HARVEST FESTIVAL PROGRAM
24 APRIL - 05 MAY 2019

HARVEST FESTIVAL OPENING EVENT AT HUSK FARM DISTILLERY

HARVEST AUTUMN FAIR AT NORTH BYRON PARKLANDS

HARVEST TRAIL ACROSS THE NORTHERN RIVERS

northernriversfood.org/harvest-festival  #harvestfest
The Northern Rivers Food 2019 Harvest Festival is all about connecting people with real food on real farms. The Festival provides locals and visitors with an opportunity to sample fresh and beautifully prepared food by renowned local chefs, hear how it is grown and pay homage to our much loved local food producers!

Now in its fourth year, Northern Rivers Food are excited to be expanding the Harvest Festival to a 12 day celebration, with a series of events across the region.

Northern Rivers Food is a not for profit industry body run by the people who are putting their heart and soul into marketing and developing food businesses from Grafton to Tweed. Organised by two small committees drawn from local food businesses across the region, the Harvest Festival is the Northern Rivers Food's major consumer event and key fundraiser each year, with all proceeds directed back into Northern Rivers Food to be used to help promote and market the Northern Rivers as a unique and exceptional regional food destination.

KEY EVENTS
- Harvest Festival Opening Event
- Farms & Foodies Bus Tour
- Harvest Autumn Fair
- Breweries & Distilleries Tour
- Harvest Trail

ASSOCIATED EVENTS
- Fundamentals of Cheese-Making
- Barrio’s Slinging Plates Dinner
- Food Photography & Social Media Workshop with Nelly Le Comte
- The Spotted Pig’s The Year of the Pig Dinner
- Brookfarm Long Table Orchard Breakfast
- Bhavana Organic Farm + Cooking School Harvest Cooking Class
- Taverna Harvest Luncheon
- Mount Warning Tours Cloudcatcher Sunset Wood Fired Pizza Cruise
- Bombay Cricketer’s Club Harvest Luncheon
- Open Table Moroccan Banquet Cooking Class

Harvest Festival Opening Event

Time: 5pm – 8pm
Place: Husk Farm Distillery, 1152 Dulguigan Road, North Tumbulgum
Price: NRF members $80 inc GST
non members $96 inc GST

BOOKINGS ESSENTIAL
Tickets: Scan QR code or visit – eventbrite.com.au/e/5725707923

We’ll be kicking off the 2019 Harvest Festival in style, at the award winning Husk Farm Distillery in North Tumbulgum, the home of Husk Rum and award-winning Ink Gin!

Join us for an evening of Husk cocktails and a grazing table showcasing our finest Northern Rivers Food local produce, from the Tweed and beyond. Plus an opportunity to tour the soon-to-be opened cellar door and bar at Husk Farm Distillery!

The ultimate Distillery experience includes:
- Two premium cocktails while relaxing at Husk’s plantation distillery on their cattle and cane farm, nestled in the green caldera surrounding Mt Warning in Northern NSW.
- Grazing table featuring fabulous food from Tweed and Northern Rivers growers and producers including Tweed Real Food, Byron Bay Crackers, Cheeses Loves You, The Bread Social, Green Cauldron Farm and more!
- Distillery tours

The evening will be the perfect start to our Harvest Festival celebrations.
It's one thing to taste, or even to cook with, premium local ingredients but to really get to know the world of local artisan producers you need to go direct to the source: you need to meet our local farmers at their farms. So if you love the produce of the region, this is the tour for you!

You'll meet a range of local farmers at their farms, where you'll get to see, touch, talk and taste. We want you to get to know these wonderful producers and to learn about what it takes to truly bring something from farm to table.

Kicking off with a coffee from Zentveld’s Coffee Newrybar, the tour will feature:

- Rainforest Foods, Tuckombil
- Esperanza Farm, Corndale
- Table Under A Tree, Rosebank
- Boorabee Dorper Stud, Bexhill
- Brooklet Springs Farm, Brooklet

As well as the opportunity to see local farms and talk with local farmers at the forefront of the Northern Rivers food community, you’ll enjoy:

- Bus transport to all locations, departing and returning from Zentveld’s Coffee (parking available)
- Coffee and Byron Bay Cookies on board the bus
- Tastings at all farms, and the opportunity to purchase supplies to take home
- A picnic lunch, set beautifully under a perfect fig tree, provided by Table Under A Tree. Featuring a range of Northern Rivers Food produce with matched drinks from local producers.

**Farms & Foodies Bus Tour**

**Time:** 9am – 4.30pm

**Place:** Zentveld’s Coffee Plantation & Roastery, 193 Broken Head Rd, Newrybar (tour start and finish, parking available)

**Price:** NRF members $132 inc GST
non members $155 inc GST

**Tickets:** Scan QR code or visit – eventbrite.com.au/e/57297151322

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Northern Rivers Food couldn’t be more excited to launch our inaugural *Harvest Autumn Fair*, where we showcase the region’s leading farmers, producers, chefs, brewers and distillers who all come together to celebrate the ‘Harvest’.

**WHAT TO EXPECT**

- **Fabulous food** served up by our local chefs featuring our growers’ autumn harvest crops
- **Live cooking demonstrations** and workshops
- Food competitions for the region’s finest produce, including kid’s Fruit & Vegetable Sculpture and *Northern Rivers Cookie Champion*, plus The Paddington Marmalade Battle, pickling & fermenting and cake competitions!

**Online registration now open!**

**Time:** 10am – 4pm

**Place:** North Byron Parklands, 126 Tweed Valley Way, Yelgun

**Price:** (PRESALE) Adult – $16.50 inc GST; 17 & under – $5 inc GST; Family – $40 inc GST

*Tickets available on the day subject to availability. Prices higher at door.*

**Tickets:** Scan QR code or visit – eventbrite.com.au/e/57297090139

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Executive Chef Minh Le has created a fresh menu drawing upon his Vietnamese heritage, fused with the contemporary cuisine The Byron at Byron is renowned for.

Call 02 6639 2111 to book

**Walk-ins welcome!**
BREWHERIES & DISTILLERIES TOUR

Sample flavours like Lemon Myrtle Kombucha, Pacific Ale and Green Coast Lager from our brewers, and of course our distillers will have Ink Gin and Husk Rum, Brookies Gin and Mac. on offer too – served direct from them to you on this very special tour!

Setting off from Byron Bay, the tour will feature visits to:
• The Bucha of Byron Brewery, Byron Bay
• Stone & Wood’s new Byron Bay Brewery
• The soon-to-be opened Husk Farm Distillery at North Tumbulgum and
• Cape Byron Distillery, located in the heart of Brookfarm at McLeods Shoot

You’ll enjoy:
• Tastings at breweries and distilleries, and the opportunity to purchase goodies to take home
• Bar snacks at Stone & Wood
• Brookfarm snacks and water on board the bus
• A cocktail and light lunch by Baked at Ancora, along with an exclusive back of house tour at Husk Farm Distillery
• Bus transport to all locations, departing and returning from Butler Street reserve car park, Byron Bay

Time: 11am – 4.30pm
Place: Butler Street Reserve car park, Byron Bay (tour start and finish, parking available)
Price: NRF members $145 inc GST
non members $165 inc GST
Tickets: Scan QR code or visit – eventbrite.com.au/e/59751937654

FUNDAMENTALS OF CHEESE-MAKING WITH KAT HARVEY

Join Kat Harvey, chef and cheese-maker at Nimbin Valley Dairy, as she explains the fundamentals of cheese-making, transforming milk to curd. Drawing on her chef background, Kat will then incorporate cheese into some tasty dishes you can make at home, taking your love of cheese beyond the cheese board. Wrap up the session with a tasty cheese snack and a chilled beer or wine.

Fundamentals of Cheese-making includes:
• Interactive presentation from Kat Harvey
• Two drinks from the Ballina Byron Islander Resort’s bar (beer or wine)
• Cheesy snacks

Time: 4pm – 6pm
Place: Ballina Byron Islander Resort and Conference Centre, 1 Ronan Place, West Ballina
Price: NRF members $60 inc GST
non members $70 inc GST
Tickets: Scan QR code or visit – eventbrite.com.au/e/59688526991

In the spirit of the name 'Barrio', a neighbourhood eatery, we invite you to join the Northern Rivers Food community over a cheeky mid-week dinner. Local Peruvian chefs Andres and Franco have designed a series of $10 and $20 Harvest plates for you to choose from on the night. Sourcing from fresh local produce, the chefs present vibrant dishes that typify the real soul food of Peru.

“Slinging Plates is a great way for businesses to support each other and for locals to try something new. It's about people hanging out and having new conversations... a new kind of evening that engages locals, chefs and wine-makers, and becomes a discussion point.”

Head Chef Francisco Smoje
**FOOD PHOTOGRAPHY & SOCIAL MEDIA WORKSHOP WITH NELLY LE COMTE**

**Time:** 10am – 2.30pm  
**Place:** Summerland House Farm, 253 Wardell Rd, Alstonville  
**Price:** NRF members $142 inc GST  
**Tickets:** Scan QR code or visit – eventbrite.com.au/e/59409880979

Want to learn how to take eye-catching food images for social media? Then this phone photography and social media workshop with the amazing Nelly le Comte is for you!

Learn how to dramatically improve your social media images through composition, light, background and angles.

Find out how to make the most of your smartphone, which post-production apps to use, and receive expert hands-on advice on how to improve your pics.

Summerland House Farm provides the perfect backdrop for our picturesque Harvest Festival photography workshop. Enjoy house-made morning tea on arrival and complete your day by practicing your newly honed skills, taking photos of your delicious farm lunch and the beautiful garden surrounds.

**THE SPOTTED PIG’S ‘THE YEAR OF THE PIG’ DINNER**

**Time:** 6pm – 10pm  
**Place:** The Spotted Pig, 3 Alphadale Rd, Lindendale  
**Price:** $85 inc GST  
**Tickets:** Scan QR code or visit – eventbrite.com.au/e/59409880979

The Spotted Pig welcomes you to our dinner table hosted in our charming and characteristic ‘old church’.

A shared feast, hand prepared by Chef Iohne Simpson, will honour ‘The Year of The Pig’ featuring our local and superstar supplier, Bangalow Sweet Pork. Enjoy:

- A complimentary Stone & Wood Ale, local distiller cocktail or bubbles on arrival
- Pork Belly canapé
- Our Pig Boards: terrine, rillet, Salumi saliscia fresca, house pickles
- Bangalow Sweet Pork pork tenderloin, ribs, chops, plus sides & accompaniments
- Local cheese boards & petit fours

Whilst you dine, interact and perhaps over-indulge, we’ve got amazing acoustic tunes strum and sung by musician Andy Pierce.

**BROOKFARM LONG TABLE ORCHARD BREAKFAST**

**Time:** 8am – 10am  
**Place:** 68 St Helena Road, McLeods Shoot  
**Price:** $60 inc GST  
**Tickets:** Scan QR code or visit – eventbrite.com.au/e/58771305557

Brookfarm invites you to join the Brook Family and Sarah Swan of 100 Mile Table at a very special long table breakfast on our family farm.

Breakfast will be abundant, local and delicious with some special surprises from Cape Byron Distillery.

Dine on the finest of local fresh produce in the heart of our macadamia orchard overlooking the rainforest.

After breakfast explore our farm on a guided walk through our 30 year old regenerated rainforest and our sustainably farmed macadamia orchard.

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**{ THURSDAY 2 MAY }**

**{ FRIDAY 3 MAY }**

**{ SATURDAY 4 MAY }**

**HARVEST AUTUMN FAIR FOOD COMPETITIONS**

JOIN IN THE FUN

for your chance to be crowned the northern rivers food champion!

For more information & entry
northernriversfood.org/harvest-autumn-fair-competitions

**NCMC**

**Proudly supporting the 2019 Harvest Festival**

Australia’s largest meat processing Co-operative, proudly 100% member owned.

To find out more about the Co-operative, contact: Member Services  
Ph: 02 66622444

Northern Co-operative Meat Company Ltd  
10615 Summerland Way Casino NSW 2470  
ABN: 42 060 208 366
SELF-DRIVE HARVEST TRAIL

MAP KEY
- Open Saturday & Sunday
- Open Saturday only

PLEASE NOTE: This map is intended as a visual guide only. Please use a GPS to locate or look up the address for each producer or restaurant on Google Maps or the Northern Rivers Food website: northernriversfood.org

FARM VISITS: These are real working farms and people enter at their own risk. Please wear appropriate covered footwear when visiting farms. Details are accurate at time of printing, but please check website for details and updates. Each site will have an orange Harvest Trail sign.

1. **FARM AND CO** • 529 Cudgen Road, Cudgen 2487  
   FARM / PRODUCER / RESTAURANT / CAFÉ
   Farm and Co is an organic market garden, farm store and cafe. Consider this the pause in your day, where you can breathe in the fresh air and relax into nature. Purchase fresh organic fruit and vegetables. Enjoy an absolutely delicious meal prepared by our creative kitchen staff. Stroll through the farm and see how we grow chemical-free fruit and vegetables, or simply swing in our hammocks and take the load off your mind and feet. Then pick a sunflower to remind you of this pause in your day.
   OPEN: Saturday and Sunday, 8am-3pm • www.farmandco.com.au

2. **TROPICAL FRUIT WORLD** • 29 Duranbah Road, Duranbah 2487  
   FARM / PRODUCER / RESTAURANT / CAFÉ / FOOD MANUFACTURER
   This award-winning farm delivers a unique experience to lovers of fun, food, nature and well-being. As a Harvest Trail exclusive – enjoy a special 30min walking tour of the orchard with our farm guides. You’ll find a commercial plantation which operates in harmony with the countryside, inspiring guests with a window into farming life and a love of the natural environment. Cost is $10.
   Tours will run on the hour from 10am-2pm. Drop in, or pre-book your preferred tour time via our website.
   OPEN: Saturday and Sunday, 10am-4pm • www.tropicalfruitworld.com.au

3. **GREEN CAULDRON FARM** • 492 Brays Creek Road, Tyalgum 2484  
   FARM / PRODUCER
   Green Cauldron Farm is a human-scale, regenerative farm located just outside the picturesque village of Tyalgum NSW. Under the watchful eye of Mt. Warning, Green Cauldron Farm focuses on developing and teaching innovative, sustainable and organic farming practices. We grow a wide range of heirloom vegetables, specialised salad greens and, under our brand Bloom Edible Flowers, beautiful cut and edible flowers.
   OPEN: Saturday and Sunday, 9am-3pm • www.greencauldronfarm.com.au

4. **MAVIS’S KITCHEN AND CABINS** • 64 Mount Warning Road, Mount Warning 2484  
   FARM / PRODUCER / RESTAURANT / CAFÉ
   Nestled at the base of the majestic Wollumbin-Mt Warning, this 25-acre former dairy farm is home to a relaxed country-style restaurant and rich organic kitchen garden. On Saturday join us for a special Harvest tasting plate featuring Northern Rivers Food produce. On Sunday, Harvest Market Day, come and sample produce from our garden and the farms and growers from across the Northern Rivers.
   OPEN: Saturday and Sunday, 8am-3pm • www.maviseskitchen.com.au
5 THE FARM BYRON BAY • 11 Ewingsdale Road, Ewingsdale 2481
FARM / PRODUCER
The Farm Byron Bay is principally a working farm, home to a collection of independent businesses. Our motto Grow, Feed, Educate inspires all that we do, here and for the community at large. We believe that seeing first hand how food is grown and produced makes the eating of it so much more pleasurable. We invite you to come and visit us and see for yourself how a farm operates, supports the environment and contributes to a healthier lifestyle.
OPEN: Saturday and Sunday, 8am-4pm • www.thefarmbyronbay.com.au

6 THE AUSTRALIAN NATIVE BEE COMPANY • The Farm, 11 Ewingsdale Road Ewingsdale 2481
FARM / PRODUCER
The Australian Native Bee Company will be utilising native bee honey for tastings and information sessions. We will also have tasty treats for sale which native bee honey has been used to create. There will be three sessions on the Saturday at 10am, 12pm and 2pm: hope to see you there!
OPEN: Saturday, 8am-3pm • www.tanbc.com.au

7 ZENTVELD’S COFFEE • 193 Broken Head Road, Newrybar 2479
FARM / PRODUCER / FOOD MANUFACTURER
Saturday Harvest Trail – come visit a real coffee farm and roastery. Open for guided farm walks, roastery tour and tastings.
Out amongst the coffee rows, visit our flow hive to see our happy bees and taste coffee fruit straight off the bushes. Enjoy a cup or two from our espresso cart offerings including hot chocolate, chai and leaf tea, with our superb vistas across our rainforest creek line.
Roastery and tastings specials, with our very own honey. Experience the real story of coffee with us!
OPEN: Saturday, 9am-3pm • www.zentvelds.com.au

8 DUCK CREEK MACADAMIAS • 145 Brooklet Road, Newrybar 2479
FARM MANUFACTURER
Operating for 30 years, we pride ourselves on being 100% Australian owned and operated, and have built a reputation of being one of Australia’s finest producers of premium macadamia products. Being truly “of and from the farm”, we grow, chocolate coat and flavour our delicious macadamias.
Come and experience some of life’s true delicacies. We are offering a special Harvest Food Trail Experience with free tastings. Our farm gate store will be open with products available for purchase. Located 2kms from Harvest at Newrybar.
OPEN: Saturday, 9am-4pm • www.duck-creek.com
BHAVANA ORGANIC FARM + COOKING SCHOOL

**Harvest Cooking Class**

- **Time:** 9.30am – 4.30pm
- **Place:** Bhavana Organic Farm + Cooking School, 841 Fernleigh Road Brooklet
- **Price:** $325 inc GST
- **Tickets:** Scan QR code or visit – bhavanacookingschool.com/product/harvest-food-trail-cooking/

Our Harvest Cooking Class, in conjunction with the 2019 Harvest Festival, is a celebration of the very best of the Byron region. We showcase produce from a selection of our finest Northern Rivers artisan providores, providing you with an opportunity to experience the abundance of hand crafted local produce.

Our day will include:

- Harvesting food and garden tour
- Food preparation and cooking
- Sit down lunch including organic and biodynamic wines

All recipes and educational notes emailed to you after our class.

The class focuses on a tapas style selection of small plates, shared over a relaxing lunch, accompanied by a selection of local crafted refreshments under our fig tree.

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TAVERNA HARVEST LUNCHEON

- **Time:** 12pm – 3pm
- **Place:** Taverna, 22 Marine Parade, Kingscliff
- **Price:** $55 inc GST
- **Lunch bookings:** available online at www.taverna.com.au

Join us by the beach in Kingscliff for a Greek inspired sharing menu that brings the flavours of the Greek Islands to the Northern Rivers.

Taverna’s Harvest Luncheon will be specially designed around our great local suppliers and their amazing local produce.

We will also be showcasing what our good friends at the Husk Farm Distillery have to offer with some specially designed cocktails.

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MOUNT WARNING TOURS

**Cloudcatcher Sunset Wood Fired Pizza Cruise**

- **Time:** 4pm – 7pm
- **Place:** Mount Warning Tours, 108 Riverside Drive Tumbulgum
- **Price:** $75 inc GST
- **Tickets:** Scan QR code or visit – https://mountwarningtours.rezdy.com/131554/mount-warning-tours-cloudcatcher-sunset-wood-fired-pizza-cruise

Join Mount Warning Tours for a stunning three hour cruise on the Tweed River, and catch the sun setting over majestic Mount Warning.

The Cloudcatcher Sunset Wood Fired Pizza Cruise will include delicious woodfired pizzas, embracing local Tweed produce, from the House of Gabriel at Tumbulgum, accompanied by Stone & Wood beers and wine.

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BOMBAY CRICKETER’S CLUB

**Harvest Luncheon**

- **Time:** 12pm – 3pm
- **Place:** Bombay Cricketer’s Club, Salt Village, 1 Bells Boulevard, Kingscliff
- **Price:** $45 inc GST
- **Lunch bookings:** online at www.bombaycricketersclub.com.au

There is no better way to experience the tastes and flavours of the Tweed!!

Bowling you over with some fresh local produce and flavours that will knock you for six. The Bombay Cricketer’s Club has been fusing modern Indian cuisine with the quality local produce and gaining quite a name for itself!

The Bombay Harvest Luncheon is the perfect opportunity to see this creative and vibrant team in action. The sharing style menu will showcase the best local Northern Rivers produce.
Encompassing the catchments and fertile valleys of the Clarence, Richmond and Tweed rivers, the Northern Rivers of NSW features a subtropical climate and a rich diversity of soils. Our environment nurtures a delicious assortment of food products across the region – native foods like macadamias, finger limes, Davidson’s plums and lemon myrtle, alongside meat and dairy products, sugar cane, coffee, tea, fruits, vegetables and nuts, as well as emerging and often unique foods and beverages.

Home to exciting, dynamic food experiences and renowned chefs and restaurants, the Northern Rivers fosters a clean, green and innovative food philosophy and is building a reputation as a major organics and gourmet food hub.

What more reason do you need to eat local, love local?

Together we will journey through the creation of an authentic Moroccan banquet, learning how to approach this wonderful cuisine with thousands of years of cultural tradition behind it. This Moroccan cooking class workshop will include dishes for daily use and special occasions.

From the basics of spice combinations and selection to fundamental condiments essential for this type of cooking, to substantial key pieces for our table; we will create a selection of dishes such as Lamb Tagine and a variety of cold and warm salads.

The delectable sweet selection will include something like sweet briouates – filo cigars with almond paste and nut filling, showered with rosewater or orange blossom syrup.

Our day together will be concluded with a feast from our glorious banquet table.

Northern Rivers Food (NRF) is an independently funded industry body of growers, food artisans, manufacturers, restaurateurs, retailers, distributors and allied trades working together to facilitate the development, growth and sustainability of food businesses in the Northern Rivers region of NSW.

NRF has more than 170 members such as iconic food, beverage and tourism enterprises across the region including Brookfarm, Stone & Wood, Salumi Australia, NCMC, The Farm Byron Bay and Tropical Fruit World.

NRF partners with other regional stakeholders to represent and promote the interests of our members and support the Northern Rivers’ growing profile as a unique and exceptional regional food destination.

NRF covers seven local government areas – extending from Grafton to Tweed Heads.

Become a Northern Rivers Food member

Becoming a member of NRF is a terrific way to connect with others in the local food industry. We have a great network of local food industry people from gate to plate – with several Food Industry membership categories:

- Manufacturing
- Grower / Producer
- Seller
- Food Service

Our Food Industry members must meet local criteria, namely:

- The food business must be primarily located in the Northern Rivers region, AND
- The goods and/or services produced by the business must be primarily created within the region using local produce where available; AND
- The business has a commitment to using local labour for operations within the region.

Simply love food and want to be the first to hear about great local food and events? Join our Foodie Fan membership with NRF and you will receive regular updates and offerings from our members.

Learn more and join us: northernriversfood.org/become-a-member/
Northern Rivers Food would like to thank our sponsors for their generous support of the 2019 Harvest Festival