



Queensland
Government



Meet our local producers

FOODSERVICE SUPPLIERS - APRIL 2023



*A leading Australian industry cluster, empowering members to **connect, learn, collaborate & grow***



WWW.FOODAGRIBUSINESS.ORG.AU



Welcome to our first local producer directory designed for foodservice operators like you....

I am thrilled to offer you this directory made possible by Project CRAFTED – a food and agritourism initiative powered by the Food & Agribusiness Network and funded by the Queensland Government through the Department of Agriculture and Fisheries. Released in time to support our valued partner MBRIT deliver the 2023 Tastes of Moreton Bay Festival, this living directory is your key to sourcing locally.

Whether you need ginger, goat cheese, gelato or gin, this directory will help you create a menu and experience featuring unique, nourishing and flavourful produce with genuine provenance, from right here in our own backyard!

This isn't a final version of the directory - it will be updated as new producers join and share their offerings, and it will be even more accessible when incorporated into a 'Moreton Bay Regional Food' website later this year - stay tuned!

Thank you for this opportunity to share the abundance that our region has to offer,

Regards,

Jacki

Jacki Hinchey
Membership Coordinator
jacki@foodagribusiness.org.au
0488 202 843



About FAN

FAN is a collaborative ecosystem that empowers its members and industry to grow. Established by the industry for the industry, FAN is a not-for-profit food cluster that has been operating for seven years.

FAN aims to grow the industry by creating an ecosystem that supports collaboration, accelerates innovation and drives trade locally and globally.

Today FAN has more than 370 members from across the food value chain in the Gympie, Noosa, Sunshine Coast and Moreton Bay regions and is recognised nationally and internationally as a leading Australian food cluster. Members include input suppliers, growers, manufacturers, retailers, foodservice operators and affiliated services.

About Project CRAFTED

Project CRAFTED is a collaborative regional initiative that brings together Industry, Local Government and Destination Management. This project supports the uptake of agritourism as a stream of market diversification and is supported by funding from the Department of Agriculture and Fisheries and delivered by FAN in partnership with Visit Sunshine Coast, Sunshine Coast Council, Tourism Noosa, Noosa Council, Moreton Bay Regional Council, Moreton Bay Region Industry and Tourism and Gympie Council.

Project CRAFTED also leverages work undertaken as part of funding from Advance Queensland Regional Futures Collaborative Project Fund – and will deliver on key priorities identified in FAN's Regional Action Planning Process undertaken in late 2022.





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100% Australian Whole Leaf Tea, that is our speciality at Arakai Estate. From over 12,000 plants and just over 5km of tea hedges, we produce Japanese green tea varieties, processed in the Taiwanese Style for Australian Tastes.

Arakai Estate teas deliver a complex mix of floral, aromatic, and sweet notes, and their flavours have been likened to tea flavours from Taiwan, China, Korea and Japan. Choose from four different Arakai Estate tea products – Spring Flush Green, Spring Flush Black, Premium Green and Premium Black.

**Brendon and Kristy Collins 0438 667 645 info@arakaiestate.com.au
127 Keir Rd, Bellthorpe QLD 4514**


arakaiestate.com.au  **arakaiestate**  **arakaiestate**



Basilea Farm is an urban farm and wholesale plant nursery in Burpengary, Queensland. We grow over 80 varieties of edible plants, from the well-known to unusual and challenging to find. Our range includes our Basilea zero waste microgreens, culinary herbs such as basil and mint, Asian herbs, salad greens, spinach varieties, edible flower seedlings, handpicked edible flowers, and more. Our plants are grown using sustainable practices and are spray-free and sun-hardy. They are sold in small pots for the best quality and freshness possible. Seedlings have enough growth to use straight away and can be planted for future harvests.

Sarah Heath 0413 241 576 Basilea@live.com.au

135 Hawthorn Road, Burpengary QLD 4505

basilealivingherbs.com.au  **basilealivingherbs**



Bask & Co Granola Clusters and On The Go Granola Bars are gluten free, vegan and refined-sugar free. They're kinda chewy, kinda crunchy and taste just like a biscuit.

Both our clusters and our bars are made in small batches from 100% natural ingredients to ensure only the highest quality product reaches you. They are delicious and nourishing for breakfast, and perfect for snacking.

Our Granola Clusters come in three flavours – Almond & Coconut, Caramel Coffee, and Dark Chocolate. While our On The Go Granola Bars come in Almond & Coconut, Dark Chocolate and Strawberry & Cranberry varieties.

Janessa Rutter 0413 339 482 hello@baskandco.com.au

Ferny Hills QLD 4055

baskandco.com.au  **@baskandco**  **@baskandco**





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**blue
dog
farm.**

Blue Dog Farm harnesses the best of mother nature and serves up nutritious and delicious baby greens. Our Really Fancy Salad mix combines 10-14 leaves, flower petals and microgreens all grown on Blue Dog Farm without pesticide, herbicide, or synthetic fertilisers, just commitment, care, and timing to help nature do her thing.

Possibilities include mizuna, rocket, Lebanese cress, red mustard, parsley, chives, beet greens, sunflower shoots, pea tendrils and red radish microgreens.

**Jacki Hinchey 0488 202 843 jacki@bluedogfarm.com.au
2261 Mount Mee Rd, Ocean View QLD 4521
bluedogfarm.com.au  [bluedogfarmaus](https://www.facebook.com/bluedogfarmaus)  [blue_dog_farm](https://www.instagram.com/blue_dog_farm)**



Carinya Rise is where Happy Cows = Delicious Beef.

Our grass fed and grass finished beef is produced by following international guidelines for the highest level of cattle handling and pasture management to ensure our cattle have a harmonious stress free life.


Grass fed and grass finished stress free beef has proven health benefits. It's 65% lower in total fat, higher in beta-carotenes, four times higher in Vitamin E and Selenium (see our website for more information) and also has a rich earthy taste that requires less seasoning and marinade.

**Nicolette Newell 0426 904 889 carinyarise@gmail.com
carinyarise.com.au  [carinyarise](https://www.facebook.com/carinyarise)**



We've brought together the wow-spicy! sensation of chilli with the you've-got-this comfort of a good cup of premium coffee and created Chilli Coffee®. It's coffee with a little more pep that comes in five different chilli coffee blends, a decaf, three syrups and a hot chocolate powder. We also offer our superior roasted coffee beans without chilli too.

Proudly made in Moreton Bay, and with a growing loyal following of local fans, Chilli Coffee is now available in a range of pack sizes to suit the needs of your food service setting.


**James Sullivan 0415 335 098 barrarister@hotmail.com
155/163 Pitt Rd, Burpengary QLD 4505
chillicoffee.com.au  [chillicoffeestustralia](https://www.facebook.com/chillicoffeestustralia)**



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Fungtastic cultivates gourmet and specialty mushrooms using locally sourced growing media and pure Samford rain. Our farm is committed to sustainable farming practices, we prioritise minimising our carbon footprint by operating on 100% solar power and protecting the environment. Our passionate team is dedicated to delivering nutrient-dense and delicious mushrooms to our community, as we believe in their ability to promote health and wellness. We invite you to join us on this exciting journey as we continue to grow and share our products with you.

**Brian Quibell 0490 777 495 fungtasticmushroom@gmail.com
917 Mt Glorious Rd, Highvale QLD 4520 **




Harefield Horticulture is a small, family-run farm in the Sunshine Coast Hinterland, between Maleny and Woodford, growing avocados, ginger, turmeric, raspberries and blueberries. We farm sustainably and regeneratively, and have organic certification.

**Jill and Martin Dobbs
0424 718 520 (Jill) 0424 435 255 (Martin)
Bellthorpe QLD 4514
harefieldhorticulture@outlook.com  [harefieldhorticulture](#)**



A new addition to the craft brewing scene to the north of Brisbane, Hip Hops is a team obsessed with fine craft product and the enjoyment of it. Located at The Sheds at Brendale, we are joined onsite by Copper and Cane distillery. We provide a variety of indoor and outdoor spaces to gather and celebrate also with food and locally produced wine options on offer. A destination to enjoy fine local craft food and drinks.

**Adam Gibb 0402 054 743 admin@hiphopsbrewers.beer
Shed 3, 264 South Pine Rd, Brendale QLD 4500
hiphopsbrewers.beer  [hiphopsbrewers](#)**



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Born from the ashes of Strawberry Fields, where we made Strawberry Jam from waste on the farm, now as Joyous Jams we offer a delicious range of homemade jams, marmalades, chutneys and topping – made from locally sourced farm fresh fruit, just like grandma used to do!

Varieties include Pineapple and Ginger Jam, Raspberry Jam, Plum Jam, Strawberry Jam, Strawberry and Banana Jam, Lime Marmalade, Orange Marmalade, Tomato Chilli Relish, Spicy Mango Chutney and more – all handcrafted from in-season produce to bring joy.

David & Sarah Carmicheal 0448 123 995 joyousjams22@gmail.com

14 Avala Crescent , Elimbah QLD 4516

 [joyousjams22](https://www.facebook.com/joyousjams22)

 [joyous.jams](https://www.instagram.com/joyous.jams)




Kakadu Organics is a First Nations native food and wellness company producing gourmet native jams, chutneys, oils and dukkas including Native Davidson's Plum Jam, Native Quandong & Mango Chutney and Native Sea Celery Mustard Pickle and has been handcrafted with the ancient knowledge passed down from generations.

Kylie-Lee Bradford 0422 588 586 kylie@kakadutinytots.com.au

Shop 12B/19 Main St, Samford Village QLD 4520

kakadutinytots.com.au/product-category/kakadu-tucker

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



Made by hand, from scratch, the way it should be – Every last delicious drop of our small-batch spirits are handcrafted in our tiny family distillery in the stunning D'Aguiar foothills. We blend our own rainwater and locally-sourced sugar cane, fermenting, triple-distilling then filtering through volcanic rock. Lacey's Hill Distilling Co. does everything a little bit differently, and is a part of the spectacular Moreton Bay Region. Check our spectacular core range, and our seasonal releases.

John Bradbury hello@laceyshill.com.au

laceyshill.com.au

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

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



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Little Ridge
Artisan Distillery

Little Ridge Distillery is a 100% Australian owned and operated micro-distillery. We handcraft our gin, vodka and whisky onsite, with locally sourced natural ingredients including aromatic botanicals and fresh citrus fruits.

We have a signature gin is which is subtle, complex, and smooth. Our citrus range includes fresh orange, lemon, and limes that we peel one by one for each batch. Our botanicals such as juniper and cardamom are gently crushed or pressed to release beautiful aromas and oils.

We are currently ageing our bourbon inspired whiskey in brand new American white oak barrels, ready for release in 2025.

Monica Biddell 07 3092 1363 support@littleridge.com.au
Narangba QLD 4504
littleridge.com.au   **littleridgedistillery**




Little White Goat Cheese Freeze Dried Feta is handmade in Australia from less than five 100% natural ingredients. It's chemical free and offers a pantry stable shelf life of 18 months. It's available in a range of pack sizes, including 100g, 250g and 1kg. Use Little White Goat Cheese Freeze Dried Feta in breads, pastries, pastas, sauces, pizzas – even desserts. Great for those who are lactose intolerant, for camping, holidays or as a snack to have anytime. No rehydrating. Use straight from the pack.

Karen Lindsay karenlindsay2@bigpond.com
Jackson Road, Wamuran QLD 4512
littlewhitegoatcheese.com 



Loop Growers in a closed-loop farm operating on land that has been walked and cultivated by Jinibura, Jaggera and Turrbal peoples for countless generations.

By collecting and then composting kitchen scraps from venues all across our region, we are able to feed and regenerate this land and grow nutritious food to feed our community. The produce grown here goes back to the very same venues from which we collect the yield, thus closing the loop and ensuring that all possible nutrients are kept in the system and out of landfill.

Alice Star & Phil Garozzo hello@loopgrowers.com
674 Eatons Crossing Rd, Draper QLD 4520
loopgrowers.com  **loop.growers**



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Lucy Locket's golden milk is a luxurious, organic, nourishing turmeric drink served in premium cafés by the cup and enjoyed at home from the jar. Based on an ancient ayurvedic recipe, each of the ingredients have been carefully selected for their unique superfood qualities and their synergy for maximum health benefit. The fresh turmeric and ginger root – our heroes – are grown on a small certified organic family farm in the beautiful Glasshouse Mountains on the Sunshine Coast. Choose from Lucy Locket's Golden Milk Original, and Lucy Locket's Golden Milk Plant Based in a 200g jar for drinking at home and a 1kg service jar for cafes.

Lucy Knowles 0400 711 940 lockets@lucylockets.com.au

Kitchen : 18 Hancock Way, Baringa QLD 4551

lucylockets.com.au  [lucylocketsgoldenmilk](https://www.facebook.com/lucylocketsgoldenmilk)  [lucylocketsgoldenmilk](https://www.instagram.com/lucylocketsgoldenmilk)



LuvaBerry has been operating for nearly two decades. What once began as strawberries has now evolved into a multi-crop farm, growing strawberries, herbs, such as chives, sage, and thyme, as well as cucamelons (mouse melons) and native finger limes.

We've collaborated with local farms to take a stance against food waste and have created our own solution: a range of healthy freeze-dry snacks that are grown, packaged, and sold by the farmer directly. Packed with nutrients and no added nasties, our signature products preserve the quality of the fruit and provide customers with a healthy and versatile snack.

Wholesale freeze dried crunch and dust is available in flavours strawberry, raspberry, mixed berry and blueberry.

Mandy Schultz 0417 741 692 mandy@luvaberry.com.au

65 Ziviani Road, Wamuran QLD 4512

luvaberry.com.au  [luvaberry.com.au](https://www.facebook.com/luvaberry.com.au)  [luva_berry](https://www.instagram.com/luva_berry)



Mallorys Tocino produces award-winning jerky, and the most jerky varieties you've ever found. We hand crafted in small batches by us, a husband-and-wife team, and we use locally sourced ingredients including grass-fed lean meat. Our traditional tocino recipe has been passed down through generations of our family. We start with thin slices of lean meat and cure them with a mix of salty, sour, and sweet ingredients a balance flavour to give them a pleasant bite. Next, we marinate the meat with authentic herbs and spices for 24 hours before it's air dried, grilled, and sealed for the most perfect jerky you'll ever eat! Mallorys Tocino jerky range includes beef, pork, kangaroo, and Australia's first ever chicken jerky.

Malcolm/Lory Sandilands 0435 539 756 / 0421 323 245

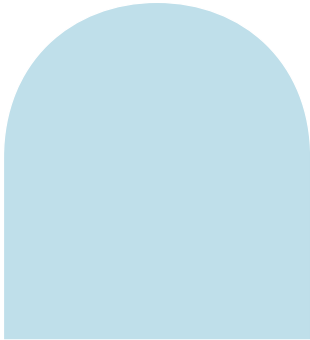
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Manorina Farm produces high quality seasonal produce that is delicious and nutrient dense. We are chemical free, with a minimal carbon footprint, low food-miles, and a focus on small-scale regenerative agriculture. Our crops are planned and best suited to our climate. This ensures the freshest harvest from a happier plant, grown to suit our locale with improved efficiencies in water and energy consumption.

While our range is ever-changing, the possibilities include Baby Daikon, Basil, Chioggia Beetroot, Bok Choy, Dill, Fire Candle Radish, Kale, Okra, Rainbow Chard, Purple Spring Onion, and Hakurei Turnip.



Russel Woodhouse 0410 461 895 russel@manorinafarm.com
990 Mount Glorious Rd, Highvale QLD 4520
manorinafarm.com  **manorinafarm**

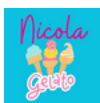


MY BERRIES™

My Berries produces a safe and sustainably sourced range of locally grown frozen and freeze-dried fruits. We reduce food waste by choosing perfectly ripe, delicious fruits surplus to the supermarket trade.

Fruit is hand-picked and frozen promptly to lock-in vitamins and antioxidants, nothing else added. Our products reward Aussie farmers and delight Aussie families.

Allison and Stuart McGruddy 0422 366 200 eatme@myberries.com.au
Unit 2/7 Lear Jet Dr, Caboolture QLD 4510
myberries.com.au  **eatmyberries**  **eatmyberries**



Homemade gelato produced in the heart of the beautiful Samford Valley, using a time-honoured recipe and fresh local ingredients for some of lovely sorbets and vegan options.

Nicola Gelato produces flavours that surprise and delight, including Blueberry Cheesecake, Rum n Raisin, Mocha, Apple Pie, Tiramisu, Snickerone, Crème Caramel, Lolly Jumble, Hokey Pokey, Sour Straps, Black Hawaii, Red Velvet and much more. A delightful array of options that are endless, only limited by imagination.

Nicola White 0403 231 138 sales@nicolagelato.com.au
Shop 5/37 Main St, Samford Village QLD 4520
  **samfordgelato**





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Estate grown and passionately handcrafted wines by Chief Winemaker Thomas Honnef with the assistance of his daughter and son-in-law Hannah and Andrew Hathway. Ocean View Estates is a real family affair, but it's also an award winner.

With our first vines planted in 1998, we now grow four varieties of grape: Viognier, Chardonnay, Shiraz, and Ruby Cabernet, with additional varieties such as Verdelho and Merlot sourced from the South Burnett region.

**Kate and Thomas Honnef 07 3425 3900 info@oceanviewestates.com.au
2557 Mount Mee Rd, Ocean View QLD 4521
oceanviewestates.com.au  [oceanviewestates](https://www.facebook.com/oceanviewestates)  [oceanviewestates](https://www.instagram.com/oceanviewestates)**



Pinnacle Beverages is a Brendale based boutique beverage manufacturer with a focus on natural brewed coffee and tea drinks. Pinnacle started by developing a crisp tasty cold brewed coffee in both ready-to-drink and concentrate form as a perfect take home or on the run cold coffee or espresso martini mixer, perfect for the Queensland climate. They expanded their range with sparkling fruit iced teas that are perfectly refreshing and sweet to be a healthy alternative to soft drinks, or a cheeky mixer on a warm afternoon. Their cellar door is at Cubbyhouse Coffee, 67 Kremzow Road, Brendale.

**Glenn Carseldine 0447 436 695 orders@pinnaclebrews.com.au
1 Pinnacle Street, Brendale QLD 4500
pinnaclebrews.com.au  [pinnaclebeveragesaustralia](https://www.facebook.com/pinnaclebeveragesaustralia)  [pinnaclebeverages](https://www.instagram.com/pinnaclebeverages)**



It's from a property called The Acres at Camp Mountain that Woggoon Farm produce is nurtured. The Acres incorporates a flower farm and apiary, and offers a studio space where guests can conduct workshops, meetings, team building and private dining opportunities. Food, flowers and honey from The Acres paddock makes it to the plate.

The flowers also make their way to our shopfront, Rusty Bucket Floristry in Samford Village. We handcraft our beautiful daily harvest into delightful bouquets and bunches for all occasions. From sunflowers that make you smile to the brilliant colours of cosmos, yarrow, zinnias and more.

**Debbie Needham 0402 998 921 info@theacres.com.au
Camp Mountain QLD 4520
the-acres.com.au  [woggoonfarm](https://www.facebook.com/woggoonfarm) / [theacresqld](https://www.facebook.com/theacresqld) / [rustybucketfloristry](https://www.facebook.com/rustybucketfloristry)**



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