

A TASTE OF THE

GOLDFIELDS-ESPERANCE REGION

Food and Beverage Capability Guide





The Goldfields-Esperance Region Food and Beverage Capability Guide is an initiative of the Food Industry Innovation project of the Department of Primary Industries and Regional Development

This guide was produced in partnership with the Goldfields-Esperance Development Commission and Esperance Chamber of Commerce and Industry

Department of Primary Industries and Regional Development
GOVERNMENT OF WESTERN AUSTRALIA
GOLDFIELDS ESPERANCE DEVELOPMENT COMMISSION
Esperance CHAMBER OF COMMERCE AND INDUSTRY
Jayde Grant PHOTOGRAPHY & DESIGN

REGIONAL FOOD AND BEVERAGE CAPABILITY GUIDES

Food and Beverage Capability Guides act as a single capture point for regional food and beverage products. The guides provide featured producers with an opportunity to build new connections with local consumers, retailers, buyers, wholesalers, chefs, caterers, tourism operators and regional events who may have previously been unaware of their product or it's unique proposition.

The Regional Guide series project is an initiative of the Food Industry Innovation program which supports Western Australia's premium and value-add food and beverage producers to overcome barriers to growth, reduce risks around planned expenditure and capture new opportunities for growth through provision of a range of tools and services.

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

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

Email: FoodIndustryInnovation@dpird.wa.gov.au

Website: agric.wa.gov.au/r4r/food-industry-innovation

Regional Capability Guides

The regional food and beverage capability guide series can be found at agric.wa.gov.au/capability-guides

First Edition: November 2021

CONTENTS

Acknowledgement of Country	7
Foreword	9
Goldfields-Esperance Region	11
Buy Local	13
Producers by Category	15
Alkoomie Honey	17
Beaten Track Brewery	19
Binduli Wines Of Kalgoorlie	21
Bombora Archipelago Octopus	23
Bread Local	25
Choppin Block Butchery	27
Condingup Vineyard	29
Eco Valley Honey	31
Esperance Distillery Co	33
Esperance Honey	35
Hellfire Bay Sauce	37
Lindemann's Honey	39
Lucky Bay Brewing	41
Mystwood Harvest	43
Redz Pies	45
Pink Lake Butchers	47
Shark Lake Piggery	49
Shipwrecked Gourmet Bakery	51
Southern Sardines	53
Upward Spiral Roasting	55
Yirri Grove	57

ACKNOWLEDGMENT OF COUNTRY

Palya (hello, welcome)

We acknowledge the traditional custodians of the lands that the Goldfields-Esperance region overlays and pay our respects to Elders past, present and emerging. We also celebrate their continuation of cultural, spiritual and educational practices of Aboriginal and Torres Strait Islander peoples today, and into the future.

Acknowledgment of Country allows us to show respect for the custodians and their continuing connection to the water, land and community.

It is customary for Aboriginal people to come together to share food, discuss business, sort out differences and restore harmony in their society, and this has been the practice for thousands of years. Aboriginal people have a strong ongoing relationship to country, and it has been fundamental to their survival providing the nutrients needed to sustain their health to live off the land, which is why they are known as 'The Keepers of the Land'.

Women and children would gather plants and berries and prepare meals, while men hunted for larger staple foods such as Kangaroo and Emu. Each person in the community had a responsibility that contributed to a thriving society. Generations were taught about plants and animals developing cultural knowledge around the various food supply provided throughout the different seasons of the year.

Today Aboriginal families still enjoy these traditional foods and are excited to be sharing this with all Australians.

FOREWORD

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

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

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

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

Nearly 16,000 people are currently employed in food and beverage manufacturing in Western Australia, transforming primary produce into new consumer-ready products. The food and beverage sector provides opportunities for growth and diversification of the State's economy and workforce, especially in regional communities.

Producing this guide has allowed DPIRD, the Esperance Chamber of Commerce and Industry (ECCI) and Goldfields-Esperance Development Commission to strengthen regional partnerships, and build a stronger agricultural produce ecosphere.

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







GOLDFIELDS-ESPERANCE REGION

The Goldfields-Esperance region is known for its diversity and uniqueness, reflected in its thriving Agrifood and beverage sector.

Situated in the south-eastern corner of Western Australia, the Goldfields-Esperance region is the largest region in the State, covering over 950,449 square kilometers. It is made up of ten local government authorities: Coolgardie, Dundas, Esperance, Kalgoorlie-Boulder, Laverton, Leonora, Menzies, Ngaanyatjarraku, Wiluna and Ravensthorpe.

The agriculture and seafood industries are significant contributors to the regional economy and the Goldfields-Esperance region has developed a strong reputation as a producer of high-quality, fresh, premium food products.



Broadacre crops and livestock including wheat, barley, canola, pulses, sandalwood, sheep and cattle products, serve as the region's most valuable agricultural commodities. The region's south-east coast has an established wild capture seafood industry, recognised internationally as high-quality with a clean marine environment and strong biosecurity integrity. products are exported via the Esperance Port to growing markets around the world.

The Goldfields-Esperance region is a producer of a diverse range of local value added food and beverage products ranging from honey, olive oil, bushfoods, baked breads and sweets, grain, free range eggs, meat (beef, lamb, pork, chicken) and premium seafood (wild harvest greenlip abalone, octopus, sardines, salmon, southern rock lobster, deep water crabs and scallops). In terms of beverages, the region is home to locally produced wines, beers, ales, ciders and gin.

As global demand for premium, clean food rises, the region is in a position to grow the value of the Agrifood sector and deliver increased prosperity to communities, with products uniquely from the Goldfields-Esperance region.

Here is a snippet of the flavours Goldfields-Esperance has to offer.



THE IMPORTANCE OF SUPPORTING LOCAL

BUY WEST EAT BEST

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

For more information https://www.buywesteatbest.org.au/

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

BUYING LOCAL MEANS FRESHER AND LONGER LASTING FOOD

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

BUYING LOCAL MEANS YOU KNOW WHERE YOUR FOOD COMES FROM

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

BUYING LOCAL CREATES A MORE RESILIENT LOCAL ECONOMY

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

.

BUYING LOCAL CONNECTS YOU TO YOUR COMMUNITY

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

https://www.buywesteatbest.org.au/

FOOD AND BEVERAGE BY CATEGORY

BEVERAGES

Beaten Track Brewery	19
Binduli Wines Of Kalgoorlie	21
Condingup Vineyard	29
Esperance Distillery Co	33
Lucky Bay Brewing	41

BAKERY & GRAINS

Bread Local	25
Shipwrecked Gourmet Bakery	51
Redz Pies	45

COFFEE

Upward Spiral Roasting	55

HONEY

Alkoomie Honey	17
Eco Valley Honey	31
Esperance Honey	35
Lindemann's Honey	39

MEAT

Choppin Block Butchery	27
Pink Lake Butchers	47
Shark Lake Piggery	49

SEAFOOD

Bombora Archipelago Octopus	23
Choppin Block Butchery	27
Southern Sardines	53

HORTICULTURE FRESH

Mystwood Harvest	43

HORTICULTURE VALUE-ADD

Hellfire Bay Sauce	37
Yirri Grove	57

ALKOOMIE HONEY

Located in the heart of the Western Australian Goldfields, Alkoomie Honey produces a range of beautifully rich and unique honey.

Starting as a hobby and a drive to support declining global bee populations, with honey as a by-product has seen Kalgoorlie based Alkoomie Honey blossom into a growing family owned and operated business.

Their pure, raw, unpasteurised honey is manually harvested directly from the bee hives across the goldfields, and is lovingly processed & bottled by hand.

Alkoomie are more than just honey, producing a range of delicious nougats, fresh and creamed honey, as well as beeswax food wraps.

When purchasing a product from Alkoomie you are not only supporting a small family owned business, you are also helping to save the declining bee population.

PRODUCT RANGE

- 3kg Honey
- 1.1kg Honey
- 500g Squeeze Honey
- 440g Honey Jar
- 150g Honey Jar
- Creamed Honey
- Natural Honeycomb

SALES INFORMATION

- Direct sales through business Facebook page
- Shop Online





CONTACT DETAILS

Haley Knott
0400 510 061
Kalgoorlie WA 6433
admin@alkoomiehoney.com.au
www. alkoomiehoney.com.au
@Alkoomiehoney
@_Alkoomiehoney_wa

Alkoomie
Honey
Kalgoorlie WA



BEVERAGES

BEATEN TRACK BREWERY

Beaten Track is a small microbrewery that specialises in craft beer and ciders, operating in the industrial suburb of South Boulder.

Beaten Track Brewery is a craft brewery that specialises in small batch craft beers, craft ciders and burgers. Their journey started 13 years ago when the original founder started a small tasting facility in a repurposed sand blasting shed in the industrial area of Boulder.

Producing 60L of beer at a time, to date they have expanded to producing 500L batches and have changed the brewery from a two lounge tasting area to a 75 seat full tap room and burger bar.

Beaten Track Brewery brew a variety of different blends of traditional and on trend beers and ciders. They love experimenting with new flavours meaning there is always something new to taste.

PRODUCT RANGE

- A rotating lineup of seasonal, on trend, and traditional beers and ciders

SALES INFORMATION

- Everything available from the cellar door

PACKAGING

- All packaged Beers are in 440mL cans, packed into recycled cardboard boxes





CONTACT DETAILS

Mitch Dudarko
0437 288 179
25a Dwyer Street, Boulder WA 6432
ontap@beatentrackbrewery.com.au
www.beatentrackbrewery.com.au
@Beaten Track Brewery
@ btntrkbrewery

BEATEN TRACK BREWERY
KALGOORLIE-BOULDER, WESTERN AUSTRALIA

BINDULI WINES OF KALGOORLIE

Binduli Wines are a little taste of the Goldfields, offering a selection of wines including a fruity Classic Dry White, reds and port done in a variety of oaks and their unique offering ‘Gold in a Bottle.’

Binduli winery is located in the heart of Kalgoorlie and has around 600 vines on his 4500sqm property. The vineyard started in 2001 and the first wine was produced in 2004. They offer on-site tastings that can be paired with a variety of platters.

Geoff, the wine maker, also produces a product called ‘Gold In The Bottle’ that is available on request. The bottle incorporates gold flecks to add a unique point of difference and showcase the Goldfields landscape.

PRODUCT RANGE

- Red Wine
- White Table Wine
- Vintage Ports
- White Port
- Gold in a Bottle

SALES INFORMATION

- Direct Sales Farm Gate





CONTACT DETAILS

Geoff Paynter
0427 693 908
374 Piccadilly St, Kalgoorlie WA 6430
gpaynter@spectrumsurvey.com.au

Binduli
WINES



SEAFOOD

BOMBORA FOODS ARCHIPELAGO OCTOPUS

Bombora Foods Archipelago Octopus is a family run business supplying octopus to businesses in Esperance and Albany.

WA south coast pickled archipelago octopus is proudly 100% made, owned and sourced from the south coast of WA by local fishermen.

Bombora source their octopus sustainably in the southern octopus zone which stretches from around Augusta to Eucla. Over 1500km, of which just three vessels are actively fishing for octopus, and only two are full time.

They have various stockist through the Esperance and South West Region, also selling at local market stalls providing tastings of their delicious pickled octopus.

PRODUCT RANGE

- 375mL Pickled Archipelago Octopus
- 1L Pickled Archipelago Octopus

SALES INFORMATION

Stockists in Esperance include:

- Bob and Jims
- Pink Lake Butchers
- Pink Lake IGA

CERTIFICATION

- Marine Stewardship Council

PACKAGING

- Food grade plastic tubs





CONTACT DETAILS

Corrina Ridgway
0428 365 838
Esperance WA 6450
info@bomborafoods.com.au
@Bombora Foods
@bomborafoods

BOMBORA FOODS
Archipelago Octopus



BREAD LOCAL

Bread Local is an artisan bakery producing a range of handcrafted sourdough breads, cakes, pastries and fresh foods.

Bread Local produce a range of handcrafted sourdough breads, cakes, pastries and fresh foods. Their philosophy is that food should be simple, delicious and shared with friends and family.

Owner and baker Tiffany Brown was born and raised in Esperance. After returning to her home town in 2013 she decided to pursue her passion for food and create an artisan baking business that specialised in traditionally made sourdough breads.

The business was launched from her home kitchen and after an overwhelming response at the local Esperance Growers Market Tiff and her partner Tom converted their garage in 2017 into a commercial kitchen and bakery.

Based in Esperance WA, Bread Local is nestled under the gum trees and provides a weekly bake-to-order service or customers can call into their shop on Friday afternoons.

PRODUCT RANGE

- Woodfired Sourdough Breads
- Hand Crafted Pastries and Cakes
- Salads
- Antipasto and Picnic Fare

SALES INFORMATION

- Direct Sales Friday Only
- Shop Online

PACKAGING

- Packaged in either paper or plastic depending on the product





CONTACT DETAILS

Tiffany Brown
0438 217 608
Esperance WA 6450
tiff@breadlocal.com.au
www.breadlocal.com.au
@Bread Local
@breadlocal

BREAD LOCAL
BAKERY & KITCHEN



MEAT AND SEAFOOD

THE CHOPPIN BLOCK BUTCHERY

The Choppin Block Butchery is a family run butcher based in Esperance.

Located in the heart of Esperance, The Choppin Block Butchery offer a huge range of fresh and local meats.

Specialising in a range of delicious home made sausages, marinades and meat packs they are now also stocking fresh and frozen seafood.

They produce biltong in house in a range of flavours including hellfire, chilli and original.

Each Saturday morning they fill the streets with the smell of sizzling sausages to provide tastings for the local shoppers.

They use locally grown pork, supplied by Shark Lake Piggery. The Chopin Block also provides their full product range to a number of local restaurants.

PRODUCT RANGE

A variety of specialist cuts

- Pork
- Beef
- Chicken
- Lamb
- Seafood
- Biltong

SALES INFORMATION

- Direct Sales





CONTACT DETAILS

Jim Sommerville
(08) 9072 1776
1/11 Andrew St, Esperance WA 6450
thechoppinblock@outlook.com
@The Choppin Block Butchery

CONDINGUP VINEYARD

Condingup Vineyard is located 67km east of Esperance on the rugged south coast, nestled in a landscape of pristine brilliance. Known as the most Easterly Winery in WA.

Sapphire waves break upon crisp, white beaches, and stoic granite tors rise above an ancient landscape. It is here that Jim and Aneta Creighton, a father-daughter duo, bring their international expertise to produce wines that showcase the depth and complexity of the South East Coastal Region.

Since 2017, when Jim and Aneta brought the twenty-year old vineyard out of retirement, they have built a wine portfolio that expands with each successive vintage.

Every process is done in house and by hand, from vineyard through to the final bottled product ensuring total quality oversight.

PRODUCT RANGE

- Chenin Blanc
- 2019 Shiraz
- 2019 Touriga
- Shiraz Tinta Cao
- 2018 Rosé 201

SALES INFORMATION

- Direct sales
- Deliveries can be arranged





CONTACT DETAILS

Aneta Creighton
0488 797 478
Lot 1 Orleans Bay Rd, Condingup WA 6450
mail@condingupvineyard.com
www.condingupvineyard.com
@condingupvineyard

Condingup Vineyard



HONEY

ECO VALLEY HONEY

Eco Valley Honey offer fresh, small batch, raw honey from their bees to your pantry!

Eco Valley Honey is a local, small business, based in beautiful coastal town of Esperance, Western Australia.

Meeting Winton and Tina you realise they are very passionate about everything bees with saving the bees a high priority in their production. They will take every opportunity to talk to people about the importance of caring about these mighty little pollinators.

Their hives are located around the Esperance region in various sites on farms and private properties. Eco Valley honey do not use pesticides. They provide a good water source for their bees and enjoy planting bee-friendly plants around their property.

PRODUCT RANGE

- Gourmet Honey
- Honeycomb
- Beeswax

SALES INFORMATION

- Retail - Pink Lake IGA, Bob & Jim's General Store, Naturally Esperance, Esperance Visitor Centre, Aurelia's Ice Creamery & Cafe
- Markets - Grower's Market, Museum Village Markets
- Online

PACKAGING

- Glass Jars
- Plastic Bottles and Tubs
- Compostable Bio-Pouch





CONTACT DETAILS

Tina McCaskill
0400 212 524
Esperance WA 6450
ecovalleyhoney@yahoo.com
www.ecovalleyhoney.com.au
@ecovalleyhoney
@ecovalleyhoney

Eco Valley Honey



BEVERAGES

ESPERANCE DISTILLERY CO

Esperance Distillery is a family owned business that produce small batch gin from local botanicals.

Esperance Distillery Co launched in December 2020 as Australia's smallest distillery. The father an son team produce coastally inspired gin with their 30L still producing small batches with subtle variation between the seasons, which means you'll enjoy something truly handcrafted.

Passionate about local flora, they use hand picked botanicals from the Esperance coast used to make carbon-neutral gin. Their gin has been designed to showcase the internationally significant floral diversity of the Esperance biosphere.

PRODUCT RANGE

- Small Batch Gin from Local Botanicals

SALES INFORMATION

- Direct Sales
- Shop Online

PACKAGING

- Recycled packaging

AWARDS

- Gold at the Perth Royal Spirit Award 2021





CONTACT DETAILS

James McCarthy-Price
0420 786 589
77 Norseman Road, Esperance WA 6450
james@esperancedistilleryco.com
www.esperancedistilleryco.com
@esperancedistilleryco
@esperancedistilleryco

ESPERANCE DISTILLERY CO

HONEY

ESPERANCE HONEY

Esperance Honey run by a small team of apiarists based in the beautiful, remote coastal town of Esperance, Western Australia.

Led by Kevin Macneall, Esperance Honey started as a backyard operation in 2000 with just a single hive transferred from the wall in Kev's house. Now they have over 500 hives in honey production and 300 hives dedicated to an ongoing breeding program.

They move their honeybees to the best sites on both public and private lands across the Goldfields-Esperance region and WA's south-west to make use of the landscape's diverse natural resources.

Honey is extracted as naturally as possible; unprocessed and raw, so that the natural biological properties remain intact. They are a true reflection of nature and all the health benefits that natural honey has to offer.

PRODUCT RANGE

- Red Gum
- Silver Top Gimlet
- Merrit
- Yate
- Bee Pollen
- Honeycomb
- Banksia Speciosa
- Pure Clean Bees Wax
- Jarrah Bee Pollen
- Marri Bee Pollen
- Breeder Queens

SALES INFORMATION

- South Coast Food Service
- Online

CERTIFICATION

- BQUAL Level 1





CONTACT DETAILS

Kevin Macneall
0408 411 896
44 Phillips Street, Esperance WA 6450
buzz@esperancehoney.com.au
www.esperancehoney.com.au
@esperancehoney
@esperancehoney

Esperance Honey



Hellfire Bay Sauce

Where flavour dances on your tongue. Then brings the HEAT!

HORTICULTURE VALUE ADD

HELLFIRE BAY SAUCE

Hellfire Bay Hot Sauces are handcrafted with the finest ingredients. Grown locally and blended together in harmony to make these sauces dance with flavour before they bring the heat!

Hellfire Bay Sauce have something for everyone from those with a mild palette to the spice lovers heaven of hot habanero chilli. They bring the “heat” to Western Australia!

Growing multiple chilli varieties including cayenne, habanero, jalapeno, and Thai birds’ eye plants. The plants are raised with care and treated natural garden solutions to help them grow strong.

Any of the sauces can be used as a base sauce to any dish to enhance character and flavour. They have no artificial colours or flavourings, and are gluten and preservative free. All Hellfire Bay Hot Sauces are handcrafted with the finest ingredients, many grown in our own backyard.



CONTACT DETAILS

Ernest Austin
0419 467 023
12 Dalyup Drive, Esperance WA 6450
ernest@hellfirebaysauce.com
www.hellfirebaysauce.com
@Hellfirebaysauce
@hellfire_bay_sauce

PRODUCT RANGE

- Sweet Barbie
- Beach Bum
- Lucky Tom
- Le Grande Jalapeno
- Gold Chilli Honey
- Chilli Mango
- Three Chillies
- Raging Bull
- Ride the Bonnet
- Ghosting the Bull
- C4
- Black Jack

SALES INFORMATION

- Direct sales
- Shop online

AWARDS

- Mr Chilli Awards
- Multiple Award-Winner from 2016-2021
- The Hot Pepper Awards in New Jersey 2014 Two Third Place Awards



Hellfire Bay Sauce

Where flavour dances on your tongue. Then brings the HEAT!



HONEY

LINDEMANN'S HONEY

Billy & Bek Lindemann are passionate apiarists that strive to provide pure, natural honey to market with a minimal environmental footprint.

With hives nestled away in the arid eucalyptus woodlands of Kambalda and the Eastern Goldfields as well as the Mallee woodland and shrublands of the Esperance-Hopetoun coastline, Lindemann's bees are free to forage in unique, natural, disease free environments of remote Western Australia.

Billy and Bek Lindemann have been beekeepers since 2012 starting with a few hives near their home Kambalda. Nothing is added to the unique range of honeys extracted gently from the hives. The natural flavours of the honeys are the liquid gold from WA goldfields.

PRODUCT RANGE

- Variety of Western Australian Bush Honeys
- 500g Squeeze Bottles
- 500g tub of Creamed Honey
- 250g Ross Round Honey Combs
- 5kg Bulk Tub Honey

SALES INFORMATION

- Direct Sales
- Shop Online





CONTACT DETAILS

Bek Lindemann
0447 756 470
23 Wildflower Crt, Kambalda WA 6442
queenbeelindemann@gmail.com
www.lindemannshoney.com.au
@Lindemanns Honey

LINDEMANNS
LOCAL HONEY
Kambalda, Western Australia



LUCKY BAY BREWING

Lucky Bay Brewing is the only brewery in WA that sources raw barley direct from local Esperance farmers to make hand crafted beer.

Coming from the heart of the barley producing region in Western Australia's south east, Esperance's Lucky Bay Brewing is part of the local farming community.

Being local they select the season's best produce from local farmers, use no preservatives and fresh rain water to create award winning brews. You will want to savour to the last drop, just like our local beaches.

Lucky Bay Brewery have won a number of awards for their craft beer at the Perth Royal Beer Awards from 2018 - 2020. They have now won awards for every one of their beers entered into the prestigious Perth Royal Beer competition.

From paddock to pint, a lot of love, effort and science goes into hand crafting their local beers.

PRODUCT RANGE

- Lockdown
- Beaches to Boab
- Little Warton
- Sandy Hook
- Thistle Cove
- Skippy Rock
- Figure of Eight
- Wharton - Witbier
- The Homestead
- Cyclops
- The Tanker
- Old Smokey
- The Duke - Neipa
- The Southerly - India Pale Lager (IPL)

SALES INFORMATION

- Direct sales
- Shop online

AWARDS

- 2018 - 2020 Multiple Awards at The Perth Royal Beer Awards





CONTACT DETAILS

Nigel Metz or Robyn Cail
0429 777 714
63 Bandy Creek Rd, Esperance WA 6450
info@luckybaybrewing.com.au
www.luckybaybrewing.com.au
@luckybaybrewing
@luckybaybrewing

LUCKY BAY BREWING



HORTICULTURE FRESH

MYSTWOOD HARVEST

The Mystwood Harvest family starts with regenerative agriculture techniques to grow and share vegetables within our community.

Mystwood Harvest are honoured to share their harvest with their CSA members through a community based model. Memberships contributes to making our planet a better place.

Their vision is to cultivate a direct farmer to consumer relationship in the hopes of changing the way food is received through regenerative farming practices to preserve natural resources and help them to enrich the soils for more nutrient dense crops.

They are honoured to be the first in Esperance to provide this concept of growing and sharing to the community and believe small, ethically-minded communities hold the power to help change the future of our planet and the way food makes its way from the farm to our plates.

PRODUCT RANGE

- 20-30 Seasonal Vegetables

SALES INFORMATION

- Direct Sales
- Shop Online

PACKAGING

- Cardboard





CONTACT DETAILS

Dan Paris
0401 002 777
11 Caladenia Grove, Esperance WA 6450
danparisphotography@bigpond.com
www.mystwoodharvest.com.au
@Mystwoodharvest
@Mystwoodharvest

MYSTWOOD HARVEST







BREAD & GRAINS

REDZ PIES

Redz Pie is a family run bakery based in Esperance. They produce a variety of pies, pasties, sausage rolls, bread and cakes baked fresh on-site every day.

Redz Pies bakery is situated on Pink Lake Road and specialises in home style pies and cakes. They also offer a gluten free range.

Redz pies have been in business for seven years and pride themselves on supporting local when possible. From supporting other businesses in town to hiring young apprentices.

Their bread products are also available to purchase from Castletown IGA.

PRODUCT RANGE

- Bread
- Rolls
- Sweet Bakery Products
- Cake

SALES INFORMATION

- Direct sales
- Castletown IGA

CONTACT DETAILS

Troy and Terry Mahood
(08) 9071 2246
74 Pink Lake Rd, Esperance WA 6450
esperancebakery@outlook.com
@redzpies

MEAT

PINK LAKE BUTCHERS

Pink Lake Butchers has been providing Esperance and neighbouring towns with top quality local meat for the past thirty years and has earned the reputation as the best butchery and charcuterie in town.

The new owners of Pink Lake Butchers started their journey on April 21 2011 with big ideas - 10 years later most of those have come to fruition, and they have expanded their range and added whole cured muscle charcuterie and salami making to their repertoire.

The shop has been in it's current location for about 40 years and they have rebranded themselves as more than just another butcher shop.

They stock an extensive range of small goods and tasty variety of home-made sausages, biltong, store made small goods including our own salami's - gourmet lines - and are well known for their famous, original beef jerky.

PRODUCT RANGE

- Beef
- Lamb
- Pork
- Chicken Salami
- Charcuterie

SALES INFORMATION

- Direct sales

AWARDS

Royal Perth Food Awards

- 2020 Bresaola Bronze
- Whole Coppa Gold
- Whole Pancetta Gold
- Traditional Ham Bronze
- Sliced Coppa Gold Sliced
- Pancetta Gold





CONTACT DETAILS

Kaaron Mitchell
08 90713 980
81a Pink Lake Road, Esperance WA 6450
pinklakebutchers@westnet.com.au
www.pinklakebutchers.com
@Pinklakebutchers
@pinklakebutchers



BREAD & GRAINS

SHIPWRECKED GOURMET BAKERY

Shipwrecked Gourmet Bakery is a family run bakery based in the seaside town of Hopetoun.

Shipwrecked Gourmet Bakery have been in Hopetoun for fourteen years with Michelle, the current owner running it for the past seven years.

The bakery pride themselves on their fresh food and quick, friendly service and are open seven days a week. They bake bread, bread rolls, pastries and cakes daily for thier local community and flow through of tourists.

Michelle and her team are passionate about all thing bakery.

PRODUCT RANGE

- Fresh Bread and Buns
- Cakes
- Sweet Bakery Products

SALES INFORMATION

- Direct Sales
- Wholesale Available





CONTACT DETAILS

Michelle Tancred
(08) 9838 3715
1/26 Veal St, Hopetoun 6348
shipwreckedgourmet@westnet.com.au
@ShipwreckedGourmetBakery

Shipwrecked Bakery
fresh baked
cakes | pies | pastries

SEAFOOD

SOUTHERN SARDINES

Southern Sardines are an Esperance family based business.

Southern Sardines started food processing in 1997, until a virus wiped out the sardines and caused the production to halt.

They expanded their business into fish trapping to catch silver flouder (ocean jackets) and sardines and are in the process of establishing their business offering a new range of products.

Southern Sardines produce retail packages and wholesale sardines that will available statewide in supermarkets. They also stock wholesale for restaurant and cafes through wholesalers around Australia.

PRODUCT RANGE

- 200g natural sardines
- 200g crumbed sardines
- 400g Natuarl Silver Flounder Fillets
- 400g Silver Crumbed Flounder Fillets
- Wholesale 5kgs Shatterpacks

SALES INFORMATION

- Direct Sales





CONTACT DETAILS

David Gray
0418 957 797
8-10 Rogers, Esperance WA 6450
david@southeastfisheries.com

MEAT

SHARK LAKE PIGGERY

On a hill just out of Esperance, overlooking the Southern Ocean, sits the Shark Lake Piggery.

Shark Lake Piggery produces a premium quality pork range known for its superb eating quality. Established almost 40 years ago, the Hoffrichter family have brought their passion and knowledge for pigs and breeding to Shark Lake Piggery.

Through the creation of a specialised breeding program, they have selected the best genetics to produce this high quality eating experience in all cuts.

From the humble pork chop to flavoursome pork bellies, delicious pork ribs to a traditional roast with crackling, Shark Lake pork will always be a tasty experience to remember.

PRODUCT RANGE

- All Fresh Pork Meat Products

SALES INFORMATION

- Choppin Block Butchery

AWARDS

- Australias Best Pork Chop Competition 2017





CONTACT DETAILS

Stephen Hoffrichter
0428 761 343
Myrup Road Esperance, WA 6450
hoffy067@hotmail.com
www.sharklakepiggery.com
@sharklakepiggery

COFFEE

UPWARD SPIRAL ROASTING

Upward Spiral Roasting is a family owned and operated coffee and tea shop and roastery located at Cloud 11 in the heart of Esperance.

Upward Spiral Roasting beans are locally roasted weekly by the barrister/owner, Glen and their large range of tea (Teaside) is locally packaged in house.

They started as a production coffee roaster but after a year decided to open their own shop. They roast specialty coffees from around the globe, in small batches, ensuring that the people of Esperance have a supply of fresh and ethical coffee.

Glen enjoys exploring the different origins, processing methods and varietals of coffee meaning they are often trying new season coffees.

They also source a wide range of whole leaf teas and tisanes to provide you with an outstanding range of flavours for every palette.

PRODUCT RANGE

- Freshly Roasted Specialty Coffee
- Roaster Whole Leaf Tea Merchant

SALES INFORMATION

- Direct Sales
- Shop Online





CONTACT DETAILS

Glen Rollond
0457 229 833
13, 75-79 Dempster St, Esperance WA 6450
cloud11esperance@gmail.com
www.spiralcoffee.com
@Cloud Eleven Coffee and Tea
@cloud11coffeeandtea

Esperance
Upward Spiral Roasting



YIRRI GROVE

Anne and Shane are firmly committed to promoting and supporting locally grown and produced food.

Situated in the beautiful south east coastal region of Western Australia near Esperance and the Recherché Archipelago, Yirri Grove enjoys a mediterranean climate with clean air and very few environmental impacts.

The soil is deep sandy loam over limestone and has an average rainfall of 600mm per year – Perfect conditions for growing olives. They grow four varieties: Kalamata, Manzanillo, Frantoio and Barnea. These varieties are chosen and planted to assist with pollination and for their dual purposes of high producing table olives and excellent oil olives.

Their olives are all handpicked, processed and bottled on the property.

PRODUCT RANGE

- Extra Virgin Olive Oil
- Olives

SALES INFORMATION

- Direct sales September to March

CERTIFIED

- Certificate 1007, COP ID# 277 Australian Extra Virgin Olive Oil

AWARDS

- Perth Royal Show Gold and silverMedal 2020
- Perth Royal Show Silver Medal 2019
- 3 Silver and One Bronze 2018
- Perth Royal Show 2 Silver Medal 2017

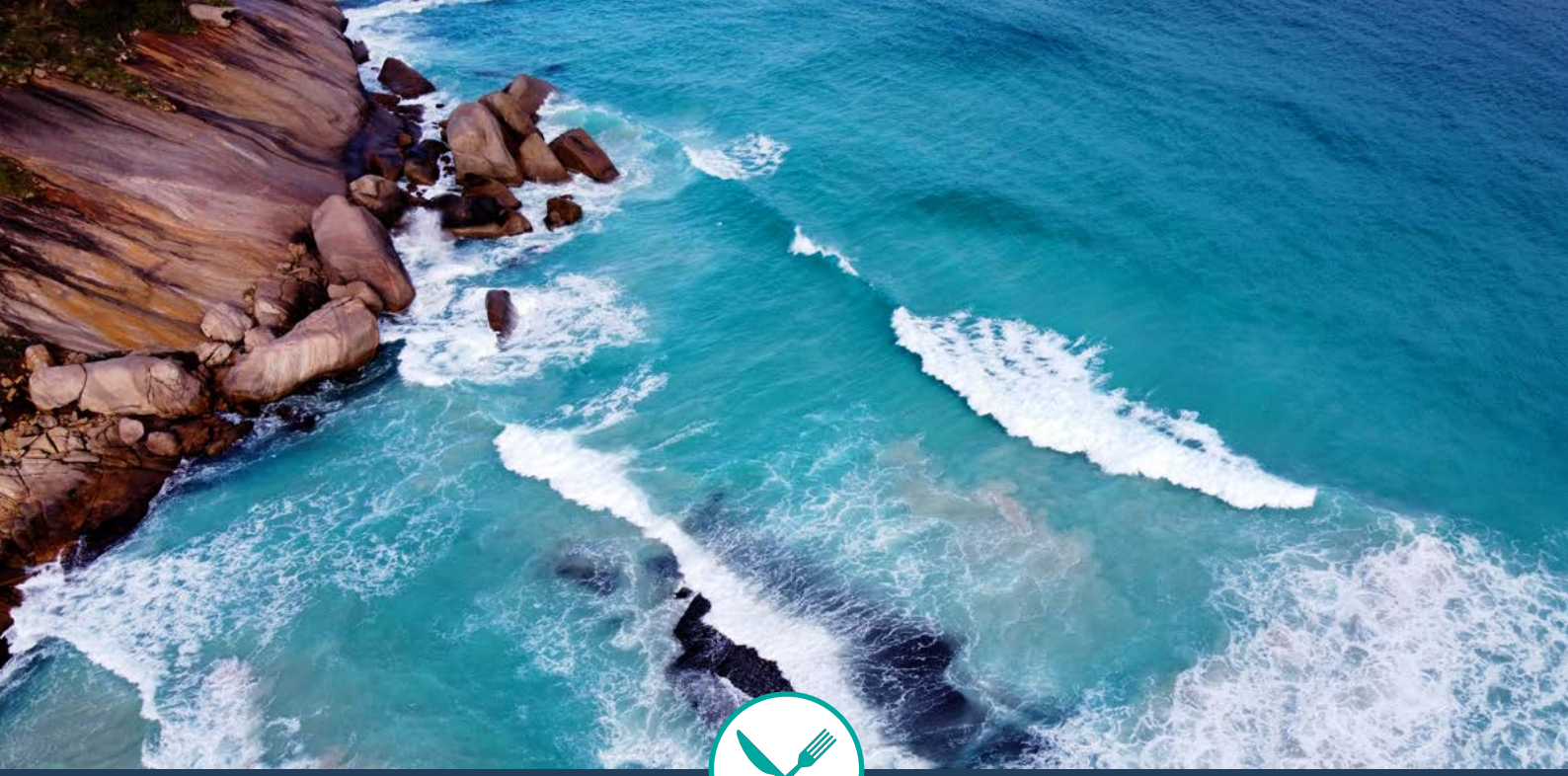




CONTACT DETAILS

Anne O'Neill
0407 257 255
1544 Fisheries Road, Esperance WA 6450
yirrigrove@icloud.com
www.yirrigrove.com
@yirrigrove
@yirrigrove





The Goldfields-Esperance Regional Food and Beverage Guide includes consumer facing food and beverage produced within the region. If you would like your business featured in future editions, email FoodIndustryInnovation@dpird.wa.gov.au

