



A TASTE

OF THE

# WHEATBELT

FOOD AND BEVERAGE CAPABILITY GUIDE





## Regional Food and Beverage Capability Guides

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

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

The series of Regional Food and Beverage Capability Guides for Western Australia may be viewed online at **[www.agric.wa.gov.au/capability-guides](http://www.agric.wa.gov.au/capability-guides)**

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

Email: **[FoodIndustryInnovation@dpird.wa.gov.au](mailto:FoodIndustryInnovation@dpird.wa.gov.au)**

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

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# CONTENTS

Foreword	4
Acknowledgement of Country	6
Taste of the Wheatbelt	8
Supporting the Journey from Producer to Consumer	10
Food and Beverage Producers by Category	12
The Importance of Supporting Local	14
Food and Beverage Producers A-Z	15
Producer by Location	117







# FOREWORD

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

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

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





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

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

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

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

**Hon Alannah MacTiernan  
MLC**  
Minister for Regional  
Development and  
Agriculture  
and Food











# ACKNOWLEDGEMENT OF COUNTRY

We respectfully acknowledge the First Nations people and traditional custodians of the lands that we live and work on, the family and clan groups of the Ballardong, Gubrun, Kalamaia, Njaki-Njaki, Wudjari, Whadjuk, Wilman, Yued and Yamatji People. We respect their Elders past, present and emerging and acknowledge their continuing connection to land, waters, and community.

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

## **Page artwork by Cheryl Chipper**

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











# TASTE OF THE WHEATBELT

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The Wheatbelt is located at the doorstep of Perth, with a stable, yet diverse population spread over 200 communities.

There are 42 local government authorities in the Wheatbelt, situated across 154,862 square kilometres of diverse land. The Wheatbelt's landscapes are unique, stretching from the white sandy beaches and clear waters of the Central Coast, to the highly productive lands of the Central Midlands and Wheatbelt South, the gentle hills and winding streams in the Avon and the spectacular rocky terrain in the Central East.

The Wheatbelt is Western Australia's agricultural powerhouse, growing diverse crops and contributing 27% of the State's agriculture, forestry and fishing economic output in 2019<sup>1</sup>. The Wheatbelt is the leading producer of the vast majority of WA's cereal and non-cereal broadacre crops, including lentils (97%), oats for grain (69%), half of the State's barley and wheat, and over a third of the State's lupins and canola oil seeds<sup>2</sup>.

Similarly, production of cereal for hay in the Wheatbelt is highly competitive (72%), along with the production of nuts (excl. almonds and macadamias) (68%), eggs (53%), wool (53%), milk and other livestock products<sup>2</sup>. Further

fulfilling its role as the State's north of Perth Food Zone, the Wheatbelt is a significant producer of diverse fruits and vegetables, with oranges, lemons, lettuce, blueberries and cauliflower amongst its top commodities.

Wheatbelt businesses continue to be exemplars of innovation and value-add markets, creating niche products and establishing boutique industries across the region. From the development of a low gluten oats supply chain and the production of healthy chocolate, to utilising sustainable, locally grown barley for heritage malt production and expanding the niche WA craft brewing industries. Businesses in the Wheatbelt such as the Coorinja Vineyard and Julimar Date Garden are eager to share their high value products and backstories with their visitors, expanding to allow costumer interactions with their farms.

#### References:

1. REMPLAN 2020, Economic Output – Wheatbelt & WA 2019 Release 1, [[www.remplan.com.au](http://www.remplan.com.au)]

2. ABS 2017, Cat No. 7503 Value of Agricultural Commodities Produced Australia, 2015-16, Australian Government, [[www.abs.gov.au](http://www.abs.gov.au)]



# SUPPORTING THE JOURN FR



## NORTHERN VALLEYS LOCAVORE STORE

Suppliers of fresh in-season produce including ethically and sustainably grown fruit and vegetables, meat, olive oil, goats cheese, honey, pickles and relishes, jams and handcrafted soft drinks.

Our mission is to connect producers of quality food and goods in the Northern Valleys region with consumers who value their products and are willing to pay a fair and equitable price for them.

Our vision is to reduce our dependence on imported and unsustainable produce with high food miles or a heavy carbon footprint – thus helping to secure a sustainable food future for people in our region.

### Northern Valleys Locavore Store

29 Binda Pl, Bindoon WA 6502

[info@nvls.com.au](mailto:info@nvls.com.au) | 0480 235 274

[www.nvls.com.au/](http://www.nvls.com.au/)

[www.facebook.com/nvlocavorestore](https://www.facebook.com/nvlocavorestore)

[www.instagram.com/northernvalleyslocavore/](https://www.instagram.com/northernvalleyslocavore/)





# KEY FROM PRODUCER TO CONSUMER



## GATHER YORK

Gather York is your local specialty grocer, based in York WA. They source quality fresh produce, bread, olive oil, honey, specialty provisions, flowers and other kitchen goods so you can enjoy your favourite dish or try out that new recipe at home.

Owned and operated by Amber and Fiona, two local York women who love good food, cooking and catering for friends and family. Their focus is on local, Wheatbelt and WA produce. They love nothing better than telling our customers the story of the food they are purchasing, from paddock to plate.

### Gather York

10 Henrietta St, York WA 6302

0427 777 233

[gatheryork@gmail.com](mailto:gatheryork@gmail.com)

[www.gatheryork.com/](http://www.gatheryork.com/)

[www.facebook.com/gatheryork](https://www.facebook.com/gatheryork)

[www.instagram.com/gatheryork/](https://www.instagram.com/gatheryork/)

## TOODYAY FARMERS MARKET

Toodyay Farmers Market offers a range of artisan goods sourced from around the Avon Valley and Wheatbelt, including; fresh produce and preserves, food, art and craft, farm goods and more. Each market includes education and entertainment and is a great family event.

Stirling Park, Toodyay

Every third Sunday, 9am - 1pm







# FOOD AND BEVERAGE PRODUCERS BY CATEGORY

## **Beverages**

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

## **Bread & Grain**

- Back Beach Bakehouse
- Black Barley Australia
- Dirty Clean Food
- Eden Valley Biodynamic Farm
- Hass Foods
- Jingymai Mill

- Merre Granola
- Mizzi's Gourmet Food
- Three Farmers

## **Bushfoods**

- Marvick Native Farms
- Mizzi's Gourmet Food
- Santaleuca Sandalwood Products

## **Dairy**

- Local Goat Artisan Cheese

## **Eggs**

- Barracks Farm Pastured Eggs
- Lesueur Valley Farm

## **Honey**

- BeeHappy Apiaries
- Little Eeden Farm
- West Coast Honey

## **Horticulture Fresh**

- Agrifresh
- Gingin Pomegranates and Dates
- Jullimar Date Garden
- Loose Leaf Lettuce
- Marvick Native Farms
- Moora Citrus
- Taste of Talbot
- Western Produce
- Wootra Farm Asparagus





### **Horticulture Value-Add**

- Dandaragan Estate
- Guinea Grove Farm
- Koojedda Country
- Little Eeden Farm
- Marlu Farms Produce
- Marvick Native Farms
- Northern Valleys Fruit Pops
- Talbot Grove
- Taste of Talbot
- Toapin Rise Farm
- Wootra Farm Asparagus

- Bullbar Beef Jerky
- Daisy Valley Farm
- Dandaragan Organic Beef
- Kerrigan Valley Beef
- Outback Beef
- The Food Files
- Wandering Clover Fed Beef

### **Seafood/Aquaculture**

- Cambinata Yabbies
- Lobster Shack
- Tammin Fish Farm

### **Meat**

- Badgy Boxed Beef
- Bloody Good Biltong Co
- Borrello Beef





# THE IMPORTANCE OF SUPPORTING LOCAL

## Buy West Eat Best

The State Government is committed to a buy local strategy, to build on Western Australia's reputation as a provider of safe, premium food and product into secure, diverse and high value markets. In 2008, the Government established a trusted State of Origin, food and beverage labelling program, known as Buy West Eat Best, championed by industry and administered by Government. The criteria and compliance requirements for this voluntary membership program, ensures the integrity and assurance across the industry, that the licensee's product is grown, farmed or fished in Western Australia and processed and packaged right here.

For more information visit [www.buywesteatbest.org.au](http://www.buywesteatbest.org.au)

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

## Buying local means fresher and longer lasting food

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

## Buying local means you know where your food comes from

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

## Buying local creates a more resilient local economy

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

## Buying local connects you to your community

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



[www.buywesteatbest.org.au](http://www.buywesteatbest.org.au)





# FOOD AND BEVERAGE PRODUCERS

## A TO Z









# 14K BREWERY

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

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

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

## Product Range

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

## Sales Information

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

## Certifications / Information

- Members of Slow Foods



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





# AGRIFresh





# AGRIFRESH

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

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

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

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

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

## Product Range

- Citrus (oranges and mandarins)
- Mango

## Sales Information

- All major grocery stores
- 3 x wholesalers

## Certifications / Information

- HACCP
- Freshcare
- SQF
- HARPS



- 📍 Dandaragan, WA
- ☎ (08) 9455 4538
- ✉ [info@agrifresh.com.au](mailto:info@agrifresh.com.au)
- 🌐 [www.agrifresh.com.au](http://www.agrifresh.com.au)
- 📷 NA
- 📱 AGRIFresh WA







# BACK BEACH BAKEHOUSE

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

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

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

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

## Product Range

- Sourdough bread
- Sourdough bagels
- Sourdough doughnuts

## Sales Information

- Place order online
- Wholesale enquiries welcome via the website



BACKBEACH|BAKEHOUSE

- 📍 Cervantes, WA
- 📞 0418 331 520
- ✉ [jade.ottway@hotmail.co.uk](mailto:jade.ottway@hotmail.co.uk)
- 🌐 [www.backbeachbakehouse.com](http://www.backbeachbakehouse.com)
- 📷 @thatdoughhoe
- 📍 Back Beach Bakehouse Cervantes







# BADGY BOXED BEEF

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

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

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

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

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

## Product Range

- Wagyu beef straight from the farmer

## Sales Information

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



- 📍 Badgingarra, WA
- 📞 0419 797 999
- ✉ hamika@activ8.net.au
- 📍 NA
- 📷 @badgy\_boxed\_beef
- 📘 Badgy Boxed Beef







# BARRACKS FARM PASTURED EGGS

Barracks Farm Pastured Eggs started as a mixed cropping and sheep producing farm in the Shire of Beverley, Western Australia.

In 2020 they diversified into producing eggs from pastured, free range chickens.

They currently have around 2000 chickens, are passionate about their eggs and believe they are ethically grown with the best flavour.

## Product Range

- 700g cartons
- 600g, 700g, 800g catering trays

## Sales Information

- Products are currently stocked across WA at a range of independent supermarkets and gourmet grocers

## Certifications / Information

- Buy West Eat Best Member



- 📍 Beverley, WA
- ☎ 0428 779 234
- ✉ thebarracks1@gmail.com
- 📍 NA
- 📷 @barracksfarm\_pasturedeggs
- 📌 Barracks Farm Pastured Eggs







# BEEHAPPY APIARIES

BeeHappy Apiaries was established in 1993 by Colin Fleay, a third generation Apiarist and his partner Ruth Hamlyn, who together run the apiary housing 400 hives.

Their delicious natural honey is available in a variety of flavours specific to the native flora available from strategic locations along the bees migratory path throughout Western Australia. Depending on the season and general availability, the varieties include: Jarrah, Blackbutt, Bottlebrush, Powderbark, Marri, Wandoo and Wildflower.

Bee Happy® Honey is acclaimed for its wonderful full-bodied flavour due to a combination of the strategic targeted native species of flora and the unique extraction process. Minimal heat is used to ensure the honey is as close to its natural state as possible.

Bee Happy® Honey have an Organic Certification with NASAA (National Association for Sustainable Agriculture, Australia). They produce certified organic honey as well as premium West Australian honey, both of which are available in a variety of sizes.

## Product Range

- Certified organic honey
- Certified organic pollen
- Premium honey
- Jarrah honey chocolate
- Honeycomb
- Beeswax

## Sales Information

- Available for purchase from website
- Buy in-store at Uniquely Toodyay, Toodyay
- Contact direct for wholesale enquiries

## Certifications / Information

- Organic Certification
- HACCP
- NAASA



- 📍 PO Box 155, Toodyay, WA
- ☎ (08) 9574 2857
- ✉ beehappyhoney1@bigpond.com
- 🌐 www.beehappy.com.au
- 📷 @beehappyorganic
- 📘 Bee Happy Apiaries



pharmfarm

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**BLACK  
BARLEY**

**AUSTRALIA**



# BLACK BARLEY AUSTRALIA

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

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

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

## Product Range

- 1Kg calico bags of black barley

## Sales Information

- Wholesale enquiries welcome

## Certifications / Information

- HACCP



- 📍 New Norcia, WA
- 📞 0419 919 507
- ✉ [roger@blackbarleyaustralia.com](mailto:roger@blackbarleyaustralia.com)
- 🌐 [www.blackbarleyaustralia.com](http://www.blackbarleyaustralia.com)
- 📷 @blackbarleyaustralia
- 📍 NA







# BLOODY GOOD BILTONG CO.

The Bloody Good Biltong Co. was established in York, WA in 2020. It all started from a backyard passion for making handmade and air-dried beef biltong for family and friends.

Bloody Good Biltong Co ethos is on producing a high quality, rustic and all natural beef biltong from WA's best beef cuts, using locally sourced ingredients.

It's best enjoyed with friends and family over a beer, whilst road tripping around our amazing state or anytime that a quick and moreish snack is needed.

## Product Range

- Premium handmade and airdried biltong
- Premium beef biltong soft sliced and stokkies, available in three flavours, Original, Chilli and Rosemary & Garlic

## Sales Information

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



- 📍 5 Chamberlin Street York, WA
- ☎ 0427 455 775
- ✉ [hello@thebloodygoodbiltongco.com.au](mailto:hello@thebloodygoodbiltongco.com.au)
- 🌐 [www.thebloodygoodbiltongco.com.au](http://www.thebloodygoodbiltongco.com.au)
- 📷 @thebloodygoodbiltongco
- 📱 The Bloody Good Biltong Co







# BORRELLO BEEF

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

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

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

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

## Product Range

- Wide range of beef and lamb products

## Sales Information

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

## Certifications / Information

- HACCP
- Buy West Eat Best Member



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







# BULLBAR BEEF JERKY

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

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

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

## Product Range

- Wide range of beef jerky products and flavours

## Sales Information

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

## Certifications / Information

- HACCP



- 📍 19 Masters Way, Lancelin WA
- ☎ (08) 9655 2561
- ✉ [sales@bullbarbeefjerky.net.au](mailto:sales@bullbarbeefjerky.net.au)
- 🌐 [www.bullbarjerky.com.au](http://www.bullbarjerky.com.au)
- 📷 @bullbarbeefjerky
- 📺 Bullbar Jerky





INGREDIENTS  
HAZELNUTS  
ALMONDS·OLIVES  
SESAME SEED  
SPICES

Local & Imported ingredients



*Dukkah  
& Olives*

100g NET

INGREDIENTS  
HAZELNUTS  
ALMONDS·SESAME  
SEED·LEMON  
MYRTLE·SPICES

Local & Imported ingredients



*Dukkah with  
Lemon Myrtle*

100g NET



# CAMBINATA YABBIES

Situated on the family's broad acre farming property near Kukerin, Cambinata Yabbies was established in 1991 by Michael and Mary Nenke and is now operated by fourth generation members.

Within just three years of operating they built the largest yabby processing facility in Australia and obtained an export licence for the 'state of the art' establishment. Promoted as the 'Yabby Centre of the West' the operation now boasts a large commercial kitchen for value adding and can cater for up to 200 guests in the family's unique 'shearing shed function' centre (complete with grand piano and candlelit chandeliers).

Agri tourism gained recognition as an important element in the business and after successfully applying for a national grant for tourism, an eco friendly village, Mary's Farm Cottages was constructed in 2014. Visitors can stay the night, tour the operations, dine and purchase live yabbies plus the gourmet ranges of yabbies and abalone, Dukkahs and farm fresh honey.

## Product Range

- Live Yabbies
- Pickled yabbies with chilli
- Pickled yabbies with spice
- Pickled yabbies with lemon
- Dukkah
- Pickled abalone with chilli
- Pickled abalone with spice
- Pickled abalone with lemon
- Michael's Honey

## Sales Information

- Direct sales from farm shop or Black Duck Gourmet, Albany
- Available for purchase from website
- Wholesale enquiries welcome via phone or email

## Certifications / Information

- HACCP



- 📍 4210 Dumbleyung-lake Grace Road, Kukerin, WA
- 📍 NA
- ✉ [cambinatayabbies@bigpond.com](mailto:cambinatayabbies@bigpond.com)
- 🌐 [www.cambinatayabbies.com.au](http://www.cambinatayabbies.com.au)
- 📷 @Marys\_Farm\_Cottages
- 📱 Cambinata Yabbies







# COORINJA WINERY

Coorinja Winery was established in the Toodyay Hills in the 1870's making it one of the oldest wineries in Western Australia.

The Wood family have been making Coorinja's renowned wines and ports since 1919, passing down over 100 years of traditional wine making expertise through five generations of Wood family winemakers.

Traditionally, the winery has made and perfected the art of fortified wines with many different varieties available. Most of their fortified wines are aged in the original 440 and 770 gallon casks that were purchased with the winery in 1919. It is the delicious aroma of these ageing ports that you are greeted with as you enter the old cellar building.

In recent years, winemaker Michael Wood has also been producing small batch, quality red wines. The growing conditions produce exciting and complex reds that result in a flavour driven and palatable wine that you know will be enjoyable from the moment you open the bottle.

## Product Range

- Shiraz 2014
- Grenache
- Cabernet Sauvignon 2018
- Cabernet Shiraz 2017
- Shiraz 2017
- Harper Brook White
- Liqueur Muscat
- Muscat
- Sherries
- Ginger Wine
- Marsala
- Range of Port
- Liqueur Shiraz
- Toodyay Fortified Shiraz
- Range of Tawny

## Sales Information

- Direct sales from the Cellar Door
- Available from selected bottle shops, see website for full list of stockists



- 📍 5914 Toodyay Road, Hoddys Well, WA
- ☎ 0408 802 239
- ✉ coorinja@gmail.com
- 🌐 www.coorinjawinery.com
- 📷 @coorinja\_winery
- 📌 Coorinja Winery







# DAISY VALLEY FARM

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

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

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

## Product Range

- Pasture-raised whole chicken & cuts

## Sales Information

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



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







# DANDARAGAN ESTATE

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

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

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

## Product Range

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

## Sales Information

- Available for purchase from website
- Wholesale enquiries welcome

## Certifications / Information

- HACCP



- 📍 Dandaragan, WA
- ☎ 0450 119 747
- ✉ [contact@dandaraganestate.com.au](mailto:contact@dandaraganestate.com.au)
- 🌐 [www.dandaraganestate.com.au/](http://www.dandaraganestate.com.au/)
- 📷 NA
- 📌 Dandaragan Estate







# DANDARAGAN ORGANIC BEEF

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

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

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

## Product Range

- Organic, grass fed and grass finished beef

## Sales Information

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

## Certifications / Information

- Organic Certification



📍 Dandaragan, WA

📞 0437 707 630

✉ [info@dandaraganorganicbeef.com.au](mailto:info@dandaraganorganicbeef.com.au)

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

📷 @dandaraganorganicbeef

📘 Dandaragan Organic Beef







# DIRTY CLEAN FOOD

Dirty Clean Food is a young company with big plans, driven by the belief that healthy food comes from nurturing the land and farming as nature intended.

It starts with soil... They connect you with local farmers producing delicious food that is regenerating the world. Today, more and more consumers are interested in where their food comes from and how it has been grown.

The regenerative programs connect you directly to 100% grass-fed and pasture raised animals grown with care in Western Australia. They produce and supply a growing range of local regeneratively farmed proteins, grains, grocery items, and much more, and deliver them direct to your door. Their amazing oats are grown in Williams and milled in Wandering.

You can be assured that you are purchasing food where provenance, taste, integrity and sustainability are paramount. Dirty Clean Food is the food brand of Wide Open Agriculture [wideopenagriculture.com.au](http://wideopenagriculture.com.au)

## Product Range

- Rolled oats
- Ancient grain porridge
- Pecan granola

## Sales Information

- Available for purchase from website
- Wholesale enquiries welcome

## Certifications / Information

- Buy West Eat Best Member



- 📍 Williams, WA
- 📞 (08) 6202 7130
- ✉ [sales@dirtycleanfood.com.au](mailto:sales@dirtycleanfood.com.au)
- 🌐 [www.dirtycleanfood.com.au](http://www.dirtycleanfood.com.au)
- 📷 @dirtycleanfood
- 📘 Dirty Clean Food







# DOWNDERRY WINES

Downderry Wines is a family-owned business operated by Rex and Jan Hayes in Narrogin. They produce sweet and dry whites, reds rich in fruit body, as well as Rose's and a Sparkling made by using the traditional method.

They commenced planting in 1998 but noticing the impact of climate change, they reviewed their variety selections and have now grafted new lines and established new plantings better adapted to the local environment. This also allows them to avoid the use of traditional viticulture sprays, producing affordable wine that give clients an experience of the true varietal characters.

Their clients are traditionally the tourist who are passing by, and are surprised to see a winery in this location. Their visitors are pleasantly surprised by such affordable and quality wines.

## Product Range

- Wine sales and tasting
- Cheese platters

## Sales Information

- Available for purchase from website
- Available in retail outlets
- Wholesale enquiries welcome



- 📍 25 Graham Road, Narrogin, WA
- 📞 0427 814 903
- ✉ [downderry@westnet.com.au](mailto:downderry@westnet.com.au)
- 🌐 [www.downderrywines.com.au](http://www.downderrywines.com.au)
- 📷 NA
- 📘 Downderry Wines





# DR JIM'S

## PURE LEMON & HONEY

### FLU ELIXIR

Mix with hot or cold water, soda water or sip straight to relieve that itchy throat or just quench your thirst.

Made on our farm from an old family recipe.



Dripping with goodness!



SHAKE WELL BEFORE USE  
750ML

30%  
NATURAL  
VITAMIN  
C  
No Artificial  
Flavors  
Gluten Free



# DR JIM'S FAMOUS LEMON SQUASH

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

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

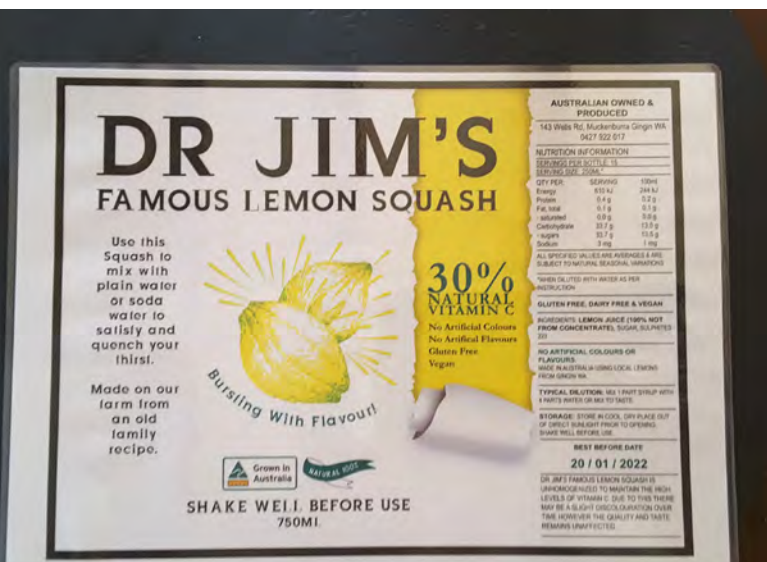
Both products have been tested and contain 30% natural vitamin C. Being highly concentrated, a bottle of squash or flu elixir will make many enjoyable drinks and can be mixed with hot or cold water or soda water. As the products are not pasteurised, they have the only cordial on the market with natural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

## Product Range

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

## Sales Information

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



- 📍 Gingin, WA
- ☎ 0427 922 017
- ✉ [julietalphavictor@gmail.com](mailto:julietalphavictor@gmail.com)
- 📍 NA
- 📷 NA
- 📺 NA







# EDEN VALLEY BIODYNAMIC FARM

Situated at Dumbleyung in southern Western Australia, Eden Valley Biodynamic Farm is owned and farmed by the Lloyd family who practise ecologically-sustainable, traditional agriculture free of genetic modifications, chemicals and synthetic fertilisers.

Owing to its unique position in the landscape, Eden Valley is an entity in, and of itself, within which microclimate regulation and water table control is possible.

The farm's flour mill processes biodynamic grain grown on the farm into certified baker's flour, wholemeal, atta, self-raising, rye, barley and pasta flours. Other certified products include whole grains for milling and sprouting, stock feeds of straw, hay and formulated livestock pellets for sheep, cattle, horses and goats, as well as poultry crumble for free-ranging laying hens.

Solar power is used on the farm and at the flour mill and provides all the farm's electricity needs and around 60 percent of the flour mills. All produce is hand packaged with a striking flour packaging design.

## Product Range

- Biodynamic flour and grain

## Sales Information

- Please see website for list of retailers
- Wholesale enquiries welcome via Born Organic Canningvale WA

## Certifications / Information

- Bio Dynamic Certification



- 📍 Dumbleyung, WA
- 📞 NA
- ✉ [edenvalley@wn.com.au](mailto:edenvalley@wn.com.au)
- 🌐 [www.edenvalleybiodynamic.com.au](http://www.edenvalleybiodynamic.com.au)
- 📷 NA
- 📘 NA







# GINGIN POMEGRANATES AND DATES

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

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

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

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

## Product Range

- Pomegranates
- Dates

## Sales Information

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



- 📍 Gingin, WA
- ☎ 0402 930 398
- ✉ [ginginpd@outlook.com](mailto:ginginpd@outlook.com)
- 📍 NA
- 📷 @ginginpd
- 📘 Gingin Pomegranates







# GUINEA GROVE FARM

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

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

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

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

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

## Product Range

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

## Sales Information

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

## Certifications / Information

- NAASA
- Organic/Biodynamic Certification



## Guinea Grove Farm

Certified Biodynamic Extra Virgin Olive Oil

- 📍 Ginginup, WA
- ☎ 0455 490 477
- ✉ [info@guineagrovefarm.com.au](mailto:info@guineagrovefarm.com.au)
- 🌐 [www.guineagrovefarm.com.au/](http://www.guineagrovefarm.com.au/)
- 📷 @guineagrovefarm
- 📌 Guinea Grove Farm





## Pumpkin Curry

Healthy and Super Simple Bread Mix



Just add  
water & mix



Ready in  
45 mins



Equivalent to 4  
vegetable portions

Makes 1 loaf (600g)



# HASS FOODS

Hass Foods, founded at Stumpys Roadhouse in Brookton, has been set up to produce innovative, fun, healthy foods.

The products, developed by a five-star trained chef with years of experience working with dieticians, are the result of years or research and product trialing. The products are mostly dry packaged goods that can be sold through an e-commerce site.

Their lead product line is a range of dry bread mixes, with each mix making one loaf that has four serves of vegetables. They are very easy to make as you only need to add water and prove before baking.

Hass Foods aim to provide easy, fun innovative ways to eat more fruits and vegetables and have a vision to improve the nutritional health of our nation's children, before reaching global markets.

## Product Range

- Wide variety of bread mixes
- Seasoned Salt

## Sales Information

- Available at Stumpy's Roadhouse
- Available for purchase from website - coming soon



📍 4 Corberding Rd, Brookton, WA

☎ 0429 687 048

✉ cathy@stumpys.com.au

🌐 www.stumpys.com.au

📷 NA

📘 NA







# JINGYMIA MILL

Jingymia Mill is a family owned and operated business with people that love the land, the life that it supports and the food it produces. Their foundations are built on generations of food production in the Western Australian Wheatbelt.

Jingymia Mill farm has a holistic focus on restoring plant and animal ecosystems, producing premium food and optimising human health. Early in 2020 they began the next step in their journey to bring produce direct to the people in its most wholesome and natural way possible. They achieved this by purchasing a stone flour mill, resulting in the creation of Jingymia Mill.

Jingymia Mill offer freshly milled whole wheat and rye flour. The whole grain flours contains all three elements of the grain - the bran, the germ and the endosperm. Nothing is added, and nothing is taken away - as nature intended.

## Product Range

- Milled whole flour
- Milled whole rye flour

## Sales Information

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



- 📍 Wyalkatchem, WA
- ☎ 0448 401 064
- ✉ [jingymiamill@gmail.com](mailto:jingymiamill@gmail.com)
- 🌐 [www.jingymiamill.com.au](http://www.jingymiamill.com.au)
- 📷 @jingymia\_mill
- 📌 Jingymia Mill







# JULIMAR DATE GARDEN

The Julimar Date Garden is a small date growing enterprise, situated on the southern edge of the Julimar State Forest.

Commercial date growing in Australia is literally in its embryonic stage. Julimar Date Garden offer five varieties of dates, most of which have never been previously available in Australia. They have been producing fruit since 2016 and have already achieved agricultural history in Western Australia. Their dates are fresh and of the highest quality and when in season, have been very popular especially with the local Iraqi population.

With the tremendous interest that has been generated around their enterprise, Julimar Date Garden have become foundation members of the Toodyay Food and Picnic Trail, collaborating with other local food and beverage businesses to strengthen the regions offerings.

## Product Range

- Julimar Date Garden offer five varieties of dates

## Sales Information

- Direct sales from farm gate



- 📍 1790 Julimar Road, Julimar, WA
- ☎ 0428 632 194
- ✉ [julimardategarden@icloud.com](mailto:julimardategarden@icloud.com)
- 📍 NA
- 📷 NA
- 📱 Julimar Date Garden







# KERRIGAN VALLEY BEEF

Kerrigan Valley Beef is a family owned business in Hyden, operated by second-generation producers Trevor and Sharon Hinck.

They are a mixed farming enterprise consisting of crop, an accredited feedlot, breeding herds and the remaining for backgrounding young cattle.

Kerrigan Valley Beef produce healthy cattle raised on a nutrient-rich, home-grown diet in a low-stress environment. They uphold strict animal welfare practices, with a sheltered feedlot and electronically tagged cattle for lifetime traceability. They also maintain high environmental standards using their feedlot by-product as compost for their cropping operations. They pride themselves on having healthy and vibrant cattle and recently won a welfare grant to install a new state of art animal hospital on their property.

Their award-winning Kerrigan Valley Beef has been hand-selected and carefully graded to ensure that every customer experiences superior flavour and mouth-watering soft texture every time. Kerrigan Valley Beef - The Taste of Western Australia.

## Product Range

- Range of beef products

## Sales Information

- Enquiries directly to Trevor and Sharon  
08 9880 5086 /  
0429 384 787

## Certifications / Information

- NFAS
- AusMeat



- 📍 Hyden, WA
- ☎ 0448 401 064
- ✉ tabuan1@bigpond.com
- 🌐 [www.kerriganvalleybeef.com.au](http://www.kerriganvalleybeef.com.au)
- 📷 NA
- 📘 NA



YES!! I do make it all





# KOOJEDDA COUNTRY

Koojedda Country have been crafting preserves in the Wheatbelt for over 43 years, selling their products locally as well as expanding into the Goldfields, Avon region and Perth metro areas.

Utilising produce grown on their farm or sourced locally from nearby farm/orchard gate sales, all preserves are produced on a seasonal basis. With a significant focus on supporting West Australian growers, Koojedda Country is able to bring fresh and high quality products to their customers across the state

## Product Range

- Range of preserves including jams, chutney, marmalades, sauces, pickles and infused oils

## Sales Information

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

## Certifications / Information

- Spray Free



- 📍 Bakers Hill, WA
- ☎ 0409 514 123
- ✉ cpmencshelyi@hotmail.com
- 🌐 [www.kerriganvalleybeef.com.au](http://www.kerriganvalleybeef.com.au)
- 📷 NA
- 📱 Koojedda Country







# LESUEUR FARM

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

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

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

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

## Product Range

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

## Sales Information

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



- 📍 Jurien Bay, WA
- ☎ 0400 331 432
- ✉ [lesueurfarm@outlook.com](mailto:lesueurfarm@outlook.com)
- 🌐 [www.lesueurfarm.com.au](http://www.lesueurfarm.com.au)
- 📷 NA
- 📱 Lesueur Farm







# LITTLE EEDEN FARM

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

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

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

## Product Range

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

## Sales Information

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

## Certifications / Information

- Buy West Eat Best Member
- Australian Made



- 📍 429 Cook Road, Mooliabeenee, WA
- ☎ 0449 508 541
- ✉ [little.eeden.farm@gmail.com](mailto:little.eeden.farm@gmail.com)
- 🌐 [www.littleeedenfarm.com](http://www.littleeedenfarm.com)
- 📷 @littleeedenfarmapiary
- 📺 Little Eeden Farm Apiary







# LOBSTER SHACK

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

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

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

## Product Range

- Local Western Rock Lobster

## Sales Information

- Direct sales from shop



📍 37 Catalonia Street, Cervantes, WA

☎ (08) 9652 7010

✉ [tours@iorl.com.au](mailto:tours@iorl.com.au)

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

📷 @lobstershackwa

📘 Lobster Shack WA







# LOCAL GOAT ARTISAN CHEESE

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

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

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

## Product Range

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

## Sales Information

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



- 📍 Gingin, WA
- ☎ 0418 714 107
- ✉ [juliedrummond@bigpond.com](mailto:juliedrummond@bigpond.com)
- 📍 NA
- 📷 @localgoatcheese
- 📌 Local Goat Cheeses





Image: @annabellewphotography



# LOOSE LEAF LETTUCE

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

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

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

## Product Range

- Range of loose leaf salad mixes

## Sales Information

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

## Certifications / Information

- HACCP
- Freshcare
- Buy West Eat Best



- 📍 Gingin, WA
- ☎ (08) 9575 2086
- ✉ [admin@looseleaf.com.au](mailto:admin@looseleaf.com.au)
- 🌐 [www.looseleaf.com.au](http://www.looseleaf.com.au)
- 📷 NA
- 🏢 The Loose Leaf Lettuce Company







# MARLU FARMS PRODUCE

Marlu Farms preserves are made locally on the family farm in Hyden WA by Sandra Hunter. Ingredients are sourced from the family garden and surrounds to create this seasonal range of homemade preserves.

Everything is handpicked and prepared by hand with no preservatives, additives, thickeners or pectin added. All products are vegan (aside from Lemon Butter, Chocolate Dukkah and Granola) and gluten free.

Each season brings new ingredients and opportunities for products and flavours. With this in mind, you can discover the delicious new seasonal products and find your old favorites including jams, marmalades, relishes and chutneys listed on their Facebook page.

## Product Range

- Quince paste
- Lemon butter
- Marmalade
- Pickles
- Jams
- Relishes
- Chutneys
- Dukkah and spice mixes
- EVOO
- Granola

## Sales Information

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



- 📍 Hyden, WA
- ☎ 0417 289 964
- ✉ sandra\_v84@hotmail.com
- 📍 NA
- 📷 @marlufarmsproduce
- 📘 Marlu Farms Produce







# MARVICK NATIVE FARMS

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

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

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

## Product Range

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

## Sales Information

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



- 📍 Red Gully, WA
- ☎ 0411 423 609
- ✉ [enquire@marvicknativefarms.com.au](mailto:enquire@marvicknativefarms.com.au)
- 🌐 [www.marvicknativefarms.com.au/](http://www.marvicknativefarms.com.au/)
- 📷 NA
- 📘 NA







# MERRE GRANOLA

Merre Granola - Celebrating WA in just one bowl of golden goodness.

Merre Granola are proud Wheatbelt grain farmers, offering hand blended breakfast cereal (granola) using ingredients only sourced from the amazing state of Western Australia.

To make their granola, they take freshly rolled Wheatbelt oats, Wheatbelt honey, premium nuts from the South West, olive oil from the Great Southern, juice from Pickering Brook, chia seeds from the Kimberly and hemp from the Vasse region. Made in Merredin. Beyond granola, Merre offer locally grown chickpeas.

## Product Range

- Farmhouse Blend Granola
- Original Beauty Granola
- Overnight rolled oats
- Chickpeas
- Products are available in single serves (50g), retail (500g) & bulk (2.5kg +)

## Sales Information

- Available at a range of retail outlets
- Available for purchase from website
- Wholesale enquiries welcome
- Food service and catering enquiries welcome



- 📍 Merredin, WA
- ☎ 0400 707 770
- ✉ sales@merregranola.com.au
- 🌐 www.merregranola.com.au
- 📷 @merregranola\_wa
- 📺 MerreGranola WA







# MIZZI'S GOURMET FOOD

Mizzi's, a licensed salt farm in Doodlakine, Western Australia produces unique, large chunky salt flakes from the clean, pure underground ancient artesian's mineral rich, brine springs.

Mizzi's make use of the harsh desert sun, clays and minerals to make their unique salt flakes. Salt is hand-picked from their clay pans and characterised by large, mild tasting flakes with a tinge of sweetness and a crunchy bite. Mizzi's salt is very versatile and can also be used as a beautiful plate decoration around seafood, meats and other food. Due to its mildness, these large flakes can be sprinkled on the food directly as a finishing salt to add crunch.

In addition to beautifully presented salt flakes and salt chunks their diverse range includes salt blends with smoked, chilli, seaweed and saltbush. Adding to their unique offerings, Mizzi's also produce wholemeal barley flour and a deliciously malty barley 'coffee' made from pure barley grain.

## Product Range

- Desert salt flakes & other gourmet salt
- Saltbush spice
- Barley coffee

## Sales Information

- Direct sales from farm gate
- Available at range of IGA stores and markets
- Available for purchase online
- Wholesale enquiries welcome



📍 54 Massingham Str, Kellerberrin, WA

☎ 0491 729 011

✉ sales@paleoriver.com.au

🌐 www.paleoriver.com.au

📷 @paleoriveraus

📘 Paleo River Aus







# MOORA CITRUS

Moora Citrus is an innovative horticulture project in the WA Wheatbelt. The orchard produces oranges and mandarins, with a focus on delivering fresh eating citrus into the local market across eight months of each production year.

Located 12km from the town of Moora and spanning 210 hectares of trees, the orchard has been developed over several years and is now the largest producer of citrus in WA.

The fruit produced by the orchard can be found across WA in major supermarkets and independents as well as exported to over a dozen countries around the world.

## Product Range

- Navel and Midnight oranges
- Mandarins
- Specialty citrus including Cara Cara Navels

## Sales Information

- Currently stock in Coles, Woolworths, Costco and leading independents around WA
- Wholesale only
- Enquiries via Northern Valley Packers

## Certifications / Information

- SEDEX
- Export Accreditation
- Freshcare Certificate



- 📍 Lot 803 Prices Road, Moora, WA
- ☎ (08) 9653 1318
- ✉ [info@mooracitrus.com.au](mailto:info@mooracitrus.com.au)
- 🌐 [www.mooracitrus.com.au](http://www.mooracitrus.com.au)
- 📷 @mooracitrus
- 📘 Moora Citrus







# NESCI ESTATE WINE FARM

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

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

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

## Product Range

- Table wines
- Fortified wines
- Liqueurs

## Sales Information

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



**NESCI ESTATE  
WINE FARM**

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







# NORTHERN VALLEYS FRUIT POPS

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

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

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

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

## Product Range

- A range of real fruit icy poles

## Sales Information

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



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







# OUTBACK BEEF

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

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

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

## Product Range

- Fresh and frozen beef packs

## Sales Information

- Available for purchase from website



- 📍 Badgingarra, WA
- 📞 NA
- ✉ [beef@outback-beef.com.au](mailto:beef@outback-beef.com.au)
- 🌐 [www.outback-beef.com.au](http://www.outback-beef.com.au)
- 📷 @outbackbeef
- 📘 Outback Beef







# OUTBACK BREWING CO

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

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

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

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

## Product Range

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

## Sales Information

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



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







# SANTALEUCA SANDALWOOD PRODUCTS

Based in Northam, in the WA Wheatbelt, Santaleuca Sandalwood Products brings you Sandalwood products as close to nature as possible.

Santaleuca Sandalwood Products was established in 2014 by Stephen and Michelle Fry of Narembeen. The concept led the development of the Sandalwood Nut food industry. It followed closely on the heels of Australia's first native nut industry, the Macadamia, and provided an opportunity to develop a new form of primary industry in Western Australia's Wheatbelt.

In 2021, the business was purchased by Bettoniga Pty Ltd, a social enterprise located in Northam, Western Australia. Bettongia's interest in Santaleuca Sandalwood Products was based on the 'native food' aspects of the business and its consideration of the entire ecosystem in the production of the raw product.

The suite of sandalwood products include roasted whole nuts, shavings, gobbles and nougat and are suitable for all dietary needs – vegan, vegetarian, paleo diets. Nothing added, nothing taken away.

## Product Range

- Jarrah honey nougat
- Roasted Sandalwood nuts
- Sandalwood gobbles

## Sales Information

- Direct sales - contact via email
- Available at range of retail outlets (see website for full details)



- 📍 Northam, WA
- 📞 0459 534 813
- ✉ [info@santaleucasandalwood.com.au](mailto:info@santaleucasandalwood.com.au)
- 🌐 [www.santaleucasandalwood.com.au](http://www.santaleucasandalwood.com.au)
- 📷 NA
- 📱 Santaleuka







# STRINGYBARK WINERY

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

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

## Product Range

- Rose
- Verdelho
- Chardonnay
- Cabernet/Shiraz

## Sales Information

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



*Stringybark*  
Winery, Restaurant & Function Centre

- 📍 2060 Chittering Road, Chittering, WA
- 📞 (08) 9571 8069
- ✉ [brucecu@iinet.net.au](mailto:brucecu@iinet.net.au)
- 🌐 [www.stringybarkwinery.com.au](http://www.stringybarkwinery.com.au)
- 📷 NA
- 📌 Stringybark Winery







# TALBOT GROVE

Talbot Grove produces top quality extra virgin olive oil from their own grove of 6000 trees in the Shire of York.

York and the Avon Valley have an ideal climate to produce premium olive oil. The inland location results in cooler nights and a finer quality of olive oil. The trees are not sprayed and sheep graze the grove. Frantoio has a pleasant peppery taste and is ideal for pasta, marinades, seafood and meat dishes. Manzanilla is fruity with a peppery aftertaste, perfect for salads. Nevadillo has a wonderful aroma and complexity of flavours. It is our highest prize winning oil and great for dipping.

They produce three varietal oils: Frantoio, Manzanilla and Nevadillo, each with its own unique characteristics. They have won numerous awards, including gold medal at the 2010, 2014, 2015 and 2018 Perth Royal Show. Their oils are sold in independent supermarkets and gourmet stores in the Perth metropolitan area and York. They also supply restaurants and export to Japan, Malaysia and Taiwan.

## Product Range

- Frantoio extra virgin olive oil
- Manzanilla extra virgin olive oil
- Nevadillo extra virgin olive oil

## Sales Information

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

## Certifications / Information

- Buy West Eat Best Member
- Current exporter



- 📍 4 Lupin Way, Coogee, WA
- ☎ 0467 330 140 or (08) 9418 7583
- ✉ talbotgrove@dodo.com.au
- 🌐 www.talbotgrove.com
- 📷 @talbotgroveoliveoil
- 📌 NA







# TAMMIN FISH FARM

Being able to buy fresh fish that is still swimming when you arrive at the Tammin Fish Farm, is a little out of the ordinary for the Central Wheatbelt. But this is exactly what Fred and Glenice Batchelor provide.

Inspired by Glenice's Landcare work on diversification and managing salinity, Tammin Fish Farm was born. Water that would otherwise add to the salinized groundwater is perfect for rainbow trout, barramundi, silver perch and other finfish.

Availability is seasonal and the fish are grown sustainably – without chemicals except for the occasional salt-bath! Fish is available direct from the farm gate (by appointment or on their open days). Visitors can be provided with a demonstration on how to prepare the fish and perhaps a small taste of Fred's latest recipe using fresh garden produce. Farm-stay is available via Hipcamp – "Fish, Fibre and Forage".

## Product Range

- Seasonal fish - Rainbow Trout, Barramundi, Silver Perch

## Sales Information

- Direct sales from farm gate - open days and by appointment
- Wholesale enquiries welcome



- 📍 Tammin, WA
- ☎ 0428 371 221
- ✉ glenicemb@gmail.com
- 📍 NA
- 📷 NA
- 📌 Tammin Fish Farm







# TASTE OF TALBOT

Taste of Talbot is a family business supplying unique products from the Talbot region of York, Western Australia. Their produce includes black garlic, fresh garlic, honey, and Dutch Iris flowers.

Keeping in touch with their Italian roots, Ethan and his family grow garlic and cook over a low heat to create the unusual yet tasty black garlic that has both gourmet culinary and medicinal uses with twice the amount of antioxidants and richer in amino acids compared to raw garlic.

## Product Range

- Large black garlic (min weight 70g)
- Small black garlic (min weight 30g)
- Fresh garlic (subject to seasonal availability)

## Sales Information

- Available at a range of retail outlets across the Wheatbelt and Perth
- Available for purchase via email
- Wholesale, stockist, catering, restaurant, private and event enquiries welcome



- 📍 York, WA
- ☎ 0428 339 085
- ✉ ethan.sirr@gmail.com
- 📍 NA
- 📷 NA
- 📱 NA







# THE FOOD FILES

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

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

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

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

## Product Range

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

## Sales Information

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



📍 60 Bonza Place, Bindoon, WA

☎ 0407 400 754

✉ thefoodfiles4@gmail.com

🌐 www.thefoodfiles.com.au

📷 NA

📱 Food Files







# THREE FARMERS

Three Farmers are pioneers of the quinoa industry in Australia and wish for their customers to share in their quinoa farming story for a full paddock to plate experience.

They supply 10kg, 20kg and bulka bags for wholesale customers.

They also specialise in providing solutions to their wholesale customers through adapting the produce that they grow to changing consumer needs and expectations.

Why Three Farmers Quinoa?

- Locally grown on Western Australian Farms
- Grown sustainably
- Certified Gluten Free
- High quality certification (SQF2000)
- Experience in supplying one of the largest supermarkets in Australia since 2016
- Experience in exporting

## Product Range

- Wholesale range: Three Farmers Golden Quinoa: 10kg, 20kg, bulka bags

## Sales Information

- Wholesale enquiries welcome

## Certifications / Information

- HACCP
- SQF 2000
- Buy West Eat Best Member



- 📍 Narrogin, WA
- 📞 NA
- ✉ [hello@threefarmersquinoa.com.au](mailto:hello@threefarmersquinoa.com.au)
- 🌐 [www.threefarmersquinoa.com.au](http://www.threefarmersquinoa.com.au)
- 📷 @threefarmersquinoa
- 📌 Three Farmers Quinoa







# TOAPIN RISE FARM

Toapin Rise Farm is an olive grove based in Quairading Western Australia making award winning, boutique, robust extra virgin olive oil.

A Wheatbelt olive grove is a little unusual - but the climate and soil types make for the perfect location to extract the highest quality extra virgin olive oil (EVOO) with some of the highest levels of antioxidants.

Toapin Rise Farm harnesses the Fraser Family's expertise in horticulture and agriculture, having proudly grown food in the district since 1902, to produce certified extra virgin olive oil (evoo). The grove has 3,000 olive trees consisting of five olive varieties which allows them to achieve deliciously unique flavours. The grove overlooks a beautiful local landmark, and its namesake, Toapin Weir.

The team is passionate about educating consumers about good quality evoo. Nothing brings together friends and family better than sharing a home cooked meal together. Toapin Rise Farm's olive oil allows the home chef to elevate that home cooked meal to another level!

## Product Range

- Certified extra virgin olive oil
- Garlic extra virgin olive oil
- Rosemary salt

## Sales Information

- Available for purchase from website
- Current stockists:  
Gather York, Quairading  
FoodWorkds, Goodfield  
Quality Butchers  
(Cunderdin), Lake Grace  
Visitor Centre
- Wholesale available for retailers

## Certifications / Information

- Olive Care



OLIVE GROVE  
TOAPIN **Rise** FARM  
QUAIRADING, WA & FARMSTEAD

- 📍 Quairading, WA
- ☎ 0428 881 048
- ✉ toapinrisefarm@outlook.com
- 🌐 www.toapinrisefarm.com
- 📷 @toapinrisefarm
- 📍 Toapin Rise Farm





Image Credit: Claire Watkin - Citrus Wheel



# WANDERING CLOVER FED BEEF

Wandering Clover Fed Beef produce high-quality, great tasting, tender cuts of meat from their family farms. They pride themselves on breeding healthy, happy cattle that graze on juicy, lush clovers and mixed grasses.

Their clover grows on mineral rich land where natural methods of farming are used to cultivate crops without harsh chemicals and their cattle are free from growth hormones and antibiotics.

Their goal is to produce the most consistently high-quality beef possible for their customers to enjoy. Their job is to make sure each piece is as tender, sweet and juicy as another. To achieve this, they use farming techniques that have been passed down through generations.

Wandering Clover Fed Beef meets the MSA standards for quality and tenderness. Their meat has also been tested by the ChemCentre WA that has proven it has a higher-than-average level of Omega 3 fats, is packed full of antioxidants, including vitamin E, and contains a high-level of important vitamins and minerals known to improve gut health.

## Product Range

- Prime, high quality pasture fed beef

## Sales Information

- Direct sales from farm gate
- Sales for 2021 starting soon. Please contact Nicola by email.
- Wholesale enquiries welcome

## Certifications / Information

- Meat Standards Australia



Image Credit: Claire Watkin - Citrus Wheel



Australian Farm Albums



- 📍 Wandering, WA
- 📍 NA
- ✉ info@cloverfed.com
- 🌐 www.cloverfed.com/
- 📷 @CloverFed
- 📌 Wandering Clover Fed Beef







# WEST COAST HONEY

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

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

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

## Product Range

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

## Sales Information

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

## Certifications / Information

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



- 📍 172 Gingin Brook Road, Gingin, WA
- ☎ 0407 427 310
- ✉ [buzzus@westcoasthoney.com.au](mailto:buzzus@westcoasthoney.com.au)
- 🌐 [www.westcoasthoney.com.au/](http://www.westcoasthoney.com.au/)
- 📷 @westcoasthoney\_gingin
- 📌 West Coast Honey







# WESTERN PRODUCE

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

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

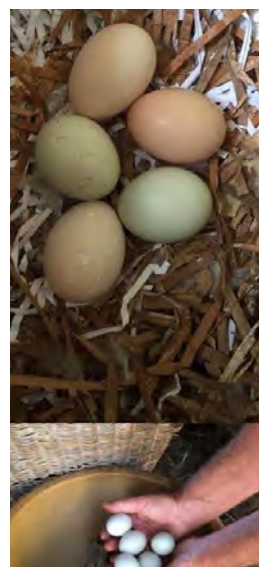
A spinoff of the ginger production was the development of a range of traditional-style Wild Root Brew ginger beers. Peter has now expanded this range to include more than 30 distinct flavours, mostly derived from home-grown plants. A bespoke brew service is also offered.

## Product Range

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

## Sales Information

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



📍 Gingin, WA

☎ 0418 669 799

✉ [westernproduce@gmail.com](mailto:westernproduce@gmail.com) | [peter@westernbamboo.com.au](mailto:peter@westernbamboo.com.au)

🌐 [westernproduce.com.au](http://westernproduce.com.au) | [westernbamboo.com.au](http://westernbamboo.com.au)

📷 @westernproduce | @wildrootbrew | @western.bamboo

📍 NA



# THE Aspara'Van





# WOOTRA FARM ASPARAGUS

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

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

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

## Product Range

- Fresh asparagus
- Jams and relishes
- Marinated asparagus

## Sales Information

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



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



# PRODUCER BY LOCATION

## **Beverley**

- Barracks Farm  
Pastured Eggs

## **Brookton**

- Hass Foods

## **Chittering**

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

## **Corrigin**

- Eden Valley  
Biodynamic Farm

## **Dandaragan**

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

## **Dumbleyung**

- Cambinata Yabbies

## **Gingin**

- Borrello Beef
- Bullbar Beef Jerky
- Dr Jims Famous Lemon  
Squash
- Gingin Pomegranates

## **and Dates**

- Guinea Grove Farm
- Local Goat Artisan  
Cheese
- Loose Leaf Lettuce
- Marvick Native Farms
- Northern Valleys Fruit  
Pops
- West Coast Honey
- Western Produce

## **Kellerberrin**

- Mizzi's Gourmet Food

## **Kondinin**

- Marlu Farms Produce
- Kerrigan Valley Beef

## **Northam**

- Koojedda Country





### **Merredin**

- Merre Granola

### **Moora**

- Moora Citrus

### **Narembeen**

- Santaleuka  
Sandalwood Products

### **Narrogin**

- Dowerderry Wines
- Three Farmers

### **Quairading**

- Toapin Rise Farm

### **Tammin**

- Tammin Fish Farm

### **Toodyay**

- BeeHappy Apiaries
- Coorinja Winery
- Jullimar Date Garden

### **Victoria Plains**

- Black Barley Australia

### **Wandering**

- Wandering Clover Fed  
Beef

### **Williams**

- Dirty Clean Food

### **Wyalkatchem**

- Jingymai Mill

### **York**

- Bloody Good Biltong Co
- Talbot Grove
- Taste of Talbot







Department of  
Primary Industries and  
Regional Development



Wheatbelt  
Development  
Commission



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The Wheatbelt Food and Beverage Capability Guide includes consumer facing food and beverage produced within the region. If you would like your business featured in future editions, email [FoodIndustryInnovation@dpird.wa.gov.au](mailto:FoodIndustryInnovation@dpird.wa.gov.au)

View online at [www.agric.wa.gov.au/capability-guides](http://www.agric.wa.gov.au/capability-guides)

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