

Indulge yourself with the Northern Rivers' tastiest offerings!

Issue #6 ~ Easter 2024 ~ **Echo**



# NORTH BYRON HOTEL



## Enjoy the best of Byron

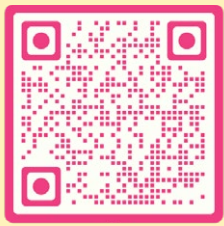
### The North Byron Hotel.. where the locals go!

Visit our little oasis adorned with lush greenery, bright florals, and seasonal herbs. A place where you can escape with family & friends and, as the sun sets, watch the garden transform with the soft glow of festoon lights. With a locally sourced menu including fresh seafood, wood fired pizzas and epic cocktails, it will be your new favourite!

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\* SINCE 2004 \*

**Saturdays 7-11am**  
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# tweed river house

murwillumbah, nsw



Perched on the banks of the Tweed River on Bundjalung Country in Murwillumbah, resides the award-winning bistro - the Tweed River House.

Savour our menus enjoying panoramic views from the River Verandah, or in the elegant Dining Room under pressed tin ceilings.

For a drink or lighter bite try the riverside Lawn Bar

Lunch Thursday to Sunday | Dinner Friday & Saturday

Lawn Bar Saturday & Sunday

# ~ Welcome ~

**A**s the hot summer fades away and we head into a cooler time of year on the Northern Rivers, it is a great opportunity to get out and enjoy the many exciting events, trails, food and drinks that are on offer throughout the region.



It's been tough on many families, businesses and individuals as higher interest rates have bitten, and cost-of-living has gone up – I've certainly balked at the checkout a few times. However, supporting local businesses, even a little bit, is something we can all do as we move into autumn. By supporting local businesses, producers, and events you can help keep everyone going in a positive direction as well as having a good time, some new experiences, and a laugh along the way.

From getting a good pub meal with the family – that has space for the kids – and a little entertainment, to relaxing with some friends at a local brewery, whether you are a local or visiting, there are lots of options to investigate. These are venues that create positive environments, good businesses that employ locals and who create community through supporting local producers, creatives and entertainers.

That's what creates community, interaction, engagement and a little fun and positivity. It is why so many people have moved to the region.

With the cooler weather it is also a great time to get out of doors and enjoy events like the Harvest Food Trail, Caper or head to the beach and pick up some great Indigenous-inspired food from the Aunties Cafe. These events and venues are set to showcase the great produce and innovative approach taken to food throughout the region. With the family or visitors in tow, you can really show-off what this region is all about as great food, fun music and an engaging community come into their own for everyone to enjoy.

You can enjoy everything from high-end dining to family-friendly food and venues, you can get Indigenous-influenced food to entertainment with your meal – there are a wonderful range of options from beach to hinterland. There is no end to the creative ways to experience the Northern Rivers, so check out these pages and get out and enjoy the diversity of experiences on offer.

~ Aslan Shand

# eat drink

Issue #6 ~ Easter 2024

AN ECHO MAGAZINE

# Echo

[www.echo.net.au](http://www.echo.net.au)

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## ~ Food Organisations ~



### Foodie heaven awaits, on the Harvest Food Trail

If your idea of foodie heaven is tooting along picturesque country roads and dropping into glorious farms, restaurants and cellar doors along the way, then be sure to mark the weekend of 4 and 5 May in your diary.

Now in its eighth year, the iconic Harvest Food Trail, brought to you by Northern Rivers Food, is a unique opportunity to wander through the gates and into the paddocks, kitchens, bottling rooms and packing sheds of some of the Northern Rivers' finest food and beverage producers. For food lovers, it's the ultimate way of going behind the scenes to where the magic happens.

Spend time with local salt-of-the-earth farmers and learn what connects them so deeply to their land. Sample their produce, pat their animals, take home a jar of honey or a wedge of divine, handcrafted cheese. Meet the new breed of young and passionate distillers – creating extraordinary businesses and producing internationally award-winning whisky, vodka, gin and rum from local ingredients. And talk food and wine with some of our region's finest restaurateurs. Join guided tours of their inspirational kitchen gardens and sample dishes created from the meats, fish, fruit and vegetables of their favourite local producers.

This year's Harvest Food Trail is shaping up to be one of the best ever with some of the region's finest farmers, producers and hospitality venues already confirmed – including

Tweed River House, Potager, Duck Creek Macadamias, Five Sixty Farms, Nimbin Valley Dairy, Zentveld's Coffee, The Spotted Pig, Cape Byron Distillery, Marquis Macadamias, Elements of Byron and North Byron Hotel.

Preceding the actual Harvest Food Trail are two days dedicated to tastings, cooking demonstrations and food knowledge and skills. Think foraging walks, tasting menus, cooking with fire, cocktail making, nose to tail eating, knife techniques and more. Expect special events at some of your favourite restaurants, pubs and farmers markets. Then on the Saturday at the Bangalow Bowlo, you'll have the chance to sample and buy directly from some of the local stars of the food and beverage industry.

Already signed up for the Harvest Hub are new distillers, nut producers, plant-based cheese producers, seafood sellers, exquisite shrub makers, olive growers, and native jams and honey producers. It's a wonderful opportunity to get up close and personal with these small business owners and hear the stories behind their brands.

This year's Harvest Food Trail program will feature many free-to-visit locations, and several ticketed events that usually sell out quickly. Full details, including an interactive map to help you plan your self-drive trail, are available at the Northern Rivers Food website.

[www.northernriversfood.org](http://www.northernriversfood.org)

# ~ Catering / Food Experiences ~

## Buzz Byron Bay

Meet Buzz Byron Bay, where a touch of charm meets down-to-earth authenticity. Their mobile Tuk-Tuk is your passport to a one-of-a-kind experience at private events, weddings and corporate gatherings. Navigating unique spaces with ease, the Buzz boutique coffee cart delivers exceptional taste and simplicity, uncomplicating your coffee moments. Let the warmth of their barista-made brews create memories that feel just like home, one cup at a time.

Buzz brings a sprinkle of joy to high-end occasions throughout the Northern Rivers and beyond. For a genuine and delightful touch to your special day, visit [www.buzzbyronbay.com.au](http://www.buzzbyronbay.com.au), email [buzzbyronbay@gmail.com](mailto:buzzbyronbay@gmail.com), or call 0404 546 878. Because every event deserves a dash of heart and a sip of joy!



## Plant-based cooking classes with chef and author Katie White

Be inspired at The Byron Bay Cooking School with chef and author, Katie White. Back in Australia with culinary gems found during her time working for the UK's leading plant-based restaurant line and private cheffing in Italy. Now Katie is offering 4-hour-long cooking classes from her Alstonvale home, set on three beautiful acres, where she also has a B&B.

Take your home cooking to the next level with Italian handmade pasta classes – featuring ravioli, fettuccini and tiramisù, or try the seasonal plant-based feasts classes with recipes from Katie's book. Join the regular classes (listed on website) or book a private class for groups (five people minimum).

89 Willowbank Drive, Alstonvale • 0427 037 111  
[www.thebyronbaycookingschool.com.au](http://www.thebyronbaycookingschool.com.au)  
@by\_katie\_white

## Your Conscious Kitchen

What is food? A quick search or consultation with your AI assistant will promptly tell you that it is anything consumed to provide nourishment or sustenance for the body. Another way to phrase this would be to say that it's simply a source of fuel. Although innocent and technically true, Simon Favorito, head chef at Your Conscious Kitchen believes that the definition and the acceptance of this reduces one of the most rewarding and complex relationships people experience in life. A relationship with food is not only with a source of nourishment, but a diverse, millennia-long story of connection with each other, to the planet and everything that makes us human.

Day-to-day people are supported by the relationship they have with food. It has a natural quality of bringing people together, inspiring new experiences, evoking creativity, providing nourishment, delivering pleasure and offering healing. When people embrace this relationship and see it for what it truly is, it becomes a clear friendship unfolding. A deep and meaningful friendship one has known since a baby and that will create a lifetime of treasured moments.

Simon Favorito is a holistic chef who shares the life-enhancing benefits of conscious wholefoods cuisine on wellness retreats, classes and through catering and private dining experiences in the Byron region. Inspired by this friendship, Simon says 'I am constantly amazed and blessed to witness the positive lasting effects that natural food, carefully prepared and served in the right setting can have in people lives.'

[www.yourconsciouskitchen.net](http://www.yourconsciouskitchen.net)  
[info@yourconsciouskitchen.net](mailto:info@yourconsciouskitchen.net)  
@your\_conscious\_kitchen  
@YourConsciousKitchenwithSi



# ~ Services / To Take Home ~

## Masa Bakery

Nestled within the charming Byron Bay Arts and Industry Estate, Masa Bakery has emerged as a beacon of culinary excellence, where sourdough takes centre stage. Opened in 2021 by chef José, a long-time baker with Colombian roots, Masa Bakery has quickly captured the hearts of locals and visitors alike.

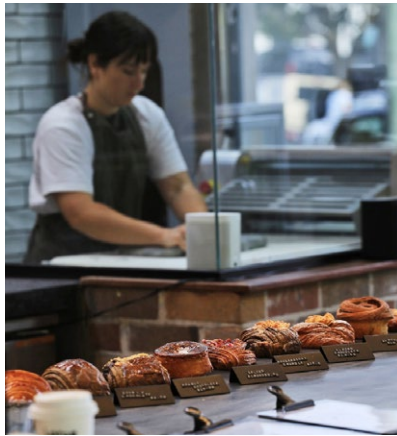
Sourdough enthusiasts rejoice as Masa specialises in crafting a delightful array of artisanal treats, including croissants, rustic loaves, and Detroit-style pizzas – all infused with the unmistakable tang of sourdough goodness.

What sets Masa apart is its commitment to quality and innovation. Drawing inspiration from a rich tapestry of culinary influences, José and his dedicated team continuously explore new flavours and seasonal ingredients, ensuring that each visit is a fresh and unforgettable experience.

More than just a bakery, Masa is a labour of love – with locally sourced flours and produce, and a dedicated team with a passion for creating a superior culinary experience. Whether you're a sourdough enthusiast or simply craving a taste of something memorable, Masa Bakery invites you to indulge in the magic of artisanal baking and discover why it's quickly become a beloved gem in Byron Bay.

8/18 Centennial Circuit, Byron Bay  
0450 161 700

📍 @masabyronbay



## Benilato Authentic Italian Gelato

Providing a classic Italian gelato experience, Benilato gelato is made using authentic recipes passed down through generations. A must-have experience at your wedding or event. Benilato can also be found in stores throughout the region and at various pop-up locations – check Instagram for weekly updates. With a mouthwatering selection of flavours, now including delicious Cannoli, Benilato offers a treat for everyone.

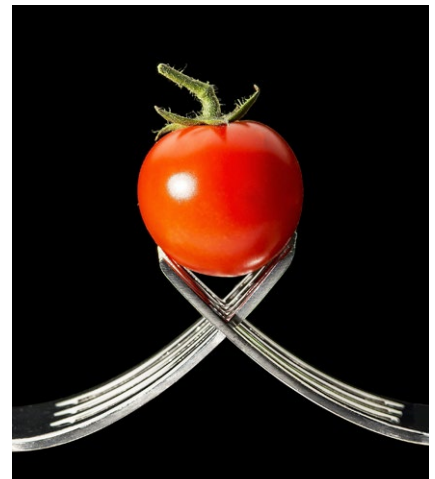
www.benilato.com • 📍 @benilato

## Byron Bay Pork & Meats

Byron Bay Pork & Meats in Mullumbimby and Byron Bay are your family-operated butchery, sourcing premium quality pork, beef, lamb and goat from their family farms. They offer specialty sausages, including a gluten-free variety, smoked leg hams, free range chickens and ducks. All meats are organic, antibiotic- and hormone-free and they have a great range of smallgoods.

Open Mon–Fri 6am–5pm, Sat 6am–12pm.

70 Dalley Street, Mullumbimby  
02 6684 2137



## Helix Food Consulting

Food safety is important. Don't let food safety regulations stifle your culinary passion! Protect your customers and your reputation. Let Helix Food's expert consulting service help you navigate the food safety maze with customised stress-free food safety plans to meet your business needs.

Focus on what you do best: creating amazing food. They'll handle the rest.

0468 462 911 • info@helixfood.au  
www.helixfood.au

# ~ To Take Home ~

## Lambruk Pantry

Hand-crafted, small-batch, using only the finest local ingredients and born in the heart of Mullumbimby. At Lambruk Pantry, they are moved by the love of food, tradition, culture and family. They follow the precious teachings of their nonnas and adapt them to the needs of a modern, dynamic and healthy lifestyle, preserving the wholesome flavours and cutting out the nasties.

Lambruk Pantry select and pick their produce from the best producers in Byron and beyond, bringing it straight to your dining table in the form of gourmet, small batch condiments to delight and nourish you and your loved ones.

*'The concept of Lambruk Pantry was born from my passion to create beautiful, unique products that are intended to be shared amongst loved ones - sowing the seeds for memories that you'll never forget.'* - Paige, creator of Lambruk Pantry.

[www.lambrukpantry.com.au](http://www.lambrukpantry.com.au)



## Byron Bay Chocolate Co, from the heart

Handmade in Byron Bay at their boutique chocolate factory, Byron Bay Chocolate Factory offer an extensive and decadent range of chocolate products, which have been loved by locals for more than 30 years.

Byron Bay Chocolate Co have poured their heart and soul into every single chocolate made, using the highest quality, freshest ingredients. Chocoholics from throughout Australia and the world look forward to the next time they can indulge in these delicious sweet treats.

Look out for the distinctive colourful jars at local retailers and check out the full range available on their website.

[www.byronbaychocolateco.com.au](http://www.byronbaychocolateco.com.au)

@byronbaychocolateco



## The Mullumbimby Chocolate Shop

Head on over to The Mullumbimby Chocolate Shop for some refreshing, award-winning gelato and sorbet. With 18 ever-changing flavours on offer, you won't be disappointed!

Step back in time as you check out their old fashioned chocolate and lolly bar with over 100 lollies to choose from for your own special lolly bag.

Their range includes a large assortment of chocolates, pralines, truffles, liquorice, hard boiled lollies, sour lollies, chocolate bars, chocolate covered fruits and nuts, marzipan, nougat, Belgian cherry liqueurs, brittles, fudge and so much more.

There are plenty of organic, gluten free, dairy free and sugar free options too! 'See You at the Sweetest Shop in Town!'

Shop 1/104 Dalley Street, Mullumbimby

02 6684 4825

[www.mullumbimbychocolateshop.com.au](http://www.mullumbimbychocolateshop.com.au)



# ~ To Take Home ~

## Dinner Is Served

For those who crave exceptional food, Dinner Is Served is the perfect choice. Their award-winning meal delivery service, cafe and pantry, and catering service are all about sharing their passion for great food with you. Talented and experienced chefs create restaurant-quality dishes using the freshest ingredients, which are then hand-packed, garnished, and sealed for ultimate freshness and flavour. No preservatives are added, which means you can enjoy healthy and delicious meals in the comfort of your own home.

With complete meals for one, two-person servings, and family favourites, there is something for everyone at Dinner Is Served. They even cater to customers with Home Care and NDIS plans.

Their events and catering team takes the pressure off planning parties and corporate events across the Northern Rivers region – so you can simply enjoy the glory.

When you're looking for a unique dining experience, stop by the cafe and pantry near the Ballina Airport. They offer a delightful range of freshly baked pastries and cakes that you won't be able to resist. Plus, you can enjoy a cup of coffee or tea in their beautiful outdoor seating area.

Are you ready to taste the Dinner Is Served difference?

Head over to [www.cookaborough.com/dinner-is-served](http://www.cookaborough.com/dinner-is-served) to see their weekly menu. Sign up today and use the code EATDRINK24 for a 15% discount on your first order. With Dinner Is Served, you'll savour every bite of your meal and enjoy the convenience of having it delivered straight to your door.

Opening hours: Mon–Wed 7am–2.30pm; Thurs–Fri 7am–4pm; Sat 8am–12.30pm, closed Sundays.

02 6610 9590 • [hello@dinnerisserved.com.au](mailto:hello@dinnerisserved.com.au)  
[www.dinnerisserved.com.au](http://www.dinnerisserved.com.au)



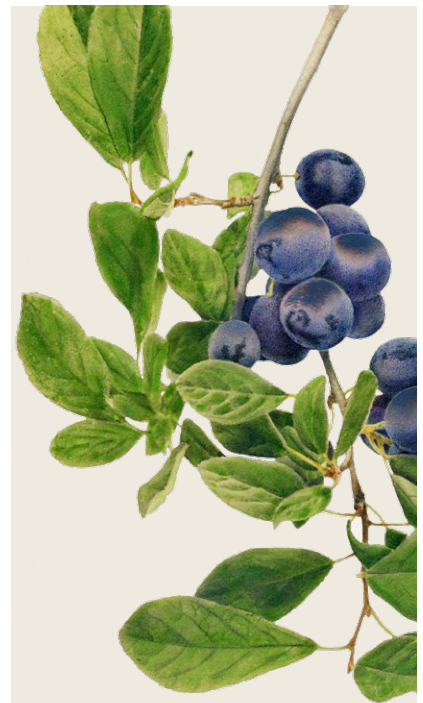
## Life Cykel

Founded in Australia eight years ago, Life Cykel is a leading, vertically integrated mushroom biotechnology company focused on creating the highest quality and purest functional mushroom products on the planet. Their products are rooted in the deepest scientific understanding and highest ethical standards enabling global wide adoption into daily life, offering natural, advanced solutions for nutrition and well-being.

As a leader in sustainability, Life Cykel pioneer eco-friendly production methods that not only minimise environmental impact but actively contribute to ecological restoration. Life Cykel also works alongside the Byron Bay Herb Nursery, a non-for-profit disability charity that offers job opportunities and community engagement to those living with a disability. The amazing individuals at the Herb Nursery help to create Life Cykel's Alkaline Greens and Bee Pollination Grow Kits, as well as growing seedlings for their Grow & Gift a Tree program.

With their team of full-time scientists, global education initiatives and community involvement, Life Cykel is focused on creating the highest quality and the purest functional mushroom products available. Find their renowned mushroom liquid extracts at local health retailers and experience the potency and superior bioavailability for yourself!

[www.lifecykel.com](http://www.lifecykel.com)  
@ lifecykel



*Food is the ingredient  
that binds us together*

# Getting out with the family doesn't need to be a big stress

Eve Jeffery

**Y**ou're all dressed up – best shoes on, hair washed and styled, the love of your life by your side and you're ready to go. And so are the kids!

We are blessed in this region to have stunning fine dining, but for many venues, you just wouldn't want to take the children.

## What to do?

We are also blessed in this region to have several places, where you can still eat well, that cater for the youngsters – pubs and clubs to the rescue.

Having some space for kids to work up an appetite pre-dinner and run off the dessert post-dinner is always a bonus. The Channon Tavern has a wonderful playground close to the outdoor eating area where parents can sit and relax while the children let off steam.

The menu at the Tavern is Japanese-inspired with a few Aussie staples and is fancy enough to be fancy but also works for the juniors – they even have several sushi rolls in a 'baby' size, and there are chips!

Bowling clubs are great for kids because – ta-da! they have BOWLING! Talk about family fun – take those fancy shoes off and take a turn on the green and show the kids how it's done.

The Brunswick Heads Bowlo is really great for families. It has a spacious dining room, for a family occasion, the kids could have their own table, and they have a wide variety of menu items as well as a kids menu including a delicious dessert. They have daily and weekly specials and are happy to cater for events. And, it's right on Simpsons Creek so it's also a lovely setting for a walk before or after your meal.

Tucked away in the hills is the Dunoon Sports Club. The kitchen has gone all Greek and they have some great dishes to share, which is helpful for fussy kids – they can try a little bit of everything and if that doesn't satisfy them, there are chips! For the grown-up kids, there is everything from pita bread and dips to falafels, as well as a traditional club menu, so everyone can enjoy great meals in the peaceful Dunoon setting. The club also has a great playground with a good view from the back deck for easy relaxing while watching the kids.

The Ocean Shores Tavern is a great place to bring the family, conveniently

located in the shopping complex at Ocean Shores. As well as an extensive menu of great food for the big folk, they have a terrific menu for the little 'uns including pasta and of course chips! They also have a really cool, 'unreal', enclosed playground for children and they can cater for birthday parties for kids of all ages. All of this right on Marshalls Creek with room for a game of family cricket.

You get more BANG-alow for your buck at the Bangalow Bowlo – especially on Thursdays where kids eat FREE – oh yes, they do! You can get one free kids' meal with each full-priced meal from the classic counter meals or burgers on the menu, and they have some yummy options for the kids as well as 'middies' of something soft. But every day is a great day at the Bangalow Bowlo and you can also get your feet bare for some bowling just for good measure – and chips! (Where would we be without the humble spud?)

So the key here is: DON'T LEAVE THE KIDS AT HOME – you can have a fun night with the whole family – you'll be really happy you did and they'll remember, 'the time we got to go out to the big people's dinner'.



# ~ Wholesome & Fresh ~



## Bangalow Bread Co.

Located in the historic village of Bangalow, a short drive from Byron Bay, Bangalow Bread Co. showcases the diversity of the wonderful local region of the Northern Rivers. Offering seasonal food sourced from artisan producers and local farmers, they bring the age-old trade of baking into the modern world. Get ready to be taken all the way back to your childhood with nostalgic memories brought on by their reimagined chocolate fudge slice.

Since opening their doors in 2019, owners Tyson and Jess Phillips have been delivering wholesome baked goodness to the community, producing a range of gut-loving sourdough breads daily, made traditionally and slowly fermented for a minimum of 24 hours to ensure that delicious taste and perfect chew.

Look no further for all your traditional bakery items, and so much more. Selecting other local producers with similar ideals was of the utmost importance for Tyson and Jess, who quickly partnered with the legends from Old Quarter Coffee Merchants, who source and supply sustainable coffee beans from farming partners around the globe.

With all of their products produced on site, including hand rolled pastries baked fresh every morning, it's not hard to see why there is a line out the door every day of the week. You'll need to get in early for their brioche doughnuts filled with Nutella! With a rotating display of delectables, the hardest thing will be deciding between a slice of their famous carrot cake or a chunky olive oil cookie that dreams are made of. The regulars say you can't go past their vanilla slice made with butter puff pastry and passionfruit icing, but ultimately, the choice will be up to you!

The offerings don't stop at sweet treats - housemade pies made with slow cooked beef are all cooked on site, as are sandwiches made using fresh sourdough and including a variety of fillings. A must-try is the popular 'Reuben sandwich', which boasts layers of silverside, traditional sauerkraut, Swiss cheese and a not-so-modest serving of housemade Russian sauce. Yum!

12 Byron Street, Bangalow  
02 6687 1209  
[www.bangalowbread.co](http://www.bangalowbread.co)  
@bangalowbreadco



# ~ Wholesome & Fresh ~

## Mullum Farmers Market

The famous, award-winning Mullum Farmers Market is a weekly family affair that simply should not be missed. It bursts into life every Friday morning from 7am to 11am at the beautiful Mullum Showgrounds. Weave through the 65 stalls showcasing the region's finest produce, and enjoy the relaxed vibe as your taste buds do a merry dance. Grab yourself a coffee and a delicious breakfast from one of the eight food stalls, and sit down under the giant fig trees and enjoy the outstanding live music. Then pay the Kids' Plot a visit, after all, happy kids mean happy families!

Fridays 7-11am, Mullumbimby Showgrounds  
[www.mullumfarmersmarket.org.au](http://www.mullumfarmersmarket.org.au)



## New Brighton Farmers Market

Every Tuesday morning from 7am to 11am the sister market to Mullum comes alive in the cool, laid-back surfing community of New Brighton, opposite the river and minutes from pristine beaches. With 35 stalls, it's smaller than Mullum, but it has everything you need. It is also a favourite secret brekkie spot for locals. With the free Kids' Plot and live music, it's a family melting pot loved by all.

Tuesdays 7-11am, New Brighton  
[www.newbrightonfarmersmarket.org.au](http://www.newbrightonfarmersmarket.org.au)



# ~ Wholesome & Fresh ~

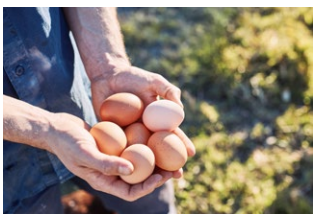
## Organigrow Eggs

Bringing the best eggs to market involves a lot of hard but satisfying work. Before sunrise, the morning rounds check that all the hens are well, the drinkers are cleaned, and chickens that aren't well are separated from the others and nursed.

In large enclosures, the hens are free to roam between the perching houses (where they sleep and nap), the nesting houses, and the feeding lines where they can feed freely, during the day, on choice grain. Later in the morning, the hens are let out to graze all day on the vast pastures, sheltered by the wide variety of fruit and nut trees that Simon the owner and manager planted on the farm 20 years ago. In the evening, the feeders shut and the hens return from the pastures to the perching houses where they settle down. The second set of rounds start, to make sure all is still well and to close the chickens in for the night, protecting them from foxes and other predators.

Once a week, Simon loads his truck and delivers his eggs. This means your local store has the freshest real-pasture-fed, free-range eggs, rich in omega-3 and nutritionally superior. A true taste sensation.

[www.organigrow.com.au](http://www.organigrow.com.au)



## Happy hens, healthy eggs!

For organic-fed, pasture-raised, and truly free range, get your eggs from Oliver! Oliver's flock of happy, healthy hens roam the pastures of The Farm in Byron Bay, where they help to regenerate the land they live on. Organic-fed and pasture-raised, these hens produce delicious, healthy eggs high in omega-3. For the best eggs in the Shire get to the farmer's markets early in Byron Bay and Mullumbimby, or visit one of the many local organic and wholefood stockists.

[www.olivershens.com](http://www.olivershens.com) • @olivershens

*One cannot think well,  
love well, sleep well,  
if one has not dined well.*

~ Virginia Woolf



# ~ Casual Eats ~

## Aunties Cafe at Broken Head Holiday Park

Proudly owned by Bundjalung of Byron Bay Aboriginal Corporation (Arakwal) RNTBC, Aunties Cafe serves a delicious menu inspired by local bushtucker, featuring ingredients like finger lime, bush tomato, lemon myrtle, wattle seeds, warrigal greens and many others. Start the day with an awesome brekky wrap with native greens, finger lime aioli and Aunties' bush tomato chutney and a coffee. For lunch, try Aunties' famous fish and chips with finger lime aioli, prawn roll with Aunties' special sauce or the roo burger with native greens and Aunties' bush tomato chutney. Their delicious menu has many GF and vegetarian options, plus awesome coffee, milkshakes, smoothies, salads and muffins. Overlooking beautiful Broken Head, Aunties Cafe is a great place to bring the family for breakfast or lunch.

Open Wednesday to Sunday 7am-2pm.

184 Broken Head Reserve Road, Broken Head • 02 6685 3245



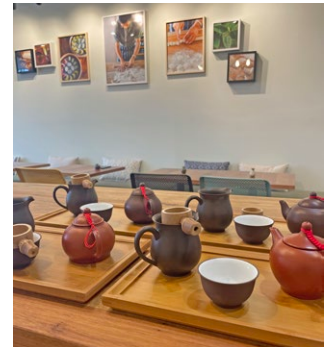
## Little Byronian

After a ten-year hiatus, iconic Byron cafe The Byronian has returned with a new location outside Woolies – and a new name too. Little Byronian is dishing up delicious Middle Eastern street food, pita pockets, and great coffee from local, ethical roasters Old Quarter Coffee Merchants – all served with a healthy side of community and old-school Byron vibes.

Locals will recognise Shai and Savita from The Byronian's heyday and be happy to hear they're still keeping it real at Little Byronian.

Open seven days: from Monday to Friday 6am-3pm, and Saturday and Sunday 7am-2pm.

Located in front of Woolworths,  
108-114 Jonson Street, Byron Bay  
@littlebyronian



## Radiance Oolongtea House

Linda and Dexter are delighted to introduce Radiance Oolongtea House in the heart of Mullumbimby – the realisation of a long-held dream to offer top-quality Taiwanese fine food and the world's best Taiwanese High Mountain Oolong Tea in a comfortable, homely setting.

For the last 12 years, Linda and Dexter's food stall at Mullum's weekly farmers market has attracted locals and visitors alike. Gluten-free dumplings are a stand-out favourite, with fillings and plant-sourced pastel-hued skins prepared from fresh, local, top-quality and mostly organic ingredients.

Now, in this tranquil oasis you can enjoy delicious food and indulge in delicate, refreshing tea while sharing the radiance of light, energy and love. Takeaways are also available.

Open Monday to Friday 12-5.30pm, Saturdays 12-4pm.

45 Burringbar Street, Mullumbimby  
02 5643 9070 • info@radiancekitchen.com.au  
@radiance\_kitchen



## Superbowls

Superbowls is your go-to spot for a burst of woodfired flavour! Nestled in the Byron Arts and Industry Estate, this cosy haven serves up delectable bowls and smoothies crafted with locally sourced ingredients. Dive into a healthy, seasonal menu that's sure to nourish both body and soul. More than just a food destination Superbowls is a community hub dedicated to supporting local farmers. Every woodfire-cooked dish is a nod to the hardworking growers and producers in our region.

In a rush? No worries! Order online and savour the Superbowls experience from the comfort of your home or office.

Embark on a unique culinary adventure!

Open Monday to Friday,  
8am-2.30pm

1/6 Tasman Way, Byron Bay  
www.superbowls.com.au  
@superbowls\_byronbay



## ~ Casual Eats ~



### Combi Byron Bay

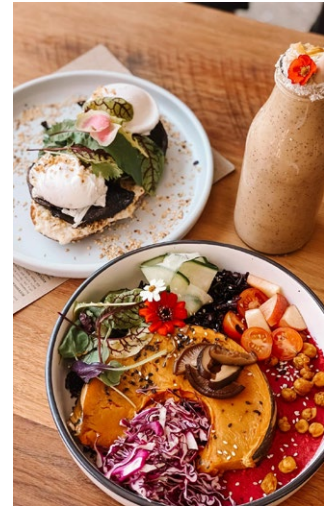
At Combi they believe in serving fresh, wholesome, organic food that is good for you and good for the planet. They source their ingredients from local farmers and suppliers who share their commitment to sustainability and the environment. Savour the delicious flavours of Combi, enjoy a cup of their organic coffee and indulge in their guilt-free treats and cakes. You haven't been to Byron Bay until you've been to Combi!

Open daily 7am-3pm.

Shop 5B/21-25 Fletcher Street, Byron Bay

[www.wearecombi.com.au](http://www.wearecombi.com.au)

@wearecombi



### Crystal Creek Estate – cafe, nursery, pantry, gift shop and gardens

Crystal Creek Estate Cafe & Nursery is a beautiful open air venue with a family vibe. Nestled in the heart of the mountains, but only a short scenic drive from Murwillumbah on the way to the magical Natural Bridge.

Enjoy the view of wild turtles in Crystal Creek while dining on the deck, or find a quiet spot in the gardens with your beloved pets. Crystal Creek serves up fresh and healthy breakfasts and lunch, and is also available for private functions with BYO options.

Open seven days, cafe 7am-4pm, nursery 9am-3pm.

1004 Numinbah Road, Crystal Creek • 02 6679 1060

[www.crystalcreekestate.com.au](http://www.crystalcreekestate.com.au)



### The Empire

The Empire in Mullumbimby is a local institution – in continuous operation since 1945! They serve up a seasonal modern-Australian breakfast and lunch menu with new takes on both classic and modern dishes, often with a twist. There is a huge selection of drinks to satisfy all tastes with everything from cafe staples, to gourmet smoothies, and invigorating brews. The Empire is licensed and offers local craft beers, cocktails and wine.

Open seven days a week, 9am-3pm.

20 Burringbar Street, Mullumbimby

[www.empiremullum.com.au](http://www.empiremullum.com.au)

@empiremullum



### Rosefina's Place

Rosefina's Place is a mobile food vendor come cafe located in a quiet garden corner of Brunswick Heads. Rather than being defined by the traditional cafe template, Rosefina's is a place where people can retreat from the hustle and bustle of life under the lush greenery and stone pathways that meander amongst the pandanus, frangipani and fruit trees that typify the subtropical nature of our region. Best of all it is tucked between the Brunswick River and the beach, making it the perfect stop off point between the two.

Rosefina's Place has evolved to reflect the interests and food tastes of both its owners and the local community proudly offering house-made treats made from scratch as well as supporting local and ethical suppliers. A weekend favourite are their house-made donuts and upside-down caramelised banana bread.

As a business initially inspired by a love of Mexican food, The evolution of Rosefina's Place continues. You can look forward to the return of their house made tacos along with a range of traditional Mexican dishes for you to enjoy at their upcoming Friday night Mexican dinners. Follow Rosefina's Place on Instagram or Facebook for regular updates.

38 South Beach Road, Brunswick Heads • 0416 707 000

@rosefinas\_place @rosefinastacosandchurros

# ~ Casual Eats / Dining ~

## Paséyo

Looking for fresh, wholesome food without waiting ages? Come to Paséyo. Paséyo is a family and pet friendly cafe with a lovely outdoor setting. The menu offers a range of delicious plant-based meals, nutrient dense smoothies, awesome vegan treats and single origin aromatic Columbian coffee. Come and discover what is fast becoming the favourite place to be in Mullum. Don't have time to dine in? Phone in your order and they will have it ready for collection.

Paséyo supports local farmers and businesses, implements sustainable practices wherever possible and encourages a healthy and vibrant working environment.

Open 6am-2.30pm Monday to Friday, 6am-2pm Saturday.

Corner of Stuart Street and Tincogan Street, Mullumbimby  
0498 010 881 • [www.paseyo.com](http://www.paseyo.com)



## Bay Pizza Lab

The dynamic duo who brought pizza prowess to The Roadhouse, chefs Leonardo Giorgetti and Maurizio Gabbrielli, are back on the culinary scene with their new venture - Bay Pizza Lab. Nestled just steps away from Byron Bay's bustling town centre and iconic beach, this isn't your average pizzeria. Giorgetti and Gabbrielli, both hailing from Tuscany, are elevating pizza by melding their deep-rooted Italian traditions with a keen eye for experimentation and innovation. Expect scientific precision in each slice, masterful cocktails, and a simple wine menu that highlights Australian winemakers. Keep an eye out for signature creations that showcase their dough expertise, including panettone and more to come. No frills, no pretentiousness; just good vibes and even better food.

Open Wednesday to Monday 5pm-9pm. Happy Hour 4-5pm

Shops 4/5 2 Fletcher Street, Byron Bay  
[www.baypizzalab.com.au](http://www.baypizzalab.com.au) • @baypizzalab

## Views, brews, cocktails, beats and eats

Lennox Pizza is more than just a pizzeria, it's a destination that combines mouth-watering eats, stunning views, a funky interior, and a killer vibe with live music every Sunday. So book a table, and enjoy some sweet beats with your favourite pizza, pasta, ribs, wings or loaded fries. Whether you're seeking a memorable dining experience, or simply a place to unwind with a cocktail, Lennox Pizza delivers on all fronts. You can eat and relax while the kids have fun at the neighbouring Ross Park playground. Plus, did we mention there's a free pool table?

Taking bookings for large groups and functions - weekend long lunches are a specialty!

Open for dine-in, delivery or pickup - order online. Open Tues to Thurs 4pm-5pm, and Friday to Sunday from 12pm. Happy hour is from 4pm to 5pm, Tuesday to Sunday.

4/74 Ballina Street, Lennox Head • 02 6687 7080  
[www.lennoxpizza.com](http://www.lennoxpizza.com) • @lennoxpizza



## Tom Tom Thai

Tom Tom Thai is the big brother of the much loved Mullumbimby-based restaurant, Spice It Up Thai.

Owners Matt and Elle Jackson have returned to Brunswick Heads for their latest venture, Tom Tom Thai. The menu features many dishes long enjoyed by their regulars, and have introduced some fresh creations that will soon become new favourites.

If you're looking for an icy cold takeaway beverage, try out a delicious bubble tea with a wide range of assorted flavours.

Open for dine-in or takeaway, Wed to Sun, 12.30-8.30pm.

15 Tweed Street, Brunswick Heads  
02 6685 1674  
[www.tomtomthai.com.au](http://www.tomtomthai.com.au)

# ~ Dining ~

## Azure Bar and Grill

Azure Bar and Grill at Elements of Byron celebrates global flavours while championing local and seasonal ingredients. Executive chef Ebony Baker transforms local produce into culinary masterpieces inspired by her globe-trotting adventures.

Drop in for lunch and enjoy a selection of smaller plates with your group such as vegan Korean cauliflower wings, milk bun bug rolls with beer battered bugs and fresh, seasonal crudo with sunrise lime and truffle dressing.

For something a bit larger savour homemade spring vegetable ricotta gnocchi or jerk seasoned chicken thigh. A must is the dessert menu with the chef's take on the Weis bar with white chocolate, mango and vanilla ice cream with a milk crumb.

Open daily for breakfast, lunch, and dinner from 7am to 9pm. The Pizza Bar opens from 3pm to 9.30pm.

Dive into Fire Pit Fridays with live music, where innovative and decadent cocktails flow freely, and irresistible bar snacks abound.

144 Bayshore Drive, Byron Bay • 02 6639 1550  
[www.elementsofbyron.com.au](http://www.elementsofbyron.com.au)



## Bonito Peruvian Eatery

Take a trip to Wollongbar in Ballina's beautiful hinterland and discover the hidden gem, Bonito Peruvian Eatery.

Bonito provides a modern take on traditional Peruvian cuisine, using locally sourced produce, in a relaxed atmosphere. Chefs Andres Soldi and Franco Reverditto, calling Australia home for over a decade, infuse their culinary artistry with the region's finest ingredients. The menu boasts Ballina prawns, grass-fed beef, hinterland produce, and locally caught fish. Their commitment to Northern Rivers' fresh bounty yields a dynamic, ever-changing menu anchored in Peruvian traditions.

The licensed bar offers a curated selection of Australian wines, local beers and unique Pisco sours, as well as other cocktails made with the Peruvian national spirit. The Davidson plum Pisco sour is a must try!

Shop 10/54 Simpson Ave, Wollongbar • 02 6628 3111  
[www.bonitoperuvian.com.au](http://www.bonitoperuvian.com.au)  
© @bonitoperuvian

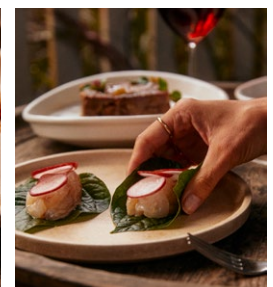
## Harvest, the centre of Newrybar village

For 18 years, Harvest has served as a meeting point for the local community and visitors to the Northern Rivers alike, a place for people to come together, celebrate, and share in the incredible abundance of our beautiful region.

The farmhouse restaurant, overlooking abundant kitchen gardens, is led by a team of passionate, talented and forward-thinking chefs whose offerings shift with the seasons. Eating at Harvest is a return to basics, a way of cooking, eating and celebrating more in touch with the natural world and their cherished community of farmers and growers. They believe that the table is the heart of the village and that good food, grown and sourced responsibly, can be good for you and your community in more ways than one. They have a mission to change people's relationship to produce and want their guests to experience the abundant flavours of the seasons in a relaxed, convivial and festive atmosphere.

Located 15 minutes from Byron Bay in the heart of Newrybar, Harvest is a must-visit destination in the Northern Rivers. Stop by for a morning coffee and house-baked pastry from the deli, meander through the gardens, enjoy a long lunch or dinner in the farmhouse restaurant and settle into the serenity.

18-22 Old Pacific Highway, Newrybar • 02 6687 2644  
[www.harvest.com.au](http://www.harvest.com.au)



# ~ Dining ~

## No Bones

No Bones stands as a beacon of ethical dining, offering a dining experience that transcends the ordinary. Picture yourself relishing a meal, knowing that each choice you make contributes to a better Earth, while savouring flavours that ignite the senses. This vision is at the heart of No Bones, brought to life by its visionary founders, Tahlia, Yasmina, and Laurie. Their mission? To create a space where people can come together over exceptional food, irrespective of their dietary preferences.

Nestled in a cosy, natural outdoor setting, No Bones provides a welcoming ambiance. Soft candlelight and festoon lighting set the stage for an unforgettable dining experience, accompanied by the gentle flow of music that enhances the mood.

Sustainability lies at the core of the No Bones culinary ethos. Working with local farmers where possible, they source the freshest produce from the region, championing the plant-based movement with every dish served. Dining at No Bones is not just a culinary experience; it's a conscious choice to support sustainability and reduce one's ecological footprint.

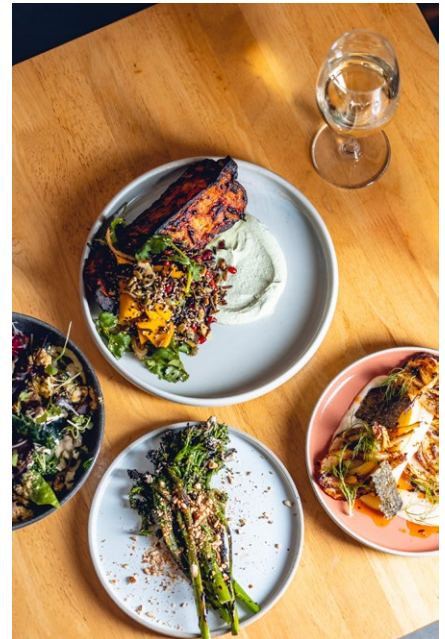
The menu at No Bones is a testament to creativity and flavour, designed to be shared among friends. From one of the favourites, Zucchini Flowers to the very popular Kung Pow Crispy Chick'n, each dish is a harmonious blend of ingredients that cater to both vegans and meat eaters. With every bite, No Bones challenges perceptions of vegan food, proving that ethical choices can be as flavourful as they are responsible.

And what's a meal without a perfectly crafted cocktail or mocktail? No Bones takes mixology seriously, with their drinks being some of the best you can taste.

No Bones extends an invitation to embrace a dining experience where compassion and creativity converge. Gather your friends and embark on a culinary journey where every bite counts towards making a positive impact on the planet. With a mission to save the Earth, one brussels sprout at a time, No Bones showcases how ethical dining can be both delectable and rewarding. Join them in their endeavour to redefine the way we eat, one flavour-packed meal at a time.

[www.nobones.co](http://www.nobones.co)

📷 @nobonesrestaurants



# The Northern Rivers food experience

## Aslan Shand

**T**here's certainly no limit to the diversity of experiences you can engage in while you're in the Northern Rivers, and like so many of the unique and dynamic experiences that are available, your food experiences are no different.

From festivals and cooking classes to beverages and Indigenous blends there is a fantastic range of opportunities for everyone to engage their tastebuds at any age and every budget.

## Harvest Food Trail

The Harvest Food Trail is coming up on 4-5 May - this has expanded throughout the Northern Rivers and brings you unique food and beverage experiences from around the region. From Zentfelds Coffee in Newybar, and Winding Road Distilling in Tintinbar, to Mount Warning Tours, and Mavis's Kitchen to the North there are now 53 participants across 33 locations.

Now in its eighth year, Lucy Ashley, manager of the Harvest Food Trail says their hospitality members and

farmer are 'stepping outside the box' this year and 'putting on something a little bit different'.

'We've added two new experiences this year, one is on Saturday, 4 May at the Bangalow Bowlo where there will be the Harvest Hub. It is a farmers market style event in the auditorium which will be full of our participating members. So locals and visitors can go to Bowlo and see a number of really interesting producers and sample and buy products from them.

'Great friends, 560 Farms and the Spotted Pig, are teaming up to offer micro-herb, veggie and flower farm tours and hosting a spectacular produce-driven long lunch near Lismore. Richmond Mushrooms near Evans Head is offering the chance to enjoy a long lunch at the farm celebrating "all things mushroom" and cooked by the farmer herself. Tweed River House in Murwillumbah is teaming up with Tweed Valley Beef and Pork and other producers to showcase the best of the region at their Lawn Bar overlooking the river and spectacular hinterland.'

Other features include tastings of gourmet delights at Dhezi Deli in Bexhill, cheese-making Q&A sessions and tastings at Nimbin Valley Dairy,

to Elements doing a bushtucker walk with the in-house naturalist, and Revell Farms is teaming up with Bonito Peruvian to celebrate 'all things custard apple'.

## Cook it yourself

From engaging with the myriad of farmers, chefs, and delightful beverage makers in the region, to working out how to produce the delights yourself, there's plenty on offer throughout the Northern Rivers.

The Broken Head Aunties Cafe vision began over 16 years ago when Arakwal people were handed back the land. In 2022 the plan for the Aunties Cafe finally became a reality and was named for the four Aunties that claimed Native Title for the Arakwals, Aunties Dulcie, Lorna, Linda and Yvonne.

'This was a special place for the Aunties out here, and we wanted to make it with Aboriginal foods so that it was a cafe with an authentic cultural experience for people. There are Aboriginal flavourings right through the menu,' says Sharon Sloane, general manager.

'We are serving locally sourced foods with native ingredients like finger lime,



bush tomato, lemon myrtle, wattle seeds, warrigal greens and many others. We have native ingredients and supplies coming from local producers in the Byron region.'

If you are looking for that one-on-one, or group cooking experience then look no further than the Byron Cooking School with Le Cordon Bleu, London-trained chef Katie White.

Katie is running private cooking classes, and group classes, as well as pop-up venue events throughout the region and can take in all dietary and allergy needs.

'I love the area, I love mountains, the fertile tropical landscapes and climate,' said Katie.

'I moved here because it is a place where people are passionate about food and eating well. There is so much great local produce here being such a fertile area.'

Katie is doing a range of cooking classes including Moroccan and Italian and seasonal plant-based classes, but she says her favourite class to teach is Italian because it is hands-on pasta making.

'Italian is my favourite class to teach as it is comforting, satisfying and delicious. The way that we make it is hands-on and people have to work together so you never leave a pasta class without having a laugh.'

## Caper Byron Bay

The Caper Byron Bay Food & Culture Festival brings together the amazing produce, restaurants, arts and wellness community, and counterculture of the Northern Rivers across two weekends from 17–26 May.

Having started in 2022 it runs a range of events – some free – throughout the ten-day festival.

'It features a family, kids' day of entertainment, pony rides, music, as well as mini-events and talks, as well as masterclasses and demonstrations,' said Caper founder and co-director, Alex Taylor.

There is a mix of price points, from all-inclusive dining experiences, to the Wandana Brewery collaborating with some of the Japanese restaurants in the region doing a yakitori party with Trouble San and Moonlight. There will be lots of cool collaborations like that happening throughout the festival.'

Taste the Cape will be the official opening party

held at Three Blue Ducks, featuring a canapé line-up from over a dozen renowned local chefs and restaurants including Dave Moyle from Salty Mangrove (inaugural festival organiser) and Jason Saxby from Raes on Wategos.

The official watering hole for the festival is North Byron Hotel, which will hold a range of events including everything from live music performances to cooking demonstrations, kids' pony rides

with Zephyr Horses, and cheese and wine tastings.

'Caper Byron Bay Food & Culture Festival is focused on celebrating the vibrant food culture of Byron Bay, and North Byron Hotel is proud to be a part of it. We have a lot of fun activities lined up and look forward to welcoming festival-goers as they join our community gatherings,' says Jedd Rifai, licensee of North Byron Hotel.

It turns out that this year's food curator Louis Tikaram is a Mullumbimby home-grown who was raised on a 110-acre farm nearby. Having worked from Sydney, to West Hollywood, Louis is a chef who knows his way around an award-winning kitchen.

'Being part of the first-ever Caper Festival as a guest chef back in 2022 was a blast, and now I'm stoked to come back home to Byron Shire and curate,' said Louis.

'With heaps of mates in the chef and supplier scene, and top-notch produce at our fingertips, we've got some cracking events lined up. Can't wait to get stuck in and show off what we've got cooking!'

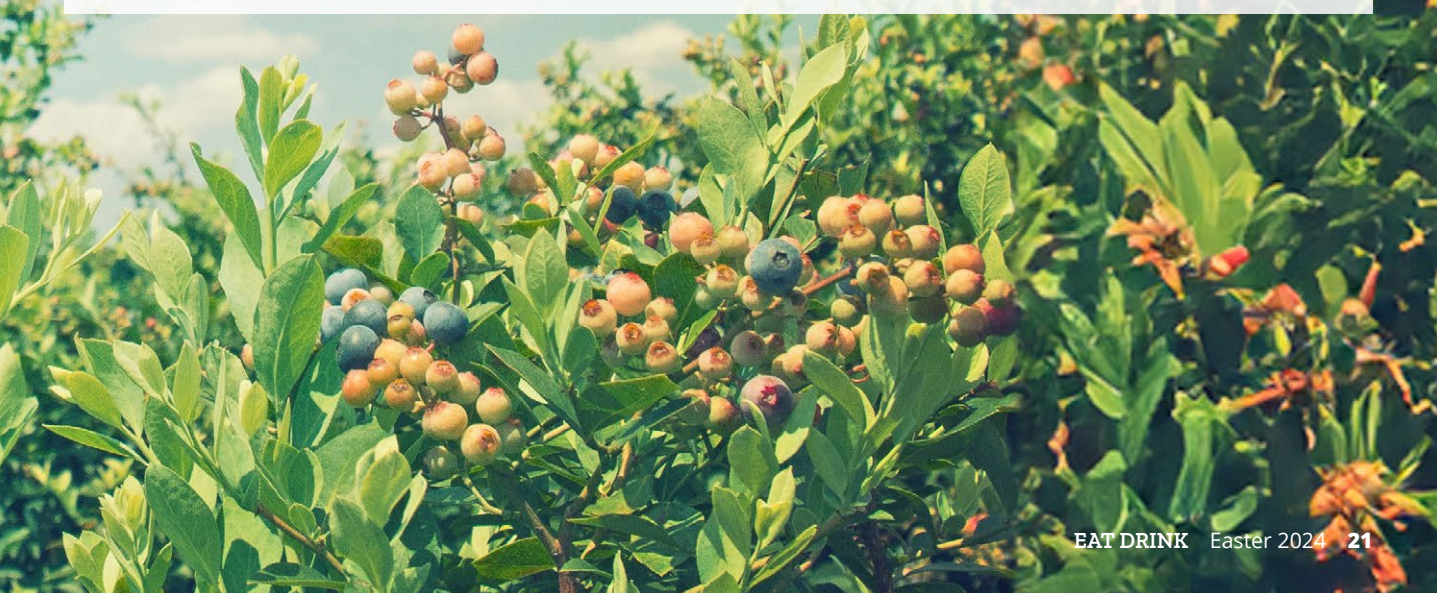
'We started Caper in response to the sheer number of creatives doing amazing things in the region,' said Alex.

'We wanted to bring that together, to shine a light on all these elements of the region. Shine a light on the quality the food as well as the creative talent here.'

So, take the chance to look around, check out all the events, challenges and opportunities that are happening in the Northern Rivers, and experience the range of culinary delights.

*'I moved here because it is a place where people are passionate about food and eating well. There is so much great local produce here being such a fertile area.'*

~ Katie White



## ~ Dining ~

### The best view in the valley!

New operators Hannah and Toby took on the Tweed Gallery's cafe/restaurant and launched Apex Dining in late 2023. They have been busy building a reputation for a dining experience that matches, what can only be described as, one of the best views in the Tweed Valley.

Apex Dining, sits on the apex of the hill and is an easy first stop on the rail trail. Now offering full table service with a fresh, Asian-influenced menu, brimming with local produce offering something for every mode. Pop in to enjoy artisan food and pastries paired with Ground Control coffee or make a booking for lunch and linger over the vistas with a full à la carte menu.

2 Mistral Road, South Murwillumbah  
[www.apexdining.com.au](http://www.apexdining.com.au)



### Yulli's Byron Bay

From the team behind Sydney's iconic Yulli's Surry Hills and the enigmatic brewery Yulli's Brews comes Yulli's Byron Bay. Featuring a menu that fuses Southeast Asian and Southern European cuisine, dishes like truffle mash spring rolls tick all the comfort boxes, while fan-favourite san choy bow bursts with crunchy freshness. For first-timers and locals alike, it's hard to go past the plentiful \$44 per head set menu which is great value and a fantastic way of experiencing the quality Yulli's cuisine. Throw in a bar jam packed with wine, cocktails and, of course, Yulli's Brews beers on tap, this hidden gem is perfect for you to roll into alone or with 50 of your closest friends.

2/1 Carlyle Street, Byron Bay  
[www.yullisbyronbay.com.au](http://www.yullisbyronbay.com.au)  
@yullisbyronbay

### Real food, good company – at Three Blue Ducks

Autumn has arrived at The Ducks in Byron Bay. They have a full roster of good times for you to enjoy. Every Thursday it's Surf 'N' Turf Night, serving up incredible steaks with local seafood. Plus, enjoy vinyl DJ tunes from 1pm on Saturdays. And of course, don't miss out on their famous Sunday Roast – it's a real treat to finish your weekend!

Open seven days.

11 Ewingsdale Road, Ewingsdale, Byron Bay • 02 6190 8966  
[www.threeblueducks.com](http://www.threeblueducks.com) • @threeblueducks



### The Levee Lounge and Bar Lismore

The Levee is a relaxed, down to earth bar that reflects Lismore's eclectic heart. It's a warm and friendly space with great wines, craft beers and house made cocktails. They're all about chilled music, mood lighting, quality drinks and awesome customer service. There are delicious meat, cheese, and vegan platters, as well as a selection of bar snacks. Their cocktails are made with house made syrups and are the best in town.

Every Thursday and Sunday there's live music, as well as regular Friday night DJ sets, monthly poetry nights, comedy gigs and drag shows. The Levee is an inclusive hangout spot in the heart of Lismore and proudly an LGBTQI safe space.

Open Thursday to Saturday 4pm-late, and Sunday 2-9pm.

88 Magellan Street, Lismore  
[www.theleveebar.com.au](http://www.theleveebar.com.au)  
@leveeloungeandbar

# ~ Dining ~

## Forest Byron Bay

Located in Crystalbrook Byron, but open to both resort and outside guests, Forest Byron Bay is set overlooking a lush, tropical rainforest.

Forest's menu reflects its unique sense of place and deep connection to the soil and sea, showcasing just-caught seafood, the best local meat, and the freshest produce.

With an on-site herb garden, four beehives, and seven Subpods®, Forest embraces the environment and aims to source as many ingredients locally. The drinks list offers market-driven cocktails and a selection of more than 30 sustainable, organic, and biodynamic wines.

Whether you're unwinding after a day of exploring Byron Bay with some drinks, looking for a full dinner experience, or indulging in late-night cravings, the small plates are an ideal addition while larger dishes highlight fresh, locally sourced ingredients that blend thoughtful cooking and creativity.

Forest is led by executive chef Joachim Borenius, who joined the team in January 2024.

With a culinary journey spanning across renowned international and Sydney-based restaurants, including Mjolner, The Fat Duck, Per Se, Marque, and Pei Modern, Joachim brings a wealth of experience and a dash of Scandinavian heritage to the kitchen of Forest Byron Bay.

Joachim's culinary philosophy is deeply rooted in his Scandinavian heritage, where seasons dictate the rhythm of life, and resourcefulness is a way of life. This ethos aligns seamlessly with the unique setting and concept of Forest Byron Bay, as he endeavours to create a dining experience that celebrates the bountiful larder of the Northern Rivers.

With an emphasis on sourcing ingredients within a three-hour drive, Joachim has built strong relationships with local suppliers through weekly visits to the Byron Farmers Markets. This ensures that only the freshest and highest quality ingredients find their way onto Forest's menu, reflecting the vibrant flavours of the region.

Join the Crystalbrook Crowd to enjoy an instant 10% off your stays and 10% off at Forest, plus, you'll be kept in the know with special offers and exclusive deals that you won't find anywhere else. Visit [crystalbrookcollection.com/crowd](https://crystalbrookcollection.com/crowd) to learn more.

77/97 Broken Head Road, Byron Bay

02 6639 2000

[www.crystalbrookcollection.com/byron/forest](https://www.crystalbrookcollection.com/byron/forest)

@forestbyronbay



# ~ Dining / Pubs & Clubs ~

## Buckley's Chance

Buckley's Chance is a new artisan cafe and restaurant reviving Alstonville's charming heritage post office (established 1909).

Inspired by the beautiful Northern Rivers region their modern menu celebrates local produce and native flavours, showcased with Australiana flair.

Enjoy a coffee, cocktail, wine or beer on the large sun-soaked deck or alfresco area, or in the dining room. They proudly offer Allpress Coffee, Jilly Wines and Yulli's beers.

Crowd favourite menu items include smoked chilli scramble or a deluxe brekky roll for breakfast, delicious sticky chicken salad for lunch, or for dinner you'll have trouble choosing between 'The Big Prawn' – grilled Ballina king prawns in smoked chilli butter, wood-fired pizza bread or Fried pig croquettes, featuring pork and chorizo with apple butter.

Buckley's Chance is located 20 minutes from Lennox Head and 30 minutes from Byron Bay.

Open seven days 6am–2pm,  
Friday and Saturday nights 3–9pm.

86 Main Street, Alstonville  
02 6628 3333  
[www.buckleyschance.com](http://www.buckleyschance.com)  
@buckleyschance

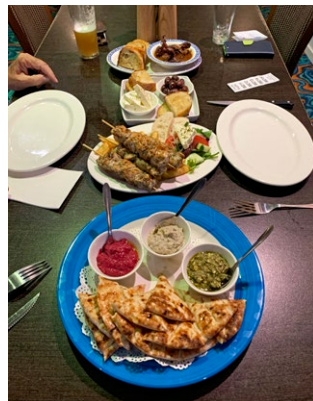


## The Channon Tavern

A quaint country pub in the heart of The Channon – a historic town at the foothills of some of the best rainforest walks and waterfalls in the Northern Rivers. Since its reopening in January 2023, the tavern has come back to life with new energy and management, including a high-quality Japanese restaurant. The new team has created an inclusive and welcoming atmosphere whilst maintaining the old country pub feel.

Whether it be a Japanese curry next to the fireplace on a cold night, or sashimi by the creek on a sunny day, The Channon Tavern has you covered. They also have a large array of classic and craft beverages to quench your thirst. There is plenty to do for the whole family, including a kids playground, free pool, pool comps, table tennis, darts, trivia, raffles, live music and more.

51 Terania Street, The Channon • 02 6688 6522  
[www.thechannontavern.com.au](http://www.thechannontavern.com.au)  
@thechannontav



## Dunoon Sports Club

Where can you get the authentic taste of Greece in the Rainbow Region? Anna's Greek Kitchen. Anna combines the freshest local ingredients in family recipes handed down over generations to produce mouthwatering favourites such as moussaka, spanakopita, your choice of lamb, chicken or falafel souvlaki on a plate or in a wrap, to name but a few.

Enjoy your Greek feast in the comfortable ambience of the Dunoon Sports Club. The deck offers tranquil views of the Dunoon village. The club is fully licensed with happy hour each Wednesday and Friday from 4.30pm. Combine a selection of activities such as Wednesday trivia, Friday night raffles and live music on Saturdays, and you have the recipe for a great night out.

15 Cowley Road, Dunoon • 02 6689 5444  
[www.dunoonclub.org.au](http://www.dunoonclub.org.au)  
@dunoonclub

# ~ Pubs & Clubs ~

## Mullumbimby Ex-Services Club

Exciting shows, weekly promotions, family-friendly activities, and quality dining – Mullumbimby Ex-Services Club is Mullum's home of fun, food, and entertainment!

In March 2024 the club completed a multimillion-dollar refurbishment, transforming spaces into a modern new club, with a new outdoor deck bar, TAB lounge, children's play area, new bar and beer system, and stylish new furniture throughout.

The club is the perfect place to meet with friends for a relaxing afternoon drink or a night out. With a delectable selection of wines, 12 refreshing ice-cold draught beers and a generous selection of spirits and liqueurs. Members' happy hour seven days a week makes it the perfect spot to grab a great deal in air-conditioned comfort. The team have been working hard on a refreshing new cocktail menu which will still be featuring a few of their signature cocktails.

Gurkhas on Dalley Bistro is the perfect place for locals to meet and share a meal. Delicious food, excellent service and affordable prices, they offer club classics or delightful Nepalese-inspired meals. Gurkhas on Dalley is open seven days for lunch and dinner, and offers value for money with weekly lunch and dinner specials.

The club's mini cafe is open all day featuring locally grown coffee beans from Rosebank Coffee and a selection of delicious cakes and snacks to top off any morning or afternoon.

Friendly staff and a warm atmosphere will ensure your visit to Mullum Ex-Services will be an enjoyable one.

58 Dalley Steet, Mullumbimby • 6684 2533  
[www.mullumexservices.com.au](http://www.mullumexservices.com.au)



## Where culinary mastery meets hinterland bliss: The Bowlo Bangalow

Nestled in the heart of the picturesque Byron Shire hinterland, The Bowlo Bangalow has long been a cherished destination for both locals and travellers alike. It's no wonder that this hidden gem, with its serene ambiance and unwavering commitment to excellence, is now making waves with its remarkable food and beverage offerings.

At the centre of this culinary transformation stands the visionary head chef, Greg Andren. With an unwavering passion for crafting gastronomic masterpieces, Greg is a maestro in the kitchen. His menu proudly champions the use of locally sourced, farm-fresh produce. Greg Andren himself explains, 'My approach is about preserving a sense of familiarity in our offerings while simultaneously pushing the boundaries and redefining expectations. The exceptional produce available to us in the Northern Rivers region is a true gift, and it would be a disservice not to let our menu reflect and celebrate it.'

But the true magic awaits those who venture in to experience the surprise and delight offered by Greg's specials board. This ever-evolving palette of flavours beautifully captures the abundance of the Byron Shire. Whether you're in the mood for a succulent steak, a hearty vegetarian meal, or freshly caught seafood, The Bowlo's menu has something to delight every palate.

Why not indulge yourself further by pairing your meal with one of the premium beverage options? Whether you appreciate the elegance of a fine wine, the character of a craft beer, or the tantalising allure of a signature cocktail, there's something to enchant your senses and elevate your dining experience to new heights.

The Bowlo's kitchen is open from Wednesday to Saturday, serving up delectable lunch and dinner options. Pop-up kitchens on Sunday and Monday, and Gunter's Flammkuchen Pizza Tuesdays make for a whole week full of dining variety. For kitchen hours and reservations, visit the website.

An unforgettable dining adventure awaits, right here at The Bowlo Bangalow.

[www.thebowlobangalow.com.au](http://www.thebowlobangalow.com.au) • @thebowl

## ~ Pubs & Clubs ~



### Mexican Cantina at the Australian Hotel Ballina

The Australian Hotel is a classic Aussie pub with cold beer, live music and good food, right in the heart of Ballina. Just 150 metres from the banks of the Richmond River and five minutes from Lighthouse Beach, Shelly Beach and the airport.

The pub has undergone some renovations lately, and the latest addition is the Mexican Cantina, the converted bistro with a revitalised laid-back interior and casual outdoor dining space – the perfect setting for sampling their range of thirst-quenching beers. Or, if you're after a cocktail to beat the heat, the house Coconut Margarita is not to be missed!

Keeping in with the coastal vibe, the Ballina Prawn Tostada (Ballina prawn, avocado crème, salsa verde, pickled red onion, jalapeno and radish) and Crispy Fish Taco (using the daily catch) are the perfect combination of fresh. Wednesday's offering is two-for-one tacos, and Sunday is all about the Lechon barbecue, meat, slow-cooked on charcoal, usually served with a side of rice and beans. Wash this down with a few cold beers and a couple of Bloody Marys, perfect for getting your Sunday 'sesh' on.

If you're up for a night out, stay for the live music on Thursdays from 8pm or boogie the night away to funk soul with a vinyl DJ every Saturday from 9pm.

103 River Street, Ballina  
[www.australianhotelballina.com.au](http://www.australianhotelballina.com.au)  
 @theaussiehotelballina

### Saltwater Social Club

Right in the heart of Byron Bay, you'll find Saltwater Social Club, Byron's late night bar and hangout. The venue's eclectic interior design, iconic Jonson Street location, and warm, welcoming vibe make this a favourite destination for locals and visitors alike.

Offering cold drinks, classic games, dancing, and DJs, the relaxed vintage vibes and coastal style of the two-storey venue set the stage for a great night out. Drop by for a game of pool or shuffleboard in the laid-back game room, or hit the dedicated dance floor to the sounds of Byron's best live DJs.

Upstairs in the Library Bar, enjoy an ice-cold cocktail and get cosy on the lounge seating or chill out with a craft beer on the outdoor balcony overlooking the action of Jonson Street, Byron's main drag. Hot tip: the Library Bar is also perfect for private functions, birthdays, staff parties, wedding after-parties and more.

Happy hour kicks off the party every night with a range of delicious options from freshly-shaken margaritas, to organic wines and tap beer.

Whether you're looking to chill out with friends over a game of pool or shuffleboard, or you're keen for a boogie, Saltwater Social Club has something for everyone.

32 Jonson Street, Byron Bay • 6685 8493  
[www.saltwatersocialclub.com.au](http://www.saltwatersocialclub.com.au)  
 @saltwatersocialclub



## ~ Pubs & Clubs / Drink ~

### Eat, drink and play, at the Ocean Shores Tavern

The Tav has just undergone the second of its major redevelopments, including a ripper sports bar, beer garden, gin garden, and a fully fenced playground that will absolutely delight the youngest of your squad. Mum and dad can kick back and relax with a cheeky vino or two! They can even host your next kids party!

With over 40 TVs, you are sure to catch all the latest sports action from NRL, AFL, NFL, NBA, MLB, UFC... more abbreviated codes than you can poke a crooked pool cue at. Randwick, Flemington, Sha Tin, every race, every day. Poker, punters club, and pool comps. The tastiest pub grub with Jerry's Smokehouse, cracking cocktails, and kick on with karaoke first Friday every month! Ocean Shores Tavern, your number one sporting venue in the Shire!

Follow them on Facebook, Insta, or just ask a local!

84 Rajah Road, Ocean Shores  
[www.oceanshorestavern.com.au](http://www.oceanshorestavern.com.au)  
 @OceanShoresTavern



### The Pacific Bistro at the Brunswick Heads Bowling Club

With a large dining area and a warm family atmosphere, the Pacific Bistro offers à la carte dining with meals from just \$16, as well as catering for functions and events.

Open Tuesday to Sunday for lunch 12pm-2pm and dinner 5pm-8pm.

107 Tweed Street, Brunswick Heads  
 02 6685 1328  
[www.brunswickbowlingclub.com](http://www.brunswickbowlingclub.com)



### Byron Bay Spirits

Fall in love with Byron Bay Spirits, a local brand which distills unique spirits using the finest, natural ingredients in small batches. Each spirit and liqueur encapsulates the essence of Byron by using fresh, local botanicals.

Try their new cocktails-in-cans, which come in four delicious flavours, a perfect summer sipper for your BBQs, parties or beach days. Order online, pick up a bottle or enjoy a glass at your local bottle shop and venues.

[www.byronbayspirits.com](http://www.byronbayspirits.com)  
 @byronbayspiritscompany



### Brookie's Free Spirited, a non-alcoholic premix

A G&T with Pink Grapefruit, inspired by their classic dry gin and tonic, and a Blood Orange Spritz – think juicy blood orange with a hint of bitterness, like your favourite Italian aperitivo.

Free Spirited by name and nature, normalising mindful drinking, a balanced lifestyle, and elevating the non-alcoholic drinks category with Brookie's craft and quality. Expertly balanced with Brookie's rainforest botanical distillate, citrus, low calories, non-alcoholic and no stevia.

[www.capebyrondistillery.com](http://www.capebyrondistillery.com)  
 @capebyrondistillery



### Azteca's fly kickin' margs on tap. Yeeha!

Gorgeous and groovy humans of the Northern Rivers, the Azteca team are chomping at the bit to announce the new Azteca Margy kegs and Azteca bar hire options. "Cause all good celebrations deserve a cheeky margy, be it a shindig, birthday or wedding celebration."

They've got self-serve or staffed bars, sexy bars, big bars, small bars and truck bars. Get in touch...

[www.aztecamargarita.com](http://www.aztecamargarita.com)  
 @aztecamargarita

## ~ Drink ~



### Mark Bullivant Coffee: *'I don't sell coffee – I sell taste.'*

Introducing Mark Bullivant, the genius master roaster behind Mark Bullivant Coffee, and highly regarded veteran of the coffee industry... with an undying passion for flavour. With fifty years of industry experience, and twenty years as a Ballina local, Mark is well-known in the coffee industry for his expertise, as well as his integrity, and he prides himself on delivering satisfaction with every sip.

From the selection and roasting of the beans, to the packaging, to liaising with his loyal wholesale customers, the business is run entirely by Mark, allowing him to provide the kind of high quality, holistic service that is a rare find. As the man who roasts your beans, Mark is responsible for the magic that happens in your cup each morning! A true master in this field, Mark has also trained many well-known, quality brands in the art of espresso.

Mark Bullivant Coffee is a merchant of high-grade, specialty coffee, roasted or green, including: traditional and custom blends, single origins, micro-lots and rare and exotic varieties. Mark specialises in superior quality, bespoke and one-of-a-kind coffees from around the world. Make an appointment to set up your wholesale account or your own personal coffee order!

4/79 Southern Cross Drive, Ballina • 0448 878 874  
[www.markbullivantcoffee.com](http://www.markbullivantcoffee.com)  
@mark\_bullivant\_coffee @MarkBullivantCoffee



### Have you ever tried authentic matcha?

The true aroma and flavour of matcha cannot be experienced with processed matcha or matcha-flavored products. Matcha Byron Bay use 100% JAS certified organic matcha sourced from Uji, Kyoto, the birthplace of matcha in Japan. The Matcha stall at the Byron and Mullumbimby farmers markets, offer matcha lattes and muffins made with this high-quality matcha and combined with locally sourced ingredients.

0410 238 179 • [matchabyron@gmail.com](mailto:matchabyron@gmail.com) • @matcha\_byron

### Aurum Modern Honey Mead

Aurum have taken mead, the oldest beverage in the world, and catapulted it into the 21st century. Chief meadmaker and former winemaker/brewer Louis Costa has created an exquisite new range of modern meads, made from local Byron manuka and macadamia honey and native botanicals, that taste just like fine wine or champagne, with no grapes!

Aurum is at the forefront of a new revolution for the mead industry, which is seeing a recent resurgence due to the health benefits of honey. These 'modern meads' are not sweet, but dry and elegant, and have surprised and delighted sommeliers worldwide with their finesse, taste and complexity. A great choice for those with traditional wine allergies, they also pair delightfully with food.

'We have some of the best honey in the world, right here in the Northern Rivers,' says Costa, who is a former Stone & Wood brewer and had been missing winemaking since moving from Bordeaux to Byron to be with his partner 11 years ago. 'I wanted to create a range of still and sparkling wines that truly reflected the beautiful area in which we live – the terroir of the Northern Rivers.'

You can only buy Aurum's range online and at a few select bottleshops such as The Cellar Bangalow.

For a locals' discount on the website use code BYRONLOCALS for 10% off. Free shipping on orders of a dozen or more.

[www.aurummead.com](http://www.aurummead.com) • @aurummead



*The fondest  
memories  
are made  
when  
gathered  
around  
the table.*



# ~ Drink ~

## Wandana Brewing Co.

Wandana is a small local brewery situated on the outskirts of the eclectic township of Mullumbimby. Its family-friendly tap room and beer garden is a perfect place to kick-back with friends whilst gazing out over the paddocks at the iconic Mt Chincogan.

Lovingly crafted small batch beers are all made on-site and in full view of visitors, if you're in luck you might get to taste an upcoming brew directly from the tank.

The kids' room is filled with toys, so families are taken care of, and it's dog-friendly too. You don't have to just love beer to show up – there are cocktails, wines, cider, gluten-free beer and non-alcoholic drinks on offer too.

A large roster of local DJs set the scene for sunset. Food is provided by 'Sunset Eats' food truck – offering gourmet burgers, nachos and more from lunchtime onwards.

Open Wednesday from 1.30pm, Thursday to Sunday from 12.30pm. Takeaway beers and growler fills available seven days a week.

20 Manns Road, Mullumbimby • [www.wandanabrewingco.com.au](http://www.wandanabrewingco.com.au)  
@wandanabrewingco @wandanabrewco



## Hiatus Beers

Launched in July 2022, Hiatus Beers is all about brewing crisp, refreshing, full flavoured non-alcoholic beer. The founders, Jules Ryan, Nic Sandery and Nick Detmold, have been in the alcoholic drinks industry for 20 years, and with the wisdom of age, and having young families, all had become interested in the 'no and low' space – more from a perspective of managing alcohol consumption versus removing it completely.

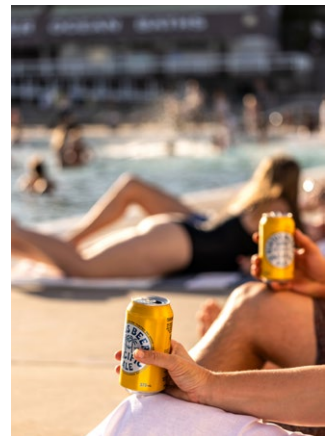
Jules and Nick shared the view there was room in the market for a premium dedicated non-alcohol beer brand, and Nic was already making some fantastic non-alcoholic beers at his brewery in Melbourne, Molly Rose. The three are a great fit of skills and experience, and so they seized the opportunity to create Hiatus.

Hiatus Beers are for anyone who is looking to take a break from alcohol. It was incredibly important to the team to develop a brand and beer that was inclusive and that everyone could enjoy – beer drinkers and non beer drinkers. At the same time they wanted to create a beer they could enjoy if they were having a day or week off alcohol, or as a 'spacer' drink before wine or beer to avoid layering alcohol on alcohol.

So if you are thinking about taking a break for a day, a week, a month, or just the next round, check out the first release Hiatus Non Alcoholic Pacific Ale ('NAPA') with all the classic tropical aromas and flavours, and a hint of balancing bitterness.

For sales and partnership enquiries contact Jules Ryan on 0421 510 559 or [jules@hiatusbeers.com](mailto:jules@hiatusbeers.com).

[hiatusbeers.com](http://hiatusbeers.com)  
@drinkhiatusbeers



# ~ Drink ~



## Stone & Wood

At Stone & Wood's Byron HQ, locals and visitors gather for some of the freshest brews and best food in the shire. With a 31-tank brewery, guests can enjoy all their Stone & Wood favourites as well as exclusive pilot batches.

Head on down for 'Friday knock off', cold beers and live music in the leafy beer garden. Every Friday arvo from 3.30–6.30pm during the warmer months.

Feeling peckish? They have an unbeatable menu of meals and snacks presented by Byron Bay food legends 100 Mile Table.

So drop on by, slow, down and soak it up with your crew... even the doggos are welcome!

100 Centennial Circuit, Byron Bay • 0429 060 262

[www.stoneandwood.com.au](http://www.stoneandwood.com.au)

@stoneandwood

## Spangled Drongo Brewing Co

Spangled Drongo is an independent brewery based in Murwillumbah. Their namesake and inspiration is the charismatic woodland bird – the only drongo that inhabits this continent. Drongos are acrobatic fliers and fearsome protectors, known to take on birds of prey twice their size to protect their young. Other bird species make their nests near drongos to gain this same protection.

The respect and admiration for the work which the drongo does in defending other species is prevalent for this team, with every beer sold helping to protect threatened animals through donations to wildlife organisations. Each schooner and can sold protects one square metre of habitat.

You'll find Spangled Drongo beers in many great venues and bottle shops around the Northern Rivers.

Go on, 'Give 'Em The Bird!'

Unit 20, 13 Thornbill Drive, South Murwillumbah

[www.spangleddrongo.com.au](http://www.spangleddrongo.com.au)

@spangleddrongobrewery



## Husk Farm Distillery

The home of Ink Gin and Husk Rum, Husk Farm Distillery, is nestled on the Messenger family's beautiful 150-acre farm in the Tweed Valley. The destination was recently awarded the gong as the most popular experience in the wineries, breweries and distilleries category of the NSW Tourism Awards.

A scenic 45-minute drive from Byron Bay township, Husk has a strong farm-to-bottle philosophy, practising 'full circle distilling' where almost all waste is returned to the land via the cows, composting or collected for recycling. With a kitchen garden, cocktail bar and beautiful views, Husk is the perfect day trip from Byron for lunch and relaxation.

Husk's multi-award winning classic, Ink Gin, is crafted and bottled at Husk Farm and was one of the first Australian gins on the market. Striving to capture the taste of local botanicals and the beauty of nature, Ink Gin was one of the first coloured gins and the first gin in the world to change colour naturally with tonic water.

Another pioneer, Husk Rum is Australia's first and only single estate farm to bottle rum. This French style rum is made entirely from sugar cane grown, crushed and distilled on site, capturing the terroir of the region in every bottle, and now being exported to France and Europe.

Come and explore how it all happens with tours, lunch and gorgeous views every day from 11am. Bookings recommended on weekends.

1152 Dulguigan Road, North Tumbulgum

02 6675 9149

[www.huskdistillers.com](http://www.huskdistillers.com)

@huskdistillery





# Doing it better with beer

Mandy Nolan

**W**e have the third highest beer tax in the world.

I know, right? It's un-Australian. Don't they know that's how we connect with our mates? That's how we solve loneliness? That's how we deal with having to work in shitty jobs we hate? That's how we deal with the infernal heat? It's how we celebrate our sporting wins. How we deal with our sporting losses. It's the great unifier. It's a friend in a glass. It goes beyond class. We know how to deal with hardship and stress in this country.

We have a beer.

(I have a zero alcohol one).

And then, after the delicious cold amber pause, we get on with life.

A skyrocketing excise tax, legacy debt from the pandemic period, increased production costs, and decreased consumer demand have combined to create an incredibly difficult market for independent brewers to operate within.

It's the kind of pressure that makes you need a beer.

But if we don't support our indie brewers, it will only be the big guys on tap.

Like a media monopoly but in a glass. We need lots of voices.

And lots of beers.

Because craft breweries don't just make great beers, they make bloody awesome places to drink them.

Like Wandana Brewery in Mullumbimby Industrial Estate. What a bloody little gem that place is! Overlooking the cheeky Chincogan, you can let the kids loose in the playroom and enjoy a local brew. Featuring their Gold Medal winning Mullum Madness, a classic Amped XPA Happy Pale Ale or the darkly delicious Aztec Chocolate lager. There's even a Roadie....

I love the sense of humour, the way beer isn't just beer, it's reflective of the tastes and shades of where it comes from and of us. Like Harmonic Lager. If that's not the Mullumest beer in the world I don't know what is.

And OK, you're wondering why I'm so passionate about beer when I no longer drink? Because some of the best alcohol free bevies are made by the Craft Breweries. Hiatus Beers make some of my faves. The non-alcoholic Pacific Ale has the full flavour of a pale ale. Crafted with Galaxy hops and a harmonious blend of Veloria, Vienna and Munich malts, this is uncompromised flavour for a compromised woman.

Craft beers aren't just beer. They're stories. They're on a mission to save the world, one beer at a time. Like the Spangled Drongo – for every beer

sold, one square metre of rainforest is saved. There's literally a bird in every glass. This beer is cruelty free, vegan friendly, carbon neutral AND it saves habitat! Their awesome call to action is 'give extinction the bird'. See, they're also funny.

The brand image is the Spangled Drongo – a woodland bird from the east coast of Australia. They're known for taking on birds of prey to protect their young. Other birds nest near them for protection. It's the perfect origin story for three blokes, the founding Drongos: Brian the Guinness World Records holder for the longest kite surf, Steve the skatey dude, and Tom the civil engineer with a masters in renewables.

They wanted to open a brewery across from the skate park in Murwillumbah but got smashed by the floods and so they converted their brewery into a regional flood response and volunteer centre. During that time with the help of over 5,000 volunteers they delivered over 27,000 meals.

That's what independent brewers are doing in our community. It's not just beer, its love, its community, its impact, on tap.

So please, when you go to the bottle or you go to have your next beer, think about who you can support. Choose local if you can. Choose craft. And be part of the doing it better with beer story.

# MARK BULLIVANT COFFEE

Merchant of high-grade, specialty coffees, roasted or green, including traditional and custom blends, single origins and micro-lots and rare and exotics. Specialising in superior quality, bespoke and one-of-a-kind coffees from around the world.



[www.markbullivantcoffee.com](http://www.markbullivantcoffee.com)

