

A TASTE  OF THE

# GASCOYNE

FOOD AND BEVERAGE CAPABILITY GUIDE

VERSION 2



WESTERN AUSTRALIA



# REGIONAL FOOD AND BEVERAGE CAPABILITY GUIDES

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

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

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

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

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

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

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

The Gascoyne Food and Beverage Capability Guide is an initiative of the Food Industry Innovation program and was produced in partnership with the Gascoyne Development Commission.



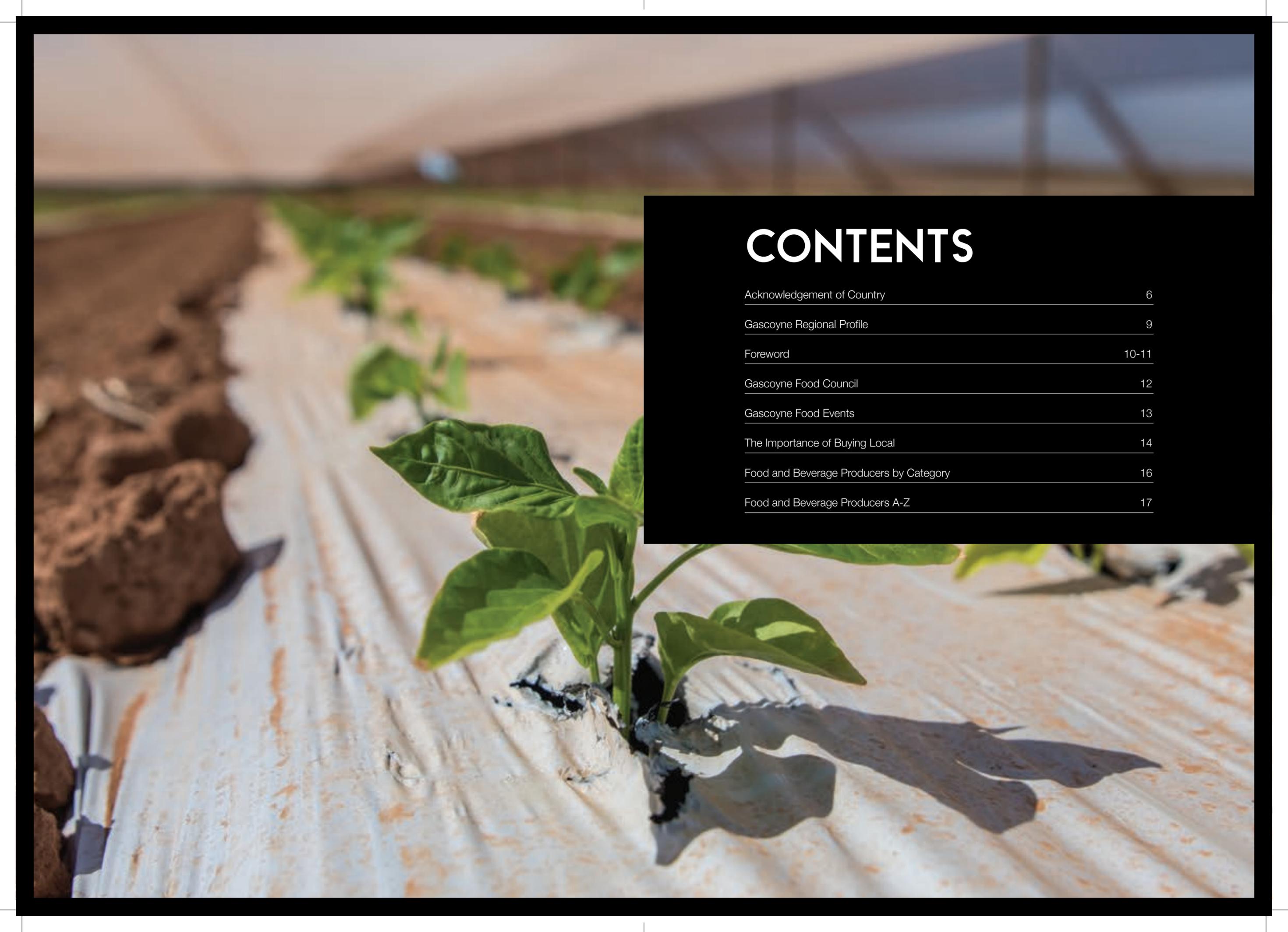
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Regional Development**



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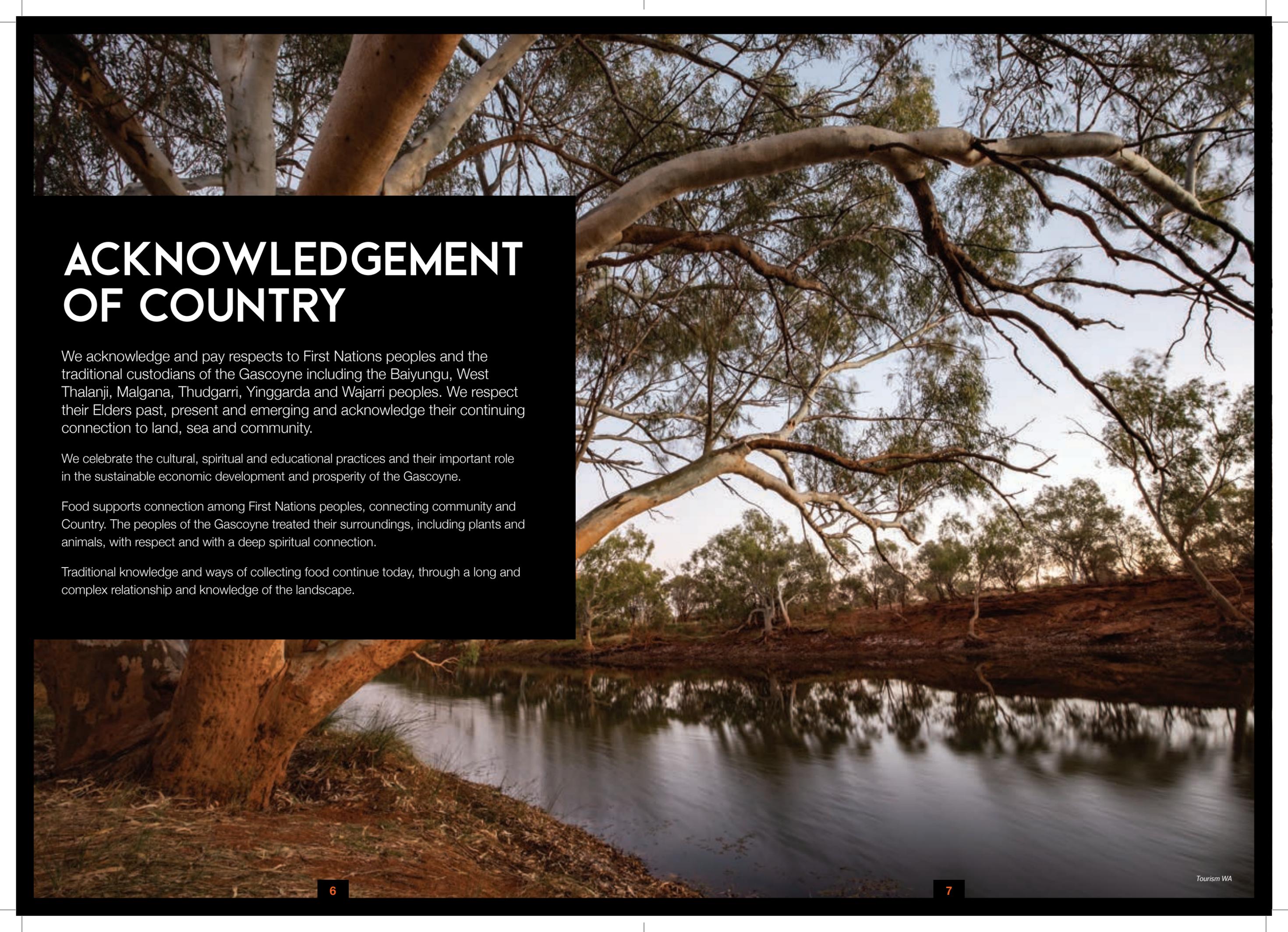


Edition: February 2024



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# ACKNOWLEDGEMENT OF COUNTRY

We acknowledge and pay respects to First Nations peoples and the traditional custodians of the Gascoyne including the Baiyungu, West Thalanji, Malgana, Thudgarri, Yinggarda and Wajarri peoples. We respect their Elders past, present and emerging and acknowledge their continuing connection to land, sea and community.

We celebrate the cultural, spiritual and educational practices and their important role in the sustainable economic development and prosperity of the Gascoyne.

Food supports connection among First Nations peoples, connecting community and Country. The peoples of the Gascoyne treated their surroundings, including plants and animals, with respect and with a deep spiritual connection.

Traditional knowledge and ways of collecting food continue today, through a long and complex relationship and knowledge of the landscape.



## GASCOYNE REGIONAL PROFILE

The Gascoyne region is located on the north west coast of Western Australia approximately 900 kms north of Perth. The total land area of 135,000 square kilometres represents approximately 5 per cent of the state's total area. Pastoral leases cover 84% of the region. The Gascoyne is made up of four local government authorities: Carnarvon, Exmouth, Shark Bay and Upper Gascoyne.

The Gascoyne is rich with biodiversity; abundant wildflowers, wildlife, floodplains, desert scenery, rugged coastlines, and white sandy beaches.

Add to that the much-loved coastal and outback holiday destinations, and it's easy to see that this part of Western Australia is truly a unique part of the world.

Situated on the Tropic of Capricorn, the Gascoyne's temperate climate is characterised by mild winters and hot dry summers. Carnarvon's abundant water allows the region to produce some of the best tropical and temperate fruit and vegetables in the State.

The Gascoyne is also rich in Aboriginal cultural history, with Aboriginal Cultural Tourism an integral part of tourism in the region. The Gascoyne is fortunate enough to have a number of businesses which invite participants to learn about their country through the eyes of their first peoples. Tour groups can experience culturally and ecologically significant places with Traditional Owners via 4WD, paddleboarding and tagalong tours. There are also bushtucker tours available which cater for groups interested in learning about the regions traditional bush tucker foods and bush medicine.

The region is a significant beef producer with more than 60 active pastoral stations. The area also produce sheep, goats and some of the best outback tourism experience in the State. Pastoralism is more than just an industry to the people of the Gascoyne; it is a way of life that reflects the rugged outback spirit of the region. The introduction of sheep to the Gascoyne in 1876 sowed the seeds of an industry that would drive the development of the region well into the twentieth century. Raising sheep was so successful that the Gascoyne became one of the State's largest wool producing regions.

Thanks to pristine waters of the Indian Ocean the area is ideal for seafood production, our region is proud of the diverse range of fresh seafood that comes from Gascoyne, the range includes oysters, prawns, scallops, crabs and demersal scalefish (snapper, red emperor, rankin cod, pearl perch, mulloway and trevallies).

The Gascoyne region has a well established and diverse horticulture industry. The industry benefits from good soil types, sub-tropical climate, seasonal advantage, minimal pests and diseases, the use of micro-irrigation technology and industry-driven development.

Produce is predominantly grown in the Carnarvon Horticulture District located on the fertile soils of the Gascoyne River delta. Around 1,500 hectares of land is currently under cultivation producing a wide variety of fruit and vegetables. Major crops include bananas, table grapes, tomatoes, capsicums, avocados and mangoes.

# FOREWORD

Western Australia's reputation for producing high quality produce, and our proximity to Asia, we are in a unique position to share our beautiful produce with local consumers and neighbouring markets.

The Cook Government, through the Department of Primary Industries and Regional Development (DPIRD), is supporting our food and beverage businesses to value-add, expand, and create new jobs.

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 Gascoyne region.

The guide provides information about the diverse produce available from the region, which includes fruit, vegetables, unique bushfoods, and seafood, including prawns from three of the State's most valuable commercial fisheries.

The food and beverage sector provides 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 as a collaboration between DPIRD and the Gascoyne Development Commission, this guide helps build regional partnerships and collaborations while strengthening our agricultural produce networks.

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

**Hon Jackie Jarvis MLC**

Minister for Agriculture and Food



# FOREWORD

The fertile soils of the Gascoyne region of Western Australia are home to a diverse range of fresh and value-added produce.

Designed to explore and promote the amazing range of produce from the Gascoyne region, this guide will help producers make the most of domestic and export market opportunities.

It will also help restaurants, retailers, consumers and other buyers identify and source fresh and value-added products from the Gascoyne region, including Western king and brown tiger prawns from Shark Bay, Western Australia's largest prawn fishery.

The Gascoyne region is one of Western Australia's food bowls, with a gross regional product output annually of \$1.479 billion.

The accommodation and food industry in the Gascoyne employs 12 per cent of workers in the region, and agriculture, forestry and fishing employs a further 11 per cent, making food production and associated industries a vital part of the economic and social development of the region.

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

The Gascoyne Development Commission and the Department of Primary Industries and Regional Development are proud to promote the region, and its growers, fishers, and food and beverage producers, through this guide.

**Hon Don Punch MLA**

Minister for Regional Development



## THE GASCOYNE FOOD COUNCIL

The Gascoyne Food Council started as a group of passionate local farmers with the aim to raise awareness about the region's fantastic local produce.

The Food Council includes representatives of all the region's primary production, (including rangelands beef goats and sheep), seafood (crabs, prawns, scallops and fish) and horticulture (diverse fruit and vegetable crops) in the region.

The Gascoyne Food Council's objectives are to understand opportunities as well as to liaise with its participants in supporting their goals. They also work towards consumers identifying the Gascoyne brand as being a superior product to that of anywhere else. The Food Council develop and grow relationships across all levels of their supply chain, to maintain their brand presence year-round.

The Food Council is important in supporting and driving local food events within the Region, which work to showcase the wonderful produce on offer. These events include the Gascoyne Food Festival and as a member and strong supporter of The Gascoyne Growers' Market.

Visit [www.gascoynefood.com.au](http://www.gascoynefood.com.au) and [www.gascoynefoodfestival.com.au](http://www.gascoynefoodfestival.com.au)

## GASCOYNE FOOD EVENTS

### Gascoyne Growers' Market

Every Saturday morning from May to October the Carnarvon town centre comes alive with the Gascoyne Growers' Markets. The market is a run by the local growers themselves, who pick their produce just the night before the market (sometimes even that very morning!) to ensure you take home the freshest, tastiest produce in WA.

A visit to the markets makes it very clear why the Gascoyne is renowned for its produce with a surprisingly diverse range of in season fruit and vegetables, tropical fruits, eggs and meat products.

There are several stallholders at the market selling homemade jams, pickles and chutneys that showcase our region's exceptional local produce, freshly roasted coffee beans, homemade pies and sausage rolls utilising local meat, freshly baked bread and pastries, French inspired treats, and breakfast burgers. Visitors are able to explore whilst listening to the buskers and browse locally made arts and crafts.

source: [www.gascoynefood.com.au](http://www.gascoynefood.com.au)

For further information visit:

[www.gascoynefood.com.au/growers-market](http://www.gascoynefood.com.au/growers-market)

### Gascoyne Food Festival

Each year the Gascoyne is proud to host the incredible Gascoyne Food Festival. From July to September the region boasts a series of food events that showcase the finest locally sourced food and beverages in some of the Gascoyne's most beautiful and unique locations. The festival visits some of the Gascoyne's incredible natural landscapes, from the rugged and jaw dropping scenery inland at Mount Augustus to the World Heritage listed Shark Bay in the south and Ningaloo Reef in the north, culminating in a signature event at one of Carnarvon's scenic plantations.

Previous chefs and well known food personalities who have participated in the festival include Sophie Budd of Taste Budds, Emily Jones, Margaret Roberts, Mei Yong, Michelle Forbes and Valeria Lucchitto-Andreoli, as well as Brent Draper from Masterchef.

To help plan your Gascoyne Food Festival Road trip visit:

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

# THE IMPORTANCE OF BUYING LOCAL



 @buywesteatbest

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

## Buying local means fresher longer lasting food

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

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

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

## Buying local creates a more resilient local economy

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

## Buying local means more affordable produce

Buying local fruit and vegetables during the peak growing season means you are usually eating them at their best quality and when they are in abundance, lowering the purchase costs. Transport costs are also minimised so the produce is often more affordable.

## Buying local connects you to your community

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

## Buying local reduces global impacts

Buying local uses less energy, produces fewer emissions and potentially reduces packaging requirements. Reduced transport requirements for local sales lead to reduced food miles, which in turn decrease energy consumption and minimise impact on air quality. Investing in and preparing a new, diverse generation of farmers, food entrepreneurs and advocates is critical to ensuring our community continues to have access to healthy, locally grown and sustainably produced food.

## Buy West Eat Best

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



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## FOOD SERVICE

# 6701 WATERFRONT CAFÉ

With over 30 years of combined owner hospitality experience, the 6701 Waterfront Café uses locally sourced produce in their food and beverage menu to give you the full paddock to plate experience.

6701 Waterfront Café also have some of the best coffee in town, using local and award-winning roasters, Ningaloo Roast.

By using locally grown produce, the café proudly reduces their environmental impact by keeping their food miles low, while supporting local growers of the Gascoyne.

6701 Waterfront Café also utilises the region's seasonal produce to create their daily prepared salads, curries and soups, and freshly picked fruit for their juices and smoothies, as well as their home made kombucha.

Located along the popular Town Beach fascine just meters from the local playground, this Café is the perfect place to stop and experience the Gascoyne's wonderful produce with friendly hospitality.

### PRODUCT RANGE

- Coffee
- Kombucha
- Milkshakes
- Salads
- Soups
- Smoothies
- Tea

### SALES INFORMATION

Retail sales at shopfront only

### CERTIFICATIONS

- Bio Dynamic Certification
- Gascoyne Organic Farms



### CONTACT DETAILS

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 +61 (0)437 530 900  [matt@ningalooisurfaris.com](mailto:matt@ningalooisurfaris.com)

 @6701waterfrontcafe  @6701waterfrontcafe

# ABACUS FISHERIES

Located in Carnarvon, Abacus Fisheries are a vertically integrated fishing, processing, and marketing operation that has been established in the region for over 40 years.

Abacus are Australia's largest Blue Swimmer Crab fishery, with their award-winning Abacus Blue Swimmer Crab wild caught in the pristine waters of the Shark Bay World Heritage area, the only World Heritage listed area in the world where these crabs are commercially caught.

Shark Bay has been rated as one of the world's most important natural sites where commercial fishing coexists with environmental awareness and sustainability. Abacus Fisheries embraces these core values and stringently subscribes to world's best practice to maintain catch quota management, sustainability, and environmental protection.

With its firm texture and sweet, clean taste, Abacus Shark Bay's Blue Swimmer Crabs are highly sought-after by discerning buyers throughout the world. Abacus crabs are harvested in a tightly controlled fishing environment and are immediately sedated, cooked, graded, packed and blast frozen at the Australia Quarantine and Inspections Service approved processing facility ready for both domestic and international market.

## PRODUCT RANGE

Blue Swimmer Crab

## SALES INFORMATION

Wholesale and export enquiries welcome

Please enquire through website

## CERTIFICATIONS

- Buy West Eat Best



## CONTACT DETAILS

Peter Jecks

PO BOX 626, Carnarvon WA 6701

+61 (8) 9941 2030 peter@abacusfisheries.com.au

www.abacusfisheries.com.au

@abacussharkbay @abacus\_fisheries



# BIG RIVER PLANTATION

Big River Plantation is a piece of paradise situated near Carnarvon on the banks of WA's longest river, the Gascoyne.

It is the home of Dudley and Sue Maslen who have developed the abandoned banana property into a mixed fruit production enterprise, growing peaches, nectarines, limes and mangoes.

Dudley is a fourth generation Carnarvon born local who grew up on Mardathuna station, 130kms northeast of town. His maternal great grandmother, Frances (Fanny) Mills, arrived in Carnarvon in 1903 accompanied by her husband Harry and their two children, and became the first matron of the Carnarvon Hospital. His paternal grandfather, (George) Alfred Maslen arrived at Mardathuna station in 1923 with young wife Annie and 6 week old son Jack (Dudley's father) as station manager for his uncle PA (Paddy) Connelly. Alf Maslen later purchased Mardathuna.

Sue Maslen is a lawyer and came to Carnarvon in 2001 as the first female circuiting magistrate in northwest WA, administering one of the biggest court circuits in Australia and covering locations as far afield as Wiluna, Shark Bay, Paraburdoo, Exmouth, Meekatharra, and Mt Magnet.

Dudley and Sue married in 2010. They have a wonderful joint family of two sons and five daughters, all of whom are married and have provided them with 20 grandchildren.

Dudley and Sue acknowledge that their combined knowledge of farming, let alone horticulture, was somewhat south of zero when they started farming Big River Plantation.

However, after much trial and error and the help of many terrific people in the horticulture industry, they have established a niche in the market and a reputation for quality produce in the marketplace.

Sue and Dudley are both passionate advocates of the Carnarvon community and are committed to seeing the horticultural industry and the Gascoyne region thrive with local businesses leading the way.

## PRODUCT RANGE

- Limes
- Peaches
- Mangos
- Nectarines

## SALES INFORMATION

Wholesale and export enquiries welcome

Big River Plantation, Carnarvon

Dudley & Sue Maslen

0429 412 421

dudley.and.susan@gmail.com

## CONTACT DETAILS

 Dudley & Sue Maslen

 Carnarvon WA 6701

 +61 (0)429 412 421  [dudley.and.susan@gmail.com](mailto:dudley.and.susan@gmail.com)



# BORICH AND SONS

Family run and operated, Borich and Son's pride themselves on growing fresh produce of the highest standard.

Zeljko and Ruzica Borich came to Carnarvon in 1988 from Croatia with their three-year-old daughter. As first-generation growers, they share farmed for five years before purchasing their own plantation in 1994 on the North River Road.

Due to an increase in disease and rising fertilizer crops, Zeljko and Ruzica decided to change their growing practices while also focusing on producing a single product.

As one of the first growers on the river to build large-scale crop nets, Borich and Sons were able to reduce pests and disease and increase their capsicum yields. Today, capsicums are still the primary product for Borich and Sons.

Sons, Marko and Ivan have moved back to Carnarvon to work with the family business after studying in Perth. With extra hands and support, Borich and Sons have increased their specialty lines and expanded operations from 45 acres to 117 acres, making them the largest producers of sweet corn in Carnarvon.

In 2021, Borich and Sons opened a farm gate shop for the many tourists that visit Carnarvon's food bowl, where you can purchase a range of their fruit and vegetables, as well as their delicious biscuits, chutneys, relishes, and honey.



## PRODUCT RANGE

- Basil
- Beans
- Broccoli
- Butternut Pumpkin, & Japanese Pumpkin
- Cabbage (Red & Green)
- Capsicums (Red, Green & Yellow)
- Cauliflower
- Cucumber & Lebanese Cucumber
- Chilli
- Eggplant
- Leeks
- Lettuce
- Silverbeet
- Sweet Corn
- Tomatoes & Cherry Tomato
- Watermelon
- Zucchini

## SALES INFORMATION

Andrea Pitcher  
 admin@borichandsons.com  
 +61 (0) 427 866 957

## CERTIFICATIONS

- HACCP
- Freshcare



## CONTACT DETAILS

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 Lot 45 North River Road, Carnarvon WA 6701  
 +61 (0)427 866 957 admin@borichandsons.com  
 @Borich-Sons @borichandsons



# BULLARA STATION

Bullara Station is located 1200 kms north of Perth in the Exmouth Gulf. The station is proudly family owned and run by Tim and Edwina Shallcross, who are third generation traditional pastoralists.

Tim has lived at Bullara all his life, and attended school of the air before boarding school, then completed a mechanics trade and returned home as soon as he possibly could! Tim is creative and loves sculptures, project development and station life. He is also passionate about the marine aspects of the region and his happy place is on the water.

Also growing up on a Station, self-confessed 'people person', Edwina arrived in the Gascoyne at just 21 and met Tim at a friend's 21st in Carnarvon. After marrying in 2000, together they took over the management of the Station before purchasing it from Tim's parents in 2016.

Bullara has experienced some difficult times, experiencing a drought after a cyclone, and diversifying Bullara Station to include tourism was the saving grace Edwina and Tim needed.

Tim and Edwina are passionate about their cattle, agriculture and beef, and only use positive animal welfare practices. The station practices low stock stress handling during mustering and the beef is always tender and flavoursome.

Bullara cattle are raised on the rangeland pastures before being finished on grass only pastures around Irwin in the Midwest. In supporting local, the beef is then processed by a family-run business in GinGin. The owner, Adam Martinovich, then sends the beef retail ready back to Bullara to sell from the farm gates. It's an integrated beef story, paddock to plate and is incredibly popular. Bullara Beef features in the infamous burger night at the Woolshed Café at Bullara Station every Friday night.

Tim and Edwina listened to customer feedback and have tailored ready to take away portions of beef including steak, roast, and gravy beef to suit travellers with limited storage. The beef is such a standout that they have found travellers returning just to repurchase their favourite cuts!

## PRODUCT RANGE

- Grass Fed Beef

## SALES INFORMATION

Retails sales available at Bullara Station reception

Tim & Edwina Shallcross

Burkett Rd, Exmouth Gulf WA 6707

+61 (8) 9942 5938

stay@bullarastation.com.au



## CONTACT DETAILS

👤 Tim & Edwina Shallcross

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🌐 www.bullarastation.com.au

📘 @BullaraStationStay 📷 @bullarastationstay



HORTICULTURE FRESH

# BUMBAK & SONS

Bumbak & Sons are a third generation family-run business, farming on the banks of the Gascoyne River in Carnarvon.

Bumbak & Sons specialise in growing seedless table grapes and mangoes with to internationally renowned new grape varieties. Offering fresh, high-quality produce, Bumbak & Sons always strive to offer their customers the absolute best that the Gascoyne has to offer.

Bumbak & Sons are producing a wide variety of table grapes, including Autumn Crisp, Sweet Sapphire, Sweet Globe, Sweet Celebration, Ivory, Prime Seedless and Flame Seedless, as well as mango varieties, Kensington Pride and R2E2.

You can purchase in season produce straight from their store front along with their delicious smoothies, prize winning chutneys and pickled vegetables on Bibbawarra road in Carnarvon.

## PRODUCT RANGE

- Mangoes
- Table Grapes

## SALES INFORMATION

Wholesale enquiries Welcome  
[fruitico.com.au/contact-us](http://fruitico.com.au/contact-us)

## CERTIFICATIONS

- Harmonised Australian Retailer Produce Scheme (HARPS)
- Buy West Eat Best
- Export accredited



## CONTACT DETAILS

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 @bumbakandsons



DAIRY, HORTICULTURE  
VALUE ADD

# BUMBAK PRESERVES & ICE CREAMS

**PRODUCT RANGE**

- Ice Cream
- Preserves

**SALES INFORMATION**

Jo Bumbak  
 bumbak@wn.com.au

Bumbak's Preserves & Ice Creams offers a wide range of award-winning preserves, ice-creams, dried fruits, gourmet rocky road, cakes and of course, their 'world famous' smoothies!

Gourmet delights are created from fruit and vegetables deemed too unappealing for sale in supermarkets, with Bumbak's Preserves & Ice Creams buying about 36 tonnes of fresh mango, banana, tomato, chilli and capsicums each year, turning them into award winning products for sale.

Capitalising on consumers growing concerns about where the food they consume is produced, Bumbak's Preserve's & Ice Creams founder, Jo Buzzard (nee Bumbak), has won over 100 awards at the Perth Royal Agricultural Show, providing ongoing business and support to Carnarvon farmers.

Jo's contribution goes far beyond delicious food, as she promotes Carnarvon and its horticultural industry to tourists and locals alike who visit Bumbak's store.

Bumbak's create over 140 preserves, 12 ice cream varieties and six fruit leathers, utilising over 100 varieties of local produce, with more exciting innovations on the horizon. Bumbak's is a must-do stop in Carnarvon for any visitors.

Source: <https://www.carnarvon.org.au>



**CONTACT DETAILS**

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 ✉ [bumbak@wn.com.au](mailto:bumbak@wn.com.au)

# CHINNERY'S PLANTATION



JM & TA Chinnery are a small family-run plantation on the banks of Carnarvon's Gascoyne River. Having spent over 25 years as secondary school teachers, Tamara and Jeremy moved to Carnarvon in 2006, with plans to live by the beach and have a nice garden. What started as a move from the 'bush' and a relaxed lifestyle, has evolved into a farming venture, producing some interesting and often difficult-to-find fruit and vegetables.

JM & TA Chinnery's grow produce for suppliers in Perth as well as the greater West Australian market. During the year they grow the following varieties in season: Navel oranges, Cara Cara (blood) oranges, Madras and Alleppey turmeric, sweet paprika, golden beans, bitter melon, winter melon, golden zucchini, courgette flowers, Nam Doc Mai mango and thai eggplant. They also grow a variety of herbs including; coriander, sage, parsley, oregano and thai basil. A small supply of betel leaf and curry-leaf is also often available.

## PRODUCT RANGE

- Alleppey Turmeric
- Bitter Melon
- Cara Cara (Blood) Oranges
- Coriander
- Courgette-Flowers
- Golden Beans
- Golden Zucchini
- Navel Oranges
- Madras
- Nam-Doc-Mai Mango
- Oregano
- Parsley
- Sage
- Sweet Paprika
- Thai Basil
- Thai Eggplant
- Winter Melon,
- A small supply of betel leaf and curry-leaf

## SALES INFORMATION

Wholesale enquiries welcome

Contact by email:

[tamchinn@bigpond.com](mailto:tamchinn@bigpond.com)

## CERTIFICATIONS

- Freshcare



## CONTACT DETAILS

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 @chinnerycarnarvon

# DHI DISTILLERIES

## PRODUCT RANGE

- Dirk & Stormy (Rum & Ginger)
- Gin & Soda (Blood Orange & Grapefruit)
- Limited Edition 250th Anniversary Gin
- Rose de Freycinet 1818 Gin
- Saint Alouarn 1772 Gin

## SALES INFORMATION

For wholesale and retail enquiries visit:  
[www.dhidistilleries.com.au](http://www.dhidistilleries.com.au)

Located on Western Australia's largest and most western island, Dirk Hartog Distilleries produce gin that embodies the beautiful and unique landscape that it comes from.

Dirk Hartog Island Distilleries began their voyage in 2020 with a commitment to producing exceptional spirits that captured the essence of their island home. As the first landing place of Europeans on Australian soil and Western Australia's largest island, Dirk Hartog is rich in history, secrets, and stories.

Master Distiller Paul Gasmier rose to the challenge of bottling Dirk Hartog Island's soul, working his magic to birth 'Inscription Gin'. The resulting drop is an undeniably delicious showcase of wild ingredients straight from the source, delivering a refreshingly modern twist on their historic botanicals.

Inscription Gin offers three different gins; Saint Alouarn 1772 - Limited Edition 250th Anniversary, Rose de Freycinet 1818, and Dampier 1699. They also produce a convenient range of ready to drink beverages; Dirk & Stormy (Rum & Ginger) and Gin & Soda (Blood Orange or Grapefruit) which can be purchased online via their website.



## CONTACT DETAILS

- 👤 Kieran Wardle
- 📍 Dirk Hartog Island, WA 6537
- ☎ +61 (08) 9948 1211 ✉ [escape@dirkhartogisland.com](mailto:escape@dirkhartogisland.com)
- 🌐 [www.dhidistilleries.com.au](http://www.dhidistilleries.com.au)
- 📷 @dirkhartogisland

# EMERALD PLANTERS

Emerald Planters are a family run business supplying fresh green and white asparagus to the Western Australian domestic market. Green asparagus is harvested from the beginning of December through to the end of August each year.

The team have very early mornings, hand picking each stalk with head torches before the sun rises. The crates of asparagus are transported from the paddock as soon as possible and submerged in icy cold water before being cleaned, packed and then chilled.

Emerald Planters have also developed Ozparagus, which is white asparagus, grown under dark tunnels, and are also similarly picked in the early dark hours of the morning.

Ozparagus white asparagus is a European delicacy and is an exciting new market that Emerald Planters are continuing to develop at the plantation, and are currently supplying restaurants in Perth including Lamont's, C Restaurant, Manuka woodfire kitchen, Wild in the Street and Vans Café.

Ozparagus can also be found at; Bunbury Farmer Market, Swanbourne Markets, Gilbert and Sons Fresh Market Mandurah, Fresh Provisions Mount Lawley, The Boatshed, The Herdsman, and Margaret River Fresh Produce.

Wholesale enquires can be made through the contact details provided.

## PRODUCT RANGE

- Asparagus – green
- Asparagus – white

## SALES INFORMATION

Wholesale Enquiries welcome  
(Dim at Canningvale Markets)  
Vince Restaurant/Public Direct  
Perth: 0409 09 3391  
margaretriverfreshproduce.com

## CERTIFICATIONS

- Freshcare



## CONTACT DETAILS

- 👤 Dim
- 📍 Perth Canning Vale Markets
- ☎ +61 (0)423 770 589
- 🌐 [www.Ozparagus.com](http://www.Ozparagus.com)



# FAR END PLANTATION

Located 18km east of Carnarvon on the Gascoyne River, Far End Plantation is a family-owned business. Jodi and Dean Richards were drawn to the region in 2001 for its lifestyle of fishing, camping, and surfing. In 2006 they purchased 'Far End Plantation' and started growing organic fruit and vegetables.

Bananas are harvested year-round with pumpkin and zucchini grown in the winter months. Other seasonal produce includes mangoes, limes, paw paw and garlic.

Mild winters, rich alluvial soils and quality water make growing sustainable and nutritious fresh food a very rewarding experience for this Gascoyne plantation.

Far End Plantation value reliability, efficiency and integrity for their customers. They use a balanced approach to grow fresh, quality organic produce in a sustainable way.

## PRODUCT RANGE

- Bananas
- Mango
- Pumpkin
- Zucchini

## SALES INFORMATION

Wholesale through:  
 Organic Fresh Australia at  
 Canningvale markets  
 Matthew Jay  
 Organic Fresh Australia  
 Ph: +61 (8)94551171  
 Perth Market City, Canningvale

## CERTIFICATIONS

- Australian Certified Organic
- Freshcare



## CONTACT DETAILS

- Jodi Richards
- Carnarvon WA 6701
- +61 (0)458 880 216 farendplantation@bigpond.com
- @farendplantation



SEAFOOD

# FRESH FISH SHACK EXMOUTH

Fresh Fish Shack are a small locally owned and managed seafood business located in Exmouth. They have been which has been operating since 2016.

The Fresh Fish Shack takes the quality of their produce seriously and takes pride in their locally caught prawns and line caught fish. The family owned boat fishes off the Gascoyne coast and up into the Pilbara. As a sustainability conscious business, they are always rotating their fishing grounds to ensure sustainable fish stocks.

The Fresh Fish Shack places emphasis on supporting local, and the business employs local people who have lived, worked, and fished in the area for many years. The Fresh Fish Shack also supports other Western Australian and Australian caught seafood and stocking product from Fremantle Octopus, crabs from Shark Bay and scallops from Geraldton.

A visit to the Fresh Fish Shack is a must for anyone exploring the region. Not only does the shop provide amazing fresh seafood and condiments but they also sell ice and bait for all the fishing enthusiasts!

The Fresh Fish Shack welcomes both retail and wholesale customer enquiries.

**PRODUCT RANGE**

- Local Fish (Various Species)
- Local Prawns (Raw & Cooked)
- Other seafood as per availability

**SALES INFORMATION**

Direct Storefront Sales  
 Wholesale Enquiries Welcome  
 (08) 99491920  
 freshfishexmouth@gmail.com



**CONTACT DETAILS**

👤 Amanda Gallop  
 📍 27 Pellow Street, Exmouth WA 6707  
 ☎️ +61 (8) 9949 1920 ✉️ freshfishexmouth@gmail.com  
 📱 @freshfishshack



BEVERAGE

# FROTH CRAFT BREWERY

The words 'Froth' and 'Frothing', and their plethora of uses in modern day language, have crossed generations and state borders to have firmly entrenched themselves into an Australian's vernacular.

Froth Craft Brewery, located in Exmouth, WA, is an award-winning family-friendly restaurant/micro-brewery/live music venue with a kitchen serving up delicious local produce, bar pouring artisan craft beer brewed on-site and a welcoming and rustic atmosphere between the eclectic areas: beer garden, bar, verandah, street side alfresco area and sky lounge.

Froth opened its doors in February of 2017 with a goal to bring hand-crafted beer, creative food pairings and culture and arts to the World Heritage listed Ningaloo Reef region. Being the first micro-brewery in the Gascoyne and Pilbara, they wanted to set the bar high across the venue with excellent customer service, the atmosphere, entertainment and the essential food & beverages being of consistently high standard. Continually growing and learning as a business has been of the utmost importance to the three owners of Froth. Since July '22, Froth has opened their second venue in Bunbury and are incredibly excited to announce their third venue will be opening in December '23 in Perth, on the North West Coastal Highway

Froth can't wait to welcome you at one or better, at all of their venues whilst you are travelling throughout WA!

**PRODUCT RANGE**

- Lager - The Captain
- Hazy Pale Ale - Stoned Over
- Ginger Beer - Yeah Baby!
- Summer Ale - Golden Hour Wa
- Pale Ale - Nor Esther
- X.p.a - Hopmouth
- Ipa - You're Driving

**SALES INFORMATION**

Direct storefront sales  
Wholesale Enquiries Welcome

Kegs available:  
www.liquidmix.com.au  
Pete@frothcraft.com

Cans available at bottleshops  
in the Perth metro area

Pour a frothy at any location  
with Froth's Fr-okeybox  
Pete@frothcraft.com

**CERTIFICATIONS**

- Liquor License



**CONTACT DETAILS**

👤 Rose van Thiel  
📍 5 Kennedy St Exmouth WA 6707  
☎ +61 (0)499 026 985 ✉ rose@frothcraft.com  
🌐 frothcraft.com  
📱 @frothcraftbreweryexmouth 📷 @frothcraftbreweryexmouth



**BAKERY**

# GASCOYNE BAKERY

Kim Nguyen, owner of the Gascoyne Bakery came through Carnarvon on a holiday in 1999 and loved the town so much that she stayed!

Originally share farming, Kim and Hoa worked hard until they were able to buy two of their own plantations, H&K Nguyen Plantations, located on North and South River Road which they still own today.

In 2017 Kim opened the Gascoyne Bakery, specialising in freshly baked bread, pastries, Vietnamese rolls, pies, sausage rolls and as well as an assortment of other delicious savoury food and sweet treats.

Every aspect of their food is made in house, daily, with the freshest ingredients sourced from the region wherever possible.

Overlooking the beautiful fascine, The Gascoyne Bakery welcomes tourists and locals alike to stop and take a moment to enjoy their coffee, food and the scenery around them for a wonderful Gascoyne experience.

**PRODUCT RANGE**

- Breads
- Cake
- Coffees
- Hot food etc
- Pies
- Sandwiches
- Salad rolls

**SALES INFORMATION**

Storefront Sales  
 Monday to Saturday  
 6am-1pm  
 Sunday 8am-12 pm



**CONTACT DETAILS**

👤 Kim Nguyen  
 📍 12 Robinson Street, Carnarvon WA 6701  
 ☎️ +61 (0)407 384 379 ✉️ hknnguyen@westnet.com.au  
 📌 Gascoyne Bakery Cafe



AQUACULTURE, HORTICULTURE  
FRESH, MEAT, SEAFOOD

# HARVEST ROAD

Harvest Road Group's vision is to deliver Australia's best sustainable produce to the world. Harvest Road Group are a family-owned Australian business delivering sustainable produce that champions what's great about our country. We take pride in our heritage and strive to make a positive impact on our people, community, and environment.

The Harvest Road commitment to excellence extends to every stage of their supply chain. They work to provide consistent quality and quantity by managing the supply chain from end to end, maximising animal performance through genetics and husbandry practices, and influencing industry to adopt best practice. Harvest Road's vertically integrated supply chain allows us to oversee every aspect, from breeding to processing.

The Harvest Road fully integrated agriculture supply chain covers 3 million hectares across the State with properties which include Brickhouse and Miliya Stations located in heart of the Gascoyne.

Located at Brickhouse Station and on the banks of the Gascoyne River, their Horticulture business is 20km from Carnarvon's centre. Harvest Road's horticulture business was underpinned by the Gascoyne Food Bowl Initiative delivered by the Department of Primary Industries and Development which saw the introduction of 4 gegalitres of water for the horticultural region.

The fertile soils and ideal climate make it perfect to grow mangoes, sweet potatoes and agave with Harvest Road's 1 gegalitre water allocation. The property is comprised of 166 hectares under diversification permit which grows 15 hectares (3,000 tree) of mangos, 25 hectares of sweet potato for Perth and export markets and 3 hectares of Agave for spirits. In early 2023 Harvest Road purchased the adjacent neighbours freehold farm which has 21 hectares of mangoes and includes the Honey Gold variety. The first harvest summer will be during 2023-24 and will allow for a tropical nursery supplying ornamental and commercial plants locally.

## PRODUCT RANGE

- Beef
- Fruits & Vegetables

## SALES INFORMATION

info@harvestroad.com



# HARVEST ROAD

## CONTACT DETAILS

📍 190 St Georges Terrace, Perth WA 6000  
 ☎ +61 (8) 9335 1244 ✉ info@harvestroad.com  
 🌐 harvestroad.com

# HOMESTEAD HAMPERS

Homestead Hampers are bursting with Gascoyne goodness and made with products from Mundillya Homestead.

Mundilla Meats are a family owned, local and remotely run business that brings together local produce to create a memorable food experience that is not only healthy and nutritious but tasty too!

Based on a station 120km south of Carnarvon and with a strong desire to share everything the Gascoyne region has to offer, owner Chris Higham promotes the versatility and health benefits of Rangeland Goat whilst providing a range of quality homemade ready to eat meals with her 'Homestead Hampers'.

Developed over several years, Homestead Hamper's products highlight free range Rangeland Goat, sustainably produced on their station.

Homestead Hampers prides themselves on utilising locally sourced produce from across the Gascoyne to create their pies and ready to eat meals.

## PRODUCT RANGE

- Goat & Lamb meat products (Gourmet Burger Patties, Chorizo Sausages, Moroccan Sausages, Smoked Goat Ham, along with Goat/Lamb chops, roasts and diced)
- Pies (Creamy Chicken & Corn, Moroccan Goat, Bloody Boring Beef, Ploughmans)
- Ready to heat and eat meals (Moroccan Goat, Satay Goat, Carmalised Peppered Pork, Spicy Lamb, Coq au Vin, Lasagne, Scilian Meatballs, Dumplings)

## SALES INFORMATION

Direct Sales

Wholesale enquiries welcome

Contact Chrissy in contact details below

## CERTIFICATIONS

- Buy West Eat Best



**HOMESTEAD**  
*hampers*

BURSTING WITH GASCOYNE GOODNESS

## CONTACT DETAILS

Christine Higham

Meedo Station, Carnarvon WA 6701

+61 (0)429 857 161 orders@homesteadhampers.com.au

www.mundillyahomestead.com

@HomesteadHampersWA @homestead\_hampers



# INDIGIFRESH PTY LTD

Indigifresh Pty Ltd are an Indigenous family-owned business operating in the Gascoyne region of Carnarvon WA.

Owner Wesley Walley grew up on the land, farming in the wheatbelt town of Miling 220 kilometers north of Perth on a farm owned by his Grandfather. Wes spent his childhood between the farm and Carnarvon, where his other Grandfather taught him to grow chilli's, and had over one hundred plants in his home garden.

As a teen Wes met his then (future!) wife Liljana who grew up in Carnarvon on her family's plantation.

After starting their own family in Perth, Wes and his wife decided to complete the full circle, returning to their roots in Carnarvon to start farming themselves. Officially starting as a business in 2019, the Indigifresh journey has been fast growing, and their export sales consistently increasing.

With both Yamatji and Noongar connections to the lands of the Gascoyne, Mid West and South West, Indigifresh produce brings fresh and high-quality products to the marketplace.

Indigifresh produces jalapenos, bananas, watermelon, rockmelon, pumpkins (butternut and japanese) and bush beans (runner and dwarf). They are also planning to produce traditional bush foods in the near future.

## PRODUCT RANGE

- Bananas
- Bush Beans (Runner & Dwarf)
- Jalapenos
- Pumpkins (Butternut & Japanese)
- Rock melon
- Watermelon

## SALES INFORMATION

Direct Sales

Wholesale Enquiries welcome via EPT Canning Vale Markets

## CERTIFICATIONS

- Freshcare



## CONTACT DETAILS

👤 Wesley Walley

📍 Carnarvon

☎ +61 (0)439 400 075 ✉ [wesley@indigifresh.com](mailto:wesley@indigifresh.com)



# JARDILUNJI MIA CAFE

Welcome to Jardilunji Mia Cafe ('Place to Eat').

At the café, visitors can experience the traditional Aboriginal Culture of the region, in the selection of food featuring bush tucker foods including, lemon myrtle scones with plum jam and wattle seed cream, bush tomato BLT on Turkish bread and kangaroo nachos with guacamole and sour cream. Jardilunji Mia Cafe is a training venue for hospitality cookery and tourism. Jardilunji Mia is under the management of Real Futures in Carnarvon, and is located at the Cultural Centre, Gwoonwardu Mia. Real Futures are a locally based, national training and employment organisation, dedicated to developing real employment in indigenous communities.

The cafe menu has a traditional bush tucker theme and also offers some cafe classics including amazing coffees and fresh smoothies using fruit from the local plantations. Guests can also join Jardilunji Mia for an 'Around the Fire pit' event. These events are held multiple times throughout the year and are a great opportunity for the café's students, who work with a celebrity chef for the week leading up to the event. The students source local produce from the plantations, meeting the growers and often assist in picking the produce.

The trainees also forage for bush tucker ingredients, some of which can be found in their very own Gwoonwardu Mia gardens. The students assist with the preparation using the ingredients they have collected and come together on the event evening for an incredible, multi course dinner around the fire pit.

Visiting Jardilunji Mia Café is an excellent opportunity to support local growers, local business, and local students developing their workforce skills in Carnarvon.

## PRODUCT RANGE

- Bush tucker foods
- Lemon Myrtle scones with plum jam and wattle seed cream
- Bush tomato BLT on Turkish bread
- Kangaroo nachos with guacamole and sour cream.
- Coffee and Tea

## SALES INFORMATION

0459 899 006

Robinson St, Carnarvon WA 6701

[www.realfutures.net](http://www.realfutures.net)



## CONTACT DETAILS

 Cultural Centre, Gwoonwardu Mia

 Robinson St, Carnarvon WA 6701

 +61 (0)459 899 006  [www.realfutures.net](http://www.realfutures.net)

# LOVEAPPLE PTY LTD

More than two decades ago, twelve tomato growers from Carnarvon joined together to market their locally grown produce as the Loveapple Group. The name originates from a little known fact that when tomatoes were brought to Europe (back in 1523) they were kept only as ornamental plants known as the “love apple”.

In 1998, the Loveapple Group was accepted as an accredited supplier to Woolworths. Their supply relationship with Woolworths is ongoing and has been extended to include other vegetables and fruit lines, with the group also establishing direct supply relationships with a range of other retailers.

As a not-for-profit organisation, the Loveapple Group supports their members by marketing their produce as well as providing a consistent supply of high-quality produce to their retail customers. As a grower owned entity, they co-ordinate the planting, packaging, marketing and logistics of local fresh agricultural produce.

By consolidating the produce of up to 15 Carnarvon growers, Loveapple provides a wide range of produce, sorted to the retailer’s requirements. This ensures their direct buyers can access a more consistent supply of produce in terms of quality (size, colour, shape), volume (pallet lots), and frequency.

Source: <https://loveapplecarnarvon.com.au>

## PRODUCT RANGE

- Beans
- Capsicum
- Chilli
- Eggplant
- Melons
- Pumpkins
- Tomatoes
- Zucchini

## SALES INFORMATION

- Direct Sales
- Farmgate Sales
- Contact via phone/ Email below

## CERTIFICATIONS

- Buy West Eat Best
- Freshcare



## CONTACT DETAILS

- Joyce Babun
- 49 North River Road, Carnarvon WA 6701
- +61 (0)457 408 311 [joyce.babun@loveapplecarnarvon.com.au](mailto:joyce.babun@loveapplecarnarvon.com.au)
- [www.loveapplecarnarvon.com.au](http://www.loveapplecarnarvon.com.au)
- @Loveapple

# MOORE VEGGIES



Like your chillies packed with flavour and some great heat?!

Moore Veggies are a family-owned and run business operating from Hi-Way plantation in Carnarvon. They grow and supply a variety of quality vegetable and chilli products. Their family has been growing fresh produce for over 40 years and to date they are known as the growers of the hottest chilli varieties in the world!

Located on the fertile Gascoyne river delta flats, with an abundance of naturally filtered ground water, it is the perfect location for growing tropical fruits and vegetables.

You can taste the passion that Moore Veggies have for producing high quality produce by experiencing their produce yourself, whether it's their hottest 'Mustard X Chilli' or their Palmero Sweet Capsicums.

Buyers can order online with care taken to deliver the produce straight from paddock to plate. You can also find Moore Veggies produce in season, at chain stores and the Canning Vale Markets in Perth, via DPD and Fresh Choice.

Source: <https://www.mooreveggies.com.au/>

## PRODUCT RANGE

- Chilli's
- Eggplant
- Red, Orange, Yellow Capsicum
- Superhot Chilli Powder
- Superhot Chilli Variety's
- Sweet Paprika

## SALES INFORMATION

Direct Sales

Wholesale enquires welcome

Contact: Karyn at Moore Veggies

[karyn@mooreveggies.com.au](mailto:karyn@mooreveggies.com.au)

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

## CERTIFICATIONS

- HACCP
- Freshcare



## CONTACT DETAILS

Karyn Wiggins

1745 North West Coastal Hwy, South Plantations, WA, 6701

+61 (0)417 974 098 [karyn@mooreveggies.com.au](mailto:karyn@mooreveggies.com.au)

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

@eatmooreveggies

# NINGALOO BREW

Created by Exmouth Local, Darlene Allston, the Ningaloo Brew journey began with the desire to create a product inspired by Ningaloo for tea lovers. A product that would make a special locally sourced gift for family and friends and the ideal way to relax and unwind whilst on holidays and at home.

The full range of Ningaloo Brew tea includes; The Elementary Range, The Ningaloo Inspired Range, Latte style mixes and Edible Blooms.

The Elementary Range consists of tea classics including English Breakfast, Earl Grey, French Earl Grey, Chamomile, Peppermint and Grey Tea.

The Ningaloo Range consists of eight blends inspired and named after the local landscapes and stunning beaches. It includes, Soothing Sunsets, Cape Range, Turquoise Drift, Mauritius Indulgence, Wobiri Social, Cape Sunrise, Sandy Bay Sensations and Yardie Breeze with each tea blend created from organic leaves and spices.

Darlene has recently added a latte range with; Earth (Cacao & Spice), Ochre (Turmeric & Spice) and Moss (Matcha & Spice).

The Edible Petal range includes Calendula, Rose Buds, Jasmine Flowers, Organic Rose Petals, Lavender and Hibiscus flowers.

Ningaloo Brew also have a range of merchandise which includes handmade ceramic keep-cups, aprons, and tea towels. You can try the Ningaloo Brew blends at Cafe Muiron, in Exmouth.

## PRODUCT RANGE

- Dried Fruits
- Edible Blooms
- Herbal Tea
- Organic Tea

## SALES INFORMATION

Direct Sales storefront

Wholesale Enquiries Welcome

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

+61 (0)417 437 572



Ningaloo Brew

## CONTACT DETAILS

 Darlene Allston

 2 Truscott Cres, Exmouth, WA 6707

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

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

 @NingalooBrew  @Ningalooconkingstudio

# NINGALOO ROAST

Nic and Donna Cuthbert spent over eight years travelling across six continents and over 140 countries whilst enjoying the different languages, food, wine and coffee that each new place had on offer. During their travels, Nic and Donna enjoyed three years exploring the coffee growing regions of Latin America, mostly by bicycle, and their passion for fresh, great tasting coffee began.

One day upon their return, they sat sipping a frothy cappuccino and commented on how great it would be to have the taste of freshly roasted Colombian beans once again!

Donna started 'Ningaloo Roast' and began importing ethically sourced green coffee beans and began roasting them in high quality, small batches.

A season of sampling, method testing, and cupping sessions earned quite a few loyal followers before their debut at The Gascoyne Growers Market in 2018.

Ningaloo Roast now supply and wholesale to over 20 cafes, stores, and independent supermarkets across the state with their roasted beans, chocolate covered coffee beans and merchandise.

Having won awards in the world's largest coffee roaster competition, 'Golden bean' not once but twice, it's easy to see why a visit to Ningaloo Roast at the local Growers Market is a must during your visit to the Gascoyne.

## PRODUCT RANGE

- Coffee Beans
- Coffee Blends (Ground)
- Chocolate Coated Coffee Beans (Milk & Dark)

## SALES INFORMATION

Direct Sales

Store Front sales

Wholesale Enquiries welcome

0401 595 385

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



## CONTACT DETAILS

 Donna Cuthbert

 Carnarvon WA 6701

 +61 (0)401 595 385  [donna@ningalooroast.com.au](mailto:donna@ningalooroast.com.au)

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

 @NingalooRoast  @ningalooroast

## OLLIE'S SALT



Dirk Hartog Island is the largest island in Western Australia, stretching almost 100km north/south and about 15km east/west. The only family living on the Island are 'The Wardles'. Ollie Wardle's 'island life' started at just two weeks of age. Living on the edge of Australia are just Ollie, his parents and his two siblings.

One of Ollie's passions growing up was feasting on the great food that his mum made. His entire day revolved around mealtimes, wanting to be involved in the whole process from what the ingredients were to serving it up. Ollie's taste buds became so advanced at a young age, he increasingly needed more flavour and spice to keep developing. He fondly became known as the island 'supertaster!'

Growing up in such a remote location, Ollie also found a passion in exploring and going on adventures. He was on the move by the age of three, hunting & gathering, fishing, and diving. He became well adapted to island life, living off the land, and being on the ocean.

When he was nine, Ollie discovered salt crystals trapped below 660ft high cliffs on the wild west coast of Dirk Hartog Island. Excited with his discovery, he delivered them to his Mum to try that night. The freshly caught whiting, cooked on a hot BBQ with a sprinkle of Ollie's salt was amazing!

The salt is made when oceanic swells from the Antarctic crash into the 600ft high cliffs of Dirk Hartog Island during the wild winter storms. The purest salt water is thrown onto the ledges where it lies in rock pools. Being beaten by the sun and southerly winds, it slowly dries, forming Australia's purest salt crystals.

The salt crystals are rich in over 60 trace minerals, promote healthy brain, muscle and nervous system functioning, support digestive health and promote nutrient absorption.

Ollie's love for food and adventure has created a salt product that is only available in small batch batches, with chefs from around Australia pre ordering the salt for gourmet events to enhance their creations.

Ollie's salt can be ordered online through the listed website.

### PRODUCT RANGE

- Salt

### SALES INFORMATION

Direct Sales

Wholesale enquiries welcome

Contact details below

Ollie's Salt  
· WILD HARVESTED ISLAND SALT ·

### CONTACT DETAILS

 Kieran Wardle

 Dirk Hartog Island, WA 6537

 +61 (0)407 383 449  [kieran@dirkhartogisland.com](mailto:kieran@dirkhartogisland.com)

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



# GASCOYNE ORGANIC FARM

Parry's Organic Farm has been family owned and operated for the last 22 years. The Parry family are passionate about soil health and use biodynamic farming practices to enhance the soil and the plants they grow. Biodynamic farming is a holistic, ecological, and ethical approach to farming, gardening, food, and nutrition. Parry's Organic Farm understands that the quality of the products they produce is directly related to the natural farming of the soil they are grown in.

This idyllic farm is located on the banks of the Gascoyne River attracting many tourists and locals to their farm gate shop. The Parry's grow a large range of seasonal produce and make in house fresh fruit icy poles and chocolate covered ice blocks. Beans, potatoes, cabbage, broccoli, celery, grape tomatoes, strawberries, Chinese cabbage, and pink grapefruit are other products that their organic farm produces.

Parry's Organic Farm are open for farm gate sales from May to October from 10am-5pm.

## PRODUCT RANGE

- Asparagus
- Butternut Pumpkin
- Broccoli
- Beans
- Cabbage
- Capsicum
- Cauliflower
- Celery
- Chillis
- Cucumber
- Eggplant
- Grapefruit
- Grape Tomatoes
- Kale
- Lemons
- Limes Tomatoes
- Leeks
- Lettuce
- Mango Cheeks
- Potatoes
- Silverbeet
- Strawberries
- Sweetcorn
- Sweet Potato
- Wombok
- Zucchini

## SALES INFORMATION

Farm gate Sales  
May to October  
10am-5pm

## CERTIFICATIONS

- Certified Demeter Bio Dynamic



## CONTACT DETAILS

 Claire Parry

 17 North River Road, North Plantations, WA 6701

 +61 (8) 9941 8517  [gog@westnet.com.au](mailto:gog@westnet.com.au)



# PICKLES POINT SEAFOOD

Pickles Point Seafood is located on the way to Carnarvon's small boat harbour and is a one-stop shop for top quality seafood fresh from the ocean. They have a fantastic range of sustainably sourced local Shark Bay produce as well as Australian and New Zealand seafood to choose from. Customers have the opportunity to select freshly caught local caught crabs or prawns cooked to perfection or choose from a variety of vacuum-packed frozen fish and seafood.

Pickles Point Seafood are renowned for their freshly cooked local prawns, which are caught from the wild in the pristine waters off the coast of Shark Bay.

"Our seafood is absolute top quality, sourced from excellent suppliers who apply strict quality controls on all their produce. We use and promote our local seafood first, then source products from around Australia and New Zealand to add to our range."

Source: <https://www.ppseafoodboatyard.com.au/>

## PRODUCT RANGE

- Australian & NZ seafood, Oysters, squid, mussels, clams.
- Local Prawns, blue swimmer crabs, fish, pink snapper, red emperor, goldband snapper, rankin cod, barramundi, whiting, sea mullet, scallops, squid, crab meat, octopus, whitebait, prawn cutlets, prawn meat, crumbed scallops.
- Local marinated scallops, prawns, octopus
- Locally produced hot smoked fish (spanish mackerel & sea mullet )

## SALES INFORMATION

Direct Sales  
 Monday-Friday 9am-4pm  
 Saturday 9am-1pm

## CERTIFICATIONS

- Environmental Health Australia Food Safety Certified



## CONTACT DETAILS

👤 Gayle Dewar  
 📍 143 Harbour Road Carnarvon Small Boat Harbour WA 6701  
 📞 +61(8) 9941 4078 ✉️ [ppseafood@bigpond.com](mailto:ppseafood@bigpond.com)  
 🌐 [www.ppseafoodboatyard.com.au](http://www.ppseafoodboatyard.com.au)  
 📺 @picklespointseafood 📷 @ppseafood



SEAFOOD

# SEA HARVEST FISHING COMPANY

Operating since 1963, Sea Harvest vessels fish seasonally from April through to September in the Shark Bay fishery, located south of Carnarvon in the North West of Australia.

The multi species fishery catches primarily King Prawns, Tiger Prawns, Scallops and Crabs, with by-catch of Squid, Whiting, Bugs, Mantis Shrimp, Coral Prawns and Flathead.

Sea Harvest vessels are European Union and export registered with products marketed both locally and internationally, proudly showcasing the seafood provenance from the North West of Australia.

Sea Harvest are proud to operate in the United Nations Educational, Scientific and Cultural Organisation (UNESCO) Shark Bay World Heritage Site. Their sustainable fishing practices and responsibility for the environment enabled them to receive Marine Stewardship Council (MSC) certification and ensures that prawn supply will continue for the future.

Fishing takes place within the confines of Shark Bay in water depths of 10 to 30 metres.

Sea Harvest produce is caught using the trawling fishing method. All their products are caught, graded, packed and blast frozen at sea for maximum quality preservation, which ensures the natural flavours of the product are captured, for which this exceptional region is renowned.

Source: <https://www.sea-harvest.com.au/fishing-operations/>

PRODUCT RANGE

- Crabs
- King Prawns
- Scallops
- Tiger Prawns

SALES INFORMATION

Wholesale Enquiries welcome  
Details below

CERTIFICATIONS

- Buy West Eat Best
- Export Accredited
- Marine Stewardship Council certified



**CONTACT DETAILS**

Johann Botha

179 Harbour Road, Carnarvon WA 6701

+61 (0)401 928 168 Jahann.botha@sea-harvest.com.au

[www.sea-harvest.com.au](http://www.sea-harvest.com.au)

@SeaHarvestAustralia @sea\_harvest\_australia

# SWEET NINGALOO

Sweet is a family run business that creates artisan Gelato (ice cream), with shopfronts in both Coral Bay and Exmouth. Their flavours are hand-crafted following the traditional Italian recipe, using natural ingredients that are eco-friendly, from locally sourced suppliers in Carnarvon.

Sweet offer a wide range of ice creams made fresh in store, from classic flavours to their signature range, sorbets, dairy free, vegan and gluten free options also available.

Additionally on their menu you can find milkshakes, sundaes, affogatos, all-natural fruity slushies, take away gelato tubs as well as their daily specials.

A visit to Sweet is a must after a day at the beach... the hardest decision is what to choose?!

## PRODUCT RANGE

- Affogato
- Banana split
- Crepes
- Locally made handcrafted Gelato (ice cream)
- Shakes
- Sundae
- Takeaway Tubs

## SALES INFORMATION

Direct Sales- Storefront

Open 11am-5pm 7 days a week



## CONTACT DETAILS

👤 Simone Laface

📍 1 Robinson St, Coral Bay & 3 Kennedy St, Exmouth WA 6701

☎ +61 (0)435 957 305 ✉ sales@sweetningaloo.com

🌐 www.sweetningaloo.com

📘 @Sweetningaloo 📷 @Sweet.Ningaloo



# SWEETER BANANA

Growing in a subtropical environment Sweeter Bananas are sweeter, creamier and grown without any pesticides, fungicides or insecticides. This tasty banana is generally smaller than a tropical banana with a unique creamy taste.

The Sweeter Banana Co-Operative founded in 2002 comprises of 18 growers, farming on family properties on the banks of the Gascoyne River in Carnarvon.

The co-operative created the first branded banana in Western Australia. The co-op has focused on moving deeper into the supply chain with direct supply into retail as well as local food manufacturers. Focusing on improving quality, branding, and marketing has ensured that Carnarvon Sweeter Bananas are the premium banana, and their efforts received the 2021 WA Good Food Guide People's choice product of the year award.

The co-operative has worked with food production partners including gelato and banana bread manufacturers and a ripening and now has a freezing facility to value-add bananas and freeze dry Gascoyne product including bananas and mangoes.



## PRODUCT RANGE

- Fresh Bananas
- Frozen Mango
- Frozen Bananas
- Freeze dried fruit – Bananas and Mangoes

## SALES INFORMATION

Coles  
Woolworths  
Selected IGA's and Independent stores  
See website for further information  
Wholesale enquiries welcome

## CERTIFICATIONS

- Buy West Eat Best
- HARPS
- Freshcare Food Safety Supply Chain
- Sedex Ethical sourcing.
- Freshcare Environmental Accreditation



## CONTACT DETAILS

Doriana Mangili  
 1945 Northwest Coastal Highway, Carnarvon 6701  
 +61 (8) 9941 9100  
 www.sweeterbanana.com  
 @SweeterBananaCarnarvon @sweeterbanana



# TASTE OF ITALY BY VALERIA

Taste of Italy by Valeria was started in 2016 by Carnarvon local Valeria Lucchitto and specialised in catering for small and large events.

With her international experience as a chef, and her passion for creating traditional Italian cuisine driving her to expand, Valeria worked towards opening a shopfront, where she dreamed of locals and tourists alike being able to walk in and purchase her home-made Italian goods. In 2022, Taste of Italy by Valeria opened its doors to the public on Robinson Road in Carnarvon.

Valeria's menu is created with locally sourced, fresh ingredients, and includes mouthwatering Italian inspired take home meals such as osso bucco, lasagna, ravioli, roasted meats with vegetables, Italian rolls and sandwiches, savoury pies, home-made pasta as well as gluten free, vegan and vegetarian options.

You will also find her menu reflective of the local produce that is in season, with pickled eggplant, zucchini, chilli and a selection of jams.

Her house made cakes, biscuits, nougat and crostoli are perfect with her barista coffee.

With a delicious variety of deli style meats and cheeses to choose from, a Taste of Italy by Valeria is a must try for every local, traveler and event.

## PRODUCT RANGE

- Coffee
- Cakes and biscuits
- Frozen mango
- Home made pasta
- Italian deli products
- Jams and pikles
- Professional catering service
- Sandwiches, panini
- Special dietary products such as gluten free, vegan, vegetarian
- Take away meals

## SALES INFORMATION

Storefront Sales  
 346 Robinson St  
 Tuesday – Friday  
 7:30am – 5:30pm and  
 8am – 4pm  
 Saturday 08.00-4.00pm



## CONTACT DETAILS

Valeria Lucchitto  
 346 Robinson St, Carnarvon WA 6701  
 +61 (0)415 699 007 italy6701@yahoo.com  
 Taste of Italy by Valeria @tasteofitalybyvaleria



# THE BBQ FATHER

Located in Exmouth and run by a husband and wife team who are passionate food lovers, The BBQ Father is a fully licensed restaurant that's all about good times and full bellies.

Open six nights a week for dine-in, take-away and delivery, treat yourself to an authentic Italian experience, Ningaloo style!

The menu is extensive and is cover to cover with crowd pleasers at honest prices. Nothing curated, foraged or deconstructed here, just slathers of juicy smoked meats that are so tender they will fall apart on your fork!

The BBQ Father also offers rustic Italian style woodfired pizzas so large that they could feed a small town, and bowl-licking pasta dishes. Finish off your meal with generous scoops of homemade gelato to finish a perfect day by the bay.

Whether you're looking to unwind after your whale shark diving experience, looking for a hearty take away meal after a long day's work, The BBQ Father is everyone's favourite Italian joint!

## PRODUCT RANGE

- Pizza
- Pasta
- Smoked Meats

## SALES INFORMATION

Direct Sales  
 Monday- Saturday  
 5:30 – 9:00pm

## CERTIFICATIONS

- Organic Certification



**THEBBQFATHER**  
*the italian place*

## CONTACT DETAILS

Leah Zambotti  
 1112 Murat Road, Exmouth 6707 WA  
 +61 (8) 9949 4905 info@thebbqfather.com  
 www.thebbqfather.com.au  
 @bbqfather @thebbqfather



# THE WOOLSHED

At Bullara Station the spirit of the Australian outback comes alive in all its rugged and untamed beauty.

Located in the Exmouth Gulf, 1200 km north of Perth, Bullara Station started as a working Cattle Station, family owned and run for three generations in traditional pastoralism, before Edwina and Tim Shallcross diversified into tourism in 2010.

With a passion and love for their station Edwina and Tim decided to develop their business into a station stay, inviting tourists to share in the Bullara Experience of station life and their love for the land.

The Café opened in 2016 as a small business out of the homestead kitchen, which was well known for their scones, and has developed into the newly opened iconic woolshed café, opened in 2022, located in the 1920s restored woolshed.

The Table is a shared dining experience hosted by husband and wife team and exceptional chefs, Toby and Maree Fisher. Dining patrons can expect a wonderful meal crafted around stories of the pastoral history of the station using only local produce sourced from the region.

Edwina and Tim are passionate about supporting and featuring local produce from the region including their own Bullara beef, straight from paddock to plate, with their infamous Bullara Beef Burgers served every Friday night.

Regular suppliers include The Fish shack in Exmouth, Sweeter Bananas, Sun Cream from Exmouth and Borich and Sons in Carnarvon. The menu always features something new and exciting and is all made in house.

Some of The Woolshed Cafe menu items include their famous banana smoothies, homemade pies, sausage rolls and Ruben toasties, there's an array of takeaway items packed and ready for guests to take on the road!

## PRODUCT RANGE

- Coffee & tea
- Pies and sausage rolls
- Scones / gluten free option
- Smoothies
- Toasties
- Cakes
- Suncream icecream

## SALES INFORMATION

Tim & Edwina Shallcross  
 Burkett Rd, Exmouth Gulf WA 6707  
 +61 (8) 9942 5938  
 stay@bullarastation.com.au  
 www.bullarastation.com.au



## CONTACT DETAILS

- 👤 Tim & Edwina Shallcross
- 📍 Burkett Rd, Exmouth Gulf WA 6707
- ☎ +61 (8) 9942 5938 ✉ stay@bullarastation.com.au
- 🌐 www.bullarastation.com.au
- 📘 @BullaraStationStay 📷 @bullarastationstay



# TIDAL MOON SEA CUCUMBERS

Tidal Moon Sea Cucumbers is a small business based in Shark Bay. The project is a collaboration between three Aboriginal communities, Mulgana (Shark Bay), Bayungu (Coral Bay/Exmouth) and Thalanyji (Onslow). The collaboration has developed a viable commercial sea cucumber business, whilst still preserving and enhancing their cultural heritage.

Also known as beche-de-mer or trepang, sea cucumbers are considered a delicacy in Asia, prized for their culinary and medicinal properties.

They are traditionally harvested, dried and then rehydrated before eating and were once traded between Macassan seafarers of modern-day Indonesia and Indigenous Australians from the Kimberley and Arnhem Land regions.

Tidal Moon is looking forward to seeing the traditional knowledge passed from one generation to the next in support of social and cultural wellbeing by employing and training local indigenous peoples.

## PRODUCT RANGE

- Sea Cucumbers

## SALES INFORMATION

Whole Enquiries Welcome  
Contact details below



## CONTACT DETAILS

Michael Wear

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www.tidalmoon.com.au

@TIDAL-MOON



**BEVERAGES**

# WHALEBONE BREWING COMPANY

Located in the remote town of Exmouth WA, the gateway to the Ningaloo Reef, Whalebone Brewing Company is literally beer in a shed.

Owned and operated by two local families with a love of craft beer who wanted to bring beer back to what it should be; a great, refreshing, true to style brew enjoyed with mates and family in an authentic setting under the stars.

Complemented with delicious pizza showcasing local ingredients, a kids play area and great tunes by local and travelling musicians, Whalebone Brewery is the place you can kick off your boots (or thongs!) after a day of exploring the Ningaloo reef and range.

With all beers brewed on-site and now spirits distilled on-site, Whalebone really is the "taste of the Coral Coast".

**PRODUCT RANGE**

**Can Range (375ml)**

- Big Bone IPA
- Moby IPA
- Hazy Bone NEIPA
- Lighthouse Lager
- Session Ale
- Lago IPL
- Flensing Red Ale
- Squid Ink Stout
- Spyhop Ginger Beer
- Skinny Dip Seltzer
- Island Hopping Hop Water (Zero alcohol)

**Spirits (700ml)**

- Ningaloo Gin
- Ningaloo Vodka
- Ningaloo Rum (coming later 2023).

**SALES INFORMATION**

Whalebone brewery open 7 days, 12pm – 10pm  
 Takeaway purchases available  
 Stockists: see website for full list  
 Wholesale enquiries welcome



**CONTACT DETAILS**

👤 Peta Walker  
 📍 27 Patterson Way, Exmouth WA 6707  
 ☎ +61 (0)419 090 782 ✉ info@whalebonebrewing.com.au  
 🌐 www.whalebonebrewing.com.au  
 📺 @whalebonebrewing 📷 @whalebonebrewing



# WOORAMULLA ECO CULTURAL TOURS

Renee Turner is a proud Yinggarda woman and is the owner/operator of Wooramulla Eco Cultural Journeys.

Renee grew up hearing stories of the dreamtime and her country from her elders, and part of that journey was learning about the bush foods and medicines that her ancestors used and depended on for thousands of years before her.

For thousands of years the Yinggarda people have been governed by the changing seasons. At different times of the year, certain foods are in abundance, while seasonal indicators like the bees emerging from their burrows or wildflowers blooming, signal the arrival of a new season.

Wooramulla Eco Journeys was born out of a lifelong dream to share her passion for her Yinggarda heritage and culture, and deep love and connection to her country with visitors to the region.

Visitors can experience the 5 Yinggarda seasons through 5 different tours offered by Renee, with seasonal tours including foraging for and learning about the traditional bush foods and medicines that have been used by the generations of the traditional owners of the Yingaarda land.

### PRODUCT RANGE

- Cultural Tours
- Bush Foods & Medicines

### SALES INFORMATION

Renee Turner  
 +61 (0)477 126 983  
 mulanji.consultants@gmail.com



### CONTACT DETAILS

- 👤 Renee Turner
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The Gascoyne Regional 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)