



Byron region food

*A Northern Rivers
Food & Beverage Handbook*



2017/2018



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welcome to byron

Jingi Walla! Welcome!

Byron has long been held up as the inspiration for many of the region's creative leaders and their pursuits – within arts and media, festivals and events, products and design our people have taken great wisdom from our natural environment and driven innovation from the perspective of local values.

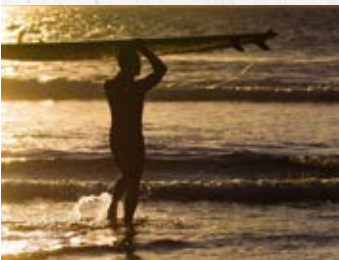
As Mayor of the Byron Shire, I am thrilled to celebrate the quality and passion that is our food sector and the genuine integrity of our food leaders. Byron is proudly part of the Northern Rivers region of NSW and as one we promote and celebrate sustainable food



practices, invest in our soil health to grow the best produce in the best climate and value add with the finest of ingredients. The added touch comes from the

people of the region who see our food as an extension of themselves and part of the region's brand integrity. Enjoy!

Simon Richardson,
Byron Shire Council Mayor





Cape Byron is Australia's most easterly point, 153°39' east, located on the far north coast of New South Wales. Outlined by glorious beaches, majestic rich hinterland and quirky villages, the town of Byron Bay is one of Australia's top visitor destinations. Byron Bay enjoys a subtropical climate with hot, wet summers and mild, dry winters. The mild, temperate climate makes it a perfect place to holiday as well as a prime agricultural region.

Our farms produce macadamias, avocados, bananas, coffee, pork, vegetables, bush foods, dairy, flowers and much much more. Many of the farmers have developed 'value-add' models that see them grow, produce and market all from the Byron Shire. Some of these local producers are now iconic brands, bringing the flavour of Byron to the rest of Australia and to the world.

Most of our produce is sold into the region via the unique farm-side stalls, farmers' markets, restaurants and retail outlets. The farmers' markets are attractions for locals and visitors alike, where they can buy tomatoes and corn picked that morning; taste the latest cheese, kombucha, herbs

and blueberries; and chat to the producers while sipping new coffee blends or a locally-produced turmeric latte.

Local producers are also leaders in managing the soil and biodiversity. There is a plethora of organic and zero-chemical producers ensuring that bees and other fauna and flora are protected. Farmers in the Byron Shire understand their role as stewards of the land for future generations.

In 2016, the Byron Shire was awarded the Most Outstanding Food region by Delicious Magazine. Many local producers have won business, food and sustainability awards.



This region certainly demonstrates its capacity to deliver on its promise; it is sustainable and resilient.





byron shire council farmers' markets & community gardens

farmers' markets

BYRON FARMERS' MARKET

Thursdays 8am-11am
Butler Street Reserve, Byron Bay

BANGALOW FARMERS' MARKET

Saturdays 8am – 11am
Behind Bangalow Hotel, Bangalow

MULLUMBIMBY FARMERS' MARKET

Fridays 7am - 11am
Mullumbimby Showground, Mullumbimby

NEW BRIGHTON FARMERS' MARKET

Tuesdays 8am – 11am
New Brighton Oval, New Brighton

community gardens

MULLUMBIMBY COMMUNITY GARDEN

Stuart Street, Mullumbimby

OCEAN SHORES/SOUTH GOLDEN BEACH

Shara Boulevard, Ocean Shores North



almond road



Almond Road

organic artisan bakery

BYRON



Image ©OsteriaCasuarina

Artisan bakers Almond Road offer a range of wholesome organic handcrafted breads & pastries, with a focus on healthy delicious options for gluten free, paleo and vegan diets.

Rustic organic sourdough is an Almond Road staple with signature breads like Vegan Banana & Date Loaf and Paleo Loaf earning a cult-like following. In 2017 Almond Road's classic Ciabatta was awarded a Silver medal by the prestigious Royal Agricultural Society of NSW.

Using traditional recipes the breads are made with locally sourced natural organic ingredients and a long, slow fermentation. This natural fermentation process helps break down gluten contributing to better digestibility of the bread while creating rich textures and complex flavours. Almond Road breads have no preservatives, no unnatural ingredients and no added improvers.

Located just north of Byron Bay in Mullumbimby, Almond Road is an innovative wholesale baker housed in the vibrant Byron Food Hub.

Their range of bread and pastries are available at cafes, restaurants, independent grocers, health food shops and gourmet delis from northern NSW through to the Gold Coast and Brisbane QLD.

Almond Road – The Natural Choice.

Products

Almond Road traditional organic product range:

Our products are all natural, made with locally sourced organic ingredients.

- Traditional Organic Sourdough Breads available in a variety of grains, Fruit Loaf and Olive Bread
- Turkish Bread & Rolls, Ciabatta, Panini
- French Baguette, Pan de Compain, Demi Brioche Rolls
- Gluten Free Breads available in a variety of grains and styles
- Croissants and assorted Pastries
- Gluten Free, Paleo and Vegan Breads available in a variety of styles
- Gluten Free Croissants and Pastries

Contact Details:

- ☎ 0438 023 600
- 📍 Unit 3, Byron Food Hub, 14 Smith St, Mullumbimby NSW 2482
- ✉ byronbayartisan@bigpond.com
- 📍 almond road bakery
- 📷 @almondroad







australia's manuka



AUSTRALIA'S MANUKA

EST: 1996

| ULF NPA | SUGGESTED USAGE | MGO LEVEL MG/KG |
|--|--|-----------------|
|  | Superior levels of activity for WOUND & ORAL CARE | 800mg/kg |
|  | A more potent activity for DIGESTIVE HEALTH | 550mg/kg |
|  | Minimal activity necessary for MEDICINAL USE | 260mg/kg |
|  | Suited for MAINTENANCE DOSE | 85mg/kg |



Australia's Manuka is a family owned and operated apiary supplying the world with Australian Manuka honey.

When you buy honey from us you get it direct from the beekeeper. Our business encompasses the whole process from beekeeping, extracting, filtering, packaging to marketing and sales. We are hands on from our hives to your home. Our Apiary, Tyagarah Apiaries are located in the beautiful coastal forests on the far north coast of New South Wales. Our bees gather nectar from this pristine environment to bring you some of the best Jellybush/Manuka Honey.

Only Jellybush/Manuka Honey from the Leptospermum group of plants has been proven by scientists to effectively control pathogenic bacteria, reduce inflammation and substantially aid wound healing. These honeys have also been identified for their positive effects on many skin conditions and when taken internally.

Our factory operates on renewable energy and we have been operating for 20 years. Since then our mission has always been to supply the highest quality, authentic Medical Grade Honey to Australia and the world. Our honeys are all raw and cold extracted to maintain the beneficial properties and integrity of the honey.

Products

We offer range of different honeys in different strengths, all of our Manuka Honey is tested in independent laboratories:

- TGA Approved 20+ULF (800 MGO) Tube 60g
- 20+ ULF (800 MGO) Jar 250g
- 15+ ULF (550 MGO) Jar 500g & 250g
- 10+ ULF (260 MGO) Jar 500g & 250g
- 5+ ULF (85 MGO) Jar 500g & 250g

We also sell our culinary honey locally to shops and cafes in Byron Shire. You can come visit us at the Byron Farmers Market on Thursday mornings to purchase our range of products.

Contact Details:

- ☎ 0421 778 683
- 📍 PO Box 2083 Byron Bay NSW 2481
- ✉ hope@australiasmanuka.com.au
- 🌐 www.australiasmanuka.com.au



Bangalow farm



Bangalow Farm is an iconic farm nestled in the rolling green hills of the Byron Bay hinterland, on the southern edge of Byron Shire. The reliable rainfall, mild climate and well drained volcanic soils ensure productive farming year round. We concentrate specifically on the traditional crops of the Alstonville plateau like pineapples and peanuts and we also grow potatoes, daikon radish, sweet corn, sweet potato, pumpkins, and jerusalem artichoke.

The farm also runs a substantial herd of free range berkshire pigs which produce suckling pig roasting portions and traditional farm cured and smoked ham, bacon and sausage, all keenly sought after at our local farmers markets. We attend as stall holders Byron Farmers Market, Bangalow Farmers Market, Mullumbimby Farmers Market and Ballina Farmers Market, which is also run by us for the benefit of local farmers and the Ballina community. There is a bakery on the farm which produces stunning pastries and sourdough breads for the Bangalow and Ballina markets and a butchers shop including a smokehouse and salami drying facilities.

Contact Details:

- ✉ bangalowfarm@gmail.com
- 📍 Bangalow-Farm
- 📍 bangalowfarm

Products

CROPS

- potatoes
- pineapples
- peanuts
- sweet corn
- daikon radish
- sweet potato
- pumpkins
- jerusalem artichoke

LIVESTOCK

- free range
- pasture raised berkshire pigs producing suckling pig roasting portions
- farm cured ham and bacon
- fresh pork sausages (preservative free) and specialist charcuterie items like hunter sausage and various salami's.



baraka byron bay



baraka byron bay

Baraka Byron Bay – food you love to share

Baraka Byron Bay is a destination for delicious food that is both healthy for you and aligns your values. Baraka was founded in 2006 as a family-owned business based in Byron Bay, NSW, Australia.

Our mission is to provide top quality food and authentic tastes that suit everyone, by offering unique gourmet products and different flavours. We aim to continuously delight our customers, creating an experience based on relationships through sharing of food.

Baraka Byron Bay prides itself with producing Middle Eastern food and North African cuisine. Our products are made using recipes that have been passed down through generations. We use local and organic ingredients from Farmers we know and partners we trust.

We ensure the use of high quality ingredients free of preservatives, colouring and chemicals, delivering to you a mouth-watering experience in every bite.

Baraka Byron Bay products are available locally in gourmet food shops, health food stores, quality fresh fruit stores, independent supermarkets and Mullumbimby and New Brighton Farmers Markets. Our products are also available in Sydney and Melbourne.

Let's celebrate life and enjoy together our 'Food we love to share'.

Products

- hummus
- hummus with za'atar herbs
- hummus with chilli harissa
- hummus with beetroot
- hummus with eggplant
- labneh cheese
- babaganoush
- herb tahini with parsley
- tahini wasabi with edamame
- rocket/almond/feta
- basil pesto
- vegan pesto
- Moroccan capsicum salsa
- Falafel mix

Contact Details:

- ☎ 1300 972 450
- 📍 2-4 Mogo Place, Billinudgel, NSW, 2483
- ✉ hello@barakafoods.com.au
- 🌐 www.barakafoods.com.au
- 📱 barakafoodsbyronbay



big swing organics



Big Swing Organics. What's in a name? A Cirque du Soleil trapeze artist and a street clown ran away from the circus to raise their family in paradise in Goonengerry, Byron Shire. Christy and DJ fell into farming and now own 40 organic acres. They are passionate about feeding ladies, gentlemen and children of all ages quality, organic food.

Juggling avocados, turmeric, dragonfruit, watermelon and pasture raised eggs, Big Swing Organics is forever ambitious. Keep watching centre stage for the next big trick.

Big Swing Organics holds organic certification through Australian Certified Organic (ACO). Through soil therapies, ethics and a whole lot of hard work, Christy and DJ bend over backwards to exceed the standards set by ACO. They are striving to leave the land better than they found it.

Roll up, roll up (your sleeves), grab a shovel, this show is only just beginning!

Products

CERTIFIED ORGANIC PRODUCE:

- Avocados
- Turmeric
- Dragonfruit
- Watermelon
- Pasture raised eggs

Contact Details:

- ☎ 0424 909 617
- 📍 415 Goonengerry Rd Goonengerry, NSW, 2482
- ✉ Christy@bigswingorganics.com
- 🌐 www.BigSwingOrganics.com
- 📘 bigswingorganics
- 📷 bigswingorganics



brookfarm



Brookfarm™



Brookfarm began life at the Bangalow market (Northern NSW) in November 2000 and its award winning range of Macadamia Mueslis, Muesli bars, Walkabout fruit & nut mixes and premium grade Macadamia oils and oven roasted Macadamias are sold across Australia and internationally.

Pam Brook, Brookfarm CEO, still creates all the products and in the early days the Brooks would create their mixes on the family farm and then use the ovens at the local bakery to toast their muesli. Today, Brookfarm bakes from its own purpose built bakehouse in Byron Bay, NSW.

The environment and sustainable farming practices lay at the heart of Brookfarm. The Brooks have planted over 35,000 trees on their Byron Bay hinterland property, regenerating the local rainforest. The bakehouse is powered by the sun with 288 solar panels, and Brookfarm always sources ingredients from Australian farmers wherever possible. Brookfarm sell to independent supermarkets, quality food stores and select cafes and restaurants, resorts, hotels. Brookfarm also supply to both domestic and International airlines in business and first class. Brookfarm is a generational family company committed to Australia's farmers, sustainable agriculture and regional food production of the highest quality.

Products

Brookfarm offers a premium range of gourmet macadamia products including:

- Toasted Mueslis
- Gluten Free Mueslis
- Natural Mueslis
- Power and Gluten Free Porrij
- Bircher
- Granolas
- Paleo Powerfood
- Snack mixes & Muesli bars
- First cold pressed Macadamia Oils
- Oven roasted macadamias in three varieties

Contact Details:

- ☎ 02 66209500
- ✉ info@brookfarm.com.au
- 🌐 www.brookfarm.com.au
- 📍 Brookfarm
- 📱 @_brookfarm_



Bun coffee



Bun Coffee roasts great tasting coffee distinguished by flavour and freshness. Located in Byron Bay, our roastery specialises in Certified Organic, Fair Trade and Rainforest Alliance coffees, as well as Australian grown coffee. We are proudly HACCP certified and an accredited Swiss water process roaster.

Owner and master roaster David Kennedy sources the highest quality coffee beans to create a range of unique coffee blends, and has built a reputation for supplying consistent, high quality coffee products and personal service. Bun Coffee also offers a wide range of single origin coffees from around the world. We currently have over 35 single origin coffees available to our customers. Bun Coffee is a wholesale coffee roastery. We supply fresh roasted bulk coffee beans and the finest award winning coffee blends and tea varieties to cafés and wholesale customers Australia-wide. You can purchase retail coffee packs, retail loose leaf tea, tea bags, organic

rapadura sugar, syrups, organic drinking chocolate, spiced chai powder and barista accessories, online or in-store.

Products

- COFFEE BLENDS: Australian, Café Blend (RFA), Rainforest Alliance Blend, Organic Blend (Fair Trade and ACO), Organic Strong Espresso Blend (ACO), Organic Naturally Decaffeinated Blend (ACO and RFA)
- SINGLE ORIGIN COFFEES: Over 35 different Single origin coffees are roasted at Bun
- CHOCOLATE: Rich Organic Drinking Chocolate (ACO) Available in 250g, 500g and 1 kg packs
- RAPADURA: Organic Rapadura sugar – (ACO) Available in 500g and 1 kg packs
- SYRUPS: Chai, Vanilla, Hazelnut, Caramel
- ORGANIC TEAS AND INFUSIONS: Organic English Breakfast, Organic Earl Grey, Organic Green Tea, Organic Orange Pekeo, Organic Pure Chamomile, Organic Peppermint, Organic Masala Chai
- ACCESSORIES : We also stock a wide variety of coffee and tea machines and accessories.

Contact Details:

- ☎ 02 6680 9798
- 📍 1A Banksia Drive, Byron Bay. NSW. 2481
- ✉ sales@buncoffee.com.au
- 🌐 www.buncoffee.com.au
- 📍 Bun Coffee Byron Bay
- 📱 buncoffee



Byron Bay Chilli Company



What began in the Byron Bay hinterland twenty five years ago is now a world famous range of chilli sauces, corn chips and salsas... brought to you by the Byron Bay Chilli Company.

It all started with a chilli patch on a hill overlooking Byron Bay. With a little help from a friendly farmer and some good compost from the old Byron Piggery, there were soon more jalapeno chillies than we knew what to do with.

So we set up a Mexican food stall at the Byron and Bangalow markets. To go with our burritos, tacos and nachos we started making our own chilli sauces, salsas and corn chips the way we like them.

Since then, Byron Bay Chilli Company has grown into an international brand, winning stacks of awards on three continents, including the Grand Prize Scovie Award from New Mexico, for best tasting chilli sauce out of nearly 800 entries that year... Try our products for yourself and find out why...

Contact Details:

- ☎ 0412 757 826
- 📍 18 Goonengerry Mill Rd, Goonengerry
- ✉ john@byronbaychilli.com
lynne@byronbaychilli.com
- 🌐 www.byronbaychilli.com
- 📌 Byron Bay Chilli Company @goonengerry

Products

CHILLI SAUCES

- Fiery Coconut Chilli Sauce with Curry & Ginger
- Spicy Lemongrass Chilli Sauce with Coriander
- Smokin' Mango Chilli Sauce with Chipotles
- Green Jalapeno Chilli Sauce with Coriander
- Red Cayenne Chilli Sauce with Lime
- Heavenly Habanero Chilli Sauce with Mango

SALSAS

- Mild Picante Salsa
- Spicy Picante Salsa
- Red Bean Salsa

CORN CHIPS

- Lightly Salted
- Jalapeno
- Tasty Salsa
- Tasty Cheese



byron bay cookie company



As Australia's original Café Cookie, Byron Bay Cookies have been a staple in Australian cafés for over 25 years, and are famous for the glass cookie jars found on thousands of café and gourmet deli counters across the country.

Byron Bay Cookie Company started in 1990 in a small country farmhouse in the hinterland of Byron Bay. With an old family recipe in hand, original founders Maggi and Gary started experimenting with local ingredients to bake cookies for local markets under the name 'Pickles, Pies & Petticoats'. It was only a matter of time before the humble cookie operation became too big for the farmhouse stove and production moved to a larger bakehouse in Byron Bay's Industrial Estate where it remains today under the name Byron Bay Cookie Company.

Packed full of deliciously decadent inclusions and baked to perfection, Byron's most famous cookies truly give you a taste of Byron in every bite...

Products

The Byron Bay Cookie Company of products caters for a variety of sectors and distribution channels, and includes:

- Café Cookies
- Bite-Size Cookies
- Gift Range (beautifully packed in premium boxes and tins)
- Convenience Range
- Bulk Packs
- Organic Kids Biscuits
- Gluten Free range

Contact Details:

- ☎ 02 6639 6300
- ✉ cookie@cookie.com.au
- 🌐 www.cookie.com.au
- 📘 [byronbaycookies](https://www.facebook.com/byronbaycookies)
- 📷 [byronbaycookies](https://www.instagram.com/byronbaycookies)



byron bay crackers



byron bay crackers



Our crackers are about to make your favourite cheeses, dips and platters taste even better.

At Byron Bay Crackers, our savoury crackers are handmade in small batches. We hand roll and hand cut each cracker before baking them in the oven to crispy perfection. We guess that makes them artisan crackers.

How will you eat your byron bay crackers?

- **eat them naked** (clothing optional) for an anytime savoury snack. Just don't leave any crumbs!
- **perfect your platter** with some byron bay c rackers. You'll look like a proper gourmet.
- **stack your byron bay crackers** with goat cheese, a slice of salumi or some robust cheddar.
- **take a dip** into hummus, baked camembert or some homemade beetroot dip with your byron bay crackers.

Whatever your fancy, we hope our byron bay crackers rock your world.

Stay tuned for additions to the byron bay crackers range and remember to #crackeron

Products

• **BYRON BAY CRACKERS - SALT & SEED**

the original byron bay crackers recipe is filled with the goodness of flaxseeds, sunflower seeds, sesame seeds and pumpkin seeds. It's a slightly salted cracker with a toasty flavour that is totally addictive!

Stay tuned for additional Byron Bay Crackers recipes.

Contact Details:

- ☎ 1300 411 324
- ✉ hello@byronbaycrackers.com
- 🌐 www.byronbaycrackers.com
- 📍 [byronbaycrackers](https://www.facebook.com/byronbaycrackers)
- 📍 [byronbaycrackers](https://www.instagram.com/byronbaycrackers)



Byron Bay mozzarella



Our Company was born and raised in Byron Bay by Luca & Valerio in 2015 to let people know the real Italian cheese flavour; in fact, we produce the freshest Italian cheese you can find in the Northern River area, following the old Italian traditions, using local milk from happy cows of course!

Products

Our production is focused on

- Bocconcini
- Fior di latte
- Mozzarella
- Burrata
- Ricotta
- Scamorza
- Stracchino
- Ciliegini
- Provolone
- Gorgonzola
- Fontina

You can find our cheese in the best restaurants of the Region.

Contact Details:

- ☎ 0435 358 680
- ✉ info@bbmozz.com
- 🌐 www.bbmozz.com
- 📍 Byron Bay Mozzarella
- 📷 byronbaymozzarella



Byron Bay macadamia muesli



**PREMIUM AUSTRALIAN ADDITIVE FREE
MACADAMIA MUESLI & GRANOLA MADE IN BYRON
BAY SINCE 2001. MULTIPLE AWARD WINNING,
DELICIOUS AND HEALTHY.**

“NO ADDED NASTIES LIKE PRESERVATIVES OR REFINED SUGAR.” Experience the health benefits of Australian Macadamia nuts and Organic & Biodynamic Oats and Fruit. We believe that Muesli doesn't have to be boring to be good for you. We sweeten our muesli with real local Macadamia Honey direct from the plantations of the Byron Hinterland.

Each blend of muesli is organically rich and nutritionally based, bursting with the real flavours of ORGANIC, BIODYNAMIC and natural ingredients. PRESERVATIVE FREE - NO ADDED REFINED SUGAR - WHEAT FREE - NO COLOURINGS - HIGH IN FIBRE - LOW FAT - DAIRY FREE

GLUTEN FREE, PALEO & VEGAN OPTIONS

Products

- NATURAL BIRCHER MUESLI
- CLASSIC STYLE (Honey Roasted)
- ALMOND FIG & PEAR (Honey Roasted)
- GLUTEN FREE MUESLI (Honey Roasted)
- PALEO MIX (Raw blend)
- PALEO GRANOLA (Honey Roasted)
- COCONUT, CRANBERRY & APPLE GRANOLA (Roasted with Organic Coconut Syrup)
- CACAO & COCONUT GRANOLA (Roasted with Organic Coconut Syrup)

Contact Details:

- ☎ 02 6685 6651
- 📍 Unit 4/3 Acacia st, Byron Bay
- ✉ info@byronbaymuesli.com.au
- 🌐 www.byronbaymuesli.com.au
- 📌 ByronBayMuesli
- 📷 byronbaymuesli



Byron creek farm



Byron Creek Farm is a small scale diversified farm working with organic, regenerative principles that aim at working with nature not against it, giving back to the land whilst we produce from it.

We are developing a more sustainable farming model that works for the health of our land whilst producing premium quality healthy produce to sell into our local markets. We are all too aware of the current issues amongst our food system and we are working towards ways of changing that. We see our farm as a model to demonstrate more better farming practices and create stronger connections to our food source

We are building towards education being an important part of this farm, using what we have done here to educate and demonstrate better ways of producing food.

You can find us at New Brighton, Mullumbimby and Bangalow Farmers' Market as well as have access to our beef through Byron Grass Fed.

Products

- Pasture raised chicken
- Pastured eggs
- Grass fed and finished beef

Contact Details:

- ☎ 0478 737 005
- ✉ byroncreekfarm@gmail.com
- 🌐 www.byroncreekfarm.com.au
- 📘 byroncreekfarm
- 📷 byroncreekfarm



byron grass fed



Byron Grass Fed's goal is to connect consciences consumers to local ethical farmers. Honoring food produced with the best intentions and reward farmers who are not just producing food but providing a service to our land.

All Byron Grass Fed Beef is sourced from farmers local to the Byron Bay region. Our cattle are 100% grass fed and finished. Our farmers do not use chemicals on their pastures and use farming practices that are aimed at being regenerative. That is, they aim to work with nature not against it and give back to the land rather than simply taking from it.

Buying bulk direct the customer can save money, the farmer gets a better price for the good service they provide and the land is better off, creating a win, win, win.

Being part of the Byron Grass fed community ensures you are connected to the best local beef this area has to offer, for our health and the lands whilst supporting local farmers.

Products and Services

- 1/4 beast beef Packs mixed prime cuts, roasts, mince and sausages. (25-30kg)

Contact Details:

- ☎ 0478 737 005
- ✉ byrongrassfed@gmail.com
- 🌐 www.byrongrassfed.com.au
- 📘 [bryongrassfed](https://www.facebook.com/bryongrassfed)
- 📷 [byrongrassfed](https://www.instagram.com/byrongrassfed)



cape byron distillery



Cape Byron Distillery established in 2016, is set in the heart of the Brook family's macadamia farm surrounded by sub-tropical rainforest.

Cape Byron Distillery is the producer of Brookie's Byron Gin. Brookie's Byron Gin is produced using 26 different botanicals, many of these ingredients are sourced from the rainforest including Native Finger lime, Macadamia and Anise Myrtle.

The Brookie's Gin products are available to purchase direct from the cellar door and through most liquor wholesalers on the east coast of Australia. And to locate your nearest stockist, please refer to our website www.capebyrondistillery.com

The Distillery and Cellar Door are open for tours to the public every Friday and Saturday, where you can enjoy a guided walk through the rainforest, a thirty-year old regeneration project (and passion) of the Brook family. Smell, see and touch the botanicals that are used to make the gin and learn the history of The Big Scrub Rainforest. Return to the distillery for a gin tasting and learn about the art of distillation. Relax on the balcony over-looking Brook Farm sipping on a Brookie's cocktail and enjoy the view.

Products

- Cape Byron Distillery and Rainforest Tour
- Brookie's Byron Dry Gin 700ml
- Brookie's Byron Dry Gin 350ml
- Brookie's Byron Dry Gin 50ml
- Brookie's Byron Slow Gin 700ml
- Brookie's Byron Slow Gin 350ml
- Brookie's Byron Slow Gin 50ml

Contact Details:

- ☎ 02 6684 7961
- 📍 80 St Helena Rd, Mcleods Shoot NSW 2479
- ✉ info@capebyrondistillery.com
- 🌐 www.capebyrondistillery.com



church farm general store



Church Farm is the family business of Andrew Morris and Amanda Callan who live in an old timber church in Billinudgel.

With very humble beginnings, the business started by selling excess produce that was grown in the front yard in a roadside stall.

Fast forward a few years and you can catch Church Farm weekly at three farmers' markets in the area (New Brighton, Byron Bay and Mullumbimby) and pick up products that are stocked all around Australia

These products include a range of small batch sauces, curry pastes, pickles and a range of handmade botanical soaps.

Andrew and Amanda are committed to chemical free farming and using fresh produce in all of their products, you won't find any fake stuff in anything Church Farm.

Products

- Billinudgel Smoked Hot Sauce
- Billinudgel Green Mojo Sauce
- Billinudgel Brown Sauce
- Real Tomato Ketchup
- Thai Green Curry Paste
- Thai Red Curry Paste

Contact Details:

- ✉ churchfarmgeneralstore@gmail.com
- 🌐 www.churchfarmgeneralstore.com
- 📘 churchfarmgeneralstore
- 📍 churchfarmgeneralstore



coffee australia

COFFEE
AUSTRALIA



Since 2015 Coffee Australia has been roasting and distributing locally grown coffee from the Tweed Valley and the Byron Bay regions.

Our focus is on supporting local coffee farmers by purchasing local beans. We roast and supply these coffees either as a 100% Arabica Australian estate grown coffee, or blended with premium international coffees to present a range of Australian coffee blends.

Coffee Australia also runs Bean to Barista, a coffee training and education school in Brunswick Heads. Visitors are able to experience tastings, processing, harvest and roasting workshops, as well as barista training for the general public and industry groups.

Products and Services

- A unique range of regional Australian Estate grown coffees
- Wholesale and retail supply of Australian Coffee & Blends with premium international coffee

Contact Details:

- ☎ 0458 829 107
- ✉ info@coffeeaustralia.com.au
- 🌐 www.coffeeaustralia.com.au



coopers shoot tomatoes



The Coopers Shoot property has been in the Armstrong family since 1882. Nestled in the hills between Byron Bay and Bangalow in northern New South Wales, Australia.

Originally the property was set up as a dairy operation supplying butter to England and cream to the nearby Norco milk factory. As the dairy industry waned in the 1960's, production switched to beef on their 200 acres of rolling pasture.

Hugh and Heather, the 5th generation of their family started managing the property in 1998 and introduced horticultural production into the farming operations.

In 2002, the Byron Bay farmers market commenced operations, and this saw the Armstrong's switch to solely selling their fresh vegetables at local produce market. This gave them the opportunity to interact with their customers directly.

Coopers Shoot Tomatoes grows a selection of gourmet vine ripened tomatoes, leading the way at the markets for taste, variety and flavour. Hence our slogan "Taste The Difference"

Products

- Gourmet Truss
- Romeo Truss
- Beefsteak
- Oxheart
- Montenegro
- Conchitta

Contact Details:

- 📞 02 6687 2631
- ✉️ coopshoot1@bigpond.com
- 📍 Coopers-Shoot-Tomatoes



ewingsdale coffee



EWINGSDALE COFFEE
BYRON BAY



Ewingsdale Coffee / Byron Bay, produces 100% Australian grown coffee beans. It is wholly Australian owned & operated. We specialise in using the finest of locally grown coffee and aim to produce a consistent, high quality coffee.

Our coffee is a blend of Arabica varieties (Coffea Arabica). The coffea plant is a genus of the Rubiaceae family. The two most well known species are; coffea arabica and coffea canephora (robusta) species. Coffee is an equatorial plant that grows between the tropics of Cancer and Capricorn.

Ewingsdale Coffee is grown on rich volcanic soil. Our coffee plantation is spray free. Combine this with our ideal climate for the production of coffee at Byron Bay and it all adds up to the perfect recipe for an outstanding coffee.

Our coffee cherries are handpicked, fermented in rainwater, sun dried and master roasted weekly for optimal freshness, then blended to give you an outstanding Australian coffee.

Purchase our coffee at our online shop or come and visit us at the Bangalow Sunday markets, held every 4th Sunday of the month.

Products

From a variety of roasts you can now purchase 4 styles of beans:

- **100% DARK ROAST**
(Dark Roast)
- **CAFE BLEND**
(Med + Dark Roast Blend)
- **ESTATE BLEND**
(Medium Blend of roasts)
- **BYRON BLEND**
(Mild roast)

Contact Details:

- ☎ 0418 370 098
- ✉ rob@ewingsdalecoffee.com.au
- 🌐 www.ewingsdalecoffee/shop.com.au
- 📘 EwingsdaleCoffee
- 📍 ewingsdalecoffee



extraordinary foods

**EXTRA—
ORDINARY**
foods



Extraordinary Foods is an artisan healthy snack company. We believe that nutritious foods shouldn't taste like medicine — so we create minimally processed snacks that are just as tasty as they are good for you.

Furthermore, we believe that pure, whole foods, sourced from clean sustainable farms keep us healthy and full of energy. Every batch is made in our Byron Bay factory, using homespun recipes and plant based ingredients.

We work directly with local farmers who use sustainable practices to care for and harvest their produce. When you purchase Extraordinary Foods products, you support local farmers and protect the Earth, too.

Contact Details:

- ☎ 0266 808 631
- ✉ info@extraordinaryfoods.com.au
- 🌐 www.extraordinaryfoods.com.au
- 📍 [extraordinaryfoods.byronbay](https://www.facebook.com/extraordinaryfoods.byronbay)
- 📷 [extraordinary.foods](https://www.instagram.com/extraordinary.foods)

Products

PURE KALE CHIPS

Raw and never baked; dehydrated so all vitamins and nutrients are preserved. Nutritional value and goodness is the same as fresh kale.

- Cashew Vegan 'Cheese'
- Dill and Onion
- Garlic and Spices
- Naked and Nut Free

PURE COCONUT CHIPS

Chips are dehydrated overnight. No oil added and a healthier option, coconut sugar, is used. No artificial anything, no preservatives.

- Lemon Myrtle and Cinnamon
- Organic Coffee
- Smokey Barbecue

PIMP MY SALAD

Used to add some nutritional excitement to salads, bowls, soups, etc. Some activated ingredients to help with digestion.

- Super Seed Sprinkles
- Coconut Bacon
- Sea Superfood Sprinkles
- Spicy Sunflower Sprinkles
- Cashew Parmesan



future feeders



Future Feeders is a project which grew out of a need to engage young people in sustainable agriculture, develop pathways for collective skills development and grow opportunities for young farmers.

The new school of farming is more than a commitment to ethical land stewardship and we believe that only through positive networks and collaborations can we have a truly sustainable food future.

We know that small scale farming is the way and that long term, happy and viable farming careers and land management will be the essential foundations for successful food production now and into the future.

Our market garden project is situated at the award winning Mullumbimby Community Gardens and explores techniques in micro-farming, urban farming, permaculture and ecological agriculture.

Products

We offer weekly local seasonal veggie boxes direct to the community.

Nutritious produce boxes picked fresh and packed with delicious goodness from the Future Feeders farms!

Convenient pickup Mondays and Wednesdays from the Mullum Food Coop, Future Feeders farm or the Byron Industrial Estate POD

Affordable organics, grown super locally by your next gen farmers.

Join us and grow together

www.facebook.com/groups/FutureFeedersCSA

Contact Details:

- ☎ 0424 738 899
- 📍 Mullumbimby Community Gardens, 156 Stuart Street, Mullumbimby
- ✉ joel@futurefeeders.org
- 🌐 www.futurefeeders.org
- 📘 @FutureFeeders
- 📺 @FutureFeeders



**ORGANIC CRICKET POWDER,
BLENDS AND BARS**

grilo protein



Grilo is a Byron Bay based small company born and bred out of a desire to bring better health, sustainable and future conscious food.

And that's why we chose crickets. Yes, crickets!

Crickets are 100% organic and a natural source of protein, vitamin B12, prebiotic fiber and more. They require far less land, feed and water than any other traditional protein source such as cattle, pork and chicken.

Our brand and products reflect all that we stand for and we are passionate about health and our Planet. We fight for the awareness of what people are putting in their bodies and also for the awareness of our footprint on Earth and the consequences for the future generations.

Crickets are the future food that is good for you and for our Planet. Welcome to the Food Revolution!

- 100% organic
- High protein
- All essential amino acids
- Vitamin B12
- Iron
- Paleo friendly
- Future friendly
- Gluten free
- Dairy free
- Non GMO
- Prebiotic fiber

Products

- 100% Organic Cricket Powder
- Organic Cricket Powder Blends (Greens and Cacao)
- Energy Bars

Contact Details:

- ☎ 0404 660 030
- 📍 PO BOX 530 Byron Bay, NSW 2481
- ✉ hello@griloprotein.com.au
- 🌐 www.griloprotein.com.au
- 📘 griloprotein
- 📷 griloprotein



happy belly probiotics



Happy Belly Probiotics is “All things Kefir & Kombucha”. We are a family owned business located within the beautiful Byron Shire.

Our products are made with certified organic ingredients and are hand crafted in small batches. We pride ourselves on good, healthy, refreshing very tasty rich in probiotic food & beverages.

When you compare water kefir and kombucha, it seems that water kefir acts primarily as a wide spectrum probiotic, whereas kombucha acts as a digestive aid, a probiotic and detoxifier.

KOMBUCHA

Happy Belly “Kombucha” is a fermented beverage that acts as an immediate digestive tonic, much like apple cider vinegar. It colonizes the guts with friendly bacteria and yeasts. It detoxifies the liver, and generally cleans and rejuvenates the digestive system as a whole.

WATER KEFIR

Happy Belly “Water Kefir” is a fermented beverage that consists of bacteria and yeast existing in a symbiotic relationship and is teeming with beneficial probiotics. Both of which produce a mild, light and refreshing, slightly carbonated beverage and is a great healthy alternative to sugary, toxic fizzy drinks. Great for the whole family!

Products

- Kefir Soda Water (various flavors)
- Kombucha
- Kombucha Scoby & Starter Liquid (DIY kit)

Coming soon

- Kefir Gelato
- Kimchi
- Saurkraut
- Kefir Dairy Milks
- Kefir Nut Milks

Contact Details:

- ☎ 0413 004 224 or 0427 854 049
- ✉ info@happybellyprobiotics.com.au
- 🌐 www.happybellyprobiotics.com.au
- 📘 HappyBellyProbiotics
- 📍 happybellyprobiotics



happy dirt food company



At the Happy Dirt Food Company, we offer **handcrafted, gourmet, artisan products that appeal to both a playful, whimsical nature and a desire for quality, healthy and beautiful food.**

We have a small, family run farm behind Mullumbimby, in the lush green hinterland of Byron Bay. We strongly believe that “happy dirt” grows beautiful food, so as we work towards transitioning our sweet little farm to organic, our produce is grown using permaculture principles (and of course, we’re spray free). We then use our seasonal produce, or that of our like-minded neighbouring farmers, to make our handcrafted, artisan foodie products. If we don’t grow it ourselves, we always use the most locally sourced products available, make and package everything ourselves, and work as holistically and sustainably as possible.

We aim to provide elegant, tasty, healthy food, with allergen sensitive ingredients and a cheeky, creative twist inspired by our abundant Australian native foods or cuisines from around the world.

Products

- Nirvana-Nana’s: Gourmet Chocolate Dipped Frozen Bananas with fancy toppings & quirky personalities e.g. The Yeti; Unicorns Exist!; Sgt. Pepper’s [not so] Lonely Hearts; The Sultan’s Harem; The Chai Tent; Wattle-It-Be?; The Short Black ... (GF, Vg)

- My Body is a Temple: Superfood Smoothie Ice-blocks & Vegan Ice-creams (GF, DF, Vg, cane SF)
- Damn Fine Jams, Sauces & Dips: seasonally inspired e.g. Strawberry & Mountain Pepper Jam; Kick Ass Satay Sauce; Pumpkin Hummus
- Pot Set A2 Yoghurt: Natural; Applewood Smoked; Honey, apple & lemon thyme; Smoked w/ honey, turmeric & roasted cumin; & Organic vanilla bean (V, GF, cane SF)
- Tasty Snacks: Dried Nirvana-Nana’s; Salted Maple Walnuts; Banana or Mango Jerky; Vegan Caramel Balls; Spiced Biscotti (Vg, GF or Spelt).
- Seasonal delights: e.g. custard apples, mangoes, honey
- Handcrafted timber chopping & serving boards

Contact Details:

- ☎ 0407 03 6683
- 📍 Lot 6 Palmwoods Rd, Main Arm, NSW 2482
- ✉ happydirtfoodco@gmail.com
- 📌 @Nirvana.Nana.Byron
- 📌 @happydirt



hemp foods australia



Hemp Foods Australia is the largest Hemp Food Wholesaler, Retailer, Manufacturer and Exporter in the Southern Hemisphere. Located in pristine Bangalow on Australia's east coast Hemp Foods Australia's 11,000 sq ft facility is 100% Australian Certified Organic.

We employ purely mechanical, low temperature processes for everything we do resulting in the most nutritious products possible.

We are Australian owned and operated and our management have over 3 decades of combined expertise in Hemp Foods. We have worked with many companies in the food industry and welcome enquiries from businesses looking to get involved with Hemp Foods and fiber.

Hemp Foods Australia was Founded by Paul Benhaim in 1999. Paul became well known after starting the UK Hemp Industry in 1993 creating Europe's best selling Health Snack (9Bar) in the process.

Since November 12th 2017, it will finally be legal for Australians to consume hemp (like many other parts of the world). Hemp is distinctively different to Marijuana and has no psychoactive properties... it's a safe, delicious and extremely nutritious superfood.

Products

- Hemp Seeds
- Hemp Protein
- Hemp Oil
- Hemp Flour
- Hemp Soap

Plus... exciting new products launching soon.

CERTIFICATIONS:

- Australian Certified Organic
- USDA ORGANIC
- Kosher Certified
- Complimentary Medicines Australia
- HACCP (coming soon)

Contact Details:

- ☎ 02 66871260
- ✉ sales@hempfoods.com.au
- 🌐 www.hempfoodsaustralia.com
- 📍 hempfoods
- 📷 hempfoodsaustralia
- 👤 IndustrialHemp



knox & aya



Knox and Aya, Byron's most popular dairy free ice cream was crowdfunded into being in February 2016 responding to a hunger for uncompromisingly indulgent ice cream, using real wholefood ingredients.

Our ingredients and flavours have quickly made us the most popular dairy free ice cream in more than 200 stores in across Australia. Scoops are available at select community events and festivals.

See our Instagram or website for current scoop locations.

Products

Knox & Aya makes 6 Flavours in 450ml tubs
Macadamia Fudge Brownie, Salted Caramel, RunyComb, Cacao Peanut Butter, Uplift Mint, Cold Pressed Arabica.

3 flavours of GF Ice cream sandwiches:

DoubleChocFudge, Choc Mint, and Coffee Brownie.
"Better than Ice cream"

Contact Details:

- ☎ 0420 448 489
- 📍 23 Mia Crt, South Golden Beach, NSW 2483
- ✉ Unicorn@knoxandaya.com
- 🌐 www.knoxandaya.com
- 📘 knoxandaya
- 📷 knoxandaya



kombucha mamma



Handcrafted in Byron Bay with intention, Kombucha Mamma is a delicious vitality elixir created to nourish the heart & soul.

With a vision to create an experience that connects us more deeply to our feelings, every Kombucha Mamma is a delicately crafted alchemy of flavours intended to Nurture, Inspire & Uplift. Tea, being at the heart of Kombucha Tea, plays a pivotal role here.

Kombucha Mamma's teas are sourced from Ancient Artisan Tea Farms where true tea masters are in service to the spirit of the plant and the ancient art of cultivating tea.

Traditional hand processing techniques, ancient culture & sacred wisdoms are kept alive through these families & communities. Potent in Qi energy, these exquisite high frequency teas add a unique depth to the Kombucha Mamma range.

With commitment to the healing potential of this incredible elixir, Kombucha Mamma's mission is to create a Beautiful & Enriching experience by supporting you to connect to the vital energy source within.

Say 'yes' to your wellbeing and nourish YOUR inner landscape.

Products

- **MOONLIGHT WHITE TEA:**
Elderflower & Sacred Lotus Flower
- **JADE HEART:**
Green Tea Maté & Ginger
- **ORIGINAL ARTISAN TEA BLEND**
- **EASTERN BEAUTY:**
Green Tea & Lemon

Contact Details:

- ✉ kombuchamamma@gmail.com
- 🌐 www.kombuchamamma.com.au
- 📍 [kombuchamamma_byronbay](#)



*lifeforce
food gardens*



LifeForce
FOOD GARDENS



We are LifeForce Food Gardens, Mullumbimby - a sustainable, certified organic farm based upon permaculture principles.

Our dreaming and vision is to connect consumers with food production...this is about getting to know your local farmers, and entering into partnership with them, and us...and eating high quality, local, soil grown, seasonal foods.

We are part of a network of CSA (community supported agriculture) farms that provide fresh, local seasonal weekly produce box subscriptions to our local community - www.lifeforcefoods.org.au.

We also supply our produce to local outlets, health food stores, supermarkets in Byron Shire and beyond.

Our Mission is to provide affordable, organic foods and flowers to raise consciousness and well-being in our local community, in loving care of our Mother Earth.

Products

- Salad Mix
- Rocket
- Baby Leaf Greens
- Kale Bunches (Nero)
- Asian Greens (Seasonal Mix of Mizuna, Tatsoi, Bok Choy, Red Choy)
- Seasonal Cut Flowers
- Seasonal Vegetables
- Root Crops - Carrots, Beetroot, Radish, Daikon

Contact Details:

- ☎ 0415 358 602
- 📍 1620 Coolamon Scenic Rd, Mullumbimby
- ✉ sheia@lifeforcefoods.org.au
- 🌐 www.lifeforcefoods.org.au
- 📍 LifeForceFoodGardens
- 📷 [lifeforcefoods](https://www.instagram.com/lifeforcefoods)



bob & liz



We are a family farm trading as a partnership Robert and Elizabeth Gray but everyone knows us as Bob & Liz.

We are now considered local having been in ownership of our property @ Goonengerry for 40 years. The farm is organically certified ACO1031 and we as custodians have a strong interest in land repair, revegetation and threatened species survival.

We have replenished the gullies and creek zone thereby enhancing habitat values and our management has created a mosaic of cropping areas and forest.

Bob & Liz employ 1 regular worker and others on a seasonal basis. Our commitment is to provide quality local food produced in a caring environs.

Contact Details:

- ☎ 0266849168 or 0484184242
- 📍 Goonengerry in Byron Shire
- ✉ spiceyfarming@gmail.com

Products

ORNAMENTALS

- Tropical flowers
- Unusual and rare exotics
- Native waratahs and banksias
- A diverse range of native and exotic foliage

SPICES

- Garlic
- Ginger
- Turmeric

VEGETABLES

- Gourmet spuds
- Dutch creams
- Kifphlers
- Onions
- Spring onions

All produce is harvested the day before the Byron Farmers' Market. Wholesale orders are individually prepared.

As food producers we place emphasis on quality and presentation.



love byron bay



LOVE BYRON BAY
crêperie and chocolate boutique



LOVE BYRON BAY.... SPECIALISTS IN INTERNATIONAL, AUSTRALIAN & LOCAL CHOCOLATE

Love Byron Bay crêperie and chocolate boutique is dedicated to sourcing, creating and sharing a quality chocolate experience from Byron Bay, Australia.

Let us take you on a journey of love and celebration. We'll cultivate your understanding of cocoa, stimulate the palate with a discerning appreciation, fire the imagination with unique chocolate encounters and share the passion for this legendary food of the gods.

Exceptional chocolate infused with delicious flavours, irresistible aromatic characteristics and high quality cocoa. Love Byron Bay makes your heart smile and your taste buds sing. Let's make the world a more satisfying place – one delicious bite at a time.

- Ginger Dark Choc
- Honeycomb Dark Choc
- Honeycomb Milk Choc
- Licorice Dark Choc
- Licorice Milk Choc
- Macadamia Dark Choc
- Macadamia Milk Choc
- Turkish Delight Dark Choc
- Buttons Dark Choc
- Buttons Milk Choc
- Buttons White Choc
- Dolphins White Choc
- Dolphins Milk Choc

... and many more

Products

- Almonds Dark Choc
- Almonds Milk Choc
- Coffee Beans (organic) Dark
- Fudge Dark Choc
- Fudge Milk Choc

Contact Details:

- ☎ 02 6687974 or 0409 326 166
- 📍 17-20 Jonson St, Byron Bay NSW 2481
(Lawson St entrance next to Spar)
- ✉ info@love-byronbay.com
- 🌐 www.love-byronbay.com
- 📘 lovebyronbaychocolate
- 📷 lovebyronchoc

farmers' markets new brighton / mullum



NORTH BYRON FARMERS MARKETS Inc



MULLUMBIMBY FARMERS' MARKET

every Friday from 7am-11am, is the region's mecca for lovers of fresh local food. Home to more than 60 growers and producers, the market offers a huge and eclectic mix of locally grown produce and food products. Set under shady fig trees at Mullumbimby's historic Showground, it's a favourite breakfast spot with the locals. Enjoy Sicilian food, dumplings, sushi, raw and vegan food, cakes and pastries, Indonesian street food, cane juice, smoothies and local coffee. There's live music, free kids activities, a friendly community vibe and easy parking.

NEW BRIGHTON FARMERS' MARKET

Set in a beautiful location between the river and the beach, New Brighton Farmers' Market, every Tuesday 8am-11am, is where the locals come to shop. With more than 30 stalls, the market offers a fantastic variety of fresh local produce and food products from fresh seasonal fruit and vegetables to smoked fish, cheese and olives. Enjoy breakfast prepared from market fresh produce with a cup of locally grown coffee, while you listen to the local live music and enjoy the friendly community atmosphere. .

Products

Seasonal fruit and veg, Sourdough bread, Oysters, Chicken and beef, Smoked fish, Eggs, Coffee, Honey, Macadamias, Olives, Dips, Sauces and curry pastes, Home made jams and relishes, Cordial, Cheese and yoghurt, Goat and dairy milk, Seedlings...

...and so much more

Contact Details:

- ☎ 02 6677 1345
- ✉ allie@nbfm.com.au
- 🌐 mullumfarmersmarket.org.au
newbrightonfarmersmarket.org.au
- 📍 @mullumfarmersmkt

mullumbimby community gardens



Mullumbimby Community Garden (MCG) is a not for profit, community based project of Mullum S.E.E.E.D. Inc (Mullumbimby Sustainable Education and Enterprise Development)

Mullumbimby Community Gardens aims to provide an interactive facility that will educate, encourage and empower people to reduce their environmental impact on our planet.

While growing organic fruit, vegetables and herbs is at the foundation of our activities, we also promote environmental sustainability, creativity, and community involvement.

We aim to provide a wide range of opportunities to involve people of all ages and abilities.

We operate with an ethic of goodwill, respecting the beliefs and values of each individual with an open mind and a genuine desire to share.

The garden lies on a lush 5 acres just 7 mins walking distance from Mullum's CBD and is a place of vibrancy, abundance, cultural diversity, friendships, knowledge, sustainable practices and fun.

Our garden has pioneered the path for other regional communities wanting to set up their own communal gardens, and offers a splendid example of community working towards a sustainable future on limited resources.

Products

Dedicated 'Food for All' area supplying fresh fruit, vegetables, eggs and honey to community in return for donations.

Nursery providing plant seedlings in return for donations

- Composting and worm farming (using organic waste from local cafes)
- Venue for community workshops and groups including vegetable growing, yoga, mothers and children singing group

Contact Details:

- 📍 156 Stuart Street, Mullumbimby
- ✉ admin@mullumseed.org.au
- 🌐 www.mullumseed.org.au
- 📱 @MullumbimbyCommunityGardens
- 📱 #MullumbimbyCommunityGardens



mumma raw



CREATORS OF RAW BREAD

This is a story about honouring the relationship with our bodies, food and mother earth. At Mumma Raw, we know that as a conscious eater, you're looking for a nutrient dense, all-natural wrap alternative. So we made this Raw Bread for you. It's tasty, gluten free, yeast free, organic and 100% vegan. All natural and lovingly crafted, a tribute to real food as nature intended.

IT'S A WRAP!

You won't believe your eyes. This raw bread rolls into beautiful wraps. It's super versatile. Use them as sushi hand rolls, soft-shell tacos or finely shred and sprinkle them on your salad. Cut into small squares, they are perfect for canapés. Even toasted, it's delicious!

TAKE A SLICE OF BYRON BAY

The Byron Shire is renowned as a place to (re)connect with ourselves and Mother Nature. A healthy lifestyle is at the core of this vibrant community. There is magic here and so to in our food. We invite you to enjoy a taste of Byron Bay wherever you may be!

Products

- Raw Bread – Onion and Fennel Seed

Contact Details:

- ☎ 0459 615 642
- 📍 2/29 Brigantine Street, Byron Bay
- ✉ leatwell@mummaraw.com.au
- 🌐 www.mummaraw.com.au
- 📘 MummaRaw
- 📷 @mummaraw



naked byron dips



With an emphasis on producing fresh, tasty and healthy products, Naked Byron Dips has been delighting people's tastebuds with their wholesome and innovative range of dips and pestos for more than 10 years.

Manufactured using only natural ingredients, every product is 100% free from any nasty additives or artificial colours. With an extensive range featuring delicious and original dip combinations, such as Turmeric and Ginger or Roast Pumpkin Dip and Rocket and Macadamia Pesto,

Byron Naked Dips caters for everyone's tastes. Understanding that people want a delicious, yet healthy product, Byron Naked Dips takes a 'naked' approach to delivering their range of award-winning products that they want you to enjoy either fully clothed or naked, after all, it's only natural!

Products

- Award winning
- No artificial ingredients, colours or flavours
- GMO free, low GI and gluten free
- Fresh, natural ingredients
- Wide range of dips and pestos

Contact Details:

- ☎ 0447 600 133 or 02 6684 1755
- ✉ aaron@nakedbyrondips.com
- 🌐 www.nakedbyrondips.com



picone exotics



MY JOURNEY

My education on plant cultivation began early and passionately on the tiny island of Lipari in the Aeolian Islands, a volcanic archipelago off the coast of Sicily.

Although I have long-since left the island of my childhood, those memories have remained with me throughout my life. I can still recall with absolute accuracy the fragrance from the first flush of apricots, and the flavour of the plumpest figs, swollen with jammy goodness.

I remember my grandmother chastising me for picking fruits too early – little green. The lesson learned was patience and I eventually understood never to touch the fruit until it had reached its full potential, ripened to the point where the balance of sugar is just-so.

Having shed our lives as graphic designers in Sydney Lyndall & I planted 6000m macadamias at Tintenbar. We finally sold the property & moved to our present place In Tyagarah.

Here I have been able to pursue my passion for tropical fruits, the more obscure the better.

All fruits susceptible to bird, bat or fruit fly attack is grown under “fruit fly exclusion netting”.

The orchard is a living, breathing Eden, it has a serene & nurturing energy & a visible calm descends on tour members when they enter the orchard & I've had people so overcome by the energy that they burst into tears. People will often tell me that my produce is the best they've eaten anywhere. For me that is my biggest reward.

Products

We grow over 400 varieties of tropical & subtropical fruits & spices, such as dragon fruit, mammy, longan, Kampot pepper, green sapote, rollinia, mabolo, star apple, star fruit, jaks, marrang, chocolate pudding fruit vanilla & much more.

Contact Details:

- ☎ 0412 926 208
- ✉ piconeexotics@gmail.com
- 📍 Picone Exotics
- 📍 [piconeexotics](#)



rainforest foods

**RAINFORREST
FOODS**
BYRON BAY



Established 1998, Rainforest Foods in Byron Bay produces highest quality hand-made jams, sauces and spreads from Native Australian Rainforest Fruits and Nuts.

We have a strong environmental awareness in everything we do and believe that, through the flavours of our products, everybody can have an increased appreciation of the value of our natural ecosystems.

Our wholesale sales clients include:

Food service and high profile chefs, retail food outlets, health food outlets, luxury accommodation, gift hamper businesses and tourism and nature-oriented gift shops.

Products

- Macadamia Nuts, Nut Spreads and Oils
- Chocolate Macadamias
- Lemon Aspen Jelly
- Davidson's Plum Jam and Chilli Sauce
- Lilly Pilly Jam
- Finger Lime Marmalade
- Illawarra Plum Jam
- Small Leaf Tamarind Jam
- Lemon Myrtle Infused Honey

Contact Details:

- ☎ 02 6680 81899
- ✉ sales@rainforestfoods.com.au
- 🌐 www.rainforestfoods.com.au
- 📘 @rainforestfood1
- 🐦 @rainforestfood1
- 📷 @rainforestfoods



salumi australia



At Salumi Australia we craft consciously cured meats and fermented small goods – known in Italy as salumi - beneath the green hills of the Byron Bay hinterland.

In crafting our award winning salumi range, we have consciously returned to the traditional curing and fermentation techniques that our Italian ancestors developed centuries ago. Using slow food techniques and locally sourced ingredients wherever we can, we believe you really can taste the difference.

We like to call it the 'new old flavour'.

100% LOCAL AUSTRALIAN PORK

No added hormone, antibiotic free with no artificial flavourings added, gluten free and endorsed by the Coeliac Australia. The culture of fermentation and maturation throughout drying and ageing processes are the key to obtaining the unique texture and flavour found in these European style smallgoods.

Products

- Salsiccia Sarda – Sardinian style salami
- Guanciale – Cured and aged pork jowl
- 'NDuja – Spicy spreadable salami
- Salami Inferno – Spicy hot salami
- Sobrasada – Spreadable chorizo
- Free Range Chorizo & Chorizito
- Free Range Smoked Chorizo & Chorizito

Crossed Grain Approval for

Salumi Australia

(Coeliac Australia gives the thumbs up)



Contact Details:

- ☎ 02 6680 5030
- ✉ info@salumi.com.au
- 🌐 www.salumi.com.au
- 📍 SalumiAustralia
- 📷 salumiaustralia
- 🐷 salumiaustralia



scratch patisserie



A desire to bake traditionally using organic and local produce led Greg and Angie to start the patisserie in 2010.

Over the years, the business has grown from its beginnings providing market shoppers with fresh pastries at the Byron and Mullumbimby Farmers' Markets, and wholesale pastries around the Byron Shire, to include a shop in Mullumbimby selling their range of specialty cakes, tarts and pastries.

With each new stage of the business the Scratch Patisserie family has grown, and now includes a great team of skilled traditional bakers, pastry chefs and cheery front of house staff, as well as two little Wiltons who are a dab hand with the beaters.

Pop in for an almond croissant and see how much better things taste when they're baked from scratch.

Contact Details:

- ☎ 02 6684 2914
- ✉ info@scratchpatisserie.com.au
- 🌐 www.scratchpatisserie.com.au
- 📘 ScratchPatisserie
- 📷 [scratchpatisserie](https://www.instagram.com/scratchpatisserie)

Products

- Almond Croissant / Croissant
- Pain au Chocolat
- Pain au Raisin
- Galette
- Eclair
- Profiterole
- Mille Feuille
- Cakes, Tarts & Biscuits
- Gourmet Sausage Rolls
- Cheese and Spinach Rolls
- Quich
- Toasted Sandwiches
- Filled Baguettes
- Baguettes
- Sourdough
- Gluten Free Bread
- Savoury Scrolls
- Organic Coffee, Chai
- Golden Latte, Matcha Latte, Beetroot Latte, Iced Drinks



sol ghee



Sol Ghee and Sol Organics Byron Bay is based in Mullumbimby, Northern NSW.

What started as a small home based business making ghee for the local community has now evolved into us being the largest producers of Australian Certified Organic and Grass Fed Ghee distributing nationally.

Our product range has expanded to include other Ayurvedic and organic health products under the Sol Organics label. These include ready to cook Dhal mixes, Sol Spice Golden Turmeric Milk Blends and Sol Superbroth a Vegan plant based broth. All made with love in the Byron Shire.

Products and Services

- Sol Ghee Certified Organic - 275g, 685g Glass Jars, 2kg & 5kg Bulk Tubs
- Sol Ghee Grass Fed - 275g, 450g Glass Jars, 2kg & 5kg Bulk Tubs
- Certified Organic Red Lentil Dhal Mix 400gram
- Certified Organic Moong Dhal Mix 400gram
- Certified Organic Kitchari Dhal Mix 400gram
- Certified Organic Sol Spice Golden Turmeric Milk Blend 130g
- Certified Organic Sol Spice Coconut Golden Milk Blend 130g
- Certified Organic Sol Vegan Superbroth 130g

Contact Details:

- ✉ info@solghee.com.au
- 🌐 www.solghee.com.au
- 📘 solgheebyronbay
- 📷 solgheebyronbay



soulfull broths



**SOULFULL
BROTHS**



Soulfull Broths was created out of a passion to support the health of our community, using organic whole foods just like our grandmothers did.

Our broths are made with love and are slow cooked for 24 - 48 hours. We use superior quality, pasture-raised, grass-fed beef, lamb, or organic, free-range chicken and organic vegetables that are sourced locally.

Bone Broth provides important minerals and vitamins that are easily absorbed for our bodies to cope with the stress in our daily lives. Health benefits include - strengthens the immune system and helps defend against illness, strengthens bones, joints, tendons and aids muscle and bone recovery, aids in the detoxification of the liver, heals the gut lining and relieves intestinal inflammation, promotes healthy skin, strong teeth and improves hair and nails, helps reverse heart disease by reducing plaque build up and much more. We invite you to discover the benefits of consuming our delicious bone broths.

Find us at the Mullum Farmers' Market, or in stores across the Shire.

Products

Our delicious broths include

- Beef broth
- Chicken broth

Contact Details:

- ✉ Soulfullbroths@gmail.com
- 🌐 www.soulfullbroth.com
- 📍 Soulfullbroths



stone & wood



Born and raised in Byron Bay, we're proudly independent, brewing and bottling our handcrafted beer in the Northern Rivers of NSW, one of the greatest places on Earth.

In this part of the world, people enjoy having a beer when relaxing after catching a wave, a band at the pub, exploring the hinterland or catching up with friends. It's that sort of place.

We brew beer for times like these. Beers that the locals, those passing through and those who appreciate good beer, would find simply good to drink...

Products

GREEN COAST LAGER

Subtle hops... Full malt... Soft Clean finish... Unfiltered
Influenced by the surrounding green hills that roll down to meet the Pacific Ocean, Green Coast is brewed with a blend of the finest malts and left unfiltered to create a beer that has a light amber colour with a natural yeast cloud, and a flavor that strikes a fine balance between its subtle hop aroma and full malt palate, finishing soft and clean.

PACIFIC ALE

Big fruity hops... A cloudy haze... Refreshing finish.
Inspired by our home on the edge of the Pacific Ocean and brewed using all Australian barley, wheat and Galaxy

hops, Pacific Ale is cloudy and golden with a big fruity aroma and a refreshing finish. After being dry hopped at the end of fermentation, Stone & Wood Pacific Ale is then drawn straight from the storage tank at the brewery into kegs and bottles.

GARDEN ALE

Floral and citrus aroma... Clean malt character... Easy bitter finish... Sessionable.

Brewed with a blend of pale and crystal malts, and both kettle and dry hopped with Ella, a new world hop variety from the Australian hop gardens. Our sessionable Garden Ale has a floral citrus fruit aroma that's balanced with a clean malt character and an easy bitter finish. At 3.5%, our truly sessionable Garden Ale is brewed for lazy days spent in the backyard or your favourite beer garden...

Contact Details:

- ☎ 02 6685 5173
- ✉ trevor@stoneandwood.com.au
- 🌐 www.stoneandwood.com.au
- 🍷 Stone & Wood Brewing
- 📍 stoneandwood



the bread social



THE
BREAD SOCIAL



Our philosophy at The Bread Social is simple, use organic, local and Australian produce to create Artisan sourdough, breads and baked goods.

First and foremost, we utilise any ingredients grown on The Farm and in the local food bowl to promote sustainability and support local businesses.

In time, we hope to develop an educational facet to offer the community (bread and pastry classes) and grow to introduce a social aspect to our business.

Products & Services

- A Hand shaped range of organic sourdough breads
- Pastry range using 100% cultured Pepe Saya Australian butter
- Pies/ Sausage rolls using local meat producers
- A selection of seasonal Sandwiches/Salads
- Cakes and Tarts
- Catering

Contact Details:

- ☎ 02 6684 7940
- 📍 Located at "The Farm Byron Bay"
- ✉ sam@thebreadsocial.com.au
- 📷 thebreadsocial



the daily bar

THE DAILY BAR



The Daily Bar has a daily mission to tread lightly on the earth, leaving only the smallest footprint possible.

Founder of The Daily Bar and food concoction genius AI, is a bit of a 'wake up at 6, yoga, coffee, work, surf, home, dinner' kind of gal, not leaving much time for that time forsaking meal planning business. "I wanted to create the perfect snack," she says "whether it be to fuel me for an active day, or just as that something that gets me through a long afternoon at work", and so she did!

The Daily Bar are proud to use ingredients that are honest to their roots, leaving the sprays and the chemicals out of it. It seems contradictory to cover what nature has provided in plastic that takes up to 1000 years to decompose. So The Daily Bar wraps their goodies up in completely compostable wrapping, taking only a few weeks to break down. A bar that educates and satiates, saying thank you back to the earth will be the best thing you do all day – enjoy.

Products

ORGANIC SUPERFOOD SNACK BARS
Abundant in nutrient to satisfy all your daily wants and need. Low sugars, but the perfect sweetness. High fibres, good fats and natural proteins – perfectly tiding you over to your next meal

- Gluten / Dairy / Grain Free
- No refined sugar
- Raw & Handmade in Byron Bay
- Earth Friendly Packaging

FLAVOURS:

- ANTIOXIDANT
with Macadamias, Mixed Berry + Acai
- CHOC COCONUT FUDGE
with Cacao, Coconut + Tahini
- GUT LOVING with Lemon, Coconut + Prebiotics
- MINT CHOC CHIP
with Spirulina, Peppermint Oil + Cacao Nibs
- PB DECADENCE
with Peanut Butter + Dark Chocolate
- SALTED CRAMEL
with Cashews, Mulberries + Mesquite
- YOGI with Chai Spices, Almond Butter + Walnuts

Contact Details:

- ☎ 0403 472 082
- 📍 2/52 Centennial Cct, Byron Bay
- ✉ hello@thedailybar.co
- 📧 @thedailybarco
- 📷 @the_dailybar



the farm

the farm
BYRON BAY



photo Bridget Wood

The Farm is principally a working farm, we house a collection of independent businesses all sharing in a common goal. We invite people to come and visit us and see for themselves how a working farm operates, supports the environment and contributes to a healthier lifestyle.

Our motto 'Grow, Feed, Educate and Give Back' inspires all that we do, here and for the community at large. We believe that it is first-hand experience of seeing how food is grown and produced that makes the eating of it so much more pleasurable. From this simple pleasure sprouts a curiosity and desire to learn more.

Our mission is to play a crucial role in improving health and wellness from the ground up.

This encompasses the condition of our land, what we grow in it, the foods we consume from it and ultimately what we then become. In the process, we will create a ripple effect which can transform the wellness of ourselves and the greater community.

Contact Details:

- ☎ 02 6684 7888
- 📍 11 Ewingsdale Road Ewingsdale NSW 2481
- 🌐 www.thefarmbyronbay.com.au
- 📌 The Farm Byron Bay
- 📷 @thefarmatbyronbay

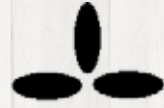
Products and Services

What will you find at The Farm?

- 86 acre working farm
- 4 independent farmers in our market garden, growing chemical free produce sold directly to the restaurant
- Daily guided and self-guided farm tours
- Half an acre plot donated to local charity Liberation Larder
- Simpsons creek regeneration
- Macadamia orchard where visitors can forage and crack open nuts
- Three Blue Duck's restaurant
- Three Blue Duck's Produce Store selling fresh, local produce
- The Bread Social bakery
- Flowers at The Farm nursery and florist
- Farm Kids workshops



tridosha



Tridosha
Salt of the Sea



Located in the Northern New South Wales shire of Byron Bay, in the hinterland village of Bangalow, Tridosha is celebrating twenty years as an Australian artisan food company - creating hand blended gourmet food products that not only look beautiful, but are the perfect pantry essentials.

Using ingredients from the ocean and the earth, Tridosha "Gourmet Salt & Pepper" is a balance of natural Australian sea salt and cracked peppercorns, blended with a world of herbs and spices. With five blends to choose from, Tridosha "Gourmet Salt & Pepper" is available in several unique styles of packaging.

Tridosha "Royal Tea" is a range of organic tea blends, using the highest quality organic tea, selected from certified organic, carbon neutral and fair trade estates. The five distinct blends are perfectly elegant for any high tea or beautiful gift.

All Tridosha products are designed, blended and packaged in Australia by Tridosha.

Products

"Salt of the Sea" Gourmet Salt & Pepper
The Five Blends: available in 150 gram packs or stainless steel shakers or gift packaging options.

- Chilli Bayou
- Mediterano
- Native Spice
- Indian Summer
- Citrus Siam

"Royal Tea" Organic and Fair Trade Tea Blends
The Five Blends: available in the most elegant high tea inspired gift packaging.

- Waterfall
- Flowerdew
- Bloomsbury
- Forest Graden
- Serendip

Contact Details:

- ☎ 02 66872819 or 0414 463 306
- ✉ tridosha@byrononline.net



wild oasis water



Wild Oasis Water is a family business supplying fresh, filtered, mountain spring water in the Byron region and beyond. We care about the water, we care for the land, and we care about the families who drink our water.

The primary function of any water is to hydrate, lubricate and detoxify your body so it can function as it was designed to do.

If you are properly hydrated you will move better, think better, look and feel younger, and enjoy your life more. You will lessen anxiety, lubricate your joints and get a general feeling of overall wellness.

The water is harvested from a sealed aquifer deep beneath the earth in the ancient sub-tropical hinterland of northern NSW. We offer you an unbroken supply chain, from the earth to you.

It's the aliveness, vitality, freshness and hydrating ability of our water that people want.

Catch us every Sunday at the Miami Organic Farmers' Market on the Gold Coast and every Thursday at the Byron Bay Farmers Market

Contact Details:

- ☎ 0403 734 663
- ✉ wildoasiswater@gmail.com
- 🌐 www.wildoasiswater.com.au



wild oats bread and pastry



WildOats Bread and Pastry is a small farm bakery located just outside Bangalow. Our leavened sourdough breads are made the old fashioned way by hand using only organic flour, water and salt.

Our Pastries are handmade enriched with real butter, eggs, milk and sugar and if possible all ingredients are sourced as locally as possible to keep food miles to a minimum. We hope to add a little European flavour to the already rich culture of the Northern Rivers.

Products

- Classic Sourdough
- Spelt Bread
- Rye Bread
- Seeded Rye bread
- Lord Byron loaf
- Onion loaf
- Sultana loaf
- Focaccia
- Croissants
- Pain de Chocolate
- Danish
- Monkey Bread
- savoury and sweet Tarts
- savory sheetbuns

Contact Details:

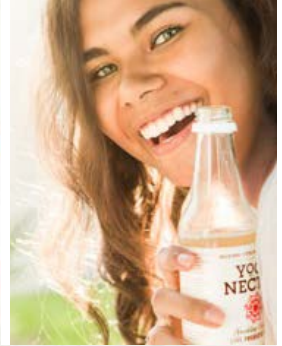
- ✉ corneliaburless@gmx.com
- 📞 Bangalow-Farm-1581747385442864
- 📍 [wildoatsbreadandpastry](#)



YOGI NECTAR



yogi nectar



Yogi Nectar is the first commercial naturally organic sparkling PROBIOTIC drink in the human history.

The naturally sweet tasting kefir drink is the ultimate soft drink replacement because it's a constant living organism. From it's processing to when it is drunk, it's alive and kicking! This powerful live probiotic is certified organic, gluten free and vegan without any nasty GMO's with natural sparkling (no CO2 added) and billions of amazing gut bacteria to heal from within.

Yogi Nectar is an ancient medicine passed down from monks in Tibet, this drink holds thousands of years of health and knowledge. Its refreshing taste and ability to heal and balance the gut is an important daily ritual.

Our mission is to encourage people to take their health into their own hands, self heal and live the most vibrant life possible. Yogi Nectar healing properties can heal many diseases and illnesses in today's modern world such as gut issues, eczema, bloating, low energy, stress, auto immune, cancer and many more. It's tastes so good the whole family will want to bring this tibetan healing ritual into their lives.

Products

- **YOGI NECTAR ORIGINAL**
has an abundance of live, friendly lactobacillus species providing a fast daily response to nourish, rebalance, support and energise!
- **YOGI NECTAR CITRUS**
blends the superior taste of the Original with added aromatic blend of orange, tangerine, lemon, grapefruit, mandarin and spearmint organic food grade essential oils. These energising citrus oils are designed to boost creativity and increase clarity of thought.
- **YOGI NECTAR LIME**
blends the superior taste of the Original with the added freshness of lime to invigorate and assist in boosting the immune system using organic food grade essential oils.

Contact Details:

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- 🌐 www.yoginectarprobiotic.com
- 👤 YogiNectar
- 📷 yoginectar



zest

zest[™]
byron bay



Zest Flavour Range provides you with the ticket to a genuine gourmet adventure.

Your senses will be delighted when you create superb roasts, finger licking BBQs, slow cooked delights, stunning stir fries and mouth-watering curries with these perfectly balanced blends.

Although we can suggest many directions to travel with our beautiful blends, we encourage you to discover your own culinary path.

Zest Spice Pastes

How much do I use?

- 1 jar of marinade will flavour 1kg of produce
- 1 tsp of spice blend will lightly season any dish

Contact Details:

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- ✉ info@zestbyronbay.com.au
- 🌐 zestbyronbay.com.au
- 📘 ZestByronBay
- 📷 zestbyronbay

Products

- **Moroccan**
This rich combination has flavours of Morocco and will give your mealtime an inspiring lift.
- **Sri Lankan**
A healthy blend of spices with a Sri Lankan quality, this fusion will delight your senses.
- **Indian**
This smooth union of Indian spices creates a dynamic connection with any ingredient it's combined with
- **Nepalese**
This earthy and unique blend will leave the taste buds wanting more.

BLENDS

- Kerala Blend *medium*
- Butter Chicken *mild – medium*
- Rogan Josh
- Vindaloo Blend *medium – hot*
- Rendang Blend *medium*
- Massaman Blend *mild – medium*
- Yellow Curry *mild*



2die4 live foods



In the early 2000's, 2die4 Live Foods founder, Clive Lawler, delved deeply into the world of 'eating to heal'.

Clive was particularly drawn to the ancient technique of fermentation. Enthused, he started selling Fermented Walnuts, which proved very popular, prompting him to start 2die4 Fermented Walnuts from his home kitchen.

As popularity grew, Clive added almonds and pecans to the range and he coined the name "Activated Nuts" – it just sounded better... In 2004, 2die4 Live Foods was officially established, Clive outgrew his kitchen, took on a partner (his good friend Jon Henning) and together they leased a commercial space in Byron Bay.

Since then, Clive has moved on and Jon has turned 2die4 Live Foods into a revolutionary food business, which now operates from a custom built factory in the Byron Bay Arts and Industry Park.

2die4's Activated nuts and seeds (all certified organic) have been soaked in a uniquely developed natural solution, where the proliferating enzyme environment sets about its brilliant work - Presto! - Fermentation happens. So simple, yet promoting such a profound change. The nuts are then dehydrated at low temperatures, which arrests (but does not kill) the nutrient-enlivening transformation.

2die4's Activated nuts and seeds are crunchy, super tasty and very easy to digest. They are alive, and not at all taxing on the body.

Products

- Almonds
- Walnuts
- Pecans
- Pepitas
- Cashews
- Sunflower Seeds
- Brazil Nuts
- Hazelnuts
- Pistachios
- Mixed Nuts
- Tamari Almonds
- Masala (Curried) Cashews
- Mueslis
- Cacao Snacks
- And coming soon... A Hemp Snack Range!

Contact Details:

- ☎ 02 6680 9411
- 📍 6 Boronia Place, Byron Bay, NSW, 2481
- ✉ info@2die4livefoods.com.au
- 🌐 www.2die4livefoods.com.au
- 📱 2die4livefoods
- 📷 2die4livefoods



Ballina

... coast & hinterland

The Ballina Coast and Hinterland is a playground for beach lovers, surfers, boaties, anglers and eco-adventurers. The cluster of sea-side towns and hinterland hamlets offers a scenic, relaxing and family-orientated beachside destination for visitors and locals alike.

With charming villages and lush subtropical rainforests, 32 kms of pristine, sandy beaches and crystal clear waterways, endless streams, lakes and estuaries the Ballina Coast & Hinterland truly is a natural wonder.

The region is renowned for macadamia nuts, coffee, dairy products, beef, bush tucker, bananas and much more.

Some of the region's finest dining establishments offer gourmet cuisine using the freshest produce sourced locally from across the Northern Rivers. Ballina is synonymous with fresh local seafood just as fresh and delicious as you can reel in yourself. Indulge in the day's catch from one of the fresh seafood outlets or one of the great takeaway stores dotted along the coast.



ballina
shire council



*ballina shire council
farmers' markets & community gardens*

farmers' markets

MISSINGHAM FARMERS' MARKET
Sundays 6am - 11pm:
Missingham Park, Kingsford Smith Drive,
Ballina

community gardens

BALLINA COMMUNITY GARDEN
Cnr Clarence Street & Swift Street, Ballina
LENNOX COMMUNITY GARDEN
Ocean Breeze Reserve, Lennox Head

Ballina farmers' market



Ballina Farmers' Market has been operating in one guise or another in the Missingham Bridge area of Ballina for over 35 years, making it the oldest continuously operating farmers' market in the Northern Rivers.

Today it is a radically different market from the market of yesteryear. It offers locals and tourists alike wonderful fresh, quality local produce including tomatoes, pineapples, potatoes, fresh cut flowers, pork and small goods, chicken, lamb, butter and cheese, fresh and smoked oysters, fresh picked berries, breakfasts and coffee, breads and pastries.

The current licensee, Mike Burless, is a local farmer who recognises the value and appeal of fresh local produce has assembled a raft of great new local producers and blended those with the veteran market stall holders. The result is an exciting and vibrant market with great diversity, wonderful food and produce and terrific local musicians.




We are open every Sunday of the year from 6 to 11 am.

Visit us soon and experience the difference!

Products

bananas, avocados, pumpkin, sweet potato, potato, spring onion, salad onion, shallots, herbs, melons, apples, mandarins, oranges, blueberries, raspberries, salad greens, beetroot, celery, jerusalem artichoke, passionfruit, pineapples, daikon, radish, rice, honey, zucchini, tomatoes, plus dorper lamb, berkshire pork, ham and bacon, pasture raised chicken, cheeses, milk and butter plus oysters fresh and smoked, smoked fish, fermented products and coffee, breads and pastries!

Contact Details:

-  www.ballinafarmersmarket.com.au
-  [ballinafarmersmarket](https://www.facebook.com/ballinafarmersmarket)
-  [ballinafarmersmarket](https://www.instagram.com/ballinafarmersmarket)



blueberry fields



Blueberry Fields is a family owned and operated blueberry orchard located in the beautiful Byron hinterland in northern New South Wales.

Otto and Lynette Saeck and their son Jascha are the owners and operators of the orchard. We have been growing blueberries in the area for more than 25 years.

We take great pride in the premium quality of our blueberries. Our focus is the production of the highest quality, fresh blueberries while working to protect, conserve and enhance soil, water, wildlife habitat and biodiversity; minimise and eliminate use of pesticides and other toxic or hazardous materials; maintain transparent and traceable supply chains; and support safe and fair working conditions.

Our fresh hand-picked blueberries are available from various farmers' markets in the Northern Rivers area and the Gold Coast - we'd love to see you there!

Please visit www.blueberryfields.com.au to find out more.

Contact Details:

- ☎ 02 6687 2093
- 📍 769 Fernleigh Road, Brooklet NSW 2479
- ✉ L.Saek@bigpond.com
- 🌐 www.blueberryfields.com.au



*byron bay
coffee company*

BYRON BAY
• coffee •
COMPANY

Est 1989



Byron Bay Coffee Company is a family owned and operated boutique roastery that has been nestled in the Byron Bay Hinterland since 1989. We source, blend, roast and distribute 100% Arabica coffee with the pursuit of creating the perfect cup of coffee each and every time. We collaborate with cafes and retailers who wholeheartedly embrace our values, standards and our passion for coffee.

We roast to bring the optimum flavours and characteristics out of the beans and choose to blend coffee so that different single origins complement and enhance each other and to create well balanced, full bodied flavours. The best quality Arabica, Certified Organic and Rainforest Alliance beans are sourced from the premium growing regions of the world. It is important to us that a cup of our coffee is created using environmentally and ethically sustainable practices where possible and we are committed to running our business by this principle.

Byron Bay Coffee Company believes in making a difference by creating a positive impact and a low carbon footprint.

Products

- 100% Certified Organic espresso beans
- Rainforest Alliance Certified espresso beans

- Certified Organic Mountain Water Method decaffeinated beans
- Award winning plunger and espresso blends – Ground and Whole Bean
- Couverture chocolate coated macadamias – Dark and Milk
- Chocolate coated espresso bean range – Dark, Milk, Grand Marnier and Irish Cream
- Premium drinking chocolate range – Gourmet, Chilli Cinnamon and Dark Mint
- Gourmet Chai Latte
- KeepCups – reusable glass cups
- HALAL Accredited
- HACCP Approved
- Vegan, Gluten and Dairy Free products
- Bulk and Retail options

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- 🌐 byronbaycoffeeco.com.au
- 📌 ByronBayCoffeeCompany
- 📱 byronbaycoffeecompany



byron bay tea company



**BYRON BAY
TEA COMPANY**



Byron Bay Tea Company's range of teas and healthy herbal blends use carefully selected organic and wild crafted ingredients from around the world, Australia and the local area.

Hand blended in the lush, green rolling hills of Byron Bay, their signature range has been created by Byron Bay naturopath and herbalist Sarita Merlo to have real health benefits. Sarita was inspired by Byron Bay's history of being a place for health and healing and keen to turn the tradition of tea drinking into a modern day practice with their signature range of Energy, Calming, Digest, Immunity and Detox.

Byron Bay Tea Company offers a range of twenty one teas in both loose leaf and biodegradable pyramid tea bags in a range of packaging styles to suit the tea service, retail, conferencing and accommodation settings. They have been supplying many cafes, restaurants, spas, hotels and resorts for over twelve years across Australia and overseas. Byron Bay Tea Company is proudly

supporting Save the Bees Australia to help increase the awareness of the world wide declining bee population.

Products

• TEA TYPES

Byron Bay Tea Company offers a range of 21 loose teas with most of their range now also available in biodegradable pyramid teabags.

Traditional- English Breakfast, Earl Grey, Chai, Green, Peppermint & Chamomile.

Herbal- Energy, Calming, Digest, Immunity, Detox, Skin, Nursing, Black Magic, Ginger Zing, Dandylicious.

Oriental- Buddha Tears, Jasmine, Oolong,

Japanese Quince & White.

• PACKAGING STYLES

Available in a variety of shapes and sizes to suit different requirements as well as a range of gift collections that are themed around the beaches of Byron Bay and Health & Wellness.

Byron Bay Beach Collections: Byron Watego, Byron Tallow, Byron Belongil & Byron Clarkes; and, Health & Wellness collections: Byron Body, Byron Tummy Tonic, Byron T-Tox, Byron Bliss & Byron Baby & Me

Contact Details:

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- 📘 ByronBayTeaCompany
- 📱 byronbayteacompany



duck creek macadamias



Duck Creek Macadamias is an Australian owned and run farm based business in the stunning Byron Bay hinterland.

Duck Creek products are grown on the plantation, processed in isolation and hand packed by our small passionate team. Our macadamia business started in 1987 with a small farm in Newrybar and has now expanded to over 25,000 trees.

Over the years we have built a reputation as producer of Australia's finest macadamia products – including cold pressed oil, pure macadamia honey and of course our premium sweet and savoury macadamias. We are 100% committed to producing the highest quality macadamia snacks and treats, and delicious, healthy condiments. We roast, chocolate coat and flavour all our products by hand in small batches right here on the farm. We only use premium grade macadamia nuts to ensure maximum freshness and consistency.

We are proud to use Australia's native nut to produce authentic and original, truly Australian products and are working towards making all our products 100% natural.

Farm Gate Shop open Monday to Friday 9am - 3pm

Products

- **80G MACADAMIA NUTS SNACK PACKS**
in 9 flavours - Dark Chocolate, Milk Chocolate, White Chocolate, Honey Roasted, Roasted & Salted, Wasabi, Roasted Garlic, Hickory and Abalone.
- **180G BOXES & 600G JARS**
premium gifting - include both sweet and savoury options.
- **FANTASIES CHOCOLATE GIFT BOX 290G**
two layers of premium honey roasted macadamias covered in couverture Dark, Milk & White chocolate – the ultimate chocolate indulgence.
- **100% PURE MACADAMIA HONEY**

Contact Details:

- ☎ 02 6687 1877
- 📍 Farm gate 145 Brooklet Rd, Newrybar
- ✉ indulge@duck-creek.com
- 🌐 www.duck-creek.com.au
- 📘 DuckCreekMacadamias
- 📷 [duckcreekmacadamias](https://www.instagram.com/duckcreekmacadamias)



harvest newrybar deli



Harvest

The lovingly restored vintage building sits beside the Harvest Newrybar restaurant and is surrounded by organic vegetable gardens.

Shelves are stocked with local and international artisan products including Harvest's range of sauces and condiments, wood-fired sourdoughs and delicious pastries.

The Deli focuses on sustainably farmed meats that are local to the region including dry aged local organic meats, charcuterie and salumi products.

Ready-to-eat sandwiches, salads and hot pastries are also available to eat in or take-away.

Products

- Harvest Chutney (seasonal changing)
e.g. eggplant and tomato chutney
- Harvest Jam (seasonal changing)
e.g. Davidson plum
- Harvest Marmalade (seasonal changing)
e.g. orange with lemon verbena
- Harvest Muesli
- Harvest Dukkah
- Harvest Macadamia Smoked Salt
- Harvest Chocolate Coated Macadamias
- Harvest Honey Roasted Macadamias
- Harvest Salt Roasted Macadamias
- Harvest pate
- Harvest rillettes
- Harvest vegan dips e.g. beetroot hummus
- Harvest confit duck from
- Harvest gravalax from

Contact Details:

- ☎ 02 6687 2644 or 04 0283 0056
- 📍 18-22 Old Pacific Hwy Newrybar NSW 2479
- ✉ georgia@harvestnewrybar.com.au
- 🌐 www.harvestnewrybar.com.au
www.harvestnewrybar.com.au/deli
- 📘 harvestnewrybar
- 📷 harvestnewrybar



koala tea company



The Koala Tea Company is the original Australian Certified Organic herbal tea manufacturer located in the Northern Rivers region of NSW.

For over 20 years, Koala Tea has been making herbal teas which are sold round the world. Koala Teas use eye catching Australian graphics, and creating unique flavours with teas that actually have health benefits.

Last year, Koala Tea were winners of Ballina-Byron Exporter of the Year and have previously been finalists in the annual Food Magazine awards.

Koala Tea Company markets their teas under three brands: Koala Tea, KT Organics, and BioFoods tea for Kids. Koala Teas are exported to Japan, Taiwan, Malaysia, Singapore, Dubai, and Holland.

Products

- certified organic herbal teas
- private label teas
- consultants
- exporters
- gift items

Contact Details:

- ☎ 02 6628 6363
- ✉ info@koalatea.com.au
- 🌐 www.koalatea.com.au
- 📘 koala.tea.company



loco love chocolates



LOCO LOVE

ARTISAN CHOCOLATE MAGIC



Loco Love is the chocolate you wish you had stumbled upon a long time ago. Created by naturopath and nutritionist Emica Penklis, in essence Loco Love is chocolate that's good for you™ - chocolate that benefits your health and also tastes deliciously decadent, with the melt-in-your-mouth feel of a luxury chocolate. Voted by Vogue magazine as one of their favourite birthday gifts.

Loco Love started as an amateur interest for Emica; with no prior experience in the art of chocolate making she was simply inspired by the superfood cacao and its benefits, and by the alchemy involved in making raw chocolate. In time it became clearer to her why this Loco Love adventure seemed to be unfolding with such synchronicity: at the core of Loco Love is a larger mission which is to bring more love and healing to the world. Raw cacao, when eaten, gives the same feeling as when we fall in love.

Each bar is handcrafted using traditional methods and only the finest certified organic ingredients including organic raw cacao, therapeutic grade essential oils, and superfoods such as medicinal mushrooms and matcha green tea powder. Made without any refined sugar, dairy or gluten, Loco Love is a brand of integrity and pure intentions. The recipes have been formulated with your wellbeing and the sustainability of the planet in mind. Using low GI coconut nectar and stevia as a sweeteners, you will be assured no nasty sugar spikes.

Products

Vegan, organic, refined sugar free chocolates with the addition of tonic herbs, superfoods and essential oils. '

Flavours include: Salted Caramel Crunch, Hazelnut praline with tonic herb He Shou Wu, Coconut & Vanilla, Raw Matcha & Mint, Wild Orange with immune boosting Reishi & antioxidant rich Chaga, Salted Macadamia & Lemon with Turmeric and Bee pollen, Wild Rose with beautifying perl and antioxidant rich goji, Peanut with mood boosting Mucuna, Raspberry & Chocolate cream

We also have gift boxes for weddings, special occasions and just because.

Contact Details:

- ☎ 0422 593 379
- ✉ locolovechocolate@gmail.com
- 🌐 www.locolovechocolate.com
- 📍 [locolovechocolate](https://www.instagram.com/locolovechocolate)



macadamia oils of australia



Macadamia Oils are located on the Northern Rivers, which is one of the largest macadamia growing regions in the world.

Macadamia Oils were the pioneers of commercial extraction of macadamia oil in Australia with the installation of the first purpose built manufacturing facility in 1987. Today our modern plant, equipment and storage facilities along with our experienced staff has allowed us to develop a reputation as the world's leading supplier of Premium Food Grade and Refined Cosmetic Grade Macadamia Oil.

Our macadamia oil is super healthy, cholesterol free and has a beautiful nutty flavor which is ideal in salad dressings, making a very nice alternative to olive oil. Macadamia oil is a very shelf stable oil with a high smoke point (210°C). This also makes the oil perfect for shallow frying and as a healthy alternative to the use of other oils in baking.

We are extremely proud of the quality of our First Cold Pressed Premium Grade Macadamia Oil. By pressing only premium grade macadamias harvested at the optimal point of the season, we produce a superior macadamia oil that we consider the best macadamia oil in the world. In 2016 we launched our new Ultra Premium Selection Oil which will be sold under our new Drum 58 brand. Only the finest batches of each production season will be bottled as Drum 58 Ultra Premium Selection.

Products

- 250ml "Drum 58 - Ultra Premium Selection" Australian Macadamia Oil
- 500ml "Drum 58 - Ultra Premium Selection" Australian Macadamia Oil
- 250ml "MacNut Oil" - Premium Australian Macadamia Oil (US market only)
- 500ml "MacNut Oil" - Premium Australian Macadamia Oil (US market only)
- 10 Litre Premium Grade Australian Macadamia Oil
- 20 Litre Premium Grade Australian Macadamia Oil
- 200kg Premium Grade Australian Macadamia Oil
- 10 Litre Refined Cosmetic Grade Oil
- 20 Litre Refined Cosmetic Grade Oil
- 200kg Refined Cosmetic Grade Oil

Contact Details:

- ☎ 02 6628 5111
- 📍 12 Cessna Crescent, Ballina
- ✉ info@macoils.com
- 🌐 www.macadamia oils.com



milkadamia

milkadamia™



In late 2014 we launched Milkadamia. A macadamia milk created specifically for baristas, it made waves early, winning the USA's highest award for excellence in product development for the coffee industry.

Milkadamia's strength lies in the fact that it performs as well as cow's milk in barista-made coffee - a sought-after quality that had eluded other nut milks. It produces a beautiful, velvety foam and its flavour complements the coffee, without overpowering it.

Fast-forward 18 months, and the Milkadamia story has many new chapters. Our barista formulation is now distributed in every state of the USA as well as Canada and Australia. That's a huge achievement for a business that started off selling and distributing its product directly to individual cafes.

While the success of the Milkadamia barista formulation has unfolded as we had hoped, the demand from retailers, particularly those in the health food sector, meant that it was time to develop a range of milkadamia products specifically for the retail sector.

In early 2016 we created two macadamia milks specifically for the retail market for use in smoothies, frappuccinos and cereals. Available in Original and Unsweetened variants, the two new products have seen instant success.

The secret to the premium taste of our new Milkadamia

retail products is the quality of the raw materials. Most other nut milks are made by roasting the nut kernels before grinding it to a paste and then transforming it into milk. Milkadamia is made from high quality raw macadamias grown on our own farms in Northern NSW. For Milkadamia this delivers the most beautiful, subtle flavour.

All 3 Milkadamia variants, Barista, Original and Unsweetened are distributed in all states of Australia via our network of food service distributors. If you are interested in trying Milkadamia in your café or ranging it in your retail store please contact us or go to the website for more information

Products

- Milkadamia – Latte Da – 946ml
- Milkadamia – Original – 946ml
- Milkadamia – Unsweetened – 946ml

Contact Details:

- ☎ 02 6628 5111
- 📍 12 Cessna Crescent, Ballina NSW
- ✉ enquires@milkadamia.com.au
- 🌐 www.milkadamia.com.au



northern rivers seafood



We are a family operated business, who has been supplying the local and surrounding communities for 30 years! Throughout the years our staff numbers have grown from a modest six to over 20 staff members.

As a result of our many years of experience, we have established a very strong and loyal customer base- an achievement that we are very proud of.

NRS is broken into 2 sectors- Wholesale and Retail. The wholesale sector looks after over 30 restaurants ranging from many areas including: Ballina, Lismore, Byron Bay, Casino, as far south as Woolgoolga and north the Gold Coast!

The Retail tends to our customers every need with a huge variety of ALL things seafood and a never ending supply of cooked and green prawn as well as whole fish and fish fillets.

Contact Details:

- ☎ 02 6686 2187
- 📍 480 River Street, Ballina NSW 2487
- ✉ admin@northernriversseafood.com.au
- 🌐 www.northernriversseafood.com.au
- 📱 northernriversseafood



playing with fire native foods



We are growers, manufacturers and suppliers of AUSTRALIAN NATIVE FOODS. We supply fresh, frozen and dried fruits leaves and nuts in small or large quantities.

Our products are as nature created them – free of genetically modified ingredients, artificial colours, flavours or preservatives. And they are highly nutritious foods in their own right – these are foods that have been used by Aboriginal people for many thousands of years as an essential part of a balanced diet.

Products

- Rainforest fruit jellies
- Bush Cordials and mixers
- Spices from the Bush
- Herbal Teas and tea infusions
- Dukkah, vinegars and more....

Contact Details:

- ☎ 02 6687 9245
- 📍 5/79 Southern Cross Drive, Ballina NSW
- ✉ ozberries@hotmail.com
- 🌐 www.playingwithfire.com.au
- 📘 playingwithfire
- 📷 ozberries



shuck



Shuck is a Ballina-based purveyor of quality Australian oysters and oyster products.

As well as having access to some of the finest fresh oysters grown in Australian waters, Shuck's flagship product is an Australian smoked oyster. Like any artisanal food product, quality of ingredients, time and skill are the three key elements that make Shuck's smoked oysters so delicious and delectable.

While we use local oysters where possible, we also source Pacific Oysters from some of the best growing regions in Tasmania and South Australia.

Our aim is to hero both the quality of Australian oysters and the versatility of the oyster as a gourmet food product. Shuck is 100% Australian-owned and operated in the NSW Northern Rivers.

Products

- Shuck whole Australian Smoked Oysters in sunflower oil
- Shuck whole Australian Smoked Oysters in XO sauce
- Shuck Australian Smoked Oyster Dip
- Shuck Oyster Chowder
- Shuck Australian Smoked Oyster Salt
- Shuck Australia Oyster Ice Cream

Contact Details:

- ☎ 0401 569 382
- 📦 PO Box 7202 East Ballina NSW 2478
- ✉ lucy@shuckoysters.com.au
- 🌐 farmhousedirect.com.au or shuckoysters.com.au
- 📘 shuckoysters
- 📷 shuckoysters
- 🐦 shuckoysters



summerland house farm



Summerland House Farm is a multi-award winning agritourism attraction and 172 acre avocado, macadamia and hydroponic farm, set high on the beautiful Alstonville plateau.

The farm employs over 97 people with a disability and is the number one venue to experience the North Coast region. Summerland House Farm gives visitors the opportunity to explore the stunning property with a Tractor Tour, taking you right around the farm with a detailed commentary on farming practices, and a glimpse behind the scenes of the packing and distribution processes.

The farm also has one of the largest regional food showcases, 'The Grocer' and a popular Café and Function Centre featuring local produce on its extensive menu. It truly is a 'Taste the Region' experience!

Products

Summerland House Farm's very own Macadamia range has grown from a souvenir product to a popular and attractive gourmet product now available nationwide.

- Natural Macadamias 100g; 300g
- Honey Roasted Macadamia 100g; 300g
- Roasted and Salted Macadamias 100g; 300g
- Macadamia Oil 250ml; 500ml
- Dukkah 100g
- Hampers also available

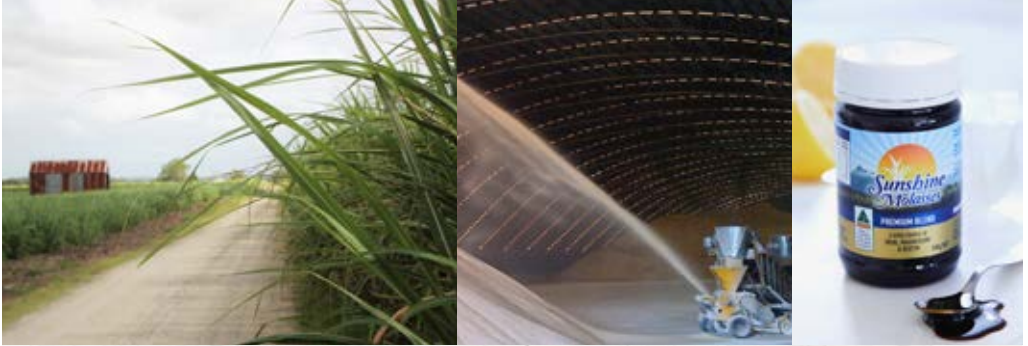
Contact Details:

- ☎ 02 6628 0610
- ✉ sales@summerlandhousefarm.com.au
- 🌐 www.summerlandhousefarm.com.au
- 📘 Summerlandhousefarm2477
- 📍 summerland_house_farm



sunshine sugar

**Sunshine
Sugar**



Sunshine Sugar is the only 100% Australian-owned manufacturer of locally grown, certified sustainable, raw and refined sugar products.

We operate as a partnership between grower-owned NSW Sugar Milling Co-operative Limited and Australian family-owned agribusiness Manildra Group, each holding a 50% share.

Sunshine Sugar owns and operates Sugar Mills at Broadwater and Condong as well as a Sugar Mill and Refinery co-located at the Harwood site.

Our growers can produce up to 2.4 million tonnes of sugar cane each year from 34,000 hectares of land.

This cane is crushed at any one of our three sugar mills to produce 275,000 tonnes of raw sugar which is either refined at the Harwood Refinery or sold as direct consumption raw sugar.

We manufacture private label sugar for some of Australia's major retailers as well as our own Sunshine Sugar label. As well as refined sugar, we produce direct consumption (DC) raw sugar, caster sugar, icing sugar, liquid sugar, syrups, treacle and molasses, all in various packaging options and sizes, to over 300 customers across all types of retail and industrial businesses.

Locations across Tweed, Byron, Ballina, Richmond, Clarence and Lismore

Contact Details:

- +61 2 6681 2700
- ballina@sunshinesugar.com.au
- www.sunshinesugar.com.au



teven valley farm



Teven Valley Farm produces small batch, artisan dairy ice cream featuring seasonal flavours of the Northern Rivers such as Davidson Plum, as well as other, more adventurous flavours such as Stout.

All our ice cream is handmade at our farm at Teven using ingredients grown either on our farm or by small, local producers. Unlike other larger manufacturers, we spend time sourcing our ingredients for their flavour and quality, rather than focussing on lowest cost.

We also produce a small range of ice creams featuring activated almond milk, made by us and creamy nut butters. This ice cream may be free of dairy, refined sugar, gluten and soy but it is certainly not free of flavour.

All our take-home products (236ml and 475ml tubs) are available at a growing, but select, collection of local Northern NSW retailers and via local markets. (Please check our website for retailers and market details.) We also have a small scooping freezer, featuring our ice cream in 5 litre tubs, that can be hired for special events.

Contact Details:

- ☎ 0476 673 720
- 📍 1466 Eltham Road, Teven, NSW 2478
- ✉ markp@tevenvalleyfarm.com.au
- 🌐 www.tevenvalleyfarm.com.au
- 📱 tevenvalley.farm

Products

LOCAL SEASONAL FLAVOURS

- Burnt Honey - Bronze Medal, Royal Queensland Food & Wine 2017
- Davidson Plum - made with Northern Rivers Davidson Plum for their superior flavour over their Queensland cousin
- Other short run products (e.g. Mango) only available for a short while

ADULTS ONLY

- Stout - we brew the Double Chocolate Stout Beer to make an ice cream with real character
- GWR Rum - a new addition paying tribute to those that helped get Teven Valley Farm up and running
- More coming soon as we work on Bourbon & Mint, Zabaglione, etc

ALMOND MILK ICE CREAM

- ChocHazelnut - a rich smooth chocolate flavour with a hint of hazelnuts
- Vanilla Spice - Chai Tea in a dessert!

SMALL SCALE, BIG CHANGE!



the avocado tom



We grow and supply premium avocados to the best cafes and retailers of the best place on earth, NSW Far North Coast, Australia.

The family farm, 'Laurel Park', near Alstonville, is the mothership for the operation of 'Avocado Tom'. The farm's combination of deep, free-draining Krasnozem soils, high rainfall, and a subtropical climate provide the ideal environment for delicious avocados.

Marketing and distribution of our avocados follows a sustainable model which does not rely on the high transport costs and the inequities of dealing with terminal markets and multi-national retailers but instead concentrating on supplying a premium quality, locally produced avocado to the region's cafes, restaurants and independent retailers.

Products

- Avocados

Contact Details:

- ☎ 0402 017 239
- 📍 308 Wardell Road ALSTONVILLE NSW 2477
- ✉ the.avocado.tom@gmail.com
- 📘 @avocadotom
- 📷 avocadotom



the
ORGANIC
 drink co.

BYRON BAY

the organic drink co



It's not important to know about us! We are just a couple of local women passionate about local produce and the regions food and beverage offerings....

But, you do need to know why we do what we do.... This place we live, the Northern Rivers of NSW is more than just beautiful beaches and scenic hinterland drives.

Its an attitude! "Cheer Up, Slow Down, Chill Out"

Through local collaboration and innovation, we have created two classic and popular flavors; Ginger Beer and Lemon Lime and Bitters, brewed naturally, using local organic produce using a traditional brewing process, our drinks are delicious, refreshing and clean, with non of the fake stuff.

Our production, manufacturing and packaging focus is on sustainability, limiting our food mileage by only distributing locally. We use eco-friendly equipment, recycled water, solar power and biodegradable packaging to limit our carbon footprint and choose to work with vendors who are also committed to ethical and sustainable practices.

Products

- Organic Lemon, Lime and Bitters
- Organic Ginger Beer

Vegan. Sustainable. Ethical. Local.
 Good for the people, good for the planet.

Contact Details:

- ☎ 0404 254 441
- ✉ Info@theorganicdrinkco.com.au
- 🌐 www.theorganicdrinkco.com.au
- 🌐 theorganicdrinkco.com.au
- 📘 theorganicdrinkco
- 📺 theorganicdrinkco



zentveld's coffee



Zentveld's



On our plantation in the hills behind Byron Bay, since 1993. We love local coffee. We grow it. We buy from other local growers.

We roast with the aim to please the fussiest of tastebuds across Australia. Servicing cafes and hospitality industry, fine food retailers, offices and homes by mail order.

Zentveld's Roastery Door is open to visitors, Monday- Friday 9-5. Come visit! You can even pick and taste coffee fruit fresh from the tree, in the ripening season July- November. Our cooler subtropical climate and rich volcanic soil produce excellent quality arabica coffee. Naturally lower in caffeine and naturally free of pests and diseases: spray free, practically organic!

As local coffee specialists we offer you sweet and chocolatey flavours, with complexity and mouthfeel, without bitterness.

We love local coffee and hope you will soon too!

Products

- fresh roasted coffee blends
- local, 100% Australian estate blends.
- organic water processed decaf
- select global blends
- chocolate espressobean
- drinking chocolate - superb vegan & organic
- leaf teas and herbal infusions
- chai, turmeric elixers and flavour syrups
- barista tools
- espresso equipment, coffee brewers and grinders

Contact Details:

- ☎ 02 66872045
- 📍 193 Broken Head Road Newrybar, NSW 2479
- ✉ coffee@zentvelds.com.au
- 🌐 www.zentvelds.com.au
- 📘 zentveldscoffee
- 📷 zentveldscoffee



seven mile brewing co.



Seven Mile Brewing Co. is a family owned and operated business located in sunny Ballina. We have a sincere and passionate focus on local produce, and the local community.

Our beers are produced using grain grown in Moree, with our spent grain and yeast donated to local Ballina farmers feeding their free range livestock.

Seven Mile launched with three core range beers, though this will grow over time to accommodate six or more styles. We will also have seasonal beer releases, with the goal of a new unique beer every six to eight weeks to keep things interesting for our local community.

Beers are available by the glass, or as a tasting flight. We also offer take away cans, which are hand filled and sealed right in front of you! Our core range products are also available by the 6-pack or carton.

If you are peckish, we offer locally grown and farmed foods, prepared fresh onsite daily. Our produce largely comes from the Ballina region, though also extends out across the Northern Rivers. We strive to support local farmers and producers wherever possible, to give our customers a genuine taste of the Northern Rivers.

Opening hours are Wednesday to Sunday 12pm-6pm. Free group brewery tours are available through bookings, simply email us a time and date that suits and we will do our best to accommodate (4 people or more required).

Contact Details:

- ☎ 0421 841 373
- 📍 188-202 Southern Cross Drive
2478 Ballina, New South Wales
- ✉ lou@sevenmilebrewing.com.au
- 🍷 7milebeer
- 📷 [seven-mile-brewing-co](https://www.instagram.com/seven-mile-brewing-co)



The Clarence Valley (Yamba, Maclean, Grafton and surrounds), offers a wide array of food delights that spread far and wide across the world.

Shall we start with our famous Yamba Prawns? These are prized Australia-wide as the gold standard for seafood cuisine.

Our fishing trawler fleet is so impressive that it hauls such a supply from the Clarence River mouth and the Pacific to be the largest supplier to Sydney's fish markets.

Local fish farmers Palmers Island Mulloway is recognised as one of the finest tasting fish in Australia. It has firm, white flesh, is free of off-flavours and is low in fat and high in Omega 3s.

And in among all this natural bounty, Botero's coffee who spend hours labouring over the development of distinctive coffee blends to satisfy the plenty, with stores and supply to New South Wales, Queensland and Tasmania.

And of all the inventive, talented and hardworking Clarence Valley locals create that gastronomical greatness: none more brilliant, perhaps, than Peter Nicholson of Nicholson Fine Foods – an artisan food company that creates eclectic products for professional chefs and home cooks. Peter, most recently crowned as Sydney Royal Champion 2017 (Dairy Dessert category) for his Belgian Chocolate Mousse, is just another feather in his culinary cap.

Among others, well, we're gearing up to become a major player in the Blueberry farming. Maybe we'll install a Big Blueberry by the roadside. Maybe not, we will still let the great Clarence Valley produce speak for itself!





clarence valley council farmers' markets & community gardens

farmers' markets

MAKE IT, BAKE IT OR GROW IT PRODUCE MARKETS

Thursdays 7am - 12pm
Christ Church Cathedral Grounds,
cnr of Fitzroy & Duke Streets, Grafton

YAMBA FARMERS' MARKET

Wednesdays 7am - 11am
Whiting Beach Carpark, Yamba

GRAFTON GROWERS AND FARMERS' MARKET

Thursdays 7am - 12noon
Christ Church Cathedral, Duke St, Grafton

community gardens

SOUTH GRAFTON

New School of Arts Neighbourhood House,
Community Garden Corner of Spring
& Skinner Streets

CLARENCE VALLEY ABORIGINAL HEALING GARDEN

18-26 Victoria Street, Grafton

YAMBA COMMUNITY GARDEN

Wattle Park, Park Ave, Yamba



Botero



Botero – the Nature of Coffee.

We are a diverse team of committed roasters, trainers, and service technicians who love to show how great coffee can taste when passion and dedication come together to create something incredible in a cup.

We spend a great deal of time labouring over the development of our blends, and relish the time spent between the roaster and the cupping table, always ensuring that the story in each cup is one we can share with you.

We hold the roasting process with esteemed reverence in crafting a great cup of coffee. Each of our green beans are carefully selected with regards to their unique qualities and then roasted individually and specifically according to complex flavour profiles using the very best equipment available.

Our coffee is then post blended and packaged on the same day, ready to be brewed to perfection. We cater for everyone from large cafe establishments to the home espresso purist.

Products and Services

- Coffee: five main blends with many others developed for customers
- Jilly's Tea: Our signature tea series, blended and packed on site
- Coffee machines and grinders
- A completely in-house service department
- Full barista training for café and home users

Contact Details:

- ☎ 1300 540 337
- 📍 275 River Street, Maclean NSW 2463
- ✉ sales@botero.com.au
- 🌐 www.botero.com.au
- 📘 boterocoffee
- 📷 boterocoffee



clarence river fishermen's co-op



The Clarence River Fishermen's Co-operative (CRFC) is located long the banks of the Mighty Clarence River at Yamba, Maclean and Iluka.

Catering predominantly for the commercial fishing industry of the Clarence River, our main focus is wild caught sustainably harvested fresh & local seafood. The Co-Op represents 140 local fishermen all harvesting fresh seafood produce from the Oceans & Estuaries surrounding the Clarence Valley. As well as retail outlets, we run a fleet of our own trucks delivering product from the sunshine coast to the central coast twice weekly.

Members of the public are welcome to purchase fresh or cooked seafood at our retail outlets; Yamba, Iluka and Maclean or enjoy your meal sitting outdoors overlooking the beautiful Clarence River. Fuel and marine chandlery are available at the CRFC Depot in River Street, Maclean.

YAMBA SHOP

15 Yamba Road Yamba
02 66462099

ILUKA SHOP -CRFC ILUKA DEPOT

Queen Street Iluka
02 6646 5366

MACLEAN SHOP - CRFC MACLEAN DEPOT

51-55 River Street Maclean
02 6645 0966

Products

- Prawns
- Sand Whiting
- Mullet
- Octopus
- Whiting
- Cuttlefish
- Octopus
- Bream
- Cuttlefish
- Catfish
- Shark
- Garfish
- Mackerel
- Luderick
- Sand Crab
- Squid
- Dory
- Mud Crab
- Jewfish
- Lobster
- Flathead
- Balmain Bugs

Contact Details:

- ☎ 02 6645 0955
- 📍 51 - 55 RIVER ST MACLEAN NSW 2463
- 🌐 clarenceverseafoods



nicholson fine foods



Nicholson Fine Foods is a boutique designer and manufacturer of specialty fine food products for retail, foodservice and manufacturing.

Over the last 10 years, our products have won 16 Australian Champion Show trophies and many gold, silver and bronze medals for quality.

Operations are based in Yamba, two hours south of the Gold Coast, where we have a manufacturing factory. From Yamba we ship products across Australia using various logistics including couriers, post and heavy transport.

Products

• FINISHING VINEGARS

Fresh palate ready style of vinegar made with fruits or vegetables. Soft, gentle acids blend with beautiful elegant fruit, vegetable and spice flavours. Ideal used with salads, pasta, meats and desserts. Flavours include Spiced Beetroot, Hibiscus, Black Cherry, Blood Plum, Raspberry, Mango, Red Capsicum and Red Pepper. Packaging 265ml, 825ml, 22.5l, 1000l Gluten Free

• GARNISHING PEARLS

Designed to lift the luxury of simple foods, Garnishing Pearls are made from fruits and other natural ingredients. Uniform in size with bright pearl luminescence, they are an easy cost effective ingredient in food and drinks. Flavours include Red Capsicum, Mango, Soy,

Golden Vanilla, Umami Clam, Green Tea, Red Chilli. Packaging 125g Gluten Free

• BELGIAN CHOCOLATE MOUSSE

Simplicity in design with outstanding versatility and flavour profile. Flavours are Classic, Dark, White and White Christmas. It is a powder based on Belgian chocolate. To prepare, you just add a liquid and a dairy product. Liquids could be water, fruit juice, alcohol, infusions and dairy could be ricotta, yoghurt, cream, double cream or even mascarpone. Once made the dessert is egg and gluten free and freeze thaw stable. Packaging 150g, 3kg, 5kg, 15kg. Gluten Free

• SEASONING SPRINKLES

Fine dry ingredients blended to create distinctive profiles and uses with savoury foods. Flavours include Porcini, Blackened Cajun, Beetroot and Bruschetta. Packaging 90g, 500g Gluten Free

Contact Details:

- ☎ 02 6646 3191
- 📍 4 Mooli Place, Yamba, 2464 NSW
- ✉ peter@nicholsonfinefoods.com.au
- 🌐 www.nicholsonfinefoods.com.au
- 📱 nicholsonfinefoods



big river milk



Big River Milk is a division of Local Farm Fresh located in the Clarence Valley. The Dairy is a true independent we milk 300 head of cattle then bottle and distribute the Milk throughout the Northern Rivers Region.

The key to our success is doing as little as possible to the milk what the cow gives us we give to you. We have a predominant mix of Jersey cattle making our milk have a high level of A2 protein. Big River Milk has consistently won awards from Bronze through to Gold at Brisbane and Sydney Royal Shows.

Our Milk is available in Non Homogenised and Homogenised form in Full Cream and Low Fat. We are expanding our offering to include flavoured milks and cheese's over the coming year.

The farm is 100% Australian Owned and operated.

Contact Details:

- ☎ 0417 144 710
- 📍 1549 Lawrence Road Southgate NSW 2450
- ✉ accounts@localfarmfresh.com.au
- 🌐 www.bigrivermilk.com.au
- 📘 bigrivermilk
- 📺 bigrivermilk

Products

MILK:

750ml glass, 1 Ltr, 2 Ltr and 3 Ltr bottles

- Non Homogenised
- Homogenised
- Low Fat

FLAVOURS OF OUR NEW RANGE

- Caramel
- Chocolate
- Banana
- Strawberry

CHEESE

- Fetta
- Haloumi
- Brie
- Camembert



Kyogle and villages are authentic Australian rural communities, set in the picturesque hinterland of the Northern Rivers region of NSW.

Kyogle Culture is country lifestyle, fresh air, the natural beauty of World Heritage rainforests and rich fertile farmland, close to the regions beaches, business and customer markets.

Kyogle is home to many local food producers who have established themselves in the region at farmer markets,

national and export markets. People gravitate to the Kyogle area looking for land that is affordable, fertile and with plenty of water. Fertile soil and generous rainfall are Kyogle's greatest assets, along with the passion of local producers. From beef to blue berries and organic food crops in-between there is a wide variety food produces that can be sourced from the Kyogle Council area.





*kyogle council
farmers' markets & community gardens*

farmers' markets

KYOGLE FARMERS' MARKET
Saturdays 8am - 12noon,
Stratheden Street, Kyogle

community gardens

KYOGLE COMMUNITY GARDEN
8 Geneva Street, Kyogle

www.kyogle.nsw.gov.au



caviar lime company



Caviar Lime Company are growers and distributors of Australian Native Fingerlimes.

Fingerlimes are a citrus like no other and they are used throughout the culinary world to add both zesty flavour and vibrant colour to dishes. The caviar-like pulp explodes flavour, surprising the palette and complementing dishes.

Endemic to the Northern NSW/ SEQld this native bush food is a must for anyone committed to sourcing and using local ingredients. Caviar Lime Company fingerlimes are grown near to the rainforests from which this native citrus originates. The slender fruit grows on spindly trees with long sharp thorns with a fruiting season commencing in January and winding down by mid-April.

Our main market is the supply of fresh fruit during the fruiting season, concentrated around the Northern NSW and South East Qld area. We keep a limited supply of snap frozen fruit for commercial supply outside of the fruiting season.

Products & Services

- Fresh fingerlimes January to April
- Frozen fingerlimes year round for commercial
- Farm direct delivery to Northern NSW & SEQld commercial
- Packaged fruit for retail

Contact Details:

- ☎ 0427 663 232
- ✉ info@caviarline.com.au
- 🌐 caviarlime.com.au



ghinni ghi farm



Carol and Mark Gillett live and work on their beautifully fertile, organic 225 acres 25 minutes west of Kyogle at GhinniGhi, thus the business name GhinniGhi Farm.

Whilst the Angus stud is the feature of the property through their annual bull sales, (the only known organically raised stud angus bulls that they are aware of in Australia) they also have a commercial herd from which their meat comes. In addition they have a growing free range farm fresh organic poultry egg business. They supply local restaurants and cafés and sell at the Kyogle Bazaar market on the fourth Sunday of each month. Customers love the deep yellow yolk that comes from the 1 acre free range from daylight to dark 365 days a year.

The most recent development on the farm has been the inclusion of organic vegetables. Currently they have 800m² with more ground to be added shortly. All vegetables are grown organically. At the time of printing summer vegetables are almost ready for the plate whilst cool season vegetables are almost finished. There are 18 rows each of 35metres in length along with seedling production areas and other areas allocated to the summer vine crops.

Our main focus in all areas of the farm is to develop the soil to healthiest it can possibly be. We are a sustainable farming practice with productivity

increasing as the soil has improved. It is our intention to supply quality produce with a long shelf life whilst continuing to develop the sustainability of our entire farm.

Products

- Eggs
- Garlic, sunflowers
- Angus Beef
- Coriander, basil, fennel, parsley
- Watermelon, rockmelon
- Dutch-cream potato, Sebago potato, peas, beans, kale, silverbeet, English spinach, Ceylon spinach, lettuce, beetroot, cucumber, zucchini, carrot, jap pumpkin and more ..

Contact Details:

- 📞 02 6633 9161
- 📍 1194 Iron Pot Creek Road Ghinni Ghi 2474
- ✉️ ghinnighibeef@gmail.com
- 🌐 www.ghinni-ghi.com.au



green goddess farm



Green Goddess Farm







Located in the beautiful Findon Creek valley NSW, Green Goddess is a 3.5 acre Certified Organic farm run by Rhys Minton and Sasha Welker. We believe in quality whole foods and offer our customers the most nutrition packed produce our hands and hearts can grow; the way food should be: organic, fresh, unique and delicious!

Our vision is to reach as many people as we can, feeding them high vibration food while maintaining and improving our soil and our methods. We want people to rediscover farming and connect with us so when they make dinner for their families they know exactly where their food came from, expanding their understanding of our food system and building community one meal at a time.

Variety is one of our strengths and we're thrilled to be able to offer such a diverse range of produce to our customers. Our climate allows us to push the limits on tropical heat loving plants and also enjoy the sweet tender flavours of cold weather crop. We grow a wide range of seasonal vegetables, fruits and flowers.

Contact Details:

-  greengoddessfarm.organic@gmail.com
-  www.greengoddessfarm.net
-  [greengoddessfarm](https://www.facebook.com/greengoddessfarm)
-  [green_goddess_farm](https://www.instagram.com/green_goddess_farm)

Products

• COLD SEASON:

Arugula, beets, broccoli, brussels sprouts, cabbage, carrot, cauliflower, celery, chard, chervil, chicory, Chinese cabbage, collards, coriander, daikon, dandelion, dill, endive, fennel, garlic, ginger, kale, kohlrabi, leek, lemons, lettuce, limes, mustard, onion, parsley Italian, parsley curly, parsnip, peas, rainbow chard, radicchio, radish, rutabaga, shallot, spinach, southern European spinach, turnip.

• WARM SEASON:

Apples, artichokes, basil, beans, capsicum, chicory, corn, Lebanese cucumbers, cucumber, dandelion, eggplants, figs, garlic, ginger, kangkong, Kiwi fruit, lettuce, okra, peppers, peaches, potatoes, pumpkins, pears-nashi, rockmelons, shallots, sweet potatoes, squash, tomatoes, turmeric, watermelons, zucchini.

We also do flowers of all kinds and honey



iron pot food



Rolling, baking, mixing, cutting, packing and shipping, its been 16 years and we are still hand making our products.

It's challenging being small, you have to compete on quality which puts the price high, keeps distribution small and branding obscure.

The satisfaction rests in working from home, our kids see productivity, there is warmth as spice fills the air in a life work balance. The rewarding relationships with suppliers, transporters, customers, peers.

Achieving consistency and exercising discipline means we continue supplying Northern Rivers and SE QLD with a product range that we are proud to stand behind.

Seek us out, our gluten free gingerbread is a founding product line, vanilla is my favourite but sometimes only chocolate will do, you choose.

Macadamia Squares and Slices, orange is dairy and gluten free, chocolate, gluten free, enjoy the local nut. All these made with local raw honey.

Chai Tea and Almond Dukkah again founding products. Warm sweet spicy, it makes the house smell good, it comforts. Almond Dukkah sprinkled on eggs, avocado, salad, pumpkin, you won't be disappointed.

Products

- CHOCOLATE MACADAMIA SQUARES - GF
- CHOCOLATE MACADAMIA SLICES - GF
- ORANGE MACADAMIA SQUARES - GF / DF
- ORANGE MACADAMIA SLICES - GF
- VANILLA GINGERBREAD BISCUITS - GF
- CHOCOLATE GINGERBREAD BISCUITS - GF
- ALMOND DUKKAH
- CHAI TEA
- HONEY NUT SEED SLICE - GF

Contact Details:

- ☎ 02 6633 3122 or 0429 937 604
- 📍 PO Box 703, Kyogle, NSW, 2474
- ✉ info@ironpotfood.com.au
- 🌐 www.ironpotfood.com.au
- 📷 ironpotfood
- 📱 ironpotfoodcompany



mackellar range coffee



Mackellar Range Australian Coffee offers a fine balance between roast aroma and roast flavour with a pleasing level of acidity and distinct nutty chocolate characters.

Grown free of pesticides, processed free of chemicals, sun dried, a unique smooth taste, full aromatic flavour and no bitter after taste.

Our Australian coffee is a 100% single origin Arabica coffee which is hand-picked and/or machine harvested and then processed and sun-dried. Whilst not certified organic producers, Mackellar Range Australian Coffee is grown free of pesticides and processed free of chemicals.

The 100% Arabica coffee is grown at an altitude of about 215m, in the norths coast rich volcanic soil, coupled with a temperate sub-tropical climate, creates ideal growing condition for coffee.

This combination produces a slower ripening coffee bean which is intrinsically sweet and rich.

ACCREDITATIONS/CERTIFICATIONS

- Golden Bean Award for the best Australian coffee in 2011
- Silver for the Golden Bean Award in 2012/2013

Products

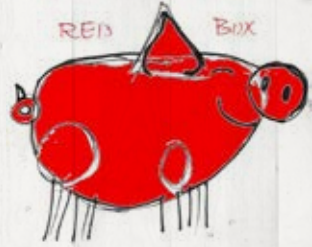
- 100% Australian coffee (espresso, dark, medium dark, medium) and grinds (whole beans, espresso, plunger) - 125g, 250g, 500g, 1kg – grown free of pesticides, processed free of chemicals, sun dried
- Freshly roasted coffee: 125g, 250g, 500g, 1kg – four great blends, create your own

Contact Details:

- ☎ 0422 100 170
- ✉ info@mackellarcoffee.com.au
- 🌐 www.mackellarcoffee.com.au



red box pigs



Red Box Pigs is not your typical pig farm, even by free range standards. Our land is steep and not suitable for keeping pigs in great numbers so we have to make sure we don't overstock.

Pigs are robust and do a lot of damage digging so we move our pigs often to ensure that they get to live a natural outdoor piggy life whilst also allowing time for the pasture time to recover and regenerate.

Our pigs are old fashioned heritage breeds, Saddlebacks, Large Black and Duroc. These breeds are hardy and suited to the outdoor life. The meat is clean with muscle built from walking up and down hills rather than feeding chemical supplements. Heritage breeds naturally have a bit more fat on them than commercially raised pigs, particularly intramuscular fat (marbling) which is where all the flavour is. It's all of these factors combined that makes Red Box Pigs pasture raised pork so tasty.

Find us at the Lismore Farmers' Market on Saturday mornings or contact us to buy direct from the farmer.

Products

- Fresh Pork
- Bacon
- Ham

Contact Details:

- ☎ 0490 412 574
- 📍 346 Sargents Road, Homeleigh 2474
- ✉ redboxpigs@gmail.com
- 📘 Red-Box-Pigs
- 📷 redboxpigs



*lismore
... heart & soul*

Lismore has a unique climate and robust natural environment with rich soils and high rainfall that supports a varied food economy.

The region boasts a mix of quality primary producers in dairy, meat and poultry and a large number of market gardeners selling

and exporting fresh farm produce. Lismore is also home to a myriad cottage industries in the hills surrounding the city, selling everything from wine and honey to goat's cheese and finger limes.





lismore city council farmers' markets & community gardens

farmers' markets

BLUE KNOB FARMERS' MARKET

Saturdays 8:30am - 1pm
Blue Knob Cafe and Gallery,
719 Blue Knob Road, Lillian Rock

LISMORE FARMERS' MARKET

Saturdays 8am - 11am
Lismore Showground, Lismore

LISMORE PRODUCE MARKET

Thursdays 2.30 - 6.30pm
Lismore's CBD (Magellan & Carrington St)

RAINBOW REGION ORGANIC MARKET

Tuesdays 7.30am - 11.00am
Lismore Showground,
Alexandria Parade, North Lismore
(Certified Organic food only)

community gardens

LISMORE COMMUNITY GARDEN

MAGELLAN STREET, LISMORE

NIMBIN COMMUNITY GARDEN

Cullen Street, Nimbin



barefoot farm

**BAREFOOT
FARM**
BYRON HINTERLAND
Decorative flourish



Barefoot Farm is the story of Matt & Ash - Two chefs with a shared paddock to plate passion who became farmers.

After working in restaurants for many years both Matt & Ash went back to the books, while Ash studied Nutrition & Matt studied soil science they both dreamt of a future on the land farming. Ash is passionate about health and wellbeing and crafts recipes which are nourishing, healthy and beyond all else tantalizingly delicious. Matt looks at the world a lot deeper and has a desire to increase the biological health on the soils he works with, he loves nature and strives to increase habitat for the all native flora & fauna that also calls Barefoot Farm home.

Matt & Ash continue to follow organic farming principals as well as ethical & sustainable farming techniques. The pecan grove is managed biologically, without pesticides, and with a focus on natural fertilisation and soil management. Areas of the farm are undergoing bush regeneration. Barefoot Farm harnesses solar power & Matt & Ash are working towards the farm becoming carbon positive.

From their farmhouse kitchen, Matt & Ash have created a range of value added Pecan products the first of their type in Australia. They continue to expand locally supplying the northern rivers shops, café's & delis with the dream to see their pecans on shelves nationwide.

Some of their popular varieties include maple roasted pecans, dark chocolate coated pecans, the ever so moorish and versatile spiced pecan dukkah.

Products

- Maple Roasted Pecans
- Dark chocolate Pecans
- Texan BBQ Pecans
- Spiced Pecan Dukkah
- Natural Roasted Pecans

Contact Details:

- ☎ 02 6629 1418
- 📍 712 Boatharbour road, Eltham NSW 2480
- ✉ hello@elthampantry.com.au
- 🌐 www.barefootfarmbyron.com.au
- 📍 barefootfarmbyron
- 📍 barefootfarmbyron



blue kitchen gourmet foods



We produce a range of wholesale condiments (chutneys, sauces and pastes) that are not only **vegan-friendly** but also **gluten free**.

Loaded with flavour and created with heartfelt passion for good food, Blue Kitchen Gourmet Foods is churning out exquisite jars of delight from their Northern Rivers headquarters in South Lismore.

Several of our products are made to family recipes and some are made from recipes collected, used and proven by Owner/Operator Jamie over 36 years as a professional chef. All of Blue Kitchen's products are produced using fresh, organically grown local produce. We strive to create a well-rounded balance of flavours within each specific product in our range and everything is slow cooked for a long period over very gentle heat. Basically it's made with love and bottled by hand.

Contact Details:

- ☎ 0478 622 770
- 📍 Shop 1 107 Wilson St, South Lismore
- ✉ Info@bluekitchen.com.au
- 🌐 www.bluekitchen.com.au
- 📘 bluekitchengourmetfoods
- 📷 bluekitchengourmetfoods

Products

- Three chilli sauces each with its own distinct undertones and differing degrees of heat in the hope that we are able to cater for and satisfy the vast diversity of peoples tastes and palettes.
- Sweet, Medium and Hot Chilli sauce available in 300g Jars
- Two curry pastes and a complex Harissa Paste
- Green Curry, Magalie Yellow Curry and Moroccan Harissa Paste
- Two versatile Chutneys to be used in many ways
- Lemon, Lime and Date and the Wild Plum and Orange Chutneys
- Davidson Plum Conserve which can be used as spread on toast or in pork/duck dish
- Local Eureka Organic preserved Lemons, a popular item in the pantry these days.
- Smokey Bourbon BBQ Sauce, a new comer to the range which is gaining popularity.

blue knob farmers' market



Nestled in the hills outside Nimbin is a very different Farmers' Market. Founded in 2010, this very local market is held on the grounds of the historic Blue Knob Hall, now converted into a gallery and café.

Stallholders are local; many are not seen at any other market. Passionate producers grow exotic fruits and veggies suited to the sub-tropics, a strong local tradition of fermentation and do-it-yourself in this alternative community, and local fibre artists of all kinds lend a unique atmosphere to this small community market. There is even a community table, "The Backyarders", where locals bring in their bounty to share with the community, and earn a little pocket money - no commission taken. Include a vibrant gallery, friendly café, and working ceramic studio, and you have a day trip to the hinterlands to be remembered.

There is occasionally music, and often a talk on a food or agriculture related topic. Bigger events include an annual Fermentation Festival, and a Fibre Festival.

The Blue Knob Market: Farmers, Fermenters, and Fibre Artists - every Saturday from 8:30 to 12:00.

Products

- Seasonal vegetables, herbs & spices – turnips, carrots, potatoes, beans, peas, leafy greens, kale, collards, fennel, beetroot, pumpkin, turmeric, ginger, galangal, garlic, mint, coriander, basil

- Seasonal fruits & nuts
- Jams, chutneys, pickles, kim chi
- Turmeric tonic
- Miso
- Sauerkraut
- Ice cream
- Pastries, cakes, pies, brownies, rolls
- Honey
- Oyster mushrooms (in season)
- Organic & biodynamic seedlings
- Soil amendments – biochar, diatomaceous earth, wood vinegar, fishy delishy fertiliser
- Vegan treats – 'not parmesan', bread, vege noodle bowls, condiments
- Hand carved timber fishing lures and heart pendants
- Skin care & essential oils – body yoghurt, comfrey cream
- Hemp products
- Potted plants – ornamental & edible

Contact Details:

- ☎ 0415 935 683 or 0424 474 133
- ✉ michelleagioritis@gmail.com



esperanza farm



esperanzafarm



Esperanza Farm nestled in the flats of Corndale Valley is where Susana and Jerrod Henderson and their four children raise their heritage breed Large Black and Berkshire pigs.

Our pigs have the best life they can with lots of room to roam and behave as piggies should. Pigs actually eat quite a lot of grass when they have access to it. We believe this stress free upbringing as well as access to lots of green pasture results in better tasting meat.

We practice sustainable farming and aim to improve the ecology of our farm and its soil and health through responsible farming practices. We want to provide community based agriculture where locals and visitors can buy premium pork direct from the farmer and know that the animals are raised in an ethical way.

Visitors are always welcome at our farm or we deliver locally. So why not connect with your food, visit the farm and see how your pork is produced. Try some better tasting pork from our pasture raised heritage breed pigs and support a small family producer.

Products

- Shoulder and Leg roasts
- Loin chops and cutlets
- Leg and Shoulder chops
- Mince
- Diced pork and Stir fry strips
- Pork belly
- Spare and/or US ribs
- Award winning gluten free sausages
- All natural traditionally smoked bacon
- Traditional Wood Smoked Leg Ham on the Bone (Christmas Only)
- Bulk packs of all cuts Full Pig – 40kg, Half Pig – 20 kg or Quarter Pig – 10 kg.
- Spit Pig – approx 30kg
- Suckling Pigs available upon request
- Local Delivery Available

Contact Details:

- ☎ 02 6628 4116 or 0407 617 133
- ✉ pork@esperanzafarm.com.au
- 🌐 www.esperanzafarm.com.au
- 📍 EsperanzaFarmPork



grumpy grandma's



The Grumpy Grandma's olive business was born out of the passion of Alan and Denyse Hodgson.

Tim Stone and his wife Lynne recently took over the business and are continuing their legacy with a focus on freshness, quality and deliciousness. They are currently establishing a trial of new varieties on their property at Rosebank and look forward to expanding their range of products over the coming years.

Meet Tim at one of the local farmers' markets or discover Grumpy Grandma's products at local specialty stores.

Products

OLIVES IN BRINE

- Kalamata
- Manzanillo
- Green
- Smoked Kalamata

SEMI-DRIED KALAMATA OLIVES

- Au natural
- Taste of Thai
- Moroccan
- Tuscan

OILS

- Extra Virgin Olive Oil
- Extra Virgin Olive Oil infused with Chilli
- Extra Virgin Olive Oil infused with Garlic
- Extra Virgin Olive Oil infused with Lemon
- Extra Virgin Olive Oil infused with Lime
- Extra Virgin Olive Oil infused with Lemon Myrtle
- Extra Virgin Olive Oil smoked

Contact Details:

- ☎ 0411 237 251
- ✉ grumpygrandmas@westnet.com.au
- 🌐 www.grumpygrandmas.com.au
- 📍 [grumpygrandmasolives](https://www.facebook.com/grumpygrandmasolives)



IMOGEN'S FARM



Winery

imogen's farm winery



Imogen's farm winery was started at Whian Whian in 2002 by Christine and Douglas Kesteven when their Italian friends showed that the chambourcin grape prospered in this climate.

We make a dry red beaujolais-like wine from this grape grown on our farm.

In 2008 we made a limoncello from the bush lemons on the property. This is made as a fortified fruit wine unlike the traditional Italian liqueur. This is our most awarded wine including gold and our most popular product.

We have also award wining fortified fruit wines using tahitian limes and the brazilian berry jaboticaba.

Our wines are available online, at selected bottleshops, selected markets and used by some local iconic restaurants such as Harvest and Beach cafe.

Products

- "Tilly's" limoncello 375ml or 700ml a desert fortified fruit wine using our bush lemons
- "Nathan's" Wine of Lime 375 ml a desert fortified fruit wine using Tahitian limes
- "Jagera" Sweet Jaboticaba 375ml an aperitive or desert fortified fruit wine on jaboticaba.
- "Innes" Chambourcin 750ml a dry red beaujolais like red wine.

Contact Details:

- ☎ 0411 518 096
- ✉ wine@imogensfarm.com
- 🌐 www.imogensfarm.com
- 📍 Imogen's Farm

lismore produce market



A weekly meeting place where the community comes together to share ideas, share delicious food and connect with the grower.

We are passionate about authenticity and proud that our 20 or so stalls sell 100% locally grown seasonal produce and herbs, seedlings, fresh flowers, olives, oils, jams, chutneys, rice, eggs, nuts, seafood, beef, pork, lamb, cheese and milk, freshly baked bread and cakes, muesli, coffee, honey, and homemade ice cream. Weekly guest musicians create such a bohemian vibe while you do a weekly shop of the freshest produce in the Lismore region.

Every Thursday 2:30-6:30pm
on Magellan Street Lismore

Contact Details:

- ☎ 0450 688 900
- ✉ lismoreproducemarket@gmail.com
- 📍 Lismore-Produce-Market
- 📷 [lismore_produce_market](#)

Stalls include

- Nimbin Valley Dairy
- Wattle Tree Creek
- Fig Tree Farm
- Tallogum Farm
- Nimbin Sourdough
- Red Earth Organics (Certified)
- Coopers Shoot Tomatoes
- Linton Holmes
- Greg and Lyndy
- Warbuton's
- Boomerang Creek Biodynamic Farm (Certified)
- Grumpy Grandmas
- Little Farm and Kitchen
- Rainforest Foods
- Boorabee Dorper Stud
- Pigs Run Wild
- Michael Swift Seafood
- Warung Sedap Indonesian Food
- Byron Aromas Coffee
- Teven Valley Farm
- Terania Creek Passionfruit



mountain blue



MOUNTAIN BLUE
FARMING • GENETICS • NURSERY • MARKETING



Mountain Blue is a family owned and run company that specialises in the sale and production of some the tastiest blueberry varieties in the world. We have four functions within the business; farming, genetics, marketing and the nursery.

Farming – We work tirelessly to produce quality and premium blueberries across our three farms...

Genetics - Breeding new varieties through natural cross pollination to meet the needs of the blueberry industry is a big part of the business as we strive to be the best in the world!

Marketing – We provide a transparent and well executed marketing program for the farm and our growing partners, focusing on distributing quality fruit to meet the growing consumer demands! Our fruit can be found in the following punnets: Mountain Blue Orchards, River Run Blueberries, and our jumbo berry, Eureka Blueberries!

Nursery –We not only supply our wonderful plants domestically, but all across the world as well; to our growing partners, retailers and fellow farmers...

Products

Fresh blueberries can be bought in the following labels:

- Eureka Blueberries: our jumbo berry line! These can be purchased in 200g or 125g punnets exclusively from Coles.
- Mountain Blue Orchards (a premium selection) in 125g punnets.
- River Run in 125g punnets.

Our blueberries can be purchased all over Australia, from retailers including Coles, Woolworths, Aldi, Costco, Harris Farms and independent grocers.

Contact Details:

- ☎ 02 6624 8258
- 📍 PO Box 6001, South Lismore, NSW 2480
- ✉ gabe@mountainblue.com.au
- 🌐 www.mountainblue.com.au



nimbin valley dairy



Our produce is what it is. No numbers in the ingredients list and no words you can't pronounce. Just simple pleasures we've enjoyed for generations and are now sharing with you.

We combine the perfect ingredient, milk, with the knowledge of 5 generations of dairy farming to bring you wholesome produce which is naturally free of chemicals, hormones, antibiotics and genetically modified ingredients.

Our cheese, yogurts, butter and ice-cream start with the freshest milk produced by happy and contented free range animals. We produce fresh, soft and semi-hard cheeses using both goat and cow milk which over the years have won numerous awards at food and wine shows around the country.

In 2015 we acquired the Byron Bay Cheese and Byron Bay Butter labels and continue to produce a range of high quality soft cow milk cheeses under this brand. While the Nimbin Valley Dairy cheeses are more traditional artisan and farmhouse products with roots back to old European traditions, Byron Bay Cheese is a fresh contemporary take on cheeses suitable for every day casual eating. Byron Bay Butter is a cultured product in the style of classic European butters.

Products

- Fresh, soft and hard artisan cow milk and goat milk cheeses
- Cultured butter, natural yogurt and kefir
- Goat milk ice cream
- Food service and retail portions
- Cheese platters provided locally

Contact Details:

- ☎ 0428 886 327 or 0439 668 989
- ✉ info@nimbinvalley.com.au
- 🌐 www.nimbinvalley.com.au
- 📘 NimbinValley
- 📍 @nimbinvalley



oakleigh farm nimbin



Oakleigh Farm Nimbin is a small diversified family farm on 105 acres just outside Nimbin, NSW. The pastures are lush and green where free range chickens and beef cattle roam free.

Tree lines planted years ago supply wind breaks and shelter/shade of our animals. Koala corridors and multiple spring fed dams make this farm a stunning place for animals and humans to live in harmony. The chickens are guarded by roosters and Maremma dogs. Over 300 old school heritage scented roses brighten up the place with there amazing colors and perfume. We have an abundance of Bowen mango tree's, citrus, custard apples and avocado's.

Our goal is a sustainable farming, using organic principles where welfare of animals and improving and looking after the land is our priority.

Products

- Free range chicken egg
- Old school heritage scented roses
- Mango's
- Avocado's
- Citrus
- Custard apple
- Tumeric

Contact Details:

- ☎ 02 6678 0779 or 0401 870 308
- ✉ oakleighfarmnimbin@gmail.com
- 📘 oakleighfarmnimbin
- 📷 oakleighfarmnimbin

visiting via appointment



rancho relaxo



We are Organic Citrus growers at Numulgi about 15km east of Lismore. Our farm is called Rancho Relaxo. (Not much Relaxo)

We started making our Lime Cordial in 2006 winning a silver medal at the Sydney Fine Food Show. We only supplied a few outlets in Byron Bay, Bangalow and Lismore and we sold at local Farmers' Markets. We have a large following and have kept production small and manageable with a real handmade small batch production

We specialise in high quality which is way to date we have won 4 Gold 3 silver and 2 bronze at the top Food Shows getting 98/100 points from the Judges

Also for our Mandarin Cordial winning 2 Gold and 1 silver also getting 97/100 from the judges

New to our list of organic fruit cordials is our Elderflower and Lemon. Yet to be entered into a show. Maybe this year we will test the competition.

Products

- **LIME JUICE CORDIAL**
Winner to date of 4 Gold Medals 2 Silver and 1 bronze. Made with our premium Certified Organic Limes. This one has been around since 2006. Very popular for making Margaritas
- **MANDARIN CORDIAL**
Winner of 2 Gold and 1 Silver Medal. Made from our Certified organic Honey Murcott Mandarins. With a touch of Lime juice. This one has been around since 2010.
- **ELDERFLOWER CORDIAL**
Made from our Certified Organic Elderflowers and Lemons. Yet to be tested at the Fine Food Shows. Very small batch production. Very popular locally and sold at our Local Farmers' Markets

Contact Details:

- ✉ ranchojane@gmail.com
- 🌐 www.rancholimes.com
- 📍 [rancholimes](#)



tellus ceres farm



Tellus Ceres Farm is located in the beautiful Keerrong Valley deep in the Byron Hinterland.

It is a heaven for Native Wildlife, rescue animals and very delicious food.

We plant, tend the crops and harvest all by hand and as the farm is undergoing Organic Conversion, all our produce is guaranteed to be Chemical Free.

We sell direct through local Farmers' Markets and online with delivery straight to your door.

It is our aim to grow food and create products that give our customers the best health benefits and add a touch of spice to their lives.

Products

- Southern Glen Garlic
- Glen Large Garlic
- Russian Garlic
- Green Garlic Shoots
- Madras Turmeric
- Lemon Grass
- Birdseye Chilli
- Thai Chilli
- Jalapeño Chilli
- Bell Peppers
- Ginger
- Liquorice
- Dehydrated Garlic
- Powdered Turmeric
- Garlic Salt
- Green Garlic Shoot Pesto

Contact Details:

- 📞 02 6628 2575
- 📍 300 Keerrong Road, Keerrong
- ✉ tellusceresfarm@gmail.com
- 🌐 TellusCeresFarm



three springs farm



Three Springs Farm is located in a pristine valley in the Byron hinterland.

We are certified organic and a wildlife refuge, our name derived from three springs that surface on the property from volcanic aquifers.

Our emphasis is on food crops and medicinal herbs with proven health benefits and we are currently developing a range of medicinal liquid extracts from our produce.

Products

FRESH PRODUCE AND MEDICINAL HERBS:

- turmeric
- garlic
- ginger
- horseradish
- chillies
- galangal
- lemongrass
- bitter melon
- andrographis
- ashwaganda
- blue flag

MEDICINAL LIQUID EXTRACTS:

- Complete 3 Turmeric

The only Australian product of its type, grown and produced in the Northern Rivers. A potent anti inflammatory and antioxidant.

Contact Details:

- ☎ 0415 552 055
- ✉ info@threespringsfarm.com.au
- 🌐 www.threespringsfarm.com.au
- 📘 ThreeSpringsFarm



first food co



First Food Co are the specialists of everything bush food, an authentic Australian food experience. First Food Co proudly supports Indigenous (wild harvested and farmed) food providers in our supply chain.

With over 30 years-experience, the team at First Food Co are the leaders in product development and the combination of the unique flavours of bush food. Dale Chapman, a Kooma, Yuwaalaraay woman from central Queensland is a chef and brings entrepreneurship to the bush food industry.

With a team of six FFC are leading the way of new products, increasing the level of knowledge of the health benefits of bush food and deliver a great range of services.

Catering services from five-star sit down, canapes, lunches, morning/afternoon tea and our own native sparkling drinks and teas.

Retail products that can change your kitchen pantry.

Gift Hampers individually selected from the First Food Co products, providing a culinary experience of sauces, dukkah, relish, jams, teas, confectionary and soap.

Food Service for your internal catering team can showcase Australian bush foods in your corporate office with our food service size products.

First Food Co
Bush Food Specialists



Products

- **JAMS:** Ooray Jam, Rosella Jam, Desert Lime Jam
- **RELISHES:** Bush Tomato Relish
- **DUKKAH:** Lemon Myrtle & Wild Pepper Dukkah, Bush Tomato & Native Mint Dukkah
- **TEA:** Lemon Myrtle Blend, Anise Myrtle Blend; Strawberry Gum & Rooisbos
- **SOAP:** Native Scents
- Unique developed products such as Dieman Salt

Spices and fruits:

- **BUSH FOOD FRUITS** including Tasmanian Pepperberry, bush tomato, lemon aspen, round lime, fingerlime, desert lime, onion wood and other unique fruits.
- **BUSH FOOD SPICES** including wattleseed, strawberry gum, anise myrtle, fingerlime powder, Ooray powder, bush tomato or saltbush.

Contact Details:

- ☎ 0484 307 722
- ✉ karen@firstfoodco.com.au
- 📘 firstfoodco
- 📍 firstfoodco



tweed *... abundance*

The Tweed Shire is home to some of the greatest food industry opportunities in the country.

The area's natural environment, climate, transportation access, increasing population, growing economies and internationally recognised tourism destinations offer an amazing platform for food production and associated industries.

Our subtropical climate and fertile soils are suitable for growing a diversity of crops, including production outside peak times to fill niche markets.

Innovative local restaurants and cafes are taking advantage of the outstanding local produce and the Tweed is quickly growing as a foodie destination, particularly among day trippers from south-east Queensland.

Established and well know food destinations are enticing people who are hungry for authentic and unique local food experiences, using the freshest ingredients in new and exciting ways.

Our farmers' markets are popular destinations for locals and visitors alike, keen to meet the farmer and source local and fresh food, while food-centric events are drawing crowds to the Tweed's towns and villages.



TWEED
SHIRE COUNCIL



tweed shire council farmers' markets & community gardens

farmers' markets

MURWILLUMBAH FARMERS' MARKET

Wednesdays 7am - 11am
Murwillumbah Showgrounds, Murwillumbah

VILLAGE FARM MARKETS

Saturdays 7am - 11am
Kingscliff TAFE, Kingscliff

UKI FARMERS' MARKET

Saturdays 8am - 12:30pm: Uki hall, Uki

community gardens

CABARITA BEACH COMMUNITY GARDEN

Bogangar Public School, Coast Rd,
Cabarita Beach

CHILLINGHAM COMMUNITY GARDEN

Next to Chillingham Community Centre,
1469 Numinbah Road, Chillingham

MURWILLUMBAH COMMUNITY GARDEN

Westend Street, Murwillumbah

POTTSVILLE COMMUNITY GARDEN

Pottsville Beach Neighbourhood Centre

TWEED HEADS COMMUNITY GARDEN

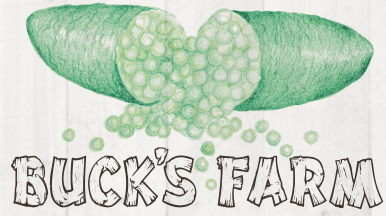
Enid Street, Tweed Heads

UKI COMMUNITY GARDEN

www.byron.nsw.gov.au



Buck's farm



In the heart of the Tweed Valley lies Mount Warning and in one of the breathtaking valleys below is Chillingham, where you will find 'Buck's Farm'.

This farm has been owned by Gerard 'Buck' Buchanan for over 40 years. Throughout this time Buck has followed his passion for farming, enabling him to harvest and cultivate the much sort-after Australian Native Finger Limes.

After being nominated by a local chef, Buck won the NSW Finalist Produce Award earlier this year, for the outstanding quality and flavour of Australian native foods grown on his farm.

Besides Bowen mangoes, avocados and bananas, the farm shop (Banana Cabana), houses a huge variety of farm-fresh citrus including Calimondins, exotic Asian foods such as Buddha's Hands and Bush Tucker including Davidsons plums. You'll also find specialities such as Buck's Frozen Chocolate-Coated Bananas and Pure Honey.

Locally made and sourced jams, chutneys, sauces and dressings are available as well as Byron Bay Rainforest Food Bush Food Products. These include Macadamia and Coca Spread, Finger Lime marmalade, Lilly Pilly jam, Lemon Myrtle Honey and a range of Macadamia Nuts.

The farm shop is open 7 days a week all year round.

Products

- Green skin Finger Limes
- Red skin Finger Limes
- Buddha's Hand Citron
- Bergamot Citrus
- West Indian Limes
- Davidsons Plum
- Etrog Citrus Jewish Fruit
- Calamondin Fruit
- Yuzu Fruit 'Japanese'
- Kaffir Lime Fruit
- Curry Leaf
- Kaffir Lime Leaf
- Rang Par Limes
- Sudachi Citrus 'Japanese'
- Chino ti Citrus Fruit
- Bay Leaf
- Betel Leaf

Contact Details:

- ☎ 02 6679 1022
- ✉ info@bucksfarm.com.au
- 🌐 www.bucksfarm.com.au



cheeses loves you



A husband and wife team Debra and Jim Allard are the dynamic duo behind Allards Dairy and Cheese Loves You, a Jersey dairy and cheese factory in Upper Burringbar.

The Allards have been milking cows on the property since 1895. After a 40 year break and 4 generations later Jim restarted the dairy with a beautiful Jersey herd so Debra could use a small portion of the supply to make cheese.

Debra has been fine tuning her craft for over 12 years. In the last 2 years she visited France to focus on perfecting a French style Brie, Reblochon and Alpine Cheese. The milk flows from the jersey herd every morning cheese is being made straight into the vat ready for a gentle pasteurising and then cooled ready for the cheese to be made.

Debra makes a range of soft, white mould, washed rind and hard cheese and sells each week at three Farmers' Markets in the region. Byron FM Thursdays, Mullumbimby FM Fridays and Kingscliff FM Saturday.

Products

- Brie – French style
- Little Aud – aged Jersey curd with ash and white mould
- Soft feta
- Stracchino – young soft Italian style cheese
- Fresh jersey mozzarella
- Haloumi
- Charlies Mount – Aged Alpine cheese
- Romano – young parmesan
- Tilsit – semi hard washed rind
- Ricotta

Contact Details:

- 📞 0404 812 011
- ✉ drallard@bigpond.com
- 📍 CheeseMakingClasses
- 📷 debra_allard_cheesie



doña cholita



At Doña Cholita we make organic, authentic, Mexican corn tortillas and totopos (corn tortilla chips).

We are a Mexican/Aussie couple and we began Doña Cholita in 2015, we are proud to have built a brand that truly reflects our values. When our journey began we had not much more than an idea and a whole lot of passion. It is important to us that every tortilla and every chip that comes out of our tortilleria is delicious, and we're so excited that people notice the difference.

As business owners, we think it's important to invest our money consciously. At Doña Cholita we do this by; using solar power, and for those cloudy days we buy 100% green power from our local renewable energy supplier. We bank with Bank Australia who have been carbon neutral since 2011 & we use Certified Organic maize flour, good for you, good for the planet. All of us have the power to change the world. Buy voting with your wallet you are contributing to a cleaner greener planet, and a healthier, happier you.

Products

Our tortillas are made using certified organic, nixtamalized maize flour and filtered water.

- White corn tortillas
- Blue corn tortillas

Our chips are made from our tortillas, hand cut and fried in rice bran oil, seasoned with Himalayan pink salt.

- White corn totopos (tortilla chips)
- Blue corn totopos (tortilla chips)
- Chipotle corn chips

Contact Details:

- ☎ 0451 028 323
- 📍 33 Broadway, Burringbar NSW 2483
- ✉ hola@donacholita.com.au
- 🌐 www.donacholita.com.au
- 📌 donacholita
- 📷 @donacholita



farm and co

FARM&CO

Kingscliff



We are all about

STAY.

Stay for an hour walk around the farm. Enjoy the peace and quiet of our beautiful growing areas or stay for a week in our Farm stay that sleeps 12. A nice relax and comfortable country home with heaps of space and ocean views.

NOURISH

Enjoy our beautiful fresh organic seasonal produce. From macadamias, avocados, tomatoes capsicum, many varieties of lettuce and kale, cabbages, herbs. We grow in any one season 30-60 variety of vegetables and herbs

LEARN

Come and join us for farm walks and education programs. Learn how to grow organically in your own back yard or pot plants at home.

Pick your own sunflowers and tomatoes when available.

Meet our rescue pig Hank and his feathered friends who supply us beautiful fresh eggs every day.

We also collaborate with other small businesses that conduct art classes, floral workshops and learn how to ferment, cook and pickle vegetables.

Contact Details:

-  0421 320 732
-  529 Cudgen Rd, Cudgen
-  michele@farmandco.com.au
-  www.farmandco.com.au
-  farmandco.com.au
-  farm.and.co



the flyin' fox factory



The Flyin' Fox factory is a boutique certified organic processor who are seriously passionate about fruit and proud of our relationships with local organic farmers.

Founded in 2009 and at the forefront of the artisan ice block movement we have reinterpreted the Australian tradition.

Our unrivalled taste is due to using freshly juiced Australian fruit in house using proprietary methods which preserve the delicate phytonutrients: That's what makes Flyin' Fox ice blox worlds apart from highly processed, pasteurised or reconstituted products.

The Flyin' Fox factory is located in Tweed, although it is not open to retail customers. Flyin'Fox ice blox are available at various locations throughout the Tweed, Byron, Ballina, Lismore, Clarence and Richmond regions.

Products

- Organic Coconut with Milk
- Organic Chocolate & Milk
- Organic Coffee & Milk
- Organic Lemon
- Organic Lime & Mint
- Organic Orange
- Organic Orange with Mango
- Organic Pomegranate & Blueberry
- Strawberry & Cream
- Watermelon with a hint of Organic Lime

Contact Details:

- ☎ 02 6672 2257
- 📍 PO Box 446, Murwillumbah
- 🌐 www.iceblocks.name
- 📌 iceblocksaustralia
- 📧 flyinfoxiceblox
- 🐦 [iceblocks](https://twitter.com/iceblocks)



granny frankfurter's wunderkraut



Recently we had an amazing guest stay with us at our AirBnB. Granny Frankfurter was travelling along the East Coast of Australia with her longboard, checking out the best surf breaks, hanging 10 and winning over locals.

When we asked the secret to her good health and vitality she told us the recipe for her Wunderkraut which has kept generations of Frankfurters healthy and happy. "Granny Frankfurter's Wunderkraut," she said. "It's good for the belly and good for the mouth!"

Granny Frankfurter's Wunderkraut is a hand-made sauerkraut made from all natural ingredients, fermented in the jar to preserve crunch and freshness. It is paleo, gluten free, raw, vegan and packed with natural probiotics.

Our stockists

- Soul Pattinson Chemist, Murwillumbah
- Garden of Eden, Tweed Heads South
- Farm + Co, Cudgen
- Burringbar Quality Meats, Burringbar
- Meat Merchant, Casuarina
- Tweed Coast Meats, Cabarita
- Uki Supermarket, Uki
- Green House Grocer, Mullumbimby
- Brunswick Village Greens, Brunswick Heads
- Crabbes Creek General Store, Crabbes Creek
- Meat Merchant, Coolangatta Great with meats, seafood, cheese, eggs or on sandwiches it is an exciting and healthy addition to any pantry.
- Tyalgum General Store
- Tweed Valley IGA, Murwillumbah
- Vege Shed, Murwillumbah
- Tweed Fruit Exchange, Murwillumbah

Contact Details:

- 📍 PO Box 386, Murwillumbah, NSW
- ✉️ grannyfrankfurter@gmail.com



husk distillers

HUSK DISTILLERS

The new taste of Australian Rum



Husk Distillers are pioneers in the Australian distilling scene. Along with their innovative & award-winning Ink Gin, Husk Distillers are also Australia's only plantation rum distillery.

From the paddock to the bottle Husk Distillers ferment & distil fresh sugar cane juice grown on their family farm in North Tumbulgum to make Husk Rum.

Putting an Australian twist on the traditional French Caribbean style agricole rum, Husk Distillers focus on using sustainable distilling practices, with all waste products feeding back into the farm to be used as rainforest mulch, or to be eaten by the cattle.

Husk Distillers are throwing open the farm gates in 2018, opening for tours, tastings and drinks.

Products

- Ink Gin - Floral Infused Australian Gin
- 1866 Tumbulgum Rum
- Pure Cane Unaged Agricole
- North Coast Bar Series
 - Pure Cane
 - Spiced Bam Bam

Contact Details:

- 📞 0406 063 040
- ✉ info@huskdistillers.com
- 🌐 www.huskdistillers.com
- 📘 HuskRum
- 📷 husk_distillers



jumping red ant



Jumping Red Ant is a family run business by John, Kathleen & Briana Atkin. Using farming practices that are with natural fertilisers, chemical free & non residual sprays.

Providing seasonal fruit & vegetables to local farmers' markets & restaurants. We grow Roses & an assortment of flowers to local markets, Florists & wedding planners. Our dedicated team of employees are proud of the quality produce that we produce from our three farming locations from Duranbah & Bilambil Heights.

Products

- Various gourmet tomatoes
- Beans, Peas
- Bananas, Kumquats, Custard Apple
- Mangoes, Lychee
- Celeriac
- Silverbeet, Zucchini, Capsicum, Eggplant
- Limes, Grapefruit, Lemons, Oranges
- Chillies. Avocado, Squash
- Passionfruit, Pawpaw
- Beetroot, Leeks, Corn
- Sabago and Dutch Cream Potato
- Lebanese Cucumbers
- Various sweet potato, Pumpkin
- Parsnip, Cauliflower, Carrot
- Turmeric, Ginger, Garlic, Taro
- Onions, Shallot
- Curry leaves, Broccoli, Soursop
- Various Sapote, Olives
- Flowers: Roses, Gerberas, Lissyanthus and various seasonal flowers

Contact Details:

- ☎ 0428 883 856 or 0448 722 206
- ✉ redant@bigpond.com
- 📘 jumpingredant
- 📷 jumpingredant



kitz living foods



At Kitz Living Foods, our mission is to hand-craft great tasting treats that are actually good for you! We are zealous about the creation of healthy, organic, raw, vegan & activated alternatives for you to taste and enjoy.

We strive to create highly nutritious food that enhances life through great health and great taste...and as always, we prepare it for you with love!

At Kitz, we hand-craft a large range of premium, organic snack foods for the thoughtful eater. Our products are lovingly hand-made in our kitchen in South Murwillumbah, New South Wales. We specialize in snacks that meet the strict requirements of vegans, raw foodies and allergy sufferers, yet are still delicious even if you don't have any dietary restrictions. Many of our products are also suitable for those following a Paleo, low-carb or Ayurvedic diet.

Always playing with new ingredients, our range is constantly expanding to meet the needs of our customers and changing market demand.

Products

Kitz Living Foods' range consists of over 40 products, available in a variety of flavours:

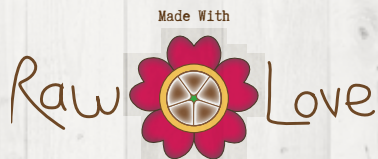
- Single-serve Bars
- Raw Crackers
- Raw Pizza Bases
- Raw Chunks
- Activated Nuts & Seeds
- Coconut Dream Bars
- Raw Granolas
- Dehydrated Australian Bananas

Contact Details:

- ☎ 02 6672 2611
- 📍 Unit 1, 2-8 Kite Crescent
South Murwillumbah NSW 2484
- ✉ info@kitzlivingfoods.com.au
- 🌐 www.kitzlivingfoods.com.au
- 🍷 rawveganglutenfree
- 📷 @kitzlivingfoods



made with raw love



Made With Raw Love is a boutique small business located in Murwillumbah South focused on creating ethical and health conscious organic, raw chocolate.

The company was founded by partners Scott & Tahlia in 2013 when they recognised a gap in the raw chocolate industry for chocolate that combined incredibly healing ingredients such as tonic herbs, superfoods, essential oils and probiotics with cacao. Tahlia has a background as a Holistic Nutritionist and Scott is a passionate health foodie. Together they've created 8 flavours in their range of chocolate bars, 7 of which are sugar free and 5 sugar free cacao tonic elixir powders.

They are also very passionate about sustainability, fair trade and the environment. They pride themselves in sourcing ethical certified organic or wild harvested ingredients and use compostable and recyclable packaging for both their ranges. Their vision is to change the face of chocolate to be a super healthy snack and not a guilty indulgence.

Products

RAW CHOCOLATE BAR RANGE

- Immuni Shroom (Medicinal Mushroom)
- Open Heart (Frankincense & Blueberry)
- Matcha Latte (Stone Ground Matcha Green Tea)
- Bee Love (Bee Pollen & Honey)
- Mint Biotic Crisp (Probiotics & Mint)
- Coco Nilla (Vanilla & Coconut)
- Bush Foods (Riberry & Kakadu Plum)
- Brain Love (Gotu Kola, Lion's Mane, Finger Lime & Lemon Myrtle)

A SPOON FULL RANGE

(cacao tonic elixir powders)

- Brain (Gotu Kola, Lion's Mane with Finger Lime & Lemon Myrtle)
- Vanilla
- Immunity (Medicinal Mushroom)
- Libido (Eucommia Bark, Cordyceps with Mint)
- Energy (He Shou Wu & Ashwaghandha with Goji Berry)

Contact Details:

☎ 0402 513 308

🌐 www.madewithrawlove.com



madura tea estates



Since 1978, Madura Tea Estates has been fuelled by a vision to create the purest tea blends, whilst nurturing the surrounding ecosystem. Our philosophy has been upheld as the blueprint for our clean and pure tasting tea, underpinned by a respect for environment and community.

Taking a holistic approach to our operation, Madura Tea is proud of its strong position in a competitive market and its reputation as being one of Australia's foremost wholly owned and operated tea plantations. Our factory has grown to be one of the most modern tea packing facilities established in the Southern Hemisphere – implementing techniques of sealing our teas in barrier film, guaranteeing freshness and flavour.

As a multi award-winning producer of over twenty blends, we are renowned for our passionate approach to the art of tea blending and crafting, ensuring that each delicious and refreshing sip is a consistent experience for every tea enthusiast.

Our philosophy will always be firmly entrenched with the simplistic ideals of our founders – a commitment to producing the purest, freshest, highest quality tea, to be enjoyed by tea lovers across the globe.

Products

Madura's brews have expanded over the years and we will continue to develop our range in organics and specialty teas over the coming months.

Boasting a range of both classic and specialty handcrafted blends, including black, white, green, chai, and organic teas, we also produce popular herbal infusions featuring creative flavour combinations such as lemon myrtle, lemon, lime and ginger, and seven spice chai, as well as the more traditional tastes of peppermint and camomile. Our award winning 'Premium Blend' continues to forge ahead as Australia's favourite black tea.

All of our products are available on-line or within our on-site Madura Tea retail shop and can also be found in a number of café's and retail outlets including Coles and Woolworths – Australia wide.

Contact Details:

-  info@maduratea.com.au
-  753 Clothiers Creek Road
Clothiers Creek 2484 NSW
-  www.maduratea.com.au
-  [maduratea](https://www.facebook.com/maduratea)
-  [madura_tea](https://www.instagram.com/madura_tea)



yaru water



MORE THAN WATER

Yaru is more than water. It is a social enterprise that tells an important cultural story, whilst creating better health outcomes for Indigenous communities via the not for profit Yaru Foundation.

Through sales of Yaru Water and vital donations from corporate supporters, Yaru is able to establish much needed projects that lead to health improvements, cultural awareness, and sustainable outcomes.



Yaru Water comes in both still and lightly sparkling varieties (500ml and 1litre bottles). By purchasing Yaru Water and supporting the Yaru Foundation, you are directly contributing towards projects that transform lives right here in Australia.

Yaru Water is the sister company of Mount Warning Spring Water

Products

- Still Spring Water 1 litre
- Still Spring Water 500 ml
- Lightly Sparkling 1 litre
- Lightly Sparkling 500 ml

Contact Details:

- ☎ 1300 954 560
- 📍 Uki, New South Wales
- ✉ info@yaruwater.com
- 🌐 www.yaruwater.com
- 📘 yaruwater
- 📷 yaruwater

murwillumbah farmers' market



With a stunning view of Mt Warning rising above rustic farm sheds Murwillumbah Farmers' Market is a wonderful place to shop for fresh produce, meet with friends and enjoy a delightful breakfast with local freshly brewed coffee; chai or sugar cane juice. You'll love the atmosphere and enjoy soaking up the market's friendly vibe every Wednesday from 7.00am to 11.am - rain, hail or shine.

The Tweed is blessed with a climate that allows many vegetables to be grown throughout the year and we delight in passing on the provenance of our produce together with helpful food tips to our customers.

MFM is a not-for-profit organisation that stimulates the local economy and supports the local community.

Bring your friends and family to enjoy our beautiful fresh, nutritious fruit and vegetables, great music in a beautiful rural gathering place.

Contact Details:

- ☎ 02 6687 2093
- 📍 The Showground Queensland Road
Murwillumbah
- ✉ calderfarmertsmarket@gmail.com
- 🌐 murwillumbahfarmersmarket.com.au
- 📘 Murwillumbah-Farmers-Market
- 📷 murwillumbahfarmersmarket

Products

- Fresh seasonally available fruits and a vast array of vegetables including hydroponic salad greens
- Bananas, avocados, strawberries, blueberries and raspberries
- meat, dairy, cheese (including goats cheese and milk),
- locally caught smoked seafood
- olives, macadamia and pecan nuts
- gourmet mushrooms and honey
- eggs
- organic seedlings
- locally produced Mediterranean spice blends and tortillas
- freshly baked artisan organic bread, breakfasts and lots of preserves and preserves,
- and much more.



ozganics australia

OZGANICS



Ozganics is a 100% Australian owned food manufacturer located in the stunning Tweed Valley. From 1999 we have been committed to making high quality, healthy food accessible to all with an entirely gluten-free, dairy free, nut free range.

From the humble beginnings of Anni's farm house on the East Coast, Ozganics was born after she saw an opportunity to provide families, much like her own, with better alternatives to store bought meals.

Over the years, we have been passionate advocates for organic education and generating awareness for the harmful preservatives we consume every day. Our range of wellness foods have been recognised through numerous awards for quality and innovation.

We are proud to remain one of the nation's oldest and largest pioneers in the organic market, supplying our house brands alongside private labels to both independent and large retailers nationally and abroad.

Products

- Certified Organic Simmer Sauces
- Certified Organic Dressings
- Certified Organic Table Sauces
- Certified Organic Salsas
- Certified Organic Spreads
- Certified Organic Mayonnaise

Contact Details:

- ☎ 02 6672 5882
- 📍 5-7 Lundberg Drive, Murwillumbah, NSW
- 🌐 www.ozganics.com.au
- 📘 Ozganics
- 📺 Ozganics
- 📍 Ozganics



*pocket herbs
& produce*



Pocket Herbs & Produce offers the finest micro greens, culinary baby leaf herbs and specialty greens to fine dining establishments, caterers and retail grocers throughout Australia.

Our greenhouses are located just north of Byron Bay, NSW where we focus on growing the highest quality, gourmet micro greens and herbs; we use our hybrid hydroponics growing process that follows the principles of organic food production.

We grow our crops in a controlled environment greenhouse, using sustainable, agricultural practices. These practices involve soilless growing techniques and the collection and re-use of rainwater; solar power generation, solar hot water and composting toilets; no fungicides, or chemical pesticides are used in growing the products.

Products

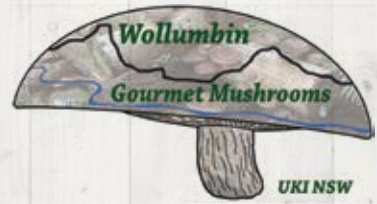
We grow over 46 different varieties of micro greens and herbs at this time with more being added as we expand the range. Check our website and social media accounts for updates on new products and ranges coming soon.

Contact Details:

- ☎ 02 6677 1748
- 📍 Po Box 54, Burringbar, NSW, 2483
- ✉ sales@pocketherbs.com.au
- 🌐 www.pocketherbs.com.au
- 📌 PocketHerbs
- 📷 pocketherbs



wollumbin gourmet mushrooms



Wollumbin Gourmet Mushrooms is a small home business located near Mt Warning (Wollumbin) in Northern NSW.

We grow a wide variety of seasonal and micro seasonal gourmet mushrooms like Shimeji, Shiitake, King Oyster, Blue Oyster, White Oyster, and Pink Oyster mushrooms.

We strive to fruit all our mushrooms as naturally as possible, outside in their natural environment whilst keeping them cultivated and not foraged. We believe in minimal impact on the environment and even place our logs and growing areas around and between the trees within the forest.

We make all our own cultures and spawn for the production of our Shiitake Mushroom Logs and for the cultivation bags. We also make excess cultivation bags and sell them as "Grow at home gourmet mushroom kits".

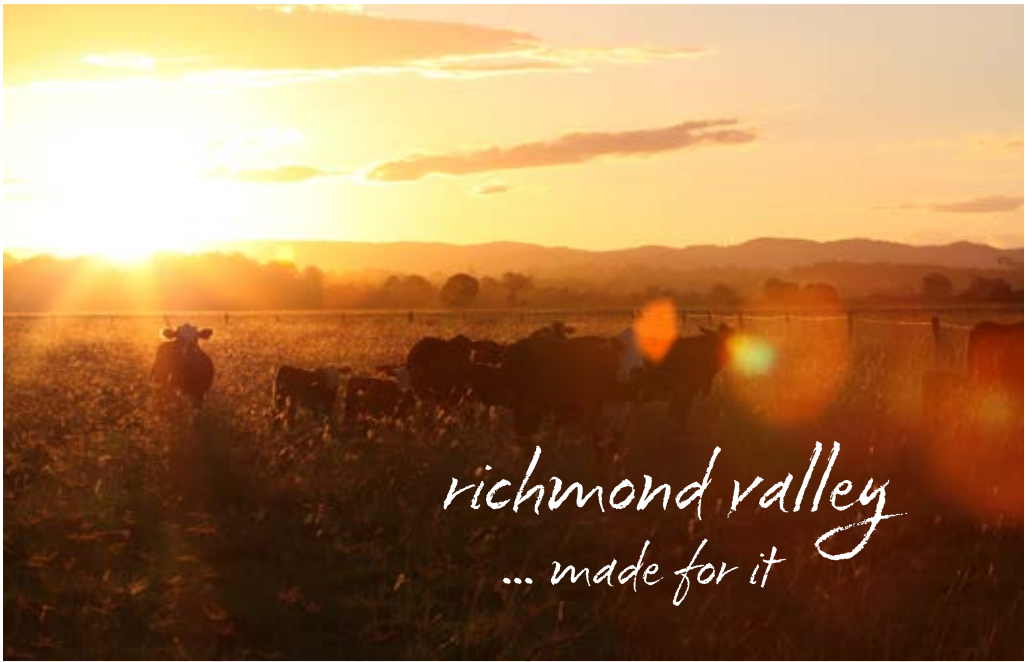
We offer a wide variety of grow at home gourmet mushroom kits and spawn for the avid fungi or gardening enthusiast to produce their own mushrooms, and we regularly hold workshops for you to learn how to grow gourmet mushrooms.

Products

- Fresh seasonal gourmet mushrooms for the local farmers markets and restaurants.
- Grow at home gourmet mushroom kits
- Workshops, like how to grow mushrooms on straw or Shiitake log production.
- Soon to come value added products.

Contact Details:

- ☎ 0437 646 230
- ✉ info@wollumbingourmetmushrooms.com.au
- 🌐 www.wollumbingourmetmushrooms.com.au
- 📘 [wollumbingourmetmushrooms](https://www.facebook.com/wollumbingourmetmushrooms)
- 📺 [wollumbingourmetmushrooms](https://www.youtube.com/wollumbingourmetmushrooms)



richmond valley ... made for it

The Richmond Valley stretches from Evans Head on the east coast, to world heritage rainforests and National Parks surrounding the rural town of Casino, to the wild rivers of the Upper Clarence in the west.

With an area of approximately 3,050 square kilometres and a population of almost 23,000 people, the Richmond Valley is home to many primary agricultural industries and food manufacturing including beef production, dairy products, sugar processing, grain, fruits, vegetables, tea tree, timber and the fishing industry to name just a few.

These industries are supported by a skilled and highly regarded workforce, a range of service industries, including the Northern Rivers Livestock Exchange located at Casino, various sub-contractors, and transport and logistics operators. The Richmond Valley is well located for principle road, rail and air transport routes south to Sydney and north to Queensland.

The Richmond Valley Council vision is for a collaborative community working together to advance a resilient and robust economy which reflects a strong sense of community, successful businesses and a healthy environment.





*richmond valley council
farmers' markets & community gardens*

farmers' markets

CASINO FARMERS' MARKETS
Thursdays 7am – 12pm:
Richmond Street, Casino

community gardens

CASINO
18 Hartley Street, Casino
EVANS HEAD
(MID RICHMOND COMMUNITY GARDEN)
22 Mangrove Street, Evans Head



www.richmondvalley.nsw.gov.au



all the best fine foods



All the best fine foods is a home based gourmet packaged food business, headquartered at Casino in the Richmond Valley. Starting up in 2006 it now has 32 outlets in the Northern Rivers, Gold Coast, Brisbane and Melbourne.

They are slow cooked to give fast options to add flavor and pizzaz to your food. Think curries – think award winning lime date chutney or sweet mango chutney. Think beautiful local cheese – think silver medal onion caraway jam or beetroot chilli relish.

They are the perfect grazing accompaniments.

Products

The 29 products are seasonal and made from local ingredients where possible. Our customers look forward to our use of finger limes, lemon myrtle leaf, cumquats, mulberries, peaches and mangoes. Using the flavours of cardamom, fennel, caraway and chilli amongst others, there are products to excite everyone from:

- flavored vinegars
- mustards
- savoury jams
- relishes, chutneys & pickles
- jams & sweet preserves

Contact Details:

- ☎ 0266 622330 0408 208 578
- 📍 25 Hereford Drive, North Casino, 2470
- ✉ info@allthebestfinefoods.com.au
- 🌐 www.allthebestfinefoods.com.au
- 📌 allthebestfinefoods



new world foods



NEW WORLD FOODS
T H E N E X T S T E P



New World Foods is a 100% Australian owned food company with experience in markets across the world. Products are sold in major food retailers and supermarket chains in Australia, New Zealand, Japan, Korea, Vietnam, Taiwan and the UK.

Familiar brands include the iconic Australian Mariani Beef Jerky, Game Jerky, and Local Legends Beef Jerky, which are sold in major retail and supermarket chains such as Coles, Woolworths, Tesco and Costco.

Our brands can also be found in food carts and vending machines on Japan's high speed bullet (Shinkansen) trains, which service more than 100 million passengers annually.

New World Foods Australia has its headquarters in Casino, regional New South Wales, with our New World Foods Europe operation located in York, UK. All our products are manufactured in Australia, Korea (under license) and the UK.

ACCREDITATIONS/CERTIFICATIONS
BRC Global Food Standards certification

Products

- Mariani Jerky – The wild taste of the Aussie Outback, Mariani Beef and Game Jerky is the perfect snack for any occasion, supplying superior jerky for almost 40years.
- Local Legends Beef Jerky – Its Jerky, but not as you know it. Local Legends Jerky is a “down to earth” healthy snack alternative. Local Legends is low fat, low in carbohydrates and high in protein making it the ideal snack with a beverage while socialising with friends, on the run, after a workout or just because!

Contact Details:

- ☎ 02 6662 2177
- 📍 6 Foy Street Casino, NSW, Australia
- ✉ enquiry@newworldfoods.com.au
- 🌐 www.newworldfoods.com.au



ozrice



OzRice is Dryland Rice Grown and Pesticide Free on Natural Rainfall around Woodburn on the Richmond River, Northern Rivers and not on Irrigation, so conserving our very limited water availability and fragile inland river systems.

OzRice is 100% Australian grown and owned, packed and stored to industry best standards.

The natural brown rice produces a full bodied grain with a distinctive nutty flavour and wholesome taste and has a lower glycemc load compared to white rice.

Try it, you'll love it!

Products

- 100% Australian grown rice, no imported rice used or blended
- Grown Pesticide Free
- Medium grain (Tachiminori) Brown rice
- Long Grain White rice
- 100% Pure brown rice flour
- Grown Irrigation Free using Natural rainfall only
- Gluten Free
- 100% Australian Owned, Milled and Grown Pesticide free Locally

Contact Details:

- ✉ info@ozrice.com.au
- 🌐 www.ozrice.com.au



Mongogarie Lodge Olives



We are an organic olive grove in the Northern Rivers of NSW, situated about 20 km south west of Casino.

We produce oil, table olives and olive tapenades. All our processing is done on the farm and we only use olives that we grow ourselves on the farm in our products.

Our products can be purchased from the farm, the Saturday morning Lismore Farmers' Market and from local stores in Casino, Kyogle and Lismore. "Hand Sourced" in Brisbane also stocks our olives.

With a wealth of experience in the food industry we also offer lunches for larger groups at our olive grove.

Please feel free to contact us for more details.

Products

- Table olives
- Virgin olive oil
- Tapenades

Contact Details:

- ☎ 02 666 41254
- ✉ rosie@nor.com.au
- 📘 MongogarieOlives



northern rivers
... a strong food network



The Northern Rivers has a strong local food network committed to promoting the value of quality and sustainable food grown and produced in the region.

The Northern Rivers and the Byron brand work hand in hand to resonate with domestic consumers – both in a retail setting and at the chefs table.

There is also a growing demand in the export market which can be linked back to the brand strength and its connection to sustainability, quality soil and climate conditions and the general ethos for high quality gourmet and artisan food



NRF harvest food festival

HARVEST FESTIVAL

northern rivers food



Northern Rivers Food (NRF) is an independent not-for-profit food industry association in the Northern Rivers region, with members from gate to plate. NRF Harvest Food Festival has been developed by local Northern Rivers Food producers to showcase the best of the region and help connect people with our local producers on farm.

NRF Harvest Food Festival runs the first weekend in May each year and is an annual celebration of local produce in the Northern Rivers region of Australia. From paddock to plate and seed to flower, the NRF Harvest Food Festival helps connect people with our local food producers and celebrate our abundant local food, with a glorious Autumnal weekend of food events covering our vast & beautiful region.

NRF harvest food festival activities include:

- Sensational lunches, dinners & foodie events celebrating local farm fresh produce
- Food events connecting people with real food on real farms
- Harvest Food Trail – where local food producers open their doors for the weekend to offer farm experiences, family entertainment, tastings, workshops etc.
- Distillery tours & farm tours
- Culinary surprises and wonderful company

NRF Harvest Food Festival events are run in all the shires in the Northern Rivers, including: Byron, Lismore, Ballina, Kyogle, Clarence, Richmond Valley and Tweed.

Contact Details:

Anne Briggs, Executive Officer

☎ 0411 035 876

✉ info@northernriversfood.org.au

🌐 www.harvestfoodfest.com

📍 [harvestfoodfest](https://www.facebook.com/harvestfoodfest)

northern rivers food



Northern Rivers Food (NRF) is an industry body run by the people who are putting their heart and soul into marketing and developing food businesses in the Northern Rivers.

NRF are a community of food producers, manufacturers, restaurateurs, retailers and distributors who are working as a group to facilitate the development, growth and sustainability of the food businesses in the Northern Rivers.

To be a member of Northern Rivers Food, the business must conduct a food business primarily located in the Region, and the goods and/or services produced by the member must be primarily created within the Region using produce of the Region where available; and the member has a commitment to using labour from the Region for its operations.

northern rivers food offers

- The chance to connect, learn and grow with others in the local food industry
- Regular food industry networking events run across the region
- Food industry seminars, events & workshops
- The opportunity to share information with others in food industry
- The opportunity to promote local food products to local foodies via NRF events
- Website listing with contact details
- Opportunity for foodies to receive regular updates on food events coming up in the Northern Rivers.

NRF covers all the shires in the Northern Rivers, including: Byron, Lismore, Ballina, Kyogle, Clarence, Richmond Valley and Tweed.

Contact Details:

Anne Briggs
Executive Officer, Northern Rivers

- ☎ 0411 035 876
- ✉ info@northernriversfood.org.au
- 🌐 www.northernriversfood.org.au
- 📍 NorthernRiversFood

sustain food

sustainfood

Your guide to growing and eating local food in the Northern Rivers



Sustain Food is a working group collaboration of Northern Rivers councils, government agencies, food related industries and community stakeholder groups.

Our vision is for a food system that respects our bodies, our communities, our producers and our land.

Our objectives are to increase:

- the sustainability, resilience and diversity of local food production
- the availability of local food through improved distribution
- affordable and nutritional local food consumption

There is growing recognition of the food security implications of climate change, with the likelihood of reduced water catchment in the Murray-Darling basin and other food growing areas, as well as impacts from extreme weather. Food security is about creating resilience in communities disrupted by climate change impacts (including not only droughts, floods and storms but also the potential for climatic changes to effect plant growth); fuel shortages and rising oil prices; and economic instability.

The development of a complementary and distributed model of food supply will increase regional resilience in the face of these known risks to food supply. This is important for a region like the Northern Rivers, which has high social disadvantage and vulnerability to rising food costs. With only 14% of the region's population

consuming the minimum recommended quantities of fruit and vegetables, increasing regional food resilience has important co-benefits for containing increasing demand for hospital services due to preventable chronic disease.

SUSTAIN FOOD MEETS TWICE YEARLY AND CURRENT MEMBERS INCLUDE:

- Ballina Shire Council
- Byron Fair Food
- Byron Shire Council
- Clarence council
- Department of Primary Industries
- Lismore Urban Agriculture
- Northern NSW Local Health District
- Northern Rivers Food
- Northern Rivers Young Farmers Alliance
- Red Cross
- Regional Development Australia, Northern Rivers
- Santos Organics
- Southern Cross University
- Tweed Shire Council

Contact Details:

- ✉ adam.guise@ncahs.health.nsw.gov.au
- 🌐 www.sustainfood.com.au

farmers' markets

Byron shire council

BYRON FARMERS' MARKET

Thursdays 8-11am
Butler Street Reserve, Byron Bay

BANGALOW FARMERS' MARKET

Saturdays 8am - 11am
Behind Bangalow Hotel, Bangalow

MULLUMBIMBY FARMERS' MARKET

Fridays 7am - 11am -
Mullumbimby Showground,
51 Main Arm Road, Mullumbimby

NEW BRIGHTON FARMERS' MARKETS

Tuesdays 8am - 11am
New Brighton Oval, New Brighton

Ballina shire council

MISSINGHAM FARMERS' MARKET

Sundays 6am - 12pm: Missingham Park,
Kingsford Smith Drive, Ballina

clarence valley council

MAKE IT, BAKE IT OR GROW IT PRODUCE MARKETS

Thursdays 7am - 12pm
Christ Church Cathedral Grounds,
cnr of Fitzroy & Duke Streets, Grafton

YAMBA FARMERS' MARKET

Wednesdays 7am - 11am
Whiting Beach Carpark, Yamba

GRAFTON GROWERS AND FARMERS' MARKET

Thursdays 7am - 12noon
Christ Church Cathedral, Duke St, Grafton

lismore city council

BLUE KNOB FARMERS' MARKET

Saturdays 8:30am - 1pm
Blue Knob Cafe and Gallery,
719 Blue Knob Road, Lillian Rock

LISMORE FARMERS' MARKET

Saturdays 8am - 11am
Lismore Showground, Lismore

LISMORE PRODUCE MARKET

Thursdays 2.30 - 6.30pm
Lismore's CBD (Magellan & Carrington St)

RAINBOW REGION ORGANIC MARKET

Tuesdays 7.30am - 11.00am
Lismore Showground,
Alexandria Parade, North Lismore
(Certified Organic food only)

tweed shire council

MURWILLUMBAH FARMERS' MARKET

Wednesdays 7am - 11am:
Murwillumbah Showgrounds, Murwillumbah

VILLAGE FARM MARKETS

Saturdays 7am - 11am
Kingscliff TAFE, Kingscliff

UKI FARMERS' MARKET

Saturdays 8am - 12:30pm: Uki hall, Uki

richmond valley council

CASINO FARMERS MARKETS

Thursdays 7am - 12pm:
Richmond Street, Casino

kyogle council

KYOGLE FARMERS MARKET - Saturdays
8am - 12noon, Stratheden Street, Kyogle

community gardens

Byron shire council

MULLUMBIMBY COMMUNITY GARDEN

Stuart Street, Mullumbimby

OCEAN SHORES/SOUTH GOLDEN BEACH

Shara Boulevard, Ocean Shores North

Ballina shire council

BALLINA COMMUNITY GARDEN

Cnr Clarence Street & Swift Street, Ballina

LENNOX COMMUNITY GARDEN

Ocean Breeze Reserve, Lennox Head

clarence valley council

SOUTH GRAFTON

New School of Arts Neighbourhood House,
Community Garden Corner of Spring
& Skinner Streets

CLARENCE VALLEY ABORIGINAL HEALING GARDEN

18-26 Victoria Street, Grafton

YAMBA COMMUNITY GARDEN

Wattle Park, Park Ave, Yamba

GRAFTON COMMUNITY GARDEN

??, Grafton

kyogle council

KYOGLE COMMUNITY GARDEN

8 Geneva Street, Kyogle

lismore city council

LISMORE COMMUNITY GARDEN

MAGELLAN STREET, LISMORE

NIMBIN COMMUNITY GARDEN

Cullen Street, Nimbin

tweed shire council

CABARITA BEACH COMMUNITY GARDEN

Bogangar Public School, Coast Rd,
Cabarita Beach

CHILLINGHAM COMMUNITY GARDEN

Next to Chillingham Community Centre,
1469 Numinbah Road, Chillingham

MURWILLUMBAH COMMUNITY GARDEN

Westend Street, Murwillumbah

POTTSVILLE COMMUNITY GARDEN

Pottsville Beach Neighbourhood Centre

TWEED HEADS COMMUNITY GARDEN

Enid Street, Tweed Heads

UKI COMMUNITY GARDEN

richmond valley council

CASINO

18 Hartley Street, Casino

EVANS HEAD

(MID RICHMOND COMMUNITY GARDEN)

22 Mangrove Street, Evans Head

festivals

Ballina Food & Wine Festival

BALLINA SHIRE

Annually - first weekend in July

- 📍 Ballina Jockey Club
- 🌐 www.ballinafoodandwine.com.au

Ballina Prawn Festival

BALLINA SHIRE

Annually in November.

- 📍 Missingham Park Amphitheatre.
- 🌐 www.ballinaprawnfestival.com.au

Eat The Street

LISMORE SHIRE

Annually - 2nd Saturday in March

- 📍 Lismore CBD
- 🌐 www.visitlismore.com.au/whats-on/event/4959#.WfYrBROczBI

NRF Harvest Food Festival

NORTHERN RIVERS REGION

Annually - 1st weekend in May

- 📍 Northern Rivers
- 🌐 www.harvestfoodfest.com

Sample Food Festival

BYRON SHIRE

Annually - 1st Saturday in September

- 📍 Bangalow
- 🌐 www.samplefoodevents.com/sample-food-festival/



connecting with the industry

For more information about the Byron Region Food Advantage Project

please contact

Byron Shire Council

☎ 02 6626 7000

✉ economicdevelopment@byron.nsw.gov.au



Northern Rivers Food

☎ 0411 035 876

✉ info@northernriversfood.org.au



Department of Industry

☎ 02 6627 3200



Department of Industry

working in partnership with



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Initial design

Blue River Design





Byron region food

*A Northern Rivers
Food & Beverage Handbook*



2017/2018

