml, 700ml)
- Liqueurs (500ml)

Sales Information

- Direct sales from venue: cellar door open Sunday to Thursday (10am-6pm);
 Friday & Saturday (10am-7pm)
- · Online sales via website
- Stockists: see website
- Wholesale, direct and export enquiries: orders@distillery.com.au

Awards

Awarded over 40 gold medals in the past 20 years (see website for details), by prestigious competitions, including:

- San Francisco World Sprits Competition
- Las Vegas Global Spirits
- American Distilling Institute
- Melbourne Royal Australian Distilled Spirits
- World Gin Awards
- London Spirits Competition
- Perth Royal Distilled Spirits
- World Gins & Whiskies Awards
- WA Museum now displays a bottle of Limeburners Port Cask Single Malt Whisky, showcasing WA brands that have achieved world's best status.





Má Là Dumplings **Margaret River**

Má Là Dumplings, a Margaret River micro business, sprang to life in 2015 handcrafting a range of producedriven dumplings for food service, retail and events.

Made from scratch, Má Là dumplings naturally burst with flavour and premium West Australian ingredients. The Má Là range continues to evolve, supporting WA farmers and local produce while delivering exciting flavours and quality experiences. Pair with a lip-smacking signature Má Là sauce for the ultimate dumpling experience.



Product Range

- Classic Pork Dumplings
- Chicken & Coriander Dumplings
- Rankin Cod & Charred Leek **Dumplings**
- !Bang Bang! Peanut Sesame Sauce
- Chilli Black Bean & Aged Vinegar Sauce
- Chilli Oil & Black Vinegar Sauce

Sales Information

- Direct sales via: Margaret River Farmers Market - Saturdays (7.30-11.30am)
- Pickup available with prior arrangement
- Online sales via website
- · Stockists: see website
- Wholesale enquiries welcome

Packaging

- · Dumplings shipped in standup pouch
- Sauces shipped in glass (retail) or recyclable plastic (food service)





PO Box 344, Margaret River WA 6285



(区) info@maladumplings.com



www.maladumplings.com



Ma La Dumplings



@maladumplings







Mallokup Malt

Paddock to pint is where it began for Mallokup Malt, using quality single-origin, locally sourced Western Australian barley for the production of premium craft beers, spirits, and breads.

Supporting WA local family farms to produce high quality grains, grain is malted on site locally in Capel. Mallokup Malt produce some of the highest quality, yet lowest food mile malts. This ensures local brewers, distillers, and bakers have access to high-quality malts - keeping the food and beverage industry even more local.

Using an advanced malting system, Mallokup Malt can trial different grains for a variety of flavours for brewers, distillers, and bakers. The business is working alongside local farmers to revive some of the heritage grains that have been superseded over time, with a focus on significant flavours.

Product Range

- Chit Malt
- Wheat Malt
- German Pilsner Malt
- Pale Malt
- Ale Malt
- Vienna Malt
- Munich Malt
- Biscuit Malt
- Amber Malt
- Chocolate Wheat
- Light Chocolate Malt
- Dark Chocolate Malt
- Crystal Malts
- · Roasted Barley

Sales Information

- Contact for current price list
- Wholesaler

Certifications

• Certificate of Analysis - full paddock traceability

Packaging

- · 25kg bulk bags
- 500 1000kg bulk transport









+61 (0)410 110 531



1129 Ludlow Road North, Stirling Estate WA 6270



(🖂) info@mallokupmalt.com.au



(##) www.mallokupmalt.com.au



Mallokup Malt



@mallokupmalt





Margaret River Cracker Company

Specialising in small batch gourmet crackers using locally sourced fresh ingredients, Margaret River Cracker Company provides the ideal product to eat with cheeses, dips and local wine.

Their crackers are made with Australian cheeses and locally sourced flavours such as Margaret River grown organic garlic and chillies. Even their truffles are grown in Margaret River.

Using their own gluten free flour mix, Margaret River Cracker Company lovingly rolls and cuts their crackers by hand. They're then oven baked and hand packaged with 100% home compostable tray inserts and recyclable packets.



CONTACT DETAILS



+61 (0)498 735 025



Unit A, 5 Griffin Drive, Dunsborough WA 6281



(🖂) info@margaretrivercrackers.com.au



www.margaretrivercrackers.com.au



Margaret River Crackers



@margaretrivercrackers



Product Range

Classic and gluten free gourmet wine crackers available:

- Aged Cheddar and Red Chillies
- · Blue Cheese and Truffle
- · Caramelised Onion and Thyme
- Cracked Pepper and Sea Salt
- Rosemary and Rock Salt
- Roasted Garlic and Rosemary
- Shaved Parmesan and Garlic
- Smoked Vintage Cheddar
- Smokey Chipotle and Cheddar

Sales Information

- Online sales via website
- · Stockists: see website
- Wholesale (South West): info@ margaretrivercrackers.com.au
- Wholesale (Perth & Peel): Hubert Gourmet info@ hubertgourmet.com.au

Awards

2021 Tasmania Fine Food Awards:

- Silver GF Smoked Chipotle
- Gold GF Cracked Pepper and Sea Salt
- Gold GF Rosemary and Rock
- Gold GF Smoked Vintage Cheddar
- Champion Baked Product

2018 Perth Royal Food Awards:

- Silver Aged Chilli and Cheddar
- · Gold GF Parmesan and Roasted Garlic
- Gold GF Blue Cheese and Truffle
- Gold GF Caramelized Onion and Thyme
- Champion Snack Food

- · Cracker packets are recyclable
- Tray inserts are 100% home compostable



Margaret River Free Range Eggs

A small family-based farm situated in the renowned **Margaret River Region, Margaret River Free Range Eggs** was one of the first free range egg farms in WA. With a background in permaculture and a belief in biodynamics, their mantra is 'a healthy hen is a happy hen.'

To achieve this, they use a free-range system that's not only productive but also ensures higher levels of hen happiness - meaning better quality eggs. At Margaret River Free Range Eggs, hens exercise and forage on pasture or under forage trees every day.

From 30 years of experience, they've discovered that only a nature based, system-led approach is sustainable and that working with nature leads to better results. But don't just take their word for it - try their eggs and taste the difference!

Product Range

Retail packs

- 300g 6 egg pack
- 600G 15 egg pack
- 600g 12 egg pack
- 700g 12 egg pack
- 800g 12 egg pack

Commercial Caterers

- 20 doz x 60g eggs
- 20 doz x second shell quality bakers eggs (mixed sizes)
- other sizes and packs available seasonally

Sales Information

- Stockists: see website for details
- Wholesale enquiries welcome

Certifications

HACCP

Awards

- Innovation in Agriculture **Awards**
- Churchill Scholarship recipient

Packaging

- Distinctive blue packaging
- 100% recycled paper
- Compostable & carbon neutral

CONTACT DETAILS



(() +61 (0)8 9757 4583



Margaret River WA 6285

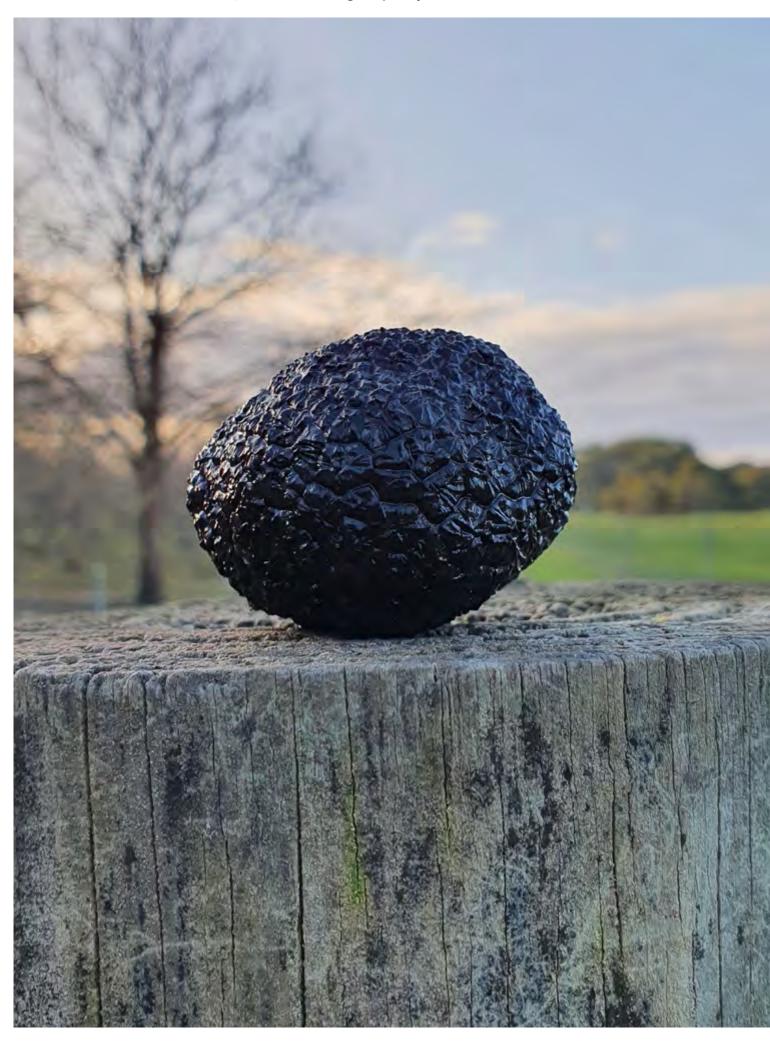


office@margaretrivereggs.com.au



www.margaretrivereggs.com.au





Margaret River Gourmet Truffles

Margaret River Gourmet Truffles launched in 2007 with a vision to be the first business to produce the amazing Black Perigord Truffle in the Capes Region. Six anxious years followed before the first truffle was unearthed. Now able to comfortably supply businesses throughout the Capes region, they also ship a significant proportion of truffle across the globe.

Offering a small line of truffle products using its own high-grade truffle, they can offer that amazing truffle flavour all year round. A beautiful local, extra virgin olive oil is combined with Margaret River Gourmet Truffle to make a product that adds flavour and 'special occasion' to any meal.

An amazing local marri honey combines with truffle to make the dream accompaniment to a cheese platter, and oven-roast vegetables. Their truffle salt uses a gorgeous pink Himalayan salt that not only looks beautiful but adds a delicious flavour kick to steak on the barbecue, morning scrambled eggs, or roast dinner.

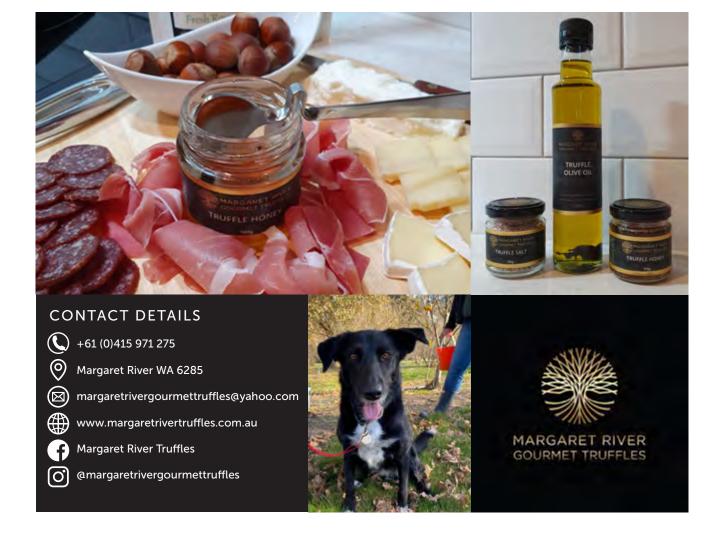
Product range

- Fresh black truffle in season (May to August)
- Truffle oil
- Truffle honey
- Truffle salt

Sales information

- Direct sales via Margaret River Farmers Markets (Saturdays in truffle season)
- Stockists: Charcuterie
 Margaret River; Gourmet
 Food Merchant Cowaramup;
 Voyager Estate; Goanna Cafe
- Wholesale enquires welcome

- Fresh truffle in paper or glass jar
- Glass bottles for truffle products





Margaret River Hops Pty Ltd

Margaret River Hops is a family-owned hop farm located in the Margaret River region in Western Australia's South-West. Driven by a commitment to cultivating a diverse range of hop varieties that offer unique and memorable flavours, it prioritises sustainable farming practices.

Fuelled by a passion for the local craft brewing industry, Margaret River Hops prides itself on working closely with local brewers to make a truly unique, Western Australian beer.

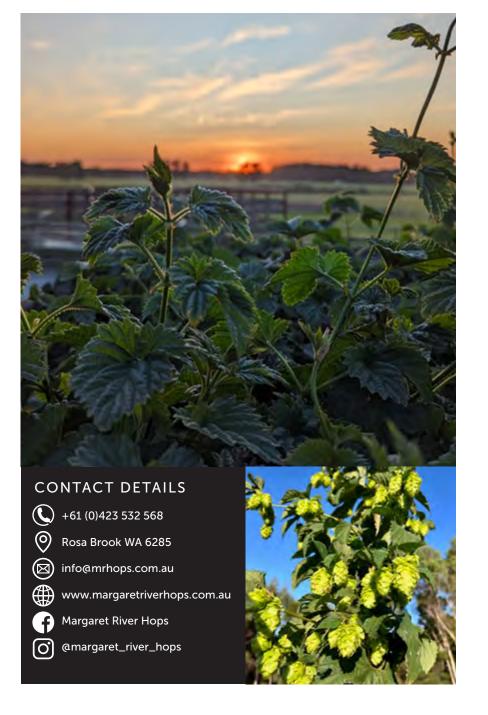
Product Range

 Ten varieties of hops (available wet and dry) for use in beer production

Sales Information

Contact for direct sales

- Dry hops pelletised and vacuum sealed
- Wet hops during harvest periods by prior arrangement







Margaret River Natural Spring Water

Margaret River Natural Spring Water is a light, smooth tasting, still mineral spring water that is bottled fresh from the underground aquifer in small batches.

Their unique and gentle bottling process draws water fresh from the ground and bottles it within seconds. This method preserves the natural quality of the water, retaining minerals and trace elements that are good for your health.

This small family run business is nestled on their farm at the foot of the Whicher Ridge, 28km from the Margaret River townsite and 15km east of the Leeuwin Naturaliste Ridge. The spring was discovered by divination in 1993, and a factory was soon built exclusively for bottling the water. What makes the factory unique is that it's built right on top of the aquifer, allowing excessive treatment processes to be skipped, and product to be bottled within meters of the water source, resulting in an authentic, fresh bottled spring water.

Product Range

 Bottled spring water available in 600mL, 1.5L and 15L bottles

Sales Information

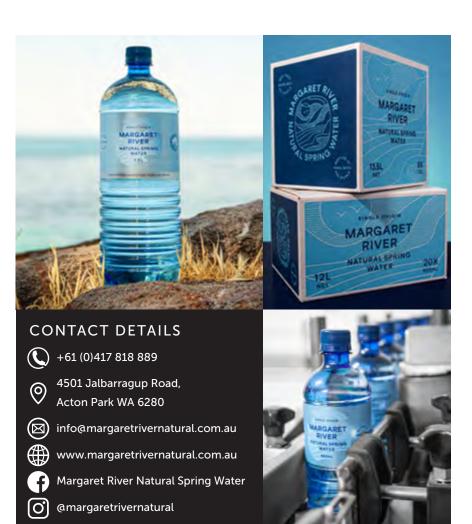
- Distributor (Perth & Surrounds): Tavolino Pty Ltd
- Wholesale orders via email (South West, Regional WA and Interstate)
- Retail purchases and subscriptions available for residential customers

Certifications

- HACCP Certificate of Compliance
- Certificate of Registration of a Food Business (City of Busselton)
- DWER Licence to Take Water

Packaging

 100% recycled PET and virgin PET bottles packed in cardboard boxes.









Margaret River Organic Farmer

After working around the world for over 20 years, Laura Bailey and Lawson Armstrong decided to settle in Margaret River in 2015.

Lawson's four generation farming family history and experience in organic and biodynamic viticulture, paired with Laura's background in permaculture and sustainability, provided the perfect base to create their dream. It's here they established their regenerative, organic farm with a focus on healthy animals, healthy earth and healthy people.

Using holistic, biological farming methods, Margaret River Organic Farmer produces high quality, beyond organic, open-range pastured eggs, grass fed and finished beef, and nutrient-rich vegetables.

Product Range

- · Organic pastured eggs
- · Organic grass fed and finished beef
- Organic grass fed and finished lamb
- · Organic egg pasta
- Organic garlic
- Honey garlic
- Salts range
- · Diatomaceous earth
- · Organic fruit and vegetables (in season)

Sales Information

- Direct sales by appointment
- · Online sales (for farm gate collection) via website
- Stockists: see website
- Wholesale enquiries welcome

Certifications

• In conversion to organic certification

Awards

• 2019 Australian Government Landcare WA Farming Award

Packaging

- · all packaging is made of recycled content, recyclable and/or compostable
- Egg cartons plastic-label free (compostable)



CONTACT DETAILS



+61 (0)423 957 788



Rosa Brook WA 6285



lawson@mrorganicfarmer.com



www.mrorganicfarmer.com

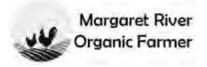


Margaret River Organic Farmer



@mrorganicfarmer







Marigold Lamb

Marigold Lamb offers premium pasture-raised whole lamb cut and packed to your liking, giving you the farmer-to-fridge experience.

Andrew and Nicola are sheep farmers who farm with science, respect, and integrity and are very proud of their product. They operate for customers who care about the provenance of their food and want to taste the best.

Their family owned and operated farm is located in Donnybrook, in the Preston Valley in Western Australia's beautiful South West.

They know lamb is much more than just loin chops (though delicious). By buying a whole lamb, you will discover all the wonderful cuts, try something new and be inspired in the kitchen. So called 'secondary cuts' will soon become your family favourites.

(⊠) andrew@marigoldlamb.com.au

www.marigoldlamb.com.au

Marigold Lamb

@marigoldlambwa

Product Range

Premium pasture raised lamb

Sales Information

- Online sales via the website: pick up from Donnybrook or Perth (Applecross)
- Wholesale enquiries welcome

Packaging

Choice of bulk packed, tray packed or vacuum sealed





Millgrove Truffles

Established in 2005, family-owned Millgrove Truffles is a boutique truffle orchard located in Manjimup, amongst the huge Karri trees of WA's beautiful Southern Forests.

The unique aroma permeating from the soil each winter inspires the Johnstone family, together with their truffle dog Solly, to grow, hunt and harvest delectable black truffle (tuber melanosporum). With customers all over Australia and the world, more than fifty per cent of Millgrove Truffles' annual harvest reaches premium and first-class grade – an achievement they are very proud of.

Seasonal truffle hunts have recently been added to the business mix, along with farm gate sales. Until you raise a Millgrove truffle to your nose for the first time, the earthy, seductive scent is almost impossible to describe. Come and experience the thrill of unearthing their 'Star of Winter.'

To be enjoyed at their peak, truffles need to be consumed within a week or two of harvest. Store truffle wrapped in paper towel in a sealed container in the fridge, keeping free of moisture. For an aromatic twist, store eggs (shell on) in the same sealed container for a few days - truffle magic will infuse them!

(**(**) +61 (0)428 771 198 / +61 (0)428 308 831

(🖂) info@millgrovetruffles.com.au

Millgrove Truffles
@millgrovetruffles

www.millgrovetruffles.com.au

411 Springall Road Manjimup WA 6285

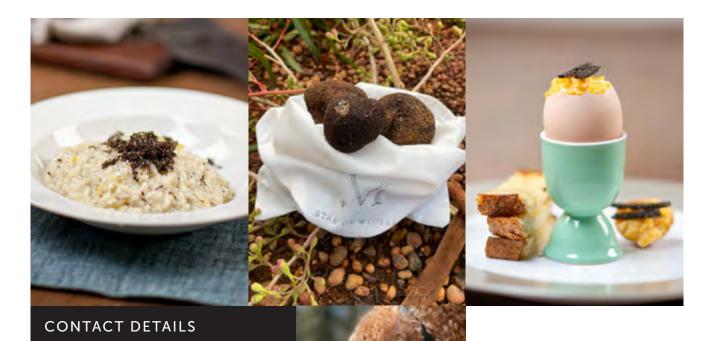
Product Range

- Fresh Tuber Melanosporum (Seasonal)
- Seasonal Truffle hunts

Sales Information

- Direct sales from the farm by appointment (July through to August)
- Truffle hunt bookings via the website

- Linen bags (farm gate sales)
- Cryovac available







New Leaf Orchard & The Wild Beyond

Owned and run by Dean and Kate Baker, New Leaf Orchard is an eight hectare orchard just outside of Manjimup in the South West of Western Australia. Priding themselves on using only 100% locally grown fruit, they produce a range of farm-pressed sparkling juices and vinegar.

New Leaf Orchard Sparkling Juices contain 100% local fruit and nothing else - no additives, no added sugar, no nasties! The fruit used is perfectly ripe and delicious, just not beautiful enough to make it to the supermarket. Gently pasteurised to preserve the ripe fruit flavours, these juices have a long shelf life at ambient temperature.

Also at the farm is The Wild Beyond Boutique Cidery where both New Leaf Orchard Sparkling Juices and The Wild Beyond Craft Ciders are made. In 2023, The Wild Beyond Craft Cider brand was launched, offering alcoholic ciders that are crafted by expert cider maker Dean Baker. The range includes both 330ml bottles and a range of limited release varieties in champagne style 750ml bottles, made using heritage and cider apples.



CONTACT DETAILS



+61 (0)477 454 086



kate@newleaforchard.com.au



www.newleaforchard.com.au



New Leaf Orchard/ Wild Beyond Cider



@newleafjuices / @wildbeyondcider



Product Range

New Leaf Orchard Sparkling Juices:

- Apple & Quince
- Apple & Strawberry
- Apple Lemonade
- Granny Smith
- Pink Lady
- Seasonal Spritzers

The Wild Beyond Craft Ciders

- Medium Sweet New World Cider
- · Medium Dry New World Cider
- Limited Edition range

Sales Information

- Online sales via website
- Stockists: see website
- Wholesale enquiries welcome

Certifications

- Genuinely Southern Forests brand
- Freshcare certification

Awards

- Best Specialty Cider Trophy -2024 Australian Cider Awards
 The Wild Beyond Barrel-Aged Raspberry Sour Cider
- Bronze medal The Wild Beyond New World Cider 3.8% abv - National Australian Cider Awards (sweet new world cider)

Packaging

• 300ml and 750ml glass bottles







Newton Orchards & On the Shoulders of Giants

This generational family owned and managed fruit growing business has deep roots in Manjimup's history, dating back to 1929.

Nestled in the heart of the beautiful Southern Forests region, Newton Orchards is a proudly West Australian business and the 'home of genuinely local crunchy apples.'

Newton Orchards is committed to reduce food waste and have invested heavily into value-adding their million kilos of juice apples that consumers reject each year due to cosmetic imperfections. One result of this venture is a duo of unique, hand-crafted apple-based spirits under the On the Shoulders of Giants label.

Distilled by Whipper Snapper in Perth, Giants Pure Apple Spirit is in an eau de vie style, and can be used as a sustainably-minded and genuine cocktail substitute for imported gins or vodkas. The result of patient barrel ageing of the Apple Spirit for three years, Giants Fine Apple Brandy is a wonderfully warming whisky alternative neat over ice. It also makes a distinctive cocktail base as the star of this Elderflower $\boldsymbol{\vartheta}$ Apple Kombucha tipple created for Giants by WA produce champion chef Sophie Zalokar.

Product Range

Fresh Fruit:

- Apples
- Avocados
- Cherries

On the Shoulders of Giants:

- Fine Apple Brandy
- Pure Apple Spirit

Sales Information

- Direct & wholesale enquiries welcome
- Online sales via Instagram @newtonorchards

Stockists:

- Spirits Tall Timbers Manjimup
- Fruit -Coles & Woolworths WA

Certifications

- Fair Farms
- HACCP
- Freshcare



CONTACT DETAILS



+61 (0)8 9771 1135



Manjimup WA 6258



info@newtonorchards.com.au



Newton Orchards of Manjimup



@newtonorchards







Oakway Estate

Located in the premium wine growing region of Geographe in Western Australia on 100 acres of pristine land, this property has seen three generations of the Hammond family work together to create the vineyards of Oakway Estate.

The property originally supported apple and stone fruit orchards before its potential for producing premium wines was realised by the present owners, Wayne and Ria Hammond, in 1991. Today the 100 acre property supports the winery and cellar door, vineyard, a plantation of sustainable blue gum trees and a small herd of beef cattle.

Oakway Estate Wines are carefully managed under a holistic system using organic and integrated pest management, with natural fertilizers. Their Mediterranean style wines are handpicked and made with minimal intervention. Sunshine, soil, passion, and joy are at the heart of every bottle. Wayne and Ria hope you enjoy drinking them as much as they enjoy making them.

CONTACT DETAILS +61 (0)8 9731 7141 PO Box 205, Donnybrook WA 6239 wine@oakwayestate.com.au www.oakwayestate.com.au oakwayestate Wine oakwayestate oakwayestate

Product Range

- · Dry white wines
- Red wines
- Natural sparkling white wine
- Sweet Moscato
- Fortified
- Tawny

Sales Information

- Direct sales from venue: cellar door open Saturday and Sunday (11am-5pm)
- Online sales via website
- Wholesale enquiries welcome

Awards

 Multiple awards received from local, state and national wine shows

Packaging

 Case sizes of 6 or 12 glass bottles







Oates Ends

Oates Ends wines are a story of homecoming and love of the land. They are the wines of Cath Oates, whose highly awarded international winemaking career spans 20 years.

The name comes from a barrel of wine made in the shed two decades ago, using the grapes left at the ends of the rows, bottled to share with family and friends.

Having built the winery in 2018, all Oates Ends wines are made on site, using classical winemaking techniques with a light hand. Driven by a philosophy that great wines are grown in the vineyard, not made in the winery, Oates Ends prioritises minimal intervention. Careful management and hand harvesting allow for the selection of perfectly ripe and clean fruit. These wines focus on purity, elegance and structure.

CONTACT DETAILS +61 (0)401 303 144 22 Carpenter Rd, Wilyabrup WA 6280 cath.oates@oatesends.com.au www.oatesends.com.au @ oatesends

Product Range

- Cabernet Sauvignon
- The G.W.B
- Tempranillo
- Sauvignon Blanc

Sales Information

- Online sales via website
- Wholesale enquiries welcome
- Currently exporting

Certifications

- Freshcare
- Sustainable Winegrowing Australia certified vineyard and winery

Awards

 Multiple 95+ point wine reviews (see website for details)

Packaging

Glass bottles







Old Coast Road Brewery

A family owned, beer, cider and whisky producer, Old Coast Brewery is a multi-award-winning business, priding itself on producing hand crafted drinks that reflect freshness and flavour.

Brewed on-site in the picturesque setting of Myalup, Western Australia, their traditionally crafted beverages are a testament to the brewery's dedication to quality. From crisp ales and robust stouts, to refreshing ciders, wholesome beers and multiple award-winning whisky, there's a taste for every palate at Old Coast Road Brewery.

A new multi-million-dollar facility onsite allows for state-of-theart production and packaging of product. All products are naturally fermented, preservative free and unfiltered to maintain maximum flavour.

They also run a family friendly restaurant onsite that features full food and bar facilities, caters for functions and has one of the top 10 minigolf courses in WA as rated by the RAC. There's plenty of room for the kids to run around and it's a convenient stopping point between Perth and the southwest.

Product Range

See website for full range:

- Beer
- Ciders
- Whisky

Sales Information

- Direct sales from venue: open Thursday to Sunday (11am - 5pm)
- Stockists: various around the South West region
- Wholesale orders: **Andrew Harris** ocrb@westnet.com.au

Awards

- Beer multiple State and National awards across the range
- Whisky 3 State awards





+61 1300 792 106



Lot 1238 West Break Road & Forestry Road, Myalup WA 6220



(⊠) mail@ocrb.com.au



www.ocrb.com.au



Old Coast Road Brewery



@old_coast_road_brewery

OLD COAST RP BREWERY



Omega Walnuts

From their family farms in the fertile lands of the South West Region of Western Australia, Omega Walnuts grow award winning walnuts of the highest quality and freshness.

Sustainably farmed, they are carefully processed on site using a uniquely designed process that preserves the delicate omega oils. The result is a truly fresh tasting, crunchy, sweet and creamy nut!

There are few products on the planet with better ratios of healthy omega 3 and 6 fatty acids. The benefits of these antioxidant oils for heart, brain and general health have been well documented. This is why Omega Walnuts work hard to ensure you get the most out of each and every nut. Their unique cracking process aims to retain these valuable oils by ensuring minimal damage to the pellicle. Western Australian grown means local freshness and a delicious sweet creamy taste!



CONTACT DETAILS



+61 (0)8 9772 1502



207 Deadmans Gully Rd, Manjimup WA 6258



(⊠) admin@omegawalnuts.com.au



www.omegawalnuts.com.au



Omega Walnuts Western Australia



@omegawalnuts

Product Range

- Organic Walnuts Retail 250g
- Organic Walnuts Bulk in Shell
- Organic Walnuts Bulk Shelled Premium Walnuts Retail 250g
- Premium Walnuts Bulk in Shell
- Premium Walnuts Bulk Shelled
- Premium Walnuts Chef's
- Organic Walnut Oil 500ml
- Premium Walnut Oil 500ml

Sales Information

- Online sales via website
- · Stockists: see website
- Wholesale enquiries welcome

Certifications

- Certified organic
- HACCP

Awards

- 2023 Royal Tasmania Fine Food Awards – Silver (Organic 250g)
- 2023 Royal Tasmania Fine Food Awards - Silver (Premium 250g)
- 2023 Sydney Royal Fine Food Show - Silver (Organic 250g)
- 2023 Sydney Royal Fine Food Show - Bronze (Premium 250q)
- Twice winning the prestigious WA Delicious Award

- Oil glass bottles
- Retail packs pouches
- Bulk orders Cryovac with outer box





Ovant Distillations

Ovant Distillations is proud to be bringing the art of winemaking to the science of distilling. The result is the creation of the world's finest alcohol-free distillations.

The Ovant story starts with Tom Streitberg at his family home in Margaret River. Tom's appreciation of the flavours and aromas of wine was born and grew among the world-famous vineyards of Margaret River in Western Australia.

With a focus on health and wellbeing, Tom was looking for a way to enjoy a drink, without the alcohol. A process of hundreds of trial combinations of botanicals followed, with iterations repeatedly developed, tasted and tested. Gradually, ingredients and techniques have been refined. Today they are proud to be able to bridge the gap between drinkers, non-drinkers and those who just want to drink less.

Product Range

Alcohol free distillations:

- Ovant Grace: Refreshingly bitter. Floral juniper and spice.
- · Ovant Verve: Uplifting and invigorating. Herbaceous with citrus notes.
- · Ovant Royal: Intense and complex. Cinnamon, star anise and a hint of sweetness.

Sales Information

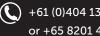
- Online sales via website
- Wholesale and export enquiries welcome: sales@ ovant.com
- · Currently exporting

Packaging

• 700ml glass bottles



CONTACT DETAILS



+61 (0)404 135 243 (Australia) or +65 8201 4523 (Singapore)



(🖂) contact@ovant.com



www.ovant.com



Ovant Distillations



@ovant_distillations



OVANT



Paddock2PRODUCE

Based in the Margaret River region, Paddock2PRODUCE prides itself on producing seasonally driven, artfully executed preserves. As a chef for over 30 years, Jenine O'Brien started Paddock2PRODUCE in 2023 driven by a desire for real, additive free food.

Knowing exactly what's in the food you're eating and feeding to your family is important to Jenine, so for Paddock2PRODUCE, it's all about locally made and locally sourced.

Flavour is Jenine's passion and primary objective. Quality is her obsession. Using her knowledge of seasonal and fresh produce and the recipes she has developed over years, Jenine handcrafts her products in micro batches using produce she sources directly from local farmers. This guarantees freshness, seasonality, and great flavour - every time.



CONTACT DETAILS



(+61 (0)407 193 643



1/24 Auger Way Margaret River, WA 6285



jenine@paddock2produce.com



www.paddock2produce.com



Paddock2produce



@paddock2produce



Product Range

- Spicy Plum Ketchup
- Zucchini and Mustard Seed Pickle
- Beetroot and Orange Relish
- Eggplant and Fennel Seed Chutney
- Pumpkin and Apple Chutney
- Spicy Tomato Kasundi
- Tomato and Date Chutney
- · Blueberry and Lemon Jam
- Strawberry and Black Pepper Jam
- Fig and Cinnamon Jam
- Blood Orange Cordial
- Lime Cordial
- · Blueberry Cordial
- Grapefruit Cordial
- · Orange and Lemon Cordial
- Rosella Lemon and Mint Cordial
- Chilli and Lime Salt
- Orange and Rosemary Salt

Sales Information

- Online sales via website
- Stockists: see website
- Wholesale enquiries welcome

Certifications

 Margaret River Produce logo through Margaret River **Producers Association**

- · Chutneys and jams: 1ltr, 500gm, 250gm or 100gm jars
- Cordials: 400ml bottles
- Salts: 156 ml jars



Beverages, Horticulture Fresh, Meat, Seafood & Agauculture

Pemberley of Pemberton

Pemberley of Pemberton produces a wide range of premium, cool climate grapes, wines and gourmet **Southern Forests food products.**

The property was established as a vineyard in 1995 by Monica and David Radomiljac who, along with the next generation, have worked consistently to refine this farming enterprise to ensure they offer the best produce possible.



Product Range

- Wine (see website) & wine grapes
- Potatoes
- Truffles
- Marron
- Angus beef

Sales Information

- Direct sales from venue: cellar door open by appointment
- Online sales via website
- · Stockists: see website

Certifications

Freshcare

Awards

- 2023 Trophy Most Successful Exhibitor -Pemberley of Pemberton
- 2023 Trophy Best Red Wine - Pemberley Pinot Noir 2022
- 2023 Trophy Best Pinot Noir- Pemberley Pinot Noir 2022
- 2023 Gold Pemberley Lustre Sparkling Chardonnay/Pinot Noir 2017
- 2023 Gold Pemberley Pinot Noir 2022

CONTACT DETAILS



+61 (0)448 185 162



104 Ockwell Road, Eastbrook WA 6260



hello@pemberleyofpemberton.com



www.pemberleyofpemberton.com



Pemberley of Pemberton



@pemberleyofpemberton

PEMBERTON



WESTERN AUSTRALIA



Pemberton Honey Co

Mikey and Allexa Cernotta established Pemberton Honey in 2016 with a single beehive. Today, it's grown into a business with 500 operational hives.

The inspiration for Pemberton Honey came from a desire to in be involved in agriculture that impacts positively on the environment. They also wanted to be able to bring the general public along and connect them to the natural environment through the foods they eat.

Pemberton Honey produces and packs predominantly monofloral honeys, harvested from all over the South West corner of WA. Responsible for pollinating a diverse range of crops, honey bees produce incredible honeys from WA's native vegetation.

Given the Cernotta family's passion for nature and their dedication to protecting the natural environment, this made beekeeping the perfect fit. Their mission is to continue to connect people to time and place through the production of honey, driven by a motto of striving to be the best - not the biggest!



CONTACT DETAILS



+61 (0)418 229 252



341 Green Rd, Channybearup WA 6260



(🖾) pembertonhoneyco@gmail.com



www.pembertonhoney.com



Pemberton Honey



@pembertonhoneyco



Product Range

- Honey (see website for varietals)
- Pollen
- Honey and wax products

Sales Information

- Direct sales from on-farm packing shed
- Online sales
- · Stockists: see website
- · Wholesale and bulk enquiries welcome

Certifications

- B-QUAL Australia (Honey Bee Industry)
- HACCP

- Premium square glass jars -3x60g sample pack, 340g, 500g, 1kg for honey
- Premium square glass jars in 2 sizes - 260g, 180g for pollen



Rare Foods Australia

Rare Foods Australia Ltd (RFA) designed, built, and today operate the world's first and only wild caught Greenlip abalone fishery, with Greenlip being the most highly sought-after abalone species.

At Flinders Bay in the pristine South-West of Western Australia, RFA carefully deploys juvenile abalone onto specially constructed artificial reefs within RFA's 413-hectare ocean lease. There, the abalone feed on natural food sources until they are ready for harvest three years later. Specialised divers tend the ranch, while meticulously monitoring growth and density levels.

RFA obtained internationally coveted Marine Stewardship Council (MSC) certification in 2022 as a sustainable fishery, an important point of difference in a market that increasingly values ethically sourced products.

RFA is focused on continuing to sustainably grow premium products in the pristine southwest of WA and leveraging its strengths to add to its range. Their latest innovation is Australia's first subsea wine production, with product sourced from the local and world-renowned Margaret River wine region.

CONTACT DETAILS

Product Range

- Premium Australian Abalone -Naturally rare and deliciously sustainable.
- Wild Origin, Wild Caught and Aquaculture Abalone.
- Ocean Cellared Products & Services: Ocean Signature, Winereef Sub Sea Wine & Ocean Cellar Services

Sales Information

- Direct sales from August Boat Harbour venue: RFA's Ocean Pantry - open Monday to Friday (9am-4pm), Saturday and Sunday (9am-3pm).
- Online sales via website
- Wholesale enquires welcome

Certifications

• Marine Stewardship Council Accreditation

Awards

- 2023 Sustainable Seafood Awards (Marine Stewardship Council): Sustainable Fishing Hero (Brad Adams)
- 2022 Western Australia Export Awards - Winner -Sustainability Category







+61 (0)8 6181 8888



Lot 331, Augusta Boat Harbour, Augusta WA 6290 (PO Box 108, Augusta WA 6290)



(⊠) sales@rarefoods.com.au



rarefoodsaustralia.com.au



Rare Foods Australia



@rarefoodsau



Raw Life Juice

Raw Life Juice was born in 2012 out of a desire to find healthy takeaway options at the local markets.

While there were plenty of people selling soft drinks and fried food, there was nothing in the way of fruit and veggie options. Instead of just accepting the status quo, Raw Life was established to offer a healthy alternative and bring some goodness to like-minded people.

Starting with one humble trailer and lots of fresh local produce, the business has now grown to three trailers and a factory premises. Cold pressed juice is bottled and produced for shops and restaurants in the South West region. Produce is sourced locally from orchards and direct from growers. Priding itself on sustainability, Raw Life also uses compostable packaging for its juices and glass for bottled products.





Raw Life

@rawlifejuicebar



Product range

Cold pressed juices:

- · Mean green
- Sunrise
- ABC
- Orchard
- Refresher
- Ranga
- Cape2cape
- Flu Fighter
- Cleanse
- Superman

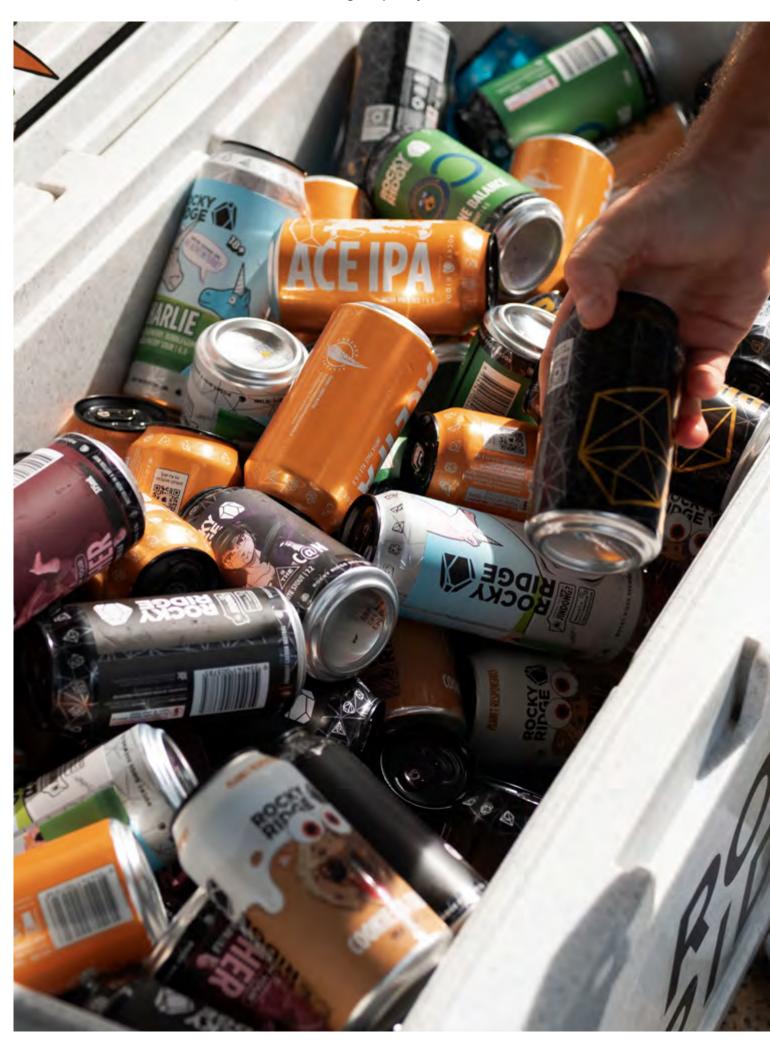
Cold pressed Juicy Pops

Sales information

- Direct sales: mobile vans bookable for events
- Online sales via website for pick up in Dunsborough (Monday & Thursdays, 3-5pm)
- Stockists: see website
- Wholesale enquiries welcome: info@rawlifejuice.com.au

Awards

- 2019 Dunsborough Chamber of Commerce Business Excellence Award
- Packaging
- Glass and compostable packaging



Rocky Ridge Brewing

If you're looking for down to earth, planet friendly beer, you'll find it at Rocky Ridge Brewing. Established in 2017, and located on the family farm in Jindong, nestled between Busselton and Cowaramup in the Margaret River Wine Region, this brewery is proud to be family owned, people powered, and community minded.

As the first brewery in the world to be Certified Sustainable and full-scope Carbon Neutral, the Jindong brewery is 100% off grid relying on solar and battery storage for all energy needs. The Rocky Ridge team isn't afraid to experiment with ingredients, techniques and processes to create the best beer it can.

Showcasing the best of the region, it makes world-class, award-winning beer. Only the best quality ingredients are used, grown with the highest regenerative agricultural standards, by the best farmers, with the best processes. They're not all serious though! They like to have a whole lot of fun and love to let that creativity shine through in the beers.

Product Range

See website for full range:

- Core beers
- New releases
- Barrel-aged

Sales Information

- Direct sales from venues:
 Busselton Taphouse open
 Sunday to Thursday (11am-7pm); Friday & Saturday
 (11am-8pm); Brunswick &
 Duncraig Taphouses opening soon.
- · Online sales via website
- · Stockists: see website
- Wholesale enquires: james@ rocky.beer

Certifications

- 100% Carbon Neutral for all scope 1, 2 & 3 greenhouse gas emissions
- Certified Sustainable Operation

Awards

- 2022 Telstra Best Business promoting sustainability
- 2022 & 2023 Perth Royal Beer Show – Champion Large Brewery
- 2022 & 2023 Perth Royal Beer Show – WA Champion Beer

Packaging

Sustainable packing







Rosa's Ridge

Rosa's Ridge prides themselves on growing Pasture Raised chicken with nutritional density and rich flavour. Fuelled by a deep passion for ethical and nutritious food, this family owned and operated business is on a mission to promote regenerative agriculture with a particular focus on pasture raised chicken.

Located in the idyllic landscape of Rosa Brook WA, just a stone's throw from Margaret River, their chickens are naturally slow grown, raised on-farm from day old chicks to harvestable birds in a low-stocked, clean environment. Daily moves, along with a non-GMO, hormone and medication free diet, produces the very best of pasture raised chicken meat. Importantly, it also plays a vital role in the farm's soil building, sanitation, fertilisation and regeneration.

The meat from chickens raised on pasture is naturally higher in vitamins A, D and E and has significantly higher levels of omega-3 fatty acids and lower levels of omega-6 fatty acids. When you eat Rosa's Ridge chicken, you know that every bite is packed full of healing nutrients. Experience the unbeatable taste of Rosa's Ridge pasture raised chicken for yourself.



Rosa's Ridge

@Rosa's_Ridge

Product Range

Pasture Raised Chicken:

- Chicken Meat Boxes
- Whole Chicken
- Chicken Thighs (on and off the bone)
- Chicken Breast (with and without the skin)
- Chicken Tenderloin
- Chicken Drumsticks
- Chicken Maryland
- Chicken Mince
- Chicken Wings
- Chicken Ribs
- Gluten Free, Natural Chicken Sausages (Mushroom & Thyme, Sage & Onion, Jalapeno & Cheese)
- Chicken Frames
- · Chicken Feet,
- Chicken Liver
- Chicken Hearts

Sales information

- Direct sales: email orders@rosasridge.com.au for collection by appointment, or at Margaret River Farmers Markets
- Online sales via website
- Stockists: Dirty Clean Food; Dunsborough Growers Market; Dunbay Continental; Prana Wholefoods; 34 Degrees Blue; Gathered Organics; Karridale Roadhouse
- Wholesale orders welcome
- Delivery services Bunbury to Augusta

Packaging

• Cryovacced and snap frozen



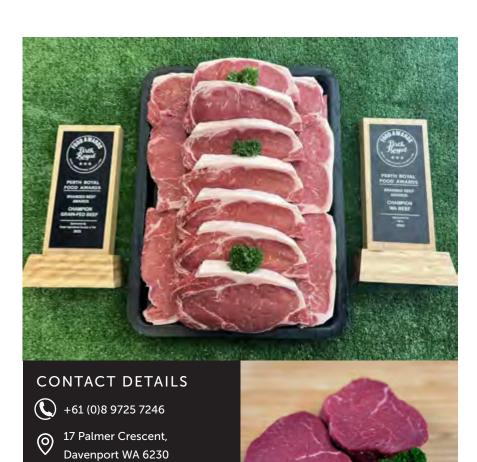


Ryan's Quality Meats

Established since 1966, Ryan's Quality Meats is an award-winning business built on motivation, quality and customer service. It offers restaurant quality meat to enjoy with family and friends at butcher direct prices.

From its humble beginnings as a small store front in Hamilton Hill, it now boasts outlets in Perth and the South West region.

A dedication to provenance and the craft of butchery allows this business to provide crowd pleasing products all year round. But Ryan's Quality Meats don't just claim quality – they earn it by being closely involved in every step from paddock to plate. Partnering with only the best suppliers their produce is fully traceable, back to the farm of origin. Practising the highest standards of animal welfare results in tender, flavoursome meat.



(⊠) info@ryansqualitymeats.com.au

Ryan's Quality Meats @ryansqualitymeats

www.ryansqualitymeats.com.au

Product Range

- Stirling Ranges Beef by **Butterfield**
- Amelia Park Lamb
- Black Label Berkshire Pork
- Lilydale Free Range Chicken
- Catering options available (including roast meats)
- Pre-made or custom meat packs made to order

Sales Information

- Direct sales from venues: Bunbury Outlet (Tues to Fri 8am-5pm, Sat 8am-1pm); Jandakot Outlet (Tues to Thurs 8am-5pm, Fri 7am-5pm, Sat 6am-1pm); home delivery available
- Online sales via website delivering Geraldton to Mandurah
- Wholesale & foodservice enquiries via the website or phone +61 (0)8 9414 9220

Certifications

HACCP certified

Awards

- Silver Stirling Ranges Beef -2023 Sydney Royal Show Fine Food Awards
- Bronze Frankland River Free Range Pork - 2023 Sydney Royal Show Fine Food Awards









Shelter Brewing Co

Shelter sits at the foot of the famous Busselton Jetty, overlooking tinnies on the bay, foreshore picnics and kids competing for the biggest bombie.

Born, owned and brewed in Busselton, Shelter beer is all about the fun, good times and good vibes that come along with that long weekend holiday, road trip down the coast or family camping trip.

It's the beer you drink while manning the BBQ, watching the cricket, sunning on a pool floatie or getting over the embarrassment of missing the boat ramp a hundred times in front of the locals. Shelter crafts beer for everyone - premium yet accessible. High quality, delicious beers that complement your day. Clean, crisp and uncomplicated.





(🖾) hello@shelterbrewing.com.au

Shelter Brewing Co

@shelterbrewingco

www.shelterbrewing.com.au

Shelter

Product Range

See website for current releases, including:

- Shelter Lager
- Shelter Pale Ale
- Shelter Extra Pale Ale
- Shelter India Pale Ale
- Shelter Big Splash Pale

Sales Information

- Direct sales from venue: 7 days a week (10am-10pm)
- Online sales via website
- Wholesale sales: jasonlane@ shelterbrewing.com.au or 0418 408 832
- · Currently exporting

Awards

Shelter Lager:

- Silver 2023 Independent Brewers Association
- Silver 2022 Perth Royal Beer
- Silver 2022 Australian
 International Beer Awards

Shelter Pale Ale:

- Gold 2022 Australian
 International Beer Awards
- Silver 2023 Australian
 International Beer Awards
- Silver 2023 Independent Brewers Association

Shelter Extra Pale Ale:

- Silver 2023 Perth Royal Beer Show
- Silver 2023 Australian
 International Beer Awards
- Silver 2023 Independent Brewers Association
- Silver 2022 Perth Royal Beer
- Silver 2022 Australian
 International Beer Awards

Shelter India Pale Ale:

- Silver 2023 Perth Royal Beer Show
- Silver 2022 Perth Royal Beer Show

- 16 cans (4x4packs) in cardboard box (Pale Ale, Extra Pale Ale, IPA, Big Splash Pale)
- 24 cans (4x6packs) in cardboard box (Shelter Lager)



Simmo's **Ice Creamery**

A local legend and family favourite in Dunsborough, Simmos Ice Creamery has been serving up smiles with its udderly delicious range of hand-crafted ice creams for 30 years.

Established in 1993, it is proudly the region's very first ice creamery having grown from a humble father and son team to a multi award business producing 60 different premium ice cream flavours.

Recently voted one of the 'Top 15 Ice Creameries in the World' by USA Today, this isn't your average ice creamery. The key to their great tasting ice cream is no secret. It's all about combining the best ingredients with wonderful local full cream milk, freezing them with care and passion, to make pure magic.

Simmos is always trying new ideas and creating fresh flavours. Whether you're after a classic scoop of Vanilla, made with genuine Madagascan vanilla beans, or the indulgent Burnt Caramel Swirl with its salty caramel ribbon, there's a flavour to satisfy every craving. Simmo's ice cream remains true and trusted with flavour that reminds us all how ice cream should taste - udderly amazing!

Product Range

- 60+ unique flavours in scoop shops
- 125ml & 500ml takeaway tubs
- Icecream Cakes (Dunsborough Store)
- Icecream Cart for Weddings & **Events (South West Only)**

Sales Information

- · Direct sales via venues: Dunsborough (open daily 10am-5pm closed Christmas Day), Rottnest and Mandurah
- · Online sales via website (personalised ice cream cakes)
- · Stockists: see website for details

Certifications

HACCP Certified

Packaging

- Takeaway tubs: home compostable bamboo paper
- · Scoop tubs: recyclable plastic / tubs are reusable



CONTACT DETAILS



+61 (0)8 9755 3745



161 Commonage Road, Dunsborough WA 6281



(⊠) delicious@simmos.com.au



simmos.com.au



Simmos Ice Creamery



@simmosicecreamery







Small Things Wine

Originating from Margaret River, one of the premium wine regions of the world, means Small Things Wine don't need to mess around too much to create great wine. They create handcrafted natural wines in a can so you can choose your own adventure — wherever and whenever you want.

Leveraging the region's natural unspoilt environment, they're able to create unique flavours and character without the need for artificial manipulation.

With a serious commitment to reducing its carbon footprint, Small Things' premium wine is proudly packaged in environmentally friendly lightweight cans in a closed recyclable loop. This means they require less energy to manufacture, chill and transport. Small Things Wine are pleased to be doing their planet a world of good while helping you to #LIVEUNBOTTLED.

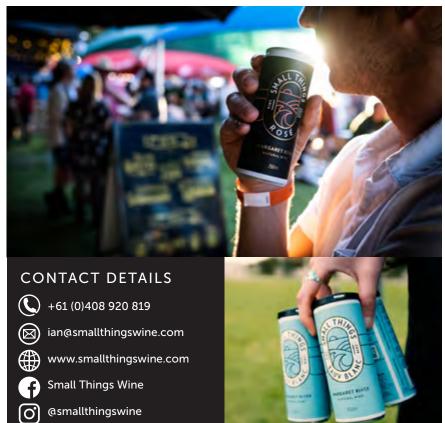












Product Range

- Chardonnay
- Pinot Gris
- Rose
- Sauvignon Blanc
- Shiraz

Sales Information

- Online sales via website
- Stockists: Liquorland, First Choice, Vintage Cellars (see website for full list)
- Wholesale distributor: Off The Vine Direct
- Currently exporting (Thailand, Singapore, Japan, Sweden)

Certifications

- Freshcare
- Sustainable Wine Growing Australia

Awards

- 2022 Jancis Robinson Review
 16.5pts, 16 & 15.5pts
- Wine Enthusiast 91pts, 90pts, 88pts

- Aluminium 250mL cans
- 16 cans/1 carton





Smallwater Estate

Established in 1993, Smallwater Estate is located on the eastern side of the Geographe Wine Region and just a few kilometres south of Donnybrook. Initially intended to be a marron farm and a vineyard to grow contract grapes, the owners decided to make their own wine under the Smallwater Estate label.

Their first vintage in 2006 was a Zinfandel and comprised just 250 cases (3,000 bottles). Since then, production has grown to 2,500 cases with 70% being red wines. Attention to detail in the vineyard, as well as expert winemaking, are the recipe for its consistent wine quality.

'If the fruit is not good enough, it isn't picked and processed.'

CONTACT DETAILS



+61 (0)8 9731 6036



52 Tramline Road, Newlands WA 6251



(⊠) john@smallwaterestate.com



www.smallwaterestate.com



Smallwater Estate



@smallwaterestatewines

Product range

- Estate grown marron
- Chardonnay
- Shiraz
- Zinfandel
- Cabernet Sauvignon
- Petite Verdot
- Fiano
- Saperavi

Sales information

- Direct sales from venue: cellar door open Friday to Sunday and public holidays, 11am-4pm (excluding Christmas Day, Boxing Day and Good Friday)
- Online sales via website
- Wholesale enquiries welcome

Awards

 Consistently the highest awarded Boutique Winery in the Geographe Wine Region, with many state and national trophies.

- Glass bottles
- Cardboard cases of 12







Solarfruit

Solarfruit is a Donnybrook based family business, inspired by Steve and Sue Collis in 1994. For 30 years, Steve and Sue have been committed to providing customers with the finest sun-dried fruit products using locally grown plums, nectarines, apricots, peaches and cherries that are sourced from carefully selected farms in Donnybrook and the South West.

The fruits are handpicked at peak ripeness to ensure maximum sweetness and nutritional content. This delicious fruit is then pureed fresh without cooking, before being sun dried under the warm summer sun. This preserves the natural flavours and ensures they are bursting with wholesome goodness.

Steve and Sue's dedication to quality and sustainability sets their products apart from others and preserves top quality South West fruits. Their product range centres around sun-dried fruit leathers, which they have packaged into fruit bars, fruit platter pieces, chocolate coated fruit chunks and others. Grown and dried in Donnybrook, these delicious products are available all year round to customers near and far.

Product Range

- · Sun dried fruit leather sheets
- · Sun dried fruit platter pieces, bars and rolls
- · Chocolate coated sun dried fruit chunks
- · Coconut coated sun dried fruit chunks
- Sugar coated sun dried fruit chunks
- · Fruit sauces, jams and honey

Sales Information

- Direct sales from venue: Factory shop open Tuesdays and Wednesdays (10am-4pm); Boyanup Farmers Market -4th Sunday of each month; Kalamunda Artisan Markets
 - 1st Saturday of each month (March to December)
- · Stockists and markets: see website for details
- Online sales via website
- · Wholesale enquires welcome

Awards

• Silver and Bronze medals -2014 Royal Melbourne Fine **Food Awards**

Packaging

· Recyclable plastic containers within colourful cardboard presentation boxes





Donnybrook WA 6239



fruit@solarfruit.com



www.solarfruit.com



Solarfruit



@solarfruit_Australia





Southern Forest Meats

Southern Forests Meats stands apart as the only producer of human-consumption kangaroo meat in Western Australia, reflecting the owner's dedication to supporting local Western Australian businesses and promoting sustainable practices.

Their products are sourced and produced locally in the South West and Great Southern regions of Western Australia.

Southern Forests Meats track their products from the paddock to the plate, ensuring quality at every stage of the process. Kangaroo is a sustainable resource producing a healthy, quality alternative to traditional meats.

Product Range

• A range of kangaroo meat products

Sales Information

• Wholesale orders welcome

Packaging

• Vacuum sealed/cryovac







+61 (0)417 949 778



southernforestmeats@westnet.com.au







SouWester Spirits

Based in Margaret River and established in 2017, SouWester Spirits are artisan producers of meticulously crafted small batch ice gin and single malt ice whisky. Hand-foraged botanicals from their seaside estate are infused in their small batch gins to capture, in a bottle, the true essence of the region.

Founder, Danielle Costley, is an internationally acclaimed wine and food writer who has spent the last 25 years tasting wines, traversing through vineyards, and learning what makes a fine wine. Whilst studying winemaking, Danielle discovered a passion for distillation – in particular, barrel-aged spirits. With the ocean a mere stone's throw from the distillery, the SouWester sea breeze is allowed to roar through the barrel room, giving these spirits a unique taste of Margaret River in every sip.

Product Range

- Finger Lime Botanical Gin
- Cabernet Gin
- Barrel-Aged Ice Gin
- Single Malt Ice Whisky

Sales Information

- · Stockists: see website
- Wholesale distribution: The Beverage Company Australia (orders@thebevco.com.au)
 Liquid Mix WA (orders.wa@liquidmix.com.au)

Awards

 Best Barrel-Aged Gin Award (Barrel-Aged Ice Gin) -Australian Spirit Awards

Packaging

 700ml glass bottles, with a tamper seal







CONTACT DETAILS



(() +61 (0)409 925 997



info@souwesterspirits.com



www.souwesterspirits.com

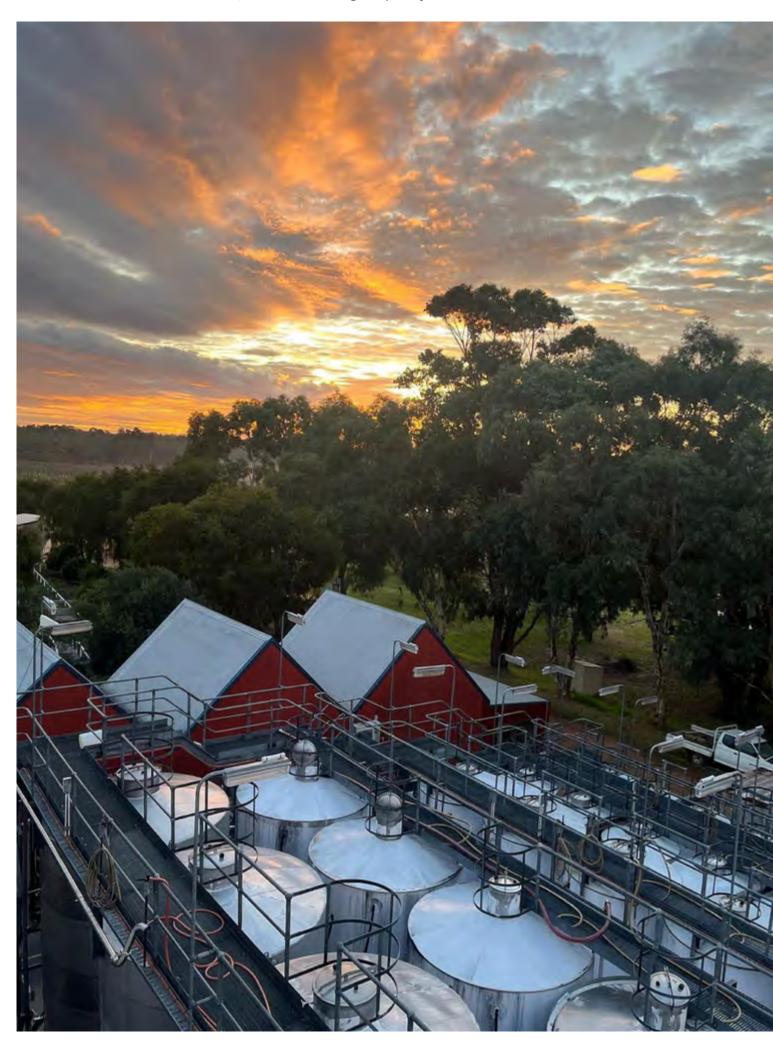


SouWester Spirits



@souwesterspirits





St Johns Wine

St Johns Wine isn't just another winery. With an unwavering commitment to value, it prides itself on maintaining consistent quality across all product lines, reflecting its commitment to excellence.

Its Blackwood Valley location is the region's largest winegrower, nestled in the scenic Boyup Brook hills. Key grape varieties thrive on various slopes within this vineyard, showcasing smaller berries, heightened fruit intensity, deeper colours, and concentrated flavours.

In Margaret River, St Johns Wine's 'Station Gully' vineyard features original rootstocks also hosting a range of French varieties. Having control over every aspect of the production process guarantees customers consistent high quality, regular supply, and competitive prices.

CONTACT DETAILS (() +61 (0)8 9528 5001 283 Yelverton North Road, Yelverton WA 6281 (🖂) sales@sjvwine.com www.stjohnswine.com St Johns Wine @stjohns.wine

Product Range

Products are available in three tiers:

- Reserve: Chardonnay,
 Cabernet Sauvignon, Shiraz
- Single Vineyard: Chardonnay, Cabernet Sauvignon, Shiraz
- Récolte: Sauvignon Blanc Semillon, Chardonnay, Rosé, Cabernet Sauvignon, Cabernet Merlot, Shiraz

Sales Information

- Wholesale: Yelverton Beverages, alan.buckley@ yelverton.com.au or +61 (0)438 800 786
- Export sales manager: Sharon Bosveld, sharon@sjvwine.com or +61 (0)438 668 681

Certifications

 Sustainable Winegrower Australia (SWA) Certification

Awards

 St Johns Wine has achieved many awards, trophies and accolades for its wines. See website for details.

Packaging

Glass







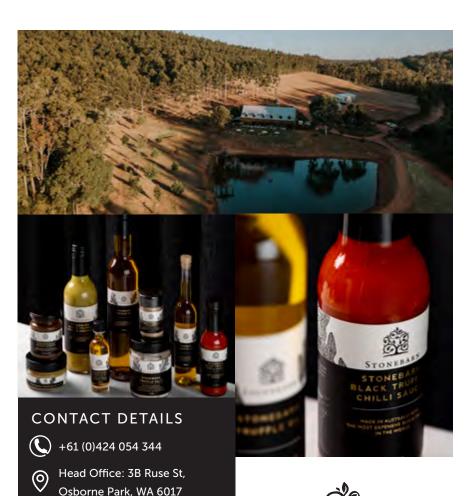
Stonebarn

Stonebarn produces exceptional quality premium French Périgord Black truffles (Tuber melanosporum) and related products. Located deep in the heart of Australian truffle country in the WA food and wine region of Manjimup, Stonebarn was established in 2004.

Boasting over 2,000 trees they are the region's third largest private, family-owned producer of fresh black truffle.

These truffles are celebrated for their exceptional quality, taste and aroma which are attributed to the property's rich, sloping and free draining loam soils. The aroma and flavour of Stonebarn truffles have been described as earthy (the floor of the forest, damp earth, roasted dry fruits and chocolate) with a memorable aroma and lingering aftertaste.

Stonebarn supplies truffles to restaurants and retailers throughout Australia and internationally. With products that appeal to the retail customer, it also supplies food service sizes to restaurants on a large scale. Nothing beats the exquisite experience of fresh truffle!



(⊠) info@stonebarn.com.au

Stonebarn Lodge

@stonebarntruffles

www.stonebarntruffles.com.au

STONEBARN

Product Range

- Truffle Oil
- Truffle Pink Salt
- Truffle White Salt
- Truffle Chilli Salt
- Truffle Mustard
- Truffle Aioli
- Truffle Mayonnaise
- Truffle Sauce
- Truffle Honey
- Truffle Seasoning
- Truffle Chilli Seasoning
- Truffle Caesar Dressing
- Truffle French Dressing
- Truffle Chilli Sauce
- Truffle Tapenade
- IPA Truffle Beer
- Pale Ale Truffle Beer
- Truffle Gin
- Truffle Gin Liqueur
- Truffle Vodka

Sales Information

- Online sales via website
- Wholesale enquires www.pemco.com.au
- Currently exporting

Certifications

HACCP

Awards

- 2020 International Trade
 Award Belmont & Western
 Australian Small Business
 Awards
- 2018 Gold Medal Australian Food Awards

- Premium glass packaging, with textured gold foiled paper
- Online orders: bubble-wrapped in cardboard cartons with packing peanuts
- Distributor orders: MOQ cardboard cartons with cardboard dividers, sent by pallet



Sunnyhurst

Cabernet Sauvignon

BLACKWOOD VALLEY Wine of Australia



Sunnyhurst

Viognier

BLACKWOOD VALLEY



Sunnyhurst

Sauvignon Blanc Sémillon

BLACKWOOD VALLEY Wine of Australia



Sunnyhurst

Rose

BLACKWOOD VALLEY Wine of Australia



Sunnyhurst

Shiraz

BLACKWOOD VALLEY Wine of Australia

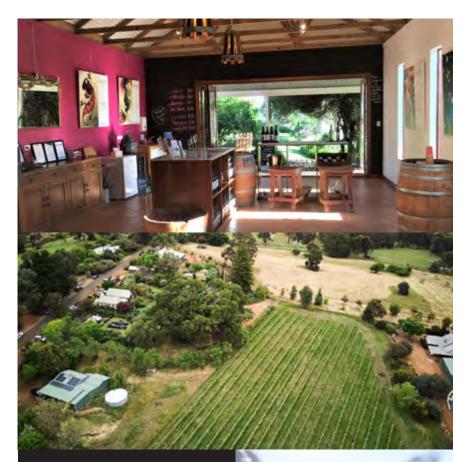


750mL BLACKWOOD VALLEY Wine of Australia

Sunnyhurst Wines

Sunnyhurst Winery is a family-owned and managed boutique winery in the heart of Bridgetown, WA. A typical Bordeau style vineyard, Sunnyhurst prides itself on nurturing hand-picked grapes to produce French varieties that embody the region's distinct flavours.

Since its establishment in 2000, Sunnyhurst has always used traditional winemaking methods. Grapes are grown in situ and the wine is hand-made, bottled and sold in house. The vineyard is dry-grown (unirrigated) which brings intensity of flavour and regional character to the wines. All aspects of wine production are undertaken on site including bottling, corking (yes, they still use cork at Sunnyhurst!), capsuling and labelling.



CONTACT DETAILS



(() +61 (0)429 184 620



16 Doust St, Bridgetown WA 6255



(⊠) sunnyhurst@wn.com.au



www.sunnyhurst.com.au



Sunnyhurst Winery



@sunnyhurstwinery



Hand-picked and hand-made small-batch varieties of white:

- Viognier, Sauvignon Blanc and Semillon
- Blends are usually SBS or SSB

Straight red table wines:

- Merlot, Shiraz, Cabernet Sauvignon, Petit Verdot
- Blends are Cab Merlot, Cab Shiraz, Merlot Petit Verdot

Sparkling Shiraz and Shiraz **Fortified**

Sales Information

- · Direct sales from venue: cellar door open Thursday to Sunday (11am-5pm)
- Online sales via website

Awards

- Over 50 bronze medals (WA) **Boutique Winery Show, WA** Single Vineyard Wine Show, Southern Forrest and Valleys Wine Show, WA Wine Show Mount Barker)
- Five "best of class" trophies
- Favourable reviews printed in Winewise magazine, Scoop Magazine and Ray Jordan's West Australian Wine Guide
- Various Silver Medals

Packaging

Glass & cardboard





Tall Timbers Brewing Co

Tall Timbers Brewing Co is an iconic brewhouse in the South West town of Manjimup. Its mission is to craft a beer that locals can be proud of - a beer that will stand up to Manjimup's reputation for excellence.

With a commitment to supporting local farmers, Tall Timbers Brewing Co gives 'seconds' fruits, and other products deemed imperfect by large supermarkets, a new lease on life. The result is a lineup of exciting seasonal beers, infused with local flavours such as strawberries, feijoas and citrus. Each beer on tap is a testament to a passion for craft and quality, offering a diverse palette of flavours that cater to both seasoned beer aficionados and casual sippers alike. From refreshing lagers and full-bodied IPAs to the distinctively crisp notes of its Session Lager and the apple-touched sweetness of its cider - there's a unique brew awaiting your discovery.

Product Range

See website for current range, including:

- Lager
- Pale Ale
- IPA
- XPA
- Session Lager
- Cider

Sales Information

- Direct sales from venue
- Online sales: via Bottle-O online

Packaging

· Cardboard/recycled packaging



CONTACT DETAILS



+61 (0)8 9777 2052



88 Giblett St, Manjimup WA 6258



(🖂) admin@talltimbersmanjimup.com.au



www.talltimbersmanjimup.com.au



Tall Timbers Manjimup



@talltimbersmanjimup



TALL TIMBERS RESTAURANT



Temper Temper Fine Chocolate

Tucked away in the charming town of Cowaramup are two dedicated chocolatiers who love what they do. Their tantalising array of chocolate creations are more like works of art, with the perfect balance of texture and flavour that will take you on an unforgettable sensory journey.

Whether you're a child or a just a kid at heart, you'll be tempted by Temper Temper's smorgasbord of chocolate delights that push the boundaries of conventional chocolate making. Their creations are made using fine chocolate sourced from sustainable farms around the equator, combined with many flavours. From classic bars to 'out there' creations, the colour and creativity of this chocolate reflects the dedication and attention to detail that keeps customers coming back for more.

The winning recipe for their success is a combination of Roz's business acumen with Georgia's background as a chef, seasoned with a whole lot of creativity and innovation. This allows them to keep over 180 shelves stocked with an array of chocolate delights that will have chocoholics queuing up for more.

Product Range

Product collections include:

- Various size blocks with a range of inclusions
- · Coated fruits, nuts
- Drinking chocolate powders
- Single origin (Ecuador, Venezuela and Sao Tomé), ultra dark (100%)
- Vegan/Gluten Free/Halal

Sales Information

- Direct sales from venue: open 7 days (9am-5pm)
- Online sales via website

Awards

 Numerous gold medals from the Perth Royal Show



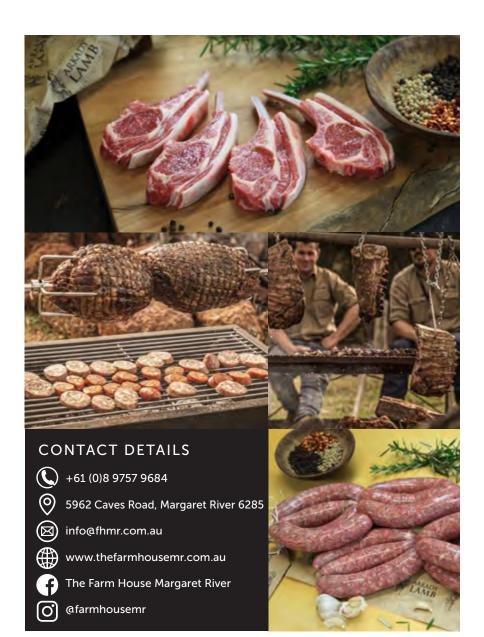


The Farm House Margaret River

The Farm House Margaret River is located on a small farm on a bend in the Margaret River where it makes its last reach for the Indian Ocean.

Established in 2010, this family-owned Butchery, Smoke House and Charcuterie maker prides itself on producing artisan meats and smallgoods exclusively from Western Australia's most conscientious farmers.

Having opened its second processing and wholesale facility in Osborne Park in October 2023, this artisan butcher provides custom cut wholesale options for food service and retail ready product to the general public. Fresh cuts, charcuterie and sausages are prepared in the traditional style.



Product Range

- Lamb
- Pork
- Chicken
- Beef
- Ham
- Bacon
- Fresh Sausage
- Cured meats

Sales Information

- Direct sales: Retail from Walsh
 Sons cellar door: open 7
 days (11am-5pm); Wholesale
 Monday to Friday (8am-3pm)
- · Online sales via website
- Wholesale orders: Superlink carinac@superlink.net.au or 0412 656 836

Awards

Arkady Lamb -Delicious Awards:

- 2016 Gold
- 2017 State Winner
- 2018 Gold
- 2019 Gold
- 2020 State Winner

Packaging

• vacuum packed 180 gm bags











The Local Drinks Co Margaret River

Made local, loved local is this business' mantra. The Local Drinks Co Margaret River is the result of a passion for delicious, handmade, healthy beverages.

Locally based and owned by a Western Australian family, what started as a kombucha brewery has evolved into a hub for premium, handcrafted, better-for-you beverages.

Lovingly made by hand, the Local Drinks Co has a passion for fun, functional, great tasting, beverages. From kombucha, to nootropics and adaptogens, to low sugar and no nasties, this business believes in no compromise and premium, locally sourced ingredients. Goodness you will love!





Product Range

See website for full range:

Rok kombucha

- Ginger Pop
- Berry Beats
- Passionfruit Rap

Rok+ Functional Drinks

- Immunity Orange, Ginger & Turmeric
- Beauty Strawberry Lemonade
- Clean Energy Tropical
- Chill Blueberry Lemonade
- Recovery Apple, Pear & Ginger

Waves & Caves Soft Drinks

- Lemon Lime Bitters
- Mixers
- Soda Water
- Sparkling Water

Sales Information

- · Online sales via website
- Wholesale & export enquiries welcome
- Currently exporting

Certifications

HACCP

Packaging

Glass





CONTACT DETAILS



+61 (0)8 9757 2468



1/26 Minchin Way, Margaret River 6285



info@localdrinksco.com.au



www.localdrinksco.com.au



Local Drinks Co



@local_drinks_co







The Margaret River Truffle Farm

The Margaret River Truffle Farm sits on some of the world's oldest soils, in the heart of the Margaret River region where 700 truffle inoculated Oak and Hazelnut trees are nestled between two stands of native forest.

A gang of Muscovy ducks wake every morning and head out to forage for bugs between the rows, a few sheep help with weed control on occasion, and hives of bees work tirelessly to pollinate the native grasses and flowers that form a cover crop.

Celebrating the priceless asset of indigenous culture, The Margaret River Truffle Farm respectfully creates new traditions and fuses the ancient with the modern. With sustainability woven into the core of its identity, theirs is a story with a rich past, a bright future and an endless present where truffle growing occurs against an exquisite natural backdrop.

Product range

- Fresh truffle in season
- · Creamed truffle honey
- Truffle and black garlic balsamic
- Truffle and black garlic aioli
- Truffle and black garlic mustard
- Truffle oil
- Truffle salt
- Truffle risotto
- Truffle chocolate

Deep Dig - Truffle Hunt

Deep Dig & Eat – Truffle Hunt and Lunch

Sales information

- Online sales via website
- · Stockists: see website
- Wholesale enquires welcome

Packaging

Glass and recycled packaging





The Pickled Wife

Nestled amongst the Karri trees in the Southern Forest town of Manjimup, you'll find this local artisan creating food memories through the love of food.

The Pickled Wife prides itself on value-adding to locally grown produce and reducing food waste by crafting second grade produce into quality driven small batch gourmet condiments.

Through traditional family, generationally inspired, and new infused recipes, The Pickled Wife showcases the region's abundant world class produce. This gourmet product range of condiments stems from beloved traditional family recipes, along with an infusion of modern flavours that are incredibly satisfying. They like to think of their food range as taking home a locally made gift – a food memory that shares a taste of the Southern Forests at your families table.

Product Range

- Dukkah
- Hot Jam Relish
- Green Tomato Pickle
- Pickled Pears
- Pickled Limes
- Spiced Pickled Cucumbers
- Sweet Pickled Cucumbers
- LiTTLE PiCKLE

Sales Information

- · Stockists: see website
- Wholesale enquiries welcome

Certifications

• Genuinely Southern Forests

Packaging

- Recyclable glass jars and tin lids
- Sustainable stand-up pouch recyclable



CONTACT DETAILS



+61 (0)477 333 490 Manjimup WA 6258





(区) thepickledwife@gmail.com



(****) www.thepickledwife.com.au



The Pickled Wife



@thepickledwife



THE PICKLED WIFE

MANJIMIJP WA



Tully Distillery

This distillery is stirring up the spirits scene with their grain-to-glass philosophy. They're busy growing their own grain and botanicals to turn into the water of life amongst other things.

Based in Donnybrook, Tully Distillery are all about keeping it local as they farm, brew, distil and savour. Locally distilled with local ingredients, their refreshing hand-crafted gins and easy sipping whiskey are crafted for pure enjoyment. By working with great local people and suppliers, they're bringing their dream to fruition. Join them on their journey to complete the cycle from earth to enjoyment.

Product Range

Handcrafted gin and whiskey

Sales Information

• Wholesale enquiries welcome

Packaging

- Glass bottles
- Cardboard



CONTACT DETAILS



+61 (0)439 803 547



Donnybrook WA 6239



(🖾) admin@tullydistillery.com.au



(##) www.tullydistillery.com.au



Tully Distillery



@tully_distillery_donnybrook





Two Cracks Coffee

This small batch roastery is based in the beautiful town of Cowaramup, 10km north of Margaret River. Specialising in premium single-origin coffees from around the world, Two Cracks Coffee showcases the elegant and complex notes of its light roasted, natural range through pour overs, batch brews, and espresso.

To give customers the enjoyment of the 'origin' flavour, rather than a generic coffee taste, it roasts premium coffees to medium for its milkbased coffees. This is very important to the Two Cracks Coffee brand. The team want to celebrate all the hard work that has gone into getting that cup of coffee to their customers and serving it at its best, with its original character intact. Two Cracks Coffee share a passion for coffee and want to share this love with as many people as possible. Theirs is a continuous journey as they strive for perfection in a cup.

Product Range

• Premium single origin coffees from around the world (see website for full range)

Sales Information

- Direct sales from venue: open 7 days, 7am-1.30pm
- · Online sales via website
- Wholesale enquiries welcome

Certifications

- Rain Forest Alliance, Bird Friendly
- · Organic certification

Awards

• Multi award winner at Golden Bean Australasia Roasting Competition over the last 7 years

Packaging

- Coffee pouches for online sales and shop sales
- · Reusable canisters for customers - available to purchase in store
- 5kg or 10kg reuseable food grade drums for wholesale clients







+61 (0)419 105 527



68 Bussell Highway, Cowaramup WA 6284



(🖂) twocrackscoffee@gmail.com



www.twocrackscoffee.com



Two Cracks Coffee



@twocrackscoffee







UMAMU Estate

UMAMU Estate produces exquisite vintage Australian wines, handcrafted from its stunning family vineyard in Margaret River. Inspired by balance and contentment, these values reflect the balance of the journey from vine to wine. Each letter represents the five elements of water, wood, fire, earth and metal which, when in balance, promote health and contentment.

UMAMU Estate allows its wines time to develop in the bottle before release. Each bottle is deliberately and meticulously created – from the delicate balance tasted within each glass, to the touches of family handwriting and symbolism on their labels. The taste of a wine in perfect balance is UMAMU Estate's passion, and the reason their Margaret River wines have developed bags of character and won international awards.



Product Range

- Chardonnay
- Rose
- Cane Cut
- Sauvignon Blanc Semillon
- Shiraz
- Cabernet Sauvignon
- Cabernet Franc
- Sparkling

Sales Information

- Online sales via website
- Wholesale orders:
 Oak Barel Wines (Canberra)
- Currently exporting

Certifications

 Sustainable Wine Growing Australia

Awards

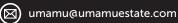
 Multiple Gold, Silver, Bronze and award ratings (see website for details)

Packaging

• 750ml glass bottles







www.umamuestate.com



UMAMU Estate



@umamuestat



Vasse Valley Hemp

Welcome to Vasse Valley, a beacon of innovation and natural wellness nestled in the heart of Australia's Margaret River region. Vasse Valley is more than just a business—it's a mission-driven venture to transform everyday health challenges into opportunities for natural healing and sustainable living.

Its vision is clear - to harness the health benefits of hemp and offer products that promote holistic wellness. Vasse Valley is Western Australia's premier hemp food company, celebrated for its commitment to quality, innovation, and sustainability. Its products are a testament to the versatility and efficacy of hemp, all designed to enhance personal health and well-being.







CONTACT DETAILS



+61 (0)468 456 755



Stall 112 Origins Market, 86 West St, Busselton WA 6280



hemp@vassevalley.com.au



www.vassevalley.com.au



Vasse Valley



@vassevalley



Product Range

- Food Hemp seeds
- Hemp protein
- · Hemp seed oil
- Roasted Hemp Seed Dukkah
- · Roasted Hemp Seed Salad Sprinkle
- Hemp Seed Oil Capsules

Sales Information

- Direct sales via Origins Market Busselton, open Thursday to Sunday (9am-5pm)
- Online sales via website
- Stockists: see website
- Wholesale enquiries welcome
- · Currently exporting

Certifications

- Hemp hearts/oil/protein -HACCP and BRC accredited
- Roasted Hemp Seed Dukkah, Salad Sprinkle - Local government approved facility
- Capsules TGA accredited facility

Awards

- 2022 Winner iHempWA Awards - Hemp Food Business of the Year & Educator of the Year
- 2021 Winner Community Achievement Award for **Business Innovation - Terpene**
- 2021 Runner up South West Business Excellence Awards -Micro Business Award
- 2019 Silver Medal Sydney Fine Foods Awards - Roasted Hemp Seed Dukkah
- 2019 Winner Cannabis Industry Awards Australia -Packaging of the Year

Packaging

· Glass and plastic

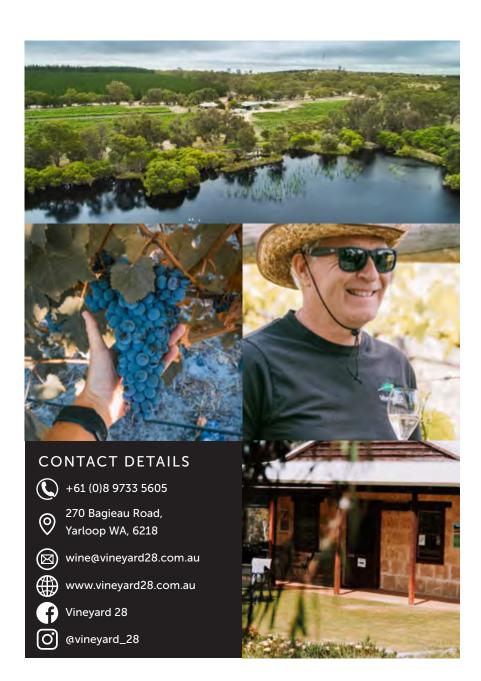


Vineyard 28

Nestled on a stunning 10 acre property near the world class produce and manufacturing area of Harvey, Western Australia, Vineyard 28 had its beginnings back in 1997.

The following year saw the first vines planted and, some 25 years later, it now boasts an extensive vineyard planted mostly to Italian varieties. It was a family effort to create the Cellar Door in 2005 and the winery was added in 2010.

As WA's Italian grape variety pioneers, Mark and Pippa's wines are produced from vines growing at Vineyard 28 and Wildwater Vineyard, both in the Geographe Wine Region. Sharing a love of all things wine, Vineyard 28 are proud to offer their wines for you to enjoy. Each wine is made to showcase the best of the varietal and the terroir, and to pair well with food.



Product Range

- Wildwater Sparkling Pignoletto
- Vineyard 28 Arneis
- Vineyard 28 Fiano
- Vineyard 28 Moscato Rosa
- Vineyard 28 Sauvignon Blanc Semillon
- Vineyard 28 Dolcetto
- Vineyard 28 Cabernet Sauvignon
- Vineyard 28 Nebbiolo
- Vineyard 28 Dolcetto Freddo (sweet chilled red)

Sales Information

- Direct sales from venue: cellar door open Thursday to Monday (10am-5pm) by appointment
- Online sales via website
- Wholesale enquiries welcome
- · Currently exporting

Awards

- Best White Wine 2022
 Vineyard 28 Fiano 2022 WA
 Alternative Varieties Wine
 Show
- Gold Medal Vineyard 28
 Dolcetto national Australian
 Alternative Varieties Wine
 Show
- Gold Medal Nebbiolo national Australian Alternative Varieties Wine Show
- Best Sweet Table Wine 2023 Moscato Rosa - 2023 WA Alternative Varieties Wines Show

Packaging

- 750ml glass wine bottles
- cardboard cases of 6 or 12





Western Growers Fresh

Western Growers Fresh opened its doors for the first time in March 2019.

At that time, locally grown fresh produce wasn't available for purchase in Busselton seven days a week. Operating from an ethos that supports selling locally grown and made foods, low food waste, low food miles, and sustainable practices, they bring customers products from over 200 local growers and food providers.

The Western Growers Fresh kitchen uses local produce to create a range of restaurant quality, wholesome, fresh, ready-to-go meals daily and their shop is filled with all you need to stock your fridge and pantry. Western Growers Fresh are passionate about regional Australia and supporting local growers, farmers, producers and artisans.



Product Range

- Ready to Eat range (see website for details)
- Ready to Cook range (no preservatives or additives – handmade onsite)
- Grazing boxes, platters, sandwiches, wraps and rolls
- Salads
- Sweet Treats
- Roast meats
- · Savoury pastries and arancini
- Fruit platters
- Gluten Free / Vegan options

Sales Information

- Direct sales from venue: open 7 days, Monday to Friday (8am-6pm), weekends and public holidays (8am-5pm)
- · Online sales via website
- Wholesale enquiries welcome

Awards

- 2023 WA Fresh Produce Retailer of the Year - regional
- 2022 WA Fresh Produce
 Retailer of the year regional
- 2021 WA Fresh Produce Retailer of the year - regional
- Silver Chicken and Leek Pie - 2021 Great Aussie Pie competition

Packaging

Varied recycled or recyclable compostable





Whicher Ridge Wines

Proudly based in Busselton, Whicher Ridge Wines is an artisan family winery, established in 2003.

More than twenty years on and the owners still have the same passion and commitment to making the very best wine that they can. This small winery produces 1,500-2,000 cases per year, with most of the grapes coming from its own vineyard.

Priding itself on the use of sustainable farming practices and a 'tread lightly on the earth' philosophy, Whicher Ridge Wines specialises in making small batch wines that are small in quantity, but big on character and quality. Made with minimal intervention and traditional winemaking practices, their wines are textured, with great flavour intensity, balance and length.



CONTACT DETAILS



(C) +61 (0)448 531 399



200 Chapman Hill East Rd, Chapman Hill WA 6280



wine@whicherridge.com.au



www.whicherridge.com.au



Whicher Ridge Wines



@whicherridgewines



Product Range

Odyssey Garden wine range includes:

- Sauvignon Blanc Semillon
- Rose
- Shiraz
- Cabernet Sauvignon

Single vineyard range includes:

- Elevation Cabernet
- Elevage Sauvignon Blanc
- Tapalinga Shiraz (Malbec)

Small batch wine range includes:

- Redtail Sparkling Shiraz
- Long Road Shiraz
- Le Puissant Malbec
- Henry Road Chardonnay
- Mademoiselle V Viognier
- Une Rangée Petit Verdot
- Whitetail Blanc de Blancs

Sales Information

- Direct sales from venue: cellar door open Wednesday to Sunday (12pm-5pm)
- Online ales via website
- Wholesale enquiries welcome

Awards

- Named one of Australia's top 300 wineries - 2021 The Real Review, following on from similar ratings in 2020, 2019 and 2018
- Consistently rated as a 5 to 4.5 star winery -Halliday Wine companion

Packaging

- Glass
- Cardboard



Whirlwind Olives

Whirlwind Farm is a 40 hectare boutique regenerative olive farm in Karridale Western Australia. With over 2500 olive trees, they produce award winning Extra Virgin Olive Oil and Fused Olive Oils for the Margaret River region and a growing number of visitors.

The cottage industries of both olives and olive oil are central to the products produced on the farm and the growing, harvesting, and cold pressing all take place on site. Four varieties of olives are grown at the farm - WA Mission and Paragon olives are used to produce Extra Virgin Olive Oil and Fused Olive Oil and Kalamata and Californian Queen table olives are picked completely by hand and cured for 9-12 months before being packaged in brine or in a variety of marinades.

CONTACT DETAILS +61 (0)400 771 745 12251 Bussell Highway, Karridale 6288 WA info@whirtwindolives.com.au www.whirtwindolives.com.au whirtwind Olive Oil and Produce @ whirtwindolives

Product Range

- Extra Virgin Olive Oil
- Fused Olive Oil
- Table Olives
- Dukkah
- Balsamic Vinegar
- Macadamia Nuts

Sales Information

- Direct sale from venue: Farm shop open Friday to Sunday (10am-4pm)
- Wholesale Extra Virgin Olive
 Oil and Table Olives available
- Currently exporting

Awards

- Gold Garlic Fused Olive Oil -WA Olive Awards 2022
- Bronze Burner Fused Olive
 Oil WA Olive Awards 2022

Packaging

- Extra Virgin Olive Oil stainless steel
- Extra Virgin Olive Oil, Fused Olive Oil, Dukkah, Balsamic, preserves, honey - glass
- Olives compostable vac pack bags
- Macadamia nuts in compostable net bags
- Crackers & savoury in recycled packaging





Willarra Gold

Located in the Southern Forests town of Manjimup Western Australia, Willarra Gold have been inspired by the flavours of the local region to create hand made products from their very own grown passionfruit.

Willarra Gold also work closely with other local farmers to develop the most flavourful, sustainable and fun products for the whole family to enjoy.

After three generations of farming in Manjimup WA, this family knows how to bring the best flavour and brightest colour to your favourite foods. Using the freshest locally sourced inputs, you can be sure it is the best and has been produced in the most sustainable way possible. At Willarra Gold, it's about providing something delicious, unique, regenerative and everlasting.

Product Range

- Non-alcoholic passionfruit soda
- Non-alcoholic cherry soda
- Passionfruit cordial
- Cherry cordial

Sales Information

- Online sales via website
- Wholesale enquiries welcome

Certifications

• Freshcare

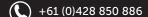
Packaging

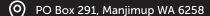
- Cordials 350ml glass bottles
- Sodas 375ml aluminium cans





CONTACT DETAILS





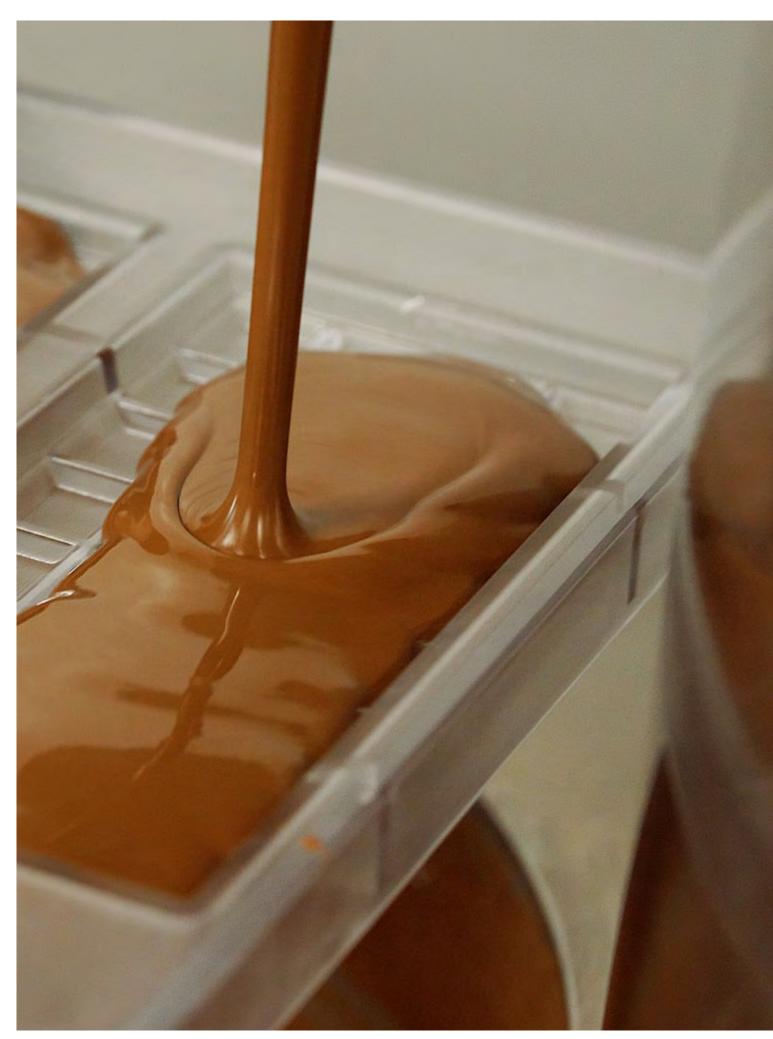
(willarragold@outlook.com

www.willarragold.com.au

Willarra Gold

O @willarragold





Yallingup Chocolate & Commonage Coffee Co

Coffee and chocolate - what could be better? Established in 2020, Yallingup Chocolate and Commonage Coffee Co. produce specialty roasted coffee and handmade chocolates made with love in the heart of Yallingup.

They use only the finest ingredients and traditional chocolate making methods. From simple truffles, to chocolates with unique flavour combinations, every piece of chocolate is a masterpiece.

Priding themselves on offering experience and advice in 'all things coffee', roasting takes place on site and can be seen in action 2-3 times a week. Commonage Coffee Co supplies to local cafes as well as its own onsite cafe.

The Yallingup Chocolate Shop provides a genuine 'wow' factor, with the factory visible to customers through glass windows. A range of options are available for purchasing locally made unique gifts.

"We love what we do, and we try our very best each day to ensure we provide the best service and experience to our customers."

www.yallingup chocolate.com.au

Yallingup Chocolate @yallingupchocolate

Product range

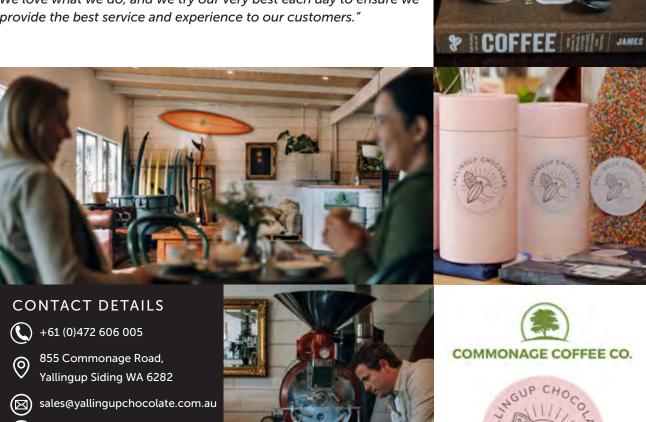
- · Handcrafted dark and milk chocolate (see website for full range)
- Single origin, expertly blended coffee beans (see website for full range)

Sales information

- Direct sales from venue: open Thursday - Sunday (8am-4pm)
- Wholesale enquiries welcome

Packaging

• Glass and recycled materials where possible





Yallingup Coffee Roasting Company

Situated in the seaside oasis of Dunsborough, Yallingup Coffee Roasting Company started roasting in 2001. Travelling the world to source the best green coffee beans, they pride themselves on roasting them in a way that does the growers proud.

Just like grapes make a fine wine, green coffee can taste radically different, depending on the bean type and how it is processed. For over 23 years, Yallingup Coffee Roasting Company have been perfecting their unique roasting and blending techniques and their customers keep coming back for more. Their team is committed to finding exotic and fantastic coffees from around the world. Selecting the best green beans is at the heart of their guest for the best cup of coffee.

Product Range

- Espresso Blends Harmonious
- Single Origin
- Organic and Fair Trade

Sales Information

- Direct sales from venue: open 7 days (7am-3pm) except Christmas Day
- Online sales via website delivered to your door
- Wholesale enquiries welcome

Packaging

- · Biodegradable packaging
- Compostable cups and lids



CONTACT DETAILS



+61 (0)8 9755 3025



Shop 7/233 Naturaliste Terrace, Dunsborough WA 6281



shop@yallingupcoffee.com.au



www.yallingupcoffee.com.au

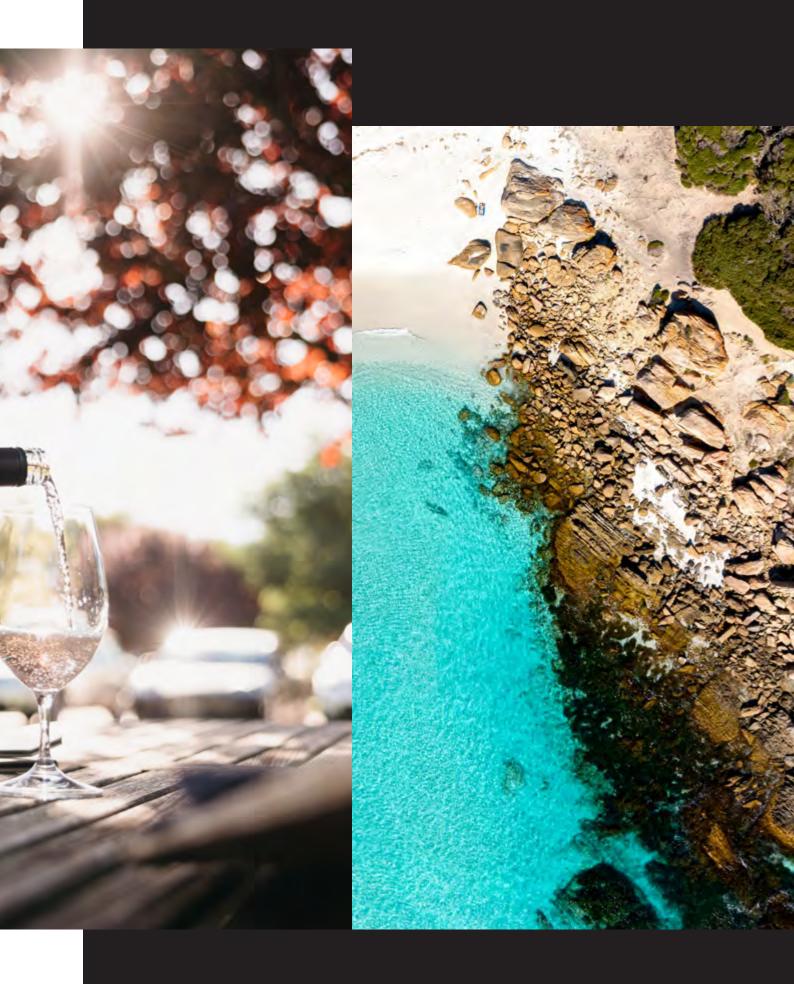


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Thank you to the following organisations for their support

































