

WOOTTON

3. Brush Turkey Café

Free entry. Sunday: 10am – 3pm

1633 Wootton Way, Wootton NSW 2423

This volunteer built and managed, not for profit café provides a meeting place for the community and supports local events. Come and see local art and demonstrations. Enjoy morning tea, light lunch or afternoon tea in a rural environment.

Email: brushturkey@live.com.au
www.wootton.org.au/cafe.shtml

4. Great Lakes Paddocks

Free entry. Sunday: 10am – 4pm

115 Herivels Road, Wootton NSW 2423

Great Lakes Paddocks is a 300 acre property in Wootton growing pasture-fed angus beef and producing delicious wines. Sample some Great Lakes Wines and pasture-fed angus beef then relax to live music with a delicious local produce grazing plate with a glass of your favourite wine. (Live music from 1pm)

Contact: Robyn Piper on 02 4997 7255
www.greatlakespaddocks.com.au

The Great Lakes Paddocks is also hosting:

4. Elkins Oysters

Sunday: 1pm – 4pm

Experience the sensational taste of freshly shucked rock oysters, sustainably grown in the pristine waters of Wallis Lake. Elkins is a small scale farm on 2.1 hectares of water producing consistent quality, premium oysters.

www.elkinsoysters.com



WWW.THEGREATLAKESFOODTRAILNSW.COM.AU

BUNGWAHL

7. Bungwahl Public School

Gold coin program entry. Sunday: 10am – 4pm

56 Seal Rock Road, Bungwahl NSW 2423

Explore this award-winning garden and/or book yourself into a ‘Garden Harvest Pizza Masterclass,’ where you will engage in the fun of making pizza dough from scratch and topping it with produce harvested from the school’s garden. The tuckshop will be open to sell garden harvest treats, homemade chia and other produce. Bookings are essential for The Masterclass.

Contact: Nikki Dixon on 0432 181 633 or 4997 6175

FORSTER

8. The Coastal Brewing Company

Free Entry. Sunday: 12noon – 4pm

3 Dalman Street, Forster NSW 2428

Experience local, fresh craft beer from the region’s only microbrewery. Visit the brewery to enjoy a free guided tour and for the opportunity to purchase tasting samples and take-away beer. Cooking demonstrations by Our Fish are also on the program.

Contact: Helen Black on 0414 950 051
www.thecoastalbrewingcompany.com

The Coastal Brewery Company is also hosting:

8. Our Fish

As recognised Master Fisherman in NSW, Our Fish believe that the distance a fish travels from water to plate should be minimal, so they don’t stock fish caught outside the region. Instead, they offer a variety of fresh, seasonal seafood, sustainably caught in the pristine waters of Wallis Lake and the surrounding coastline.

www.ourfish.com.au

THANK YOU TO OUR SPONSORS:



Karuah
Great Lakes
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THE GREAT LAKES FOOD TRAIL

Discover the region’s finest producers
from the coast to the ranges,
along a trail of rolling green hills
and stunning lakeside vistas.

FOLLOW THE TRAIL THIS SPRING

SUNDAY 7TH OCTOBER
10AM TO 4PM



THEGREATLAKESFOODTRAILNSW

WWW.THEGREATLAKESFOODTRAILNSW.COM.AU

OUR CORE VALUES ARE REAL FOOD

Regenerative farming that builds and maintains soil health
Environmentally, economically and socially sustainable
Animals that are pasture raised on paddocks
Low stress stock handling practices

Free to range animals that can forage with their flock or herd
Open and transparent communication with the community
Organic farming principles, process and practices
Diversity that develops healthy ecosystems

BULAHDELAH

1. Yeo Farm

Free entry. Sunday: 10am – 4pm

220 Lowreys Road, Bulahdelah NSW 2423

Come visit Yeo Farm to see free range, grass fed Australian Whites. A haired meat sheep bred for good natural temperament, vigorous growth and lambing characteristics. Our family strongly believe in regenerative organic principles in our endeavour to bring to market healthy and humanely raised sheep on our farm.

Contact: Andrew & Em Yeo on 0429 854 783
www.yeofarm.com.au

2. Old Inn Road Vineyard

Free entry. Sunday: 10am – 4pm

441 Old Inn Road, Bulahdelah NSW 2423

Enter via Lowreys Road

Pairing organic principles and great winemaking, this vineyard has a passion for producing beautifully crisp, clean vibrant wines from Verdelho, Chambourcin and Dolcetto grapes. Stop in for a tour of the vineyard then sample the wines to take some home.

Contact: Sooze Bosire on 0412 741 491
www.oldinnroadwine.com.au

Old Inn Winery is also hosting:

2. Bulahdelah Honey

Sample delightful honey made by local bees from the surrounding florals of the Bulahdelah Hinterland.

Contact : Gary Haynes on 0419 640 696

BUNGWAHL - TOPI OPEN RANGE FARM

5. Topi Open Range Farm

Free entry. Sunday: 10am – 4pm

443 Wattley Hill Road, Bungwahl NSW 2423

Nestled in the hinterland of Seal Rocks, this family farm raises chickens and alpacas on open green pastures.

The focus of this holistically managed farm is the humane production of wholesome food. Seasonally available organic produce is available for purchase at farm gate prices.

Contact: Sue Williams on 0438 433 063

www.facebook.com/TopiOpenRange

Topi Open Range Farm is also hosting:

5. Long Table Farm

Long Table Farm care deeply for the land, the animals raised on it, and the community that surrounds it. This regenerative family farm raise ethically sound and nutritious pork, lamb and beef and other seasonal produce. Family – friends – food!

www.facebook.com/longtablefarmcoombabay

5. Chef Sarah

Beautiful, feel good food, prepared with passion and attention to detail. Chef Sarah uses unprocessed, fresh, organic and locally grown whole foods wherever possible.

www.facebook.com/chefoncall2428

5. Nadine The Cake Queen

Nadine's delicious creations range from organic and gluten/dairy/refined-sugar free, through to the decadent and spectacular. Everything is lovingly made with the finest ingredients and amazing local produce.

www.facebook.com/NadineTheCakeQueen

5. Palms Micro Bakery

Delight in beautiful artisan produce. Naturally leavened sourdoughs, handmade with organic and sustainable grains and flours. Wood fired in a masonry oven using ancient techniques.

www.facebook.com/palmsmicrobakery



Follow the Trail on Sunday 7th October 2018

Whether it's freshly grown produce, craft beer, fine wines, seafood, sweet treats or other bounties of the region, the Great Lakes Food Trail is an easy to follow route, visiting local farms, gardens, breweries and vineyards. Take an educational tour or simply drop in to the many producers and providores along the trail for a tasting experience.

BUNGWAHL - TOPI OPEN RANGE FARM

5. The Natural Deodorant

Enjoy a range of high quality, locally handmade face and body products using certified organic ingredients.

Discover our range of chemical and aluminium free natural deodorants that really work!

www.thenaturaldeodorant.com.au

BUNGWAHL

6. Burraduc Farm Water Buffalo Dairy & Artisan Cheese

Winner of the prestigious 2018 Delicious Awards

2014 The Lakes Way, Bungwahl, NSW 2423
Farm tours, produce tastings and more.

Bookings are essential.

Set in a rich natural landscape, this innovative, and organically managed farm produces fresh Water Buffalo milk and artisan cheeses.

Book in for a tour and see how the dairy supports biodiversity with its ethical farming concept and enjoy tastings of the hand-crafted cheeses.

There will also be special guest hosts and other activities.

Contact: Elena Swegen on 0416 027 683

or email: info@burraduc.com.au to book a tour.

Burraduc Buffalo Dairy is also hosting:

6. Kingfisher Cafe

The Kingfisher Team create a menu utilising many locally sourced ingredients. The café is making buffalo milk coffee and hot chocolate on site at Burraduc Farm.

www.kingfishercafe.com.au



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