



Eat drink

Issue #8 ~ Easter 2025

*A celebration of the amazing food, drinks,
and delights of the Northern Rivers*

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Eat drink

Issue #8, Easter 2025

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Editor: Aslan Shand

Contributors: Eve Jeffery, Mandy Nolan,
Aslan Shand

Advertising: Anna Coelho, Jacki Coward,
Lesley Hannaford, Nicole Hargreaves,
Kate Messenger, Katie Thompson

Design and production: Tirza Abb, Ziggi Browning

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64 McGoughans Ln, Mullumbimby 02 6684 1777

Advertising enquiries: adcopy@echo.net.au

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~ Welcome ~

A celebration of the amazing food, drinks, and delights of the Northern Rivers

Aslan Shand

When I was growing up there was the excitement of Earth and Sea

Pizza or dinner at the Indian in Byron – a special evening out – and when a restaurant or two actually opened in Mullumbimby it was a miracle. Before that were the Popular and Empire Cafes where you could get homemade chips and a few people developed an orange tinge when the carrot juice fad raged.

The Northern Rivers has come a long way since those hazy days and now the region offers significantly more when it comes to food, eating, and drinking. It is no longer 'imagine if there was a restaurant in town' or 'is there somewhere other than the local pub for a drink?' Now it is 'what kind of eating and dining experience are you looking for?' Do you want a bar, a club or brewery? Do you want inspired margaritas or delicious local coffee? You want to try fresh locally-grown produce? Not a problem!

Bringing all these incredible elements together we have a number of amazing food and beverage festivals including the upcoming Northern Rivers Harvest Festival that is taking place throughout May.

The Harvest Festival is now in its ninth year and is an ongoing celebration of the beautiful verdant growing region with its rich soils,

rain, and sunshine. It is these elements of the region that allow so many people to create unique, thriving businesses that cater to the taste buds and delight our senses.

'In the last decade or so, the Northern Rivers has transformed from a typically traditional farming region to a powerhouse of diverse and innovative food production. Our region is now renowned for its artisan food and beverages, as well as exceptional culinary experiences showcasing our local produce,' said Lucy Ashley, Executive Officer of Northern Rivers Food and Harvest Festival.

'The Harvest Festival has evolved alongside our region. This year, we're excited to launch a new month-long format, celebrating the unique food and beverage artisans of four sub-regions. This change reflects the depth of diversity in our region's food production.

'By sharing the stories and flavours of these sub-regions, we hope to inspire a deeper appreciation for the Northern Rivers' food culture. We invite everyone to join us on this culinary journey and experience the best of our region's harvest.'

Throughout the festival there are opportunities to take farm tours, enjoy tastings, hands-on cooking demonstrations, workshops, and get involved with meet-the-maker sessions throughout the Northern Rivers.

Underlying many of the region's taste sensations is the locally-grown food. From the amazing farmers' markets to local businesses who have taken the time and invested in working with local Indigenous communities to plant native produce including Davidson plums and finger limes among many other flavours, fruits, and grains.

As autumn heads our way and we look towards actually snuggling up under a blanket at night, it is also a great chance to visit the great range of breweries.

Throughout the Northern Rivers there is an amazing array of them with great spaces to enjoy everything from listening to DJs to enjoying Thursday trivia night at Wandana Brewery to getting involved in the Festival of the Stone and other events by Stone & Wood. Or perhaps you'd prefer to head to Seven Mile Brewery in Ballina where you can hang out and enjoy locally-made beers and sample from the variety of food trucks that supply great food on Friday and Saturday nights.

But as Mark Bullivant from Mark Bullivant's Coffee puts it, 'I don't sell coffee – I sell taste' and that is really the catchcry of the region. It isn't about just getting a product out there, it is about making something special, something that you believe in and want to showcase to the world.

And while Mark might not approve of you mixing anything with his

~ Catering ~

carefully crafted flavours there is certainly a chance to create a full range of daytime to evening beverages from the coffee, to the spirits, to the alcoholic kombucha.

For a sunny afternoon, watching the sunset, or a fun-filled evening, margaritas made from Azteca Margarita's mix. You can buy them online, at the shops or get them to deliver you a bar!

If that's not your cup of tea and you prefer a little alternative chic then you can always pick up a few bottles of alcoholic kombucha from Ventura Brewing. While it may have been a bit 'taste and go' at first Shanu and Dom say they have 'a beverage akin to liquid nectar' and it's ready for you to enjoy.

Taking a look around there is no missing the delightful range of spirits that have been developed throughout the region.

Byron Bay Spirits have taken organic ingredients, and in the case of their Honey Gin the delights of the Tyagarah honey flavours, to produce their ready-to-serve cocktails, limoncello and coffee liquor.

Providing another authentic Northern Rivers experience is the Lord Byron Distillery who are now producing a wide range of spirits to whet your appetite.

From rums to fire cane to gin and limoncello there's a little something for everyone when you go and enjoy their distillery tour. You can enjoy sampling the variety of spirits and learning how they can be combined into some of their delectable cocktails.

The Northern Rivers has matured into a place where there is something for everyone from vegetarian and vegan to gluten-free to hardcore meat lovers. Whether it is an afternoon beer, a sophisticated cocktail, or a New York oyster bar experience, as we became the rainbow region we have also become a place where everyone can find a little of what they are looking for.



A Chef's Pocket

Sit back, relax and enjoy your next dinner party with your own private chefs. A Chef's Pocket offer a unique event catering service, preparing the menu of your choice in the comfort of your own home or holiday accommodation in Byron Bay and the Northern Rivers region.

They will work with you to create a custom menu to delight your taste buds, or you can select from their delicious Peruvian menu, tapas menu or sit-down menu. They're always happy to discuss any food preferences, particular ingredients or selection of dishes to best accommodate your needs.

Be transported on a gastronomic journey to the chefs' home in Peru with their favourite tastiest Peruvian dishes. Take your pick from their selection of premium tapas, which can be served as finger food at your event, or as part of a shared sit-down meal. With a mix of both classic Peruvian and some of their favourites dishes from around the world, this is the perfect choice for those who like a little bit of everything! Their sit-down menus are designed to give you a fine dining experience, all with a unique selection of items to choose from using the best local produce.

www.achefspocket.com
@achefspocket



Wicked Woodfire mobile pizza

Wicked Woodfire, mobile catering for parties, weddings and events. Delicious woodfired pizza made from scratch and cooked to perfection in the woodfire oven, as well as an array of succulent meats that can be cooked to order. They operate regularly at the Burringbar Rainforest Nursery on Friday evenings, making pizza, and Saturdays at Burringbar quality meats roasting up delicious cuts from the farm to the plate.

wickedwoodfire.com.au • 0499 448 128
@wickedwoodfire

~ Catering ~

Charcoal Bay BBQ: authentic BBQ catering with a twist

Charcoal Bay BBQ offers a truly unique catering experience, bringing the rich, bold flavours of artisanal BBQ to every event. Led by Chef André, they specialise in crafting Brazilian-inspired BBQ that's perfect for sharing, from tender cuts of beef and marinated chicken to vibrant grazing tables. Their menus are designed to suit any celebration, whether you're hosting an intimate gathering or a large corporate function.

With a focus on fresh, locally-sourced ingredients and beautifully presented dishes, Charcoal Bay BBQ ensures that each event feels both personal and memorable. Ready to wow your guests with an unforgettable BBQ experience?

www.charcoalbay.com.au • @charcoalbaybbq



Chef David Lisken

Chef David Lisken brings over a decade of culinary experience, specialising in private chef services and health retreat catering, offering personalised services across Byron Bay, the Northern Rivers and beyond.

With a focus on creating health-conscious, plant-based dishes, his meals are both nourishing and delicious. Chef David tailors each dish to suit your needs, using only the finest ingredients. Whether preparing meals for a private gathering or a wellness retreat, he aims to deliver memorable, flavourful meals that support both health and enjoyment. With a deep appreciation for diverse culinary traditions, Chef David strives to create an unforgettable dining experience.

Get in touch to book your next culinary experience.

Get in touch via chefdavidlisken.com

@chefdavidlisken

Munay – boutique catering

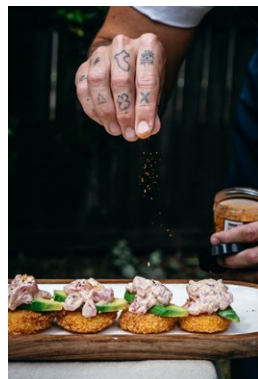
Munay is a boutique catering service by chef Eduardo Miranda that brings people together through vibrant flavours and unforgettable dining experiences. Specialising in a fusion of fine-dining Peruvian with fresh local ingredients, Munay creates dishes that are both refined and unique.

From intimate private dinners to birthdays and weddings, Chef Eduardo tailors each event to reflect the client's vision, always with a focus on quality, seasonality, and sustainability. By working closely with local producers, they ensure every dish is crafted with the freshest ingredients, celebrating the region's rich culinary offerings.

With a passion for flavour and creativity, Munay transforms special occasions into exceptional dining experiences that guests will remember.

0417 122 056 • info@munay.com.au

www.munay.com.au • @munay.catering.au



The Velvet Pear

The Velvet Pear is an epicurean renaissance, infusing the romance of abundant feasts with the earthy elegance of the Byron Bay region. Their bespoke grazing installations showcase the finest artisan edibles and freshest local produce, creating memorable experiences for any occasion.

Whether you desire an exquisitely curated grazing table for an intimate wedding or party that is artfully styled and taste-abundant; a hearty and nourishing experience for a professional gathering or retreat; or a sumptuous feasting box brimming with goodness, The Velvet Pear ensures a truly indulgent experience – they celebrate nature's seasonal banquet and bring love and connection to the table.

info@thevelvetpear.com.au • 0434 485 500

www.thevelvetpear.com.au

~ Catering ~



Maria's catering

Maria's Byron Bay is a local catering business, launched by sisters Maya and Chelsea, where food is always at the heart of creating lasting memories and shared experiences.

Showcasing the best local and seasonal ingredients. Maria's celebrates the joy of authentic cuisine, to be shared among friends and family. A product launch, a birthday or hosting a wedding, Maya and Chelsea will work with you to curate a package specific to your event.

mariasbyronbay.com
17 Banksia Dr,
Byron Bay
0433 969 981
feedme@mariasfood.com
@mariasbyronbay

Open Table Catering

Open Table Catering serve unforgettable cuisine for events and parties. Their signature style is Mediterranean fusion, as well as Middle Eastern, Moorish and Moroccan. At Open Table they are passionate about nutritional health and well known for providing delicious meals for guests with special dietary needs, such as kosher food, vegan, vegetarian, gluten-free and many more. They support local sustainable produce - using organic, kosher, pesticide-free ingredients wherever possible.

They can do event management and planning - from intimate dinners, birthdays, corporate events to grand-scale weddings. Their mission is to provide professional catering service suited to your needs and the best cuisine for your budget, making your event not only unique, but sublime.

111 Lagoon Drive, Myocum
02 6684 3013 • 0414 878 290
@opentablebyronbay
www.opentable.net.au



~ Food Experiences ~



Immerse yourself in the flavours and landscapes of the Northern Rivers

Join Northern Rivers Food for a month-long celebration of the region's unique food culture, stunning landscapes, and vibrant community spirit. The Northern Rivers Food Harvest Festival™ returns in May, showcasing the best of the region across four incredible weekends.

Each weekend highlights a different region: Ballina and Byron Shires; Lismore, Kyogle and Richmond Valley; The Tweed; and The Clarence. Meet local producers, explore picturesque farms and distilleries, and indulge in the region's freshest produce.

Weekend 1: Ballina and Byron Shires (May 2-4)

Experience the festival's traditional opening at the iconic Mullumbimby Farmers Market. On Saturday, meet celebrity Chef, Paul West, of River Cottage fame at our Producers' Hub in Bangalow. On Sunday, enjoy a leisurely long-table lunch amidst the beautiful macadamia orchard of Summerland Farm.

Weekend 2: Lismore, Kyogle and Richmond Valley (May 10-11)

Discover the vibrant heart of Lismore's CBD at the Harvest Producers' Hub. Treat mum to a special Mother's Day on Sunday, with a range of themed activities and workshops along the Harvest Trail.

Weekend 3: The Tweed (May 17-18)

Explore the rich diversity of the Tweed Shire, with a Hub event at the magnificent M-Arts precinct in Murwillumbah. Enjoy a special Chef and the Forager lunch at multi-award-winning Potager at Carool, and a long-table dinner under the stars at Husk Distilling.

Weekend 4: The Clarence (May 23-25)

Collaborating with Clarence Valley Food, this weekend promises to be a showstopper. Visit The Barn at Grafton Showgrounds for the Hub event, featuring local artisan producers and distillers. Explore the picturesque Clarence Valley on the Harvest Trail, with farm tours, cooking demos, and more.

Throughout the festival, enjoy a range of unforgettable experiences, including farm tours, tastings, hands-on cooking demonstrations, workshops, and meet-the-maker sessions. With a focus on showcasing local produce, artisan producers, and community spirit, this festival is a must-attend event for foodies and families alike.

The Harvest Festival is also a celebration of the region's resilience and determination. After the devastating floods of 2022 and the more recent effects of Ex-Tropical Cyclone Alfred, the community has come together to rebuild and revitalise. The Harvest Festival is a testament to that spirit, and a chance to experience the best of the Northern Rivers.

So mark your calendars for May and get ready to harvest the best of the Northern Rivers! Visit harvestfestival.org.au to view the full program and grab your tickets before they sell out.

www.northernriversfood.org
www.harvestfestival.org.au
@northernriversfood



~ Wholesome & Fresh ~

Mullum Farmers Market

The award-winning Mullum Farmers Market, a celebrated local gem, is a foodie's dream. Nationally and internationally recognised, it's been featured in publications like *The New York Times* and popular shows like *Taste of Australia*. Every Friday, the Mullum Showgrounds transform into a vibrant marketplace. Over 75 stalls showcase the region's finest produce, from fresh organic vegetables to artisanal bread and gourmet cheeses. Beyond the delectable food and breakfast choices, the market offers a relaxed atmosphere with live music, activities for children, and free workshops on sustainable living and healthy eating. It's a must-visit for anyone seeking quality local produce and a community-focused experience.

Every Friday 7-11am, Mullum Showgrounds, Main Arm Road
www.mullumfarmersmarket.org.au



New Brighton Farmers Market

Tuesday mornings, New Brighton's secret's out! From 7-11am, find the chill market by the river, a stone's throw from the pristine, uncrowded beach. 40 stalls, local delights, and three amazing breakfast stalls serving up the best brekkie buzz. Free kids' entertainment, live music, and a true community vibe. Your perfect beachside Tuesday escape.

Every Tuesday 8-11am, Tom Kendall Oval, River Street
www.newbrightonfarmersmarket.org.au



~ To Take Home ~

Koala Tea – a local icon reimaged

Born in the Northern Rivers and established in 1990, Koala Tea is Australia's first certified-organic tea brand. For over 30 years, it has been a trusted name in organic herbal teas, loved by health-conscious tea drinkers across Australia. Now, this local icon is experiencing an exciting revival with new packaging, while remaining true to its organic roots and commitment to quality.

Proudly blended and packed locally, Koala Tea supports organic farming and helps protect Australian wildlife, with a portion of sales going to conservation efforts. Every cup of Koala Tea is a reminder of the beauty of nature, made with carefully selected organic ingredients.

Whether you're looking for a soothing herbal infusion, a wellness-boosting blend, or a rich organic black tea, Koala Tea has something for every tea lover.

Discover the new Koala Tea at your local health store or online. It's time to rediscover this Northern Rivers original!

www.koalatea.com.au
@koalateabyron



Lifecykel

Founded in Australia nine years ago, Lifecykel 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, Lifecykel pioneers eco-friendly production methods that not only minimise environmental impact but actively contribute to ecological restoration. Lifecykel also works alongside the Byron Bay Herb Nursery, a not-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 Lifecykel'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, Lifecykel 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 • @lifecykel



*First, we'll eat pizza.
Then, we'll cuddle.*

~ To Take Home ~

Sunshine Low GI Sugar

Enjoy the sweeter things in life with Sunshine Low GI Sugar!

Let's face it, sugar gets a bad rap these days and we all know that it should be enjoyed in moderation. But, times are changing thanks to Sunshine Low GI Sugar.

Low GI sugar is a natural sweetener that is more slowly digested, absorbed and metabolised – resulting in a lower and slower rise in blood glucose that keeps you feeling fuller for longer.

Sunshine Low GI Sugar is made using the Nucane™ process. Developed in Australia, this process ensures the naturally occurring and beneficial antioxidants are retained during the milling process that turns sugarcane into sugar crystals. It contains just one ingredient, 100% natural cane sugar, and has no additives or preservatives. Rich in naturally occurring minerals such as calcium, magnesium and potassium makes it suitable for all diets including gluten-free, vegan and vegetarian.

Enjoy the natural, sweet goodness of Sunshine Low GI Sugar in any food or beverage recipe in which sugar is used.

www.sunshinesugar.com.au/low-gi

📷 @sunshinesugar_nsw

📺 @sunshinesugarNSW



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



~ To Take Home ~

Byron Bay Peanut Butter, 'nuts about it!'

Byron Bay Peanut Butter is a family-owned Australian business, offering premium peanut butter and mouth-watering satay sauces made with Kingaroy hi-oleic peanuts and all-natural Australian ingredients. Eat it by the spoonful directly from the jar, spread it on toast or sandwiches, or add it to countless recipes to elevate flavour, protein and nutrition! It's vegan and gluten-free, with no nasties.

If you have a sweet tooth, their peanut brittles are sure to hit the spot... but be careful, one bite will not suffice! Enjoy the flavours of peanuts, maple and chilli.

They have also created a peanut butter specifically for dogs, and cookies made with all natural ingredients and wholesome to boot.

Unit 1, 16 Tasman Way, Byron Bay • 02 9188 8826

www.byronbaypeanutbutter.com.au

@byronbaypeanutbutter



Blue Cow Gelato

Blue Cow Gelato has landed in Byron Bay! Indulge in 35 rotating flavours of authentic Italian gelato, hand-crafted in-store using real ingredients and locally-sourced produce. They now offer delivery across the town and surrounds from 6pm daily, with free delivery on all orders over \$25. Order online for easy pickup or download their app for exclusive flavours, deals and rewards. Search 'Blue Cow Gelato' in the App Store and enjoy \$10 off your first order! Need a show-stopping dessert? Customise your own gelato cake.

Whether it's a classic scoop or a custom creation, they've got your sweet cravings covered! Open seven days, 10am-10pm.

8/4 Jonson Street, Byron Bay

@bluecowgelato

Satvik Foods loves local

Celebrating 15 years of nourishing our community, Satvik Foods brings you simply delicious, easy to cook meals like red lentil dhal, quinoa salad, and royal rice, all infused with unique Ayurvedic spice blends.

With fully home-compostable packaging, they're as committed to sustainability as they are to your health.

Enjoy them as they are, or let them inspire your culinary creations.

Find them at your local supermarkets, Health Food stores, IGA, or order online.

Discount code: ECHOTAKE15

satvikfoods.com.au

@satvikfoods



Some meals don't need to be complicated to be enjoyed

~ To Take Home ~



Byron Bay Providore

Conveniently located in the Woolworths complex, Byron Bay Providore is a charming gourmet grocery and coffee shop, with a carefully curated range of the best quality, award-winning and distinctive local, regional and international finds.

Enjoy a coffee and one of their sweet or savoury treats, or take home delicious meals, award-winning cheeses, salumi, pastas, brownies, olives, oils and other exclusive products. Their products have been chosen to complement each other, making for an easy shopping experience and including gluten-free, dairy-free and organic options. Outside is a dog-friendly space while indoors offers an air conditioned or heated space for a relaxing cosy meeting spot.

Open 7am–5pm Monday to Saturday and 7am–1pm Sunday.

Ground Floor, Mercato Building
108–114 Jonson Street, Byron Bay
@byronbayprovidore



Yoflo Byron Bay

Enjoy the holidays, or any day, with everyone's favourite... Yoflo! Independently created and operated in Byron Bay since 2011, they start with 100% real natural yoghurt! Treat yourself to local toppings like Brookfarm granola and muesli, honey-roasted locally-grown macadamias and delicious gluten-free, Byron Bay Brownies. Choose from a great selection of fresh cut fruit and finish with a wide range of hot sauces, including local Byron Bay Peanut Butter and macadamia cream.

Normal trading hours: 9am to 9pm Sunday and weekdays, and 9am to 9.30pm Friday and Saturday.

Holiday trading hours: Open every day 8am to 9.30pm.

3/19-23 Lawson Street, Byron Bay
www.yoflo.com.au
@yoflo @yoflo.byronbay

Locavore Byron Bay

Bring conscious quality to your table with ethically-raised organic meats from Locavore in Byron Bay. All their products are sourced either from their own farms or from farms they know align with the organic regenerative farming movement, ensuring meats that are good for you, good for the community, and good for the environment – because you are what you eat.

Open Monday to Friday 8am–5.30pm, Saturday 8am–3pm and Sunday 10am–2pm.

Shop 5 The Hive, 88–92 Centennial Circuit, Byron Bay
(next to Stone & Wood) • Text 0400 119 312
www.locavorebyron.com



The Paddock Project

The Paddock is a vibrant community hub where fresh flavours, skill-building, and the joy of home-grown food come together! Their amazing new cafe serves up fantastic coffee and an expanded menu featuring produce straight from the garden. They're proud to train and employ NDIS participants in the cafe, providing hands-on experience in a warm, welcoming environment.

Their garden is at the heart of The Paddock – watch as your lettuce is harvested fresh, while their dedicated team lovingly tend to the thriving plants with care and love.

Don't miss 'Curry and Jam' on Wednesday nights, featuring live music and mouthwatering, spicy curries for an early dinner.

Discover the magic of The Paddock – visit and see for yourself!

64 Argyle Street, Mullumbimby • 0400 348 209
www.paddockproject.com



Think global. Eat local.

Mandy Nolan

So, you want to do something about your carbon footprint? It's easier and more fun than you think. One easy way is to support your local restaurants and eateries. By eating in a restaurant unique to your community you are helping reduce your carbon footprint. Or is it mouthprint?

When you eat local, you also support local growers. And the more food we can eat that hasn't been driven in trucks and stored in giant refrigerators the better.

Most local restaurants source their ingredients locally, so it's way better for the environment and it supports sustainable practises. It's also good for you. Locally-sourced food is always higher in nutrition – because it's so much fresher!

Often local restaurants are family owned. Sometimes they've been passed down through generations. Or they're owned by people who care about where they live. They opened a restaurant to meet you. To feed you. To build a wonderful foodie relationship with you. It's a beautiful thing.

And the food is fresh, the experience is always more authentic, and you get to develop something we often forget about when we go out to eat: a relationship with a restaurant. A sense of familiarity and history with the owner and with their staff, just makes the whole dining experience six-star.

When I arrive somewhere and they know my name, they remember what I ordered last time, so they can recommend one of the new specials. When they go to the trouble of making sure I get the table I seem to prefer, it just makes me feel valued. And feeling the love just makes the whole experience wonderful.

In a cost-of-living crisis, when we eat out, we want to make sure that every cent we spend stays in our community. Because that helps strengthen and build our local economy. It means more local jobs. It means our restaurants keep their doors open. It means that when we think... hmm, where will we go for dinner? We have lots of fantastic choices.

When you eat local, you also support local growers. And the more food we can eat that hasn't been driven in trucks and stored in giant refrigerators the better.

And some restaurants will come to you! Meet A Chef's Pocket: Andrés Soldi and Franco Reverditto. They have called Australia home for well over a decade now and bring a passion for blending authentic Peruvian flavours with the best local ingredients. As the proud owners of the acclaimed Bonito Peruvian Eatery in Wollongbar, they've gained a reputation for creating unique, seasonal menus that highlight the freshest produce from the Northern Rivers.

Peruvian food is one of the most diverse and flavourful cuisines in the world, blending Indigenous, Spanish, African, Chinese, and Japanese influences. Thanks to Peru's rich geography – ranging from the coast to the Andes and the Amazon – its cuisine features a variety of fresh ingredients and unique flavors.

Andres and Franco say, 'We work with Australian-grown produce such as fresh seafood, lamb, beef as well as Peruvian yellow chilli grown in the area. We also try to blend in local natives like Davidson plums on our bar, to make cocktails, like our famous Davidson plum pisco sours made with our grape based spirit, Pisco.'

So, I'd love to tempt you with a little of what's on offer! Like the popular Peruvian dish Ceviche which features Peru's national dish, made with fresh, raw fish marinated in lime juice, chilli peppers, onions, and cilantro. It's often served with sweet potato and corn. For the lovers of beef, Lomo Saltado – A stir-fry of beef, onions, tomatoes, and soy sauce, influenced by Chinese cuisine, usually served with fries and rice. And then there's Causa Rellena – a cold mashed potato dish layered with tuna, chicken, or avocado, flavoured with lime and aji amarillo.

You can travel to their fabulous Boinito Peruvian with opening hours Wednesday and Thursdays from 3pm and Fridays and Saturdays from midday onwards. (Happy hour 3-5pm everyday). Or if you have a special function, they'll come to you. They love cooking for you and offer a unique catering service, preparing the menu of your choice in your home. Nothing gets more local than that!

But if you just want something super casual? Well don't go past Lennox Pizza offering what its website declares boldly: views, brews, cocktails, beats and eats. That's a whole lot of local right there. Originally from Canada, restaurant owner Nicci Meredith came to Lennox for love. 'I met my hubby, Nath, in London in 2001, and we've been inseparable ever since! We started out working together in a pub and spent the next few years traveling through Europe and Canada, always finding ourselves in hospitality jobs along the way. Eventually, we decided to settle in Lennox, where Nath grew up. The moment I arrived, I couldn't believe my luck – what a place!'

In 2007 they took the plunge and bought Lennox Head Pizza and Pasta. Fast forward 18 years, Nicci says: 'We're still here, loving every minute of it! Two years ago, we invested in a brand new venue right in the heart of town, complete with stunning ocean views. Lennox Pizza 2.0 was established and we are so proud of it.'

'Being part of this incredible community means everything to us' says Nicci. 'We employ over 30 locals, many of them young people getting their first taste of the workforce. We also throw our support behind as many local sporting clubs and events as possible – Lennox has given us so much, and we love giving back.' See what I mean about supporting locals!

Nicci is committed to good local produce. 'We're big believers in keeping things local, sourcing the freshest seafood from Northern Rivers Seafood and top-quality produce from Suncoast Fresh in Byron' she says.

'While we don't have any pizzas named after Lennox (yet!), our cocktail menu is another story! My personal favourite? The "Is Ross Lane Open?"

– a dangerously good peanut butter, whiskey espresso martini. If you know, you know!

For Nicci, being local is about giving back. She also sits on the board of Rafiki Mwema, a charity run by a Lennox local that provides safety for at-risk kids in Kenya. 'We're proud to be a major sponsor for their upcoming Rafiki Royale event, where Lennox Pizza will be serving up delicious eats. My daughter and I will also be part of the entertainment – no rest for the wicked when it comes to these fun things! I know you will be involved as well so hope to see you there!'

Heading north to Byron Bay we come to Crystalbrook, set next to the lush rainforest oasis is Forest Byron Bay – the glorious nature-centred restaurant that celebrates sustainability by working hand-in-hand with local farmers, growers, and artisans. And this glorious restaurant isn't just for hotel guests, Crystalbrook open their doors for locals with their Thursday pasta night (\$28). Walk-ins are welcome, and the pasta is all made in house! There's weekly specials and the \$28 includes a matched glass of wine! This is a great opportunity to come and meet Tiffany Jones – the new award-winning, innovative executive chef with an exceptional record of service experience with over 30 years of expertise in all facets of cooking.

The world is literally your oyster in Byron Bay with the Byron Bay Oyster Bar offering the best oysters and seafood from across Australia and New Zealand.

Inspired by lively New York oyster bars this pearler of a venue is located at 4 Marvell Steet, Byron Bay, offering an approachable yet refined dining experience. And there's even a huge land-based oyster tank that purifies and holds up to about 500 dozen oysters at a time.

Hotel Marvell GM James Pearce stands by his oysters! 'Our state-of-the art oyster tank uses carefully filtered water collected on a king tide from nearby Brunswick Heads to naturally cleanse the oysters of any impurities. It also regenerates them to the pristine condition that's usually reserved for oysters consumed straight from the water at a farm. This means that every single oyster we're serving at Byron Bay Oyster Bar & Seafood Restaurant is as fresh and pure as nature intended. Nowhere else in Byron Bay will you find oysters as fresh as those that we'll be shucking.'

So get out there and eat local! And let's be clear – food made with love, by locals we love, is the way to go!



~ Drink ~



Exceptional coffee, expertly roasted

With over 50 years of roasting experience, Mark Bullivant personally roasts every batch of coffee, ensuring the highest level of quality and consistency.

Mark Bullivant Coffee specialises in Grade 1 / AA superior coffees, carefully sourced from around the world, including their exclusive Byron Blue Estate micro-lot-premium Australian subtropical coffee grown in the Byron Bay hinterland. Their small-batch roasting capabilities mean they can create custom blends tailored to your taste – whether you're a cafe, restaurant, or coffee enthusiast looking for something unique. From rich, bold espressos to smooth, balanced filter roasts, they take pride in crafting the perfect coffee to suit your needs.

At Mark Bullivant Coffee, they cover all aspects of the coffee trade – from sourcing and roasting to wholesale supply and direct-to-customer sales. Their commitment to quality is reflected in their five-star Google rating, and their customers appreciate the personalised service and one-on-one accessibility that comes with dealing directly with an experienced roaster.

They proudly support local businesses and growers, ensuring that every cup of coffee tells a story of expertise, passion, and dedication. Custom blends created to suit you. Enjoy a cup of something truly special.

Mark Bullivant Coffee – personal service, exceptional quality.

4/79 Southern Cross Drive, Ballina • 0448 878 874

www.markbullivantcoffee.com

Instagram: @mark_bullivant_coffee Facebook: @MarkBullivantCoffee

Wandana Brewing Co

Wandana is a local brewery situated on the outskirts of the eclectic township of Mullumbimby, featuring a family-friendly taproom and beer garden with stunning views of the iconic Mt Chincogan. It's the perfect spot to relax with friends, enjoy fresh craft beers brewed on-site and, if you're lucky, sample an upcoming brew straight from the tank.

The brewery has something for everyone, from a kids' room filled with toys to a dog-friendly environment. You don't have to be a beer lover to enjoy Wandana – there's also a range of cocktails, wines, cider, gluten-free beer, and non-alcoholic drinks available.

Local DJs create a lively vibe at sunset, and the 'Sunset Eats' food truck serves up gourmet burgers, nachos and more from lunchtime. Takeaway beers and growler fills are available seven days a week.

20 Manns Road, Mullumbimby
www.wandanabrewingco.com.au

Instagram: @wadanabrewingco

Facebook: @wadanabrewco

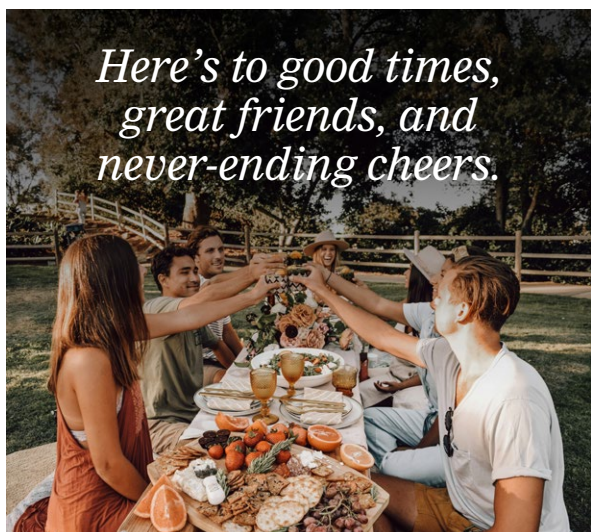


Lord Byron Distillery

Since 2017, Lord Byron Distillery has made spirits naturally from local ingredients in their zero waste, 100% renewable energy distillery. Enjoy tours, tastings, cocktail-making classes and even distil-your-own gin sessions. Swing by their Tiki Bar to try Byron's legendary Pina Colada. Book an activity or just drop in for a tour and tasting. Open from Tuesday to Saturday, 10am to 5pm. They look forward to seeing you soon!

4 Banksia Drive, Byron Bay Arts & Industry Estate

www.lordbyrondistillery.com.au • Instagram: @lordbyrondistillery



~ Drink ~



Byron Bay Spirit Company

Fall in love with Byron Bay Spirits, an award-winning local distillery, which distils unique spirits using the finest natural ingredients in small batches. Each spirit and liqueur encapsulates the essence of Byron Bay by using fresh, local botanicals. Visit the distillery and cellar door, located in the heart of the Arts and Industry Estate, just next door to Stone & Wood. Kick back with friends and enjoy the ambience of a working distillery. Select from an impressive menu of all locally-produced cocktails, spirits, wines and beers. Try one of their legendary Chilli Margaritas or a refreshing Limoncello Collins!

Chief distiller Luca Bolzoni's Italian heritage influences the distillery's extensive range of liqueurs, including its popular Honey Liqueur, using local honey. The recently released Lychee and Elderflower liqueurs have been a great success around Australia.

Cocktails, spirits, wine, beer, great music and friendly local vibes.

Open Wed to Sat from 2pm.

Take home a bottle of spirits or a cocktail in a can!

88 Centennial Circuit, Byron Bay
www.byronbayspirits.com
 @byronbayspiritscompany

Seven Mile Brewing Co

Conveniently located right next to the Ballina airport, Seven Mile Brewery is an unassuming venue offering locally-brewed craft beer, delicious food truck options, and a welcoming atmosphere. All their beers are brewed on-site, made where possible from locally-sourced ingredients. From light and crisp to bold and rich, they have a beer for every taste, whether you're a craft beer enthusiast or new to the scene.

Seven Mile Brewing Co. was crowned Champion medium-sized Australian brewery in 2024, a well-deserved accolade. The Northern Rivers punches well above its weight when it comes to producing world-class products.

Seven Mile Tap Room is open Thursdays from 4-7pm and Friday to Sunday from 12-6pm. Join them for great beer, delicious food, and even better company. They also host live music every first and third Sunday, along with private events, creating a lively atmosphere for all.

Drink fresh. Drink local.

188-202 Southern Cross Drive, Ballina
 1300 001 074
www.sevenmilebrewing.com.au
 @sevenmilebrewingco



~ Drink ~

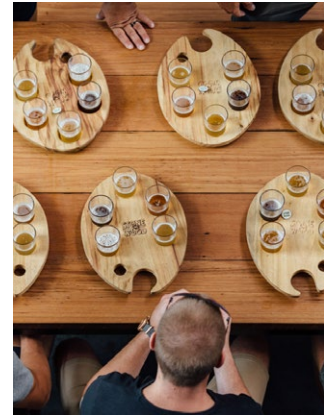
Azteca Margarita

Did someone say 'new flavour?!' Passionfruit and vanilla by Byron's local OG margarita makers and shakers is hand-crafted in Billinudgel using quality fresh ingredients – just citrus, passionfruit, oils, and sea salt – lightly sweetened with a touch of organic agave nectar and topped with a hint of Mexican vanilla for extra pizzazz! Badass salt included with every bottle!

This new flavour was developed with their mates at Nine Lives Bazaar – for all the colourful cowboys and cowgirls – ride this unicorn all summer long!

Each bottle makes 16 damn good margs, available at all the good shops and online – yeeehawww!

www.aztecamargarita.com



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 dogs are welcome!

100 Centennial Circuit, Byron Bay • 0429 060 262

www.stoneandwood.com.au

@stoneandwood

Ventura Brewing

Ventura Taproom is now open! With polished concrete floors, natural stone finishes and a lush sub-tropical courtyard garden, their brewery taproom is the perfect spot to kick back with a few friends, enjoy an ice cold bevy straight from the taps, and watch sunset over Wollumbin and the scenic caldera.

With 12 taps of nectar pouring a rotating selection of their award-winning hard kombucha, along with craft beers, natural wines and quality non-alcohol options – there's plenty for everyone. Paired with easy, delicious snacks, they guarantee your taste buds will be happy and your stomach smiling. Because it tastes better when it's made in paradise!

Open Thursday to Saturday, 1pm–8pm.

10/141 Lundberg Drive, Murwillumbah

@ventura_brewing • www.venturabrewing.co



~ Dining ~



Bonito Peruvian Eatery

Take a trip to Wollongbar in Ballina's beautiful hinterland region to discover this hidden gem.

Bonito Peruvian Eatery provides a contemporary twist on traditional Peruvian cuisine in a relaxed atmosphere, combining the rich flavours of Peru with fresh, locally-sourced ingredients from the Northern Rivers region.

Chefs Andres Soldi and Franco Reverditto, calling Australia home for over a decade, infuse their culinary artistry with the region's finest ingredients.

Classic dishes like fresh fish ceviche, aji de gallina and causa are on their seasonal changing menu, as well as delicious cocktails made with Peruvian pisco. The licensed bar also offers a curated selection of Australian wines, local beers and other cocktails made with the Peruvian national spirit. Happy hour 3-5pm Wednesdays to Saturdays!

Shop 10/54 Simpson Ave, Wollongbar
02 6628 3111
www.bonitoperuvian.com.au
@bonitoperuvian

The Shack: beachside bites, cocktails and ocean views

Tucked beside the Beach Hotel Byron Bay, The Shack is a relaxed coastal escape serving up fresh flavours, ocean breezes and effortless hospitality. With a seamless indoor-outdoor flow and stunning Main Beach views, it's the perfect spot to sip, snack and soak up Byron's best.

The menu, inspired by global coastal cuisines, is designed for sharing. Signature dishes include lobster tacos with green tomato salsa and serrano mayo, WA half-shell scallops with umami butter and seaweed, and octopus skewers glazed in gochujang and sesame. These vibrant bites pair effortlessly with cocktails like Spicy Margaritas, Piña Coladas, and the Yuzu-Berry Breeze, plus a selection of non-alcoholic options.

The Shack also caters to private functions, offering a breezy, light-filled space for groups of 30 to 200 guests. Whether it's sunset drinks, a long lunch, or a special event, The Shack delivers Byron's ultimate beachside experience.

Bookings recommended, walk-ins welcome. Open Thursdays from 4pm and Fridays to Sundays from 12pm to late.

Bay Street, Byron Bay
www.beachhotel.com.au/the-shack
@theshackbeachhotel



Experience the best of local dining at Azure Bar & Grill

Located at Elements of Byron, Azure Bar & Grill is embracing native and seasonal ingredients, transforming the finest local produce into innovative dishes that celebrate Australia's diverse flavours.

The new Native Lunch Menu (available Thursday to Saturday) highlights the best of regional and native ingredients, offering a unique culinary experience. Indulge in creative plates like tempura zucchini flowers with a bunya nut and macadamia nut praline, and for mains try the native blackened fish with a warrigal green butter sauce.

Enjoy Fire Pit Fridays with live music from 5pm and a cosy fire, the perfect weekend kick-off. Or savour a long lunch by the lagoon pool, embracing Byron's coastal charm.

Locals can enjoy 10% off when paying with the Pegs app! Terms and conditions apply.

Azure Bar & Grill welcomes both locals and visitors to experience the best of seasonal dining in a stunning setting. Bookings recommended.

www.elementsofbyron.com.au/things-to-do/whats-on

~ Dining ~

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 the newest pizza hot spot in town – Bay Pizza Lab.

Nestled just steps away from Byron Bay's bustling town centre and iconic beach, Bay Pizza Lab is pizza perfection. 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.

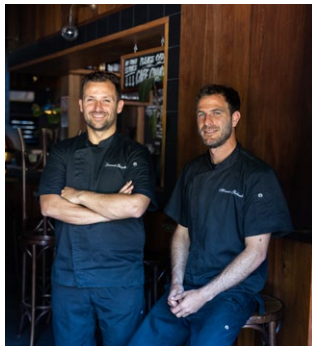
Expect scientific precision in each slice, masterful cocktails, and a simple wine menu that highlights Australian winemakers. Plus, don't miss \$25 all you can eat on Monday nights! No frills, no pretentiousness; just good vibes and even better food.

Open Wednesday to Monday 5–9pm. Happy hour 5–6pm.

Shops 4/5, 2 Fletcher Street, Byron Bay

www.baypizzalab.com.au

@baypizzalab



Bangalow Tuckshop

A contemporary diner combining nostalgic charm with a modern flair. With Sam Campbell and Megan Buchanan at the helm, Tuckshop serves up elevated comfort food and familiar favourites. The space blends a laid-back Aussie vibe with chic decor and a dynamic menu inspired by fresh, local ingredients.

Variety is cardinal with weekly offerings including cheap Tuesdays, Wednesday Trattoria with \$38 meal plus wine special, and a full à la carte menu from Thursday to Saturday. The menus have a sophisticated edge, featuring locally-sourced super salads and seafood, wagyu steak, vegetables cooked on charcoal, and refreshing wines and cocktails that cater to today's foodie culture. It's a welcoming spot for casual meals and vibrant evening gatherings, offering a relaxed yet stylish atmosphere.

Open Tue 5pm till late, Wed to Fri noon till late, Sat 10am till late.

Online ordering via Bopple.

43 Byron Street, Bangalow • @bangalowtuckshop

Coffs Coast fabulous French Long Lunch dining experience, May 31

Savour delicious French food, wine, and ambience – no passport required!

Coffs Coast Long Lunch is hosting an authentic and unforgettable French dining experience at French restaurant 99 On Park in Coffs Harbour on May 31.

Lunch includes sparkling wine and canapés on the terrace, followed by a two-course shared French banquet menu including mains and dessert, French wine, and more.

Enjoy the taste of France. Bon appétit! Booking essential.

0410 444 136

www.trybooking.com//DAEXG

@coffscoastlonglunch



No Bones

No Bones is Byron Bay's best vegan restaurant, where plant-based dining is anything but ordinary. Their vibrant menu is packed with bold, locally-inspired flavours designed to enjoy whether you're a dedicated vegan or just looking for something fresh and exciting. Pair your meal with a glass of natural wine, local beer, a mocktail, or one of their signature cocktails, crafted with the best local and sustainable ingredients.

Every bite is packed with flavour, every sip is crafted with care, and every meal makes a difference. Join them for food that's good for you and even better for the planet.

Good vibes. Great food. Conscious dining.

11 Fletcher Street, Byron Bay • nobones.co

@nobonesrestaurants

~ Dining ~

Forest Byron Bay welcomes Tiffany Jones as Executive Chef

Forest Byron Bay has always taken its cues from the land around it. The signature restaurant at Crystalbrook Byron is nestled within 45 acres of subtropical rainforest and draws more than 80 percent of its produce from within a three-hour radius. The philosophy is clear: local first, always. With the appointment of Tiffany Jones as Executive Chef, the restaurant enters a new phase that feels more focused, more assured, and deeply connected to the Northern Rivers region.

Jones brings more than three decades of experience to the role. Her career spans hatted restaurants, luxury hotels and high-end catering, as well as leading both pastry and savoury programs in some of Australia's most respected kitchens. She has represented Australia at the Gelato World Cup and mentored a generation of emerging chefs, yet her style remains grounded. Her food is ingredient-led, seasonal and confident in its restraint.

'I've always believed the food should speak for itself,' says Jones. 'Byron is such a unique part of the world and there's a certain clarity that comes from working directly with producers. I want guests to taste that.'

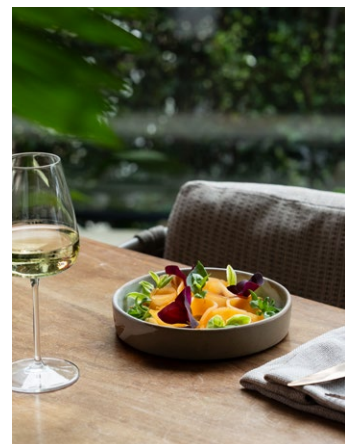
That intention is clear on the plate. Kangaroo is cured in-house and paired with a native plum emulsion made using Brookie's Byron Dry Gin. A storm clam and tuna tartare is dressed with fermented pineapple, chilli and karkalla, the native succulent adding a hit of brightness and crunch. Grilled octopus is served with Bangalow Sweet Pork sausage, shaved fennel, fresh grapes and a black garlic emulsion that brings depth and balance.

Mains like pan-fried market fish with saffron escabeche and crisp saltbush, reflect Jones's ability to combine refined technique with a strong sense of place. Dessert is equally considered. A Basque cheesecake with Davidson plum gel is light yet indulgent. Her signature eleven-layer chocolate cake, served with pistachio ice cream and burnt honey harvested from the resort's own hives, is already gaining a following.

While Crystalbrook Byron is known for its rainforest surrounds and wellness sensibility, the culinary offering is stepping confidently into the spotlight. Jones is also reshaping the resort's conference and event dining, with a focus on seasonal menus that champion local producers and highlight the quality of the region.

Crystalbrook Byron, set just outside town on 45 acres of subtropical rainforest, has always drawn travellers who are looking for a deeper sense of place. Under Jones's guidance, Forest is stepping into its next chapter – still relaxed and approachable, but with a new level of finesse.

www.crystalbrookcollection.com
@ @crystalbrookbyron



My, how things have changed...

Eve Jeffery

Back in the 70s my mum worked for a caterer. The company would do weddings and balls, engagements and 21st birthdays. Mum would often have her hair 'done' before those events and always wore a white shirt, a knee length black skirt, and black stockings and shoes.

Menus boasted items such as roast beef or roast chicken, and they would come with three veg and gravy. They were always sit-down meals with serviettes and dessert – pavlova or lemon sponge, with or without ice-cream!

Two local catering services, Open Table Catering + Cooking School and Maria's, have shown just how far the industry has moved forward from dinner rolls.

Director of Open Table Catering + Cooking School, Ronit Robbaz Franco, has been in hospitality for the last 35 years and has run Open Table for the last 23 years in the Byron Shire.

Ronit was trained by several chefs over the last 40+ years, from France and Brazil, to India, South East Asia and Japan. 'I worked in restaurants, boats and retreat centres until I decided to open my catering business.'

'I cater for private celebrations, weddings, parties, funerals, retreats, corporate events and cooking classes and workshops.'

Ronit services small gatherings from ten people up to large events of 1,000, and has a variety of menus from three-course meals, banquet sharing, cocktail-

style roving food, station food, grazing tables, buffet tables and more as well as serving vegan, GF, DF, vegetarian, KETO, Paleo, carnivore to FODMAP and other options.

Ronit says hiring a caterer for an event ensures a seamless dining experience, allowing hosts to focus on their guests rather than meal preparation and service.

'Professional caterers bring expertise in menu planning, food presentation, and dietary accommodations, ensuring high-quality, delicious dishes tailored to the occasion. They also handle logistics, setup, and cleanup, reducing stress and saving time. With their experience in managing events of all sizes, caterers help create a polished and memorable experience, elevating the overall atmosphere and ensuring guests are well taken care of.'

Ronit says common misconceptions about hiring a caterer include the belief that it's too expensive, inflexible, or only suited for large events.

'Some think catered food lacks quality or personalisation, but professional caterers offer tailored menus with fresh, high-quality ingredients. Others assume catering limits dietary options, yet most caterers accommodate various preferences and restrictions.'

Maya and Chelsea Sourial are the founders and directors of Maria's and say they specialise in bringing an event vision to life.

'Whether it's a wedding, an intimate gathering, a milestone birthday, or a

brand activation, our team is committed to delivering a flawless and memorable experience that brings your gathering together through good quality food.'

Catering for groups up to 150, Maya says Maria's is passionate about curating a menu that reflects the client and harnesses the best local and seasonal ingredients. 'Whether it's gluten-free, vegan, vegetarian, dairy-free, or any other dietary requirement, our team tailors each menu, ensuring an inclusive and enjoyable experience for all.'

Maya says Maria's is a reflection of everything they are about. 'It's an invitation to our table to celebrate tradition, family and friends. We've spent our lives watching the people we love cook for the people they love. Bringing people together through food is something we enjoy most about this industry.'

And the meat and three veg? If that's what you want, it can be arranged, but Ronit, Maya and Chelsea have other ideas about what is the yummiest.

Ronit has a huge list – snapper encrusted with za'atar and sumac with saffron mayo; date lamb tagine; celeriac skordalia; smoked eggplant served with tahini and jewelled pomegranate; and chard filled with bamboo rice with broad beans in tangy tomato relish.

For Maya and Chelsea it's simple: 'Pasta – it's always pasta!'

For more information, contact Ronit at: opentable.net.au, and Maya and Chelsea at: mariasbyronbay.com.



~ Dining ~

Farm & Co Restaurant – a family foodie haven

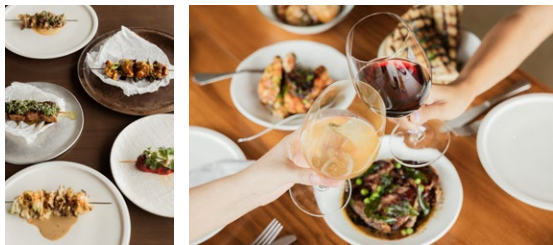
Just 30 minutes north of the Byron Bay turn-off, Farm & Co is the perfect destination for wholesome foodie experiences. Enjoy the unique beauty of their 52-acre farm, abundant with fresh produce and sprawling sunflower fields, while indulging in a wholesome, organic farm-to-plate dining experience – the perfect setting to linger over a delicious meal with amazing drinks and warm and friendly service.

Make a day of it! Time your reservation to add a farm walk before or after your restaurant experience for the perfect day out. Enjoy a stroll through the produce and sunflower fields, meet the rescue chickens and pigs, and crack some macadamias (farm entry via on-site Farm Store Cafe).

- Group bookings and special events
- House-made cocktails
- Natural wines
- Kids' menus and dedicated kids' play area
- Lawn games
- Local, sustainable, organic food and beverage menus
- Exceptional dietary offerings
- Picturesque farm setting
- Epic sunsets

Enjoy dinner Thursday to Saturday, lunch Friday to Sunday. Sunday brunch, Sunday picnics and afternoon sticks, spritz and snacks on the lawn (free hosted kids' activities every Sunday, 1–3pm). Plus, keep an eye out for Easter Sunday egg hunt, Easter weekend banquets, and a special Mother's Day banquet!

529 Cudgen Road, Cudgen
02 6608 0010 • hello@farmandco.com.au
www.farmandcorestaurant.com.au
@farm.and.co @farmandco.com.au



Frida's Field

Frida's Field is a farm-to-table restaurant located just ten minutes from Bangalow in the beautiful Byron hinterland. Serving contemporary country cuisine – the food is rustic, yet refined, creative and full of flavour.

Award-winning chef, Alastair Waddell, curates a produce-driven dining experience, which captures the essence of the Northern Rivers throughout the seasons.

Frida's Field hosts three set menu long lunches per week, on Friday, Saturday and Sunday.

Bookings via www.fridasfield.com
76 Booyong Road, Nashua • 0484 544 978



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

~ Virginia Woolf



~ Dining / Casual Eats ~



Kelp Restaurant Ballina

Kelp Ballina is a contemporary seafood restaurant inspired by the bold flavours of Asia, Latin America, and the Mediterranean. With a focus on fresh, locally-sourced ingredients, Kelp offers an exciting menu complemented by boutique draft beers, handcrafted cocktails, and a curated selection of Australian and international wines. The warm hospitality and relaxed atmosphere make it the perfect spot for social dining and unforgettable gatherings.

175 River Street, Ballina • 02 6686 6828
kelprestaurant.au



Byron Bay Oyster Bar & Seafood Restaurant

Hotel Marvell's new destination for oysters and seafood is open daily for breakfast and lunch, and for dinner Tuesday to Saturday with Oyster Hour from 5pm to 6pm, featuring \$3 oysters. The menu emphasises simple preparations that showcase the quality of seasonal produce, ensuring only the freshest oysters and seafood are served.

4 Marvell Street, Byron Bay • byronbayoysterbar.com.au



Square Bites

Situated in the heart of Byron Bay, Square Bites is the new project of chefs Ana and Claudia. This exciting takeaway offers homemade specialty sandwiches and treats made from the finest ingredients, delivering a thrilling twist on traditional breakfast and lunch while enriching the local food scene with every bite. Open Monday to Saturday 6am-2pm.

1/47 Jonson Street Byron Bay (cnr Byron St and Williams Ln)
(sharing space with Sparrow Coffee, in front of Aldi)
@squarebitesbyron

Combi

Tucked away in the heart of Byron Bay, Combi is your go-to haven for soulful eats and Byron Bay charm. More than just a café, it's a vibrant community hub where locals and travellers connect over nourishing food made with love. Every dish is handcrafted using the finest organic, locally-sourced ingredients – bursting with colour, flavour, and good vibes. Whether you're starting your day with a smoothie, sipping on perfectly brewed coffee, or indulging in our house-made creations, Combi is where wholesome meets feel-good.

5b/21-25 Fletcher Street, Byron Bay
www.wearecombi.com.au • @wearecombi



¡Que empiece la fiesta en El Imperio!

The Empire in Mullumbimby has gone and flipped the script again, and the vibe is now Mexican! The team felt the need to make it spicy, make it festive, and as always keep it delicious. The freshly dropped menu dishes up a Mex-themed all-day breakfast, with some Empire favourites thrown in for good measure – yes, the OG beef burger is still on the menu. So come wrap your laughing gear 'round some tasty new eats like Huevos Divorciados or Barbacoa Papas – classic Mexican breakfasts. And of course there are all the hot and cold drinks, cakes and assorted tasty goodness that The Empire is known for.

But that's not all... Nights at The Empire are back! Thursday and Friday evenings are now for grabbing your mates to enjoy tacos and cocktails. Happy hour is 3-5pm with \$15 margaritas and \$7 cerveza. The taco menu is full of authentic dishes perfect for sharing and delicious cocktails to tickle the taste buds.

20 Burringbar Street, Mullumbimby • @empiremullum



~ Casual Eats ~



Miles and Henry Bookstore Cafe

Nestled in the historic hinterland village of Alstonville, Miles & Henry Bookstore Cafe is an independent bookstore, cafe and inspiration haven for readers, writers, book-lovers and creatives of all ages. A destination where you can connect, gather and meet, enjoy fresh food, delicious beverages and the company of like-minded friends, old and new.

Set in a vintage-inspired, quirky, atmospheric space, readers and coffee lovers are encouraged to relax on one of the many unique chairs and enjoy locally-roasted Moonshine coffee, speciality teas and chai. Food is locally-sourced or made in-house with a choice of cabinet fare or menu options. Browse the shelves to discover new and gently pre-loved titles and literary-inspired gifts. On the first Saturday of the month enjoy live music from local musicians playing from 11am to 1pm.

So, settle in. Turn some pages, Take a breath. Start a conversation. Dream a little. Be inspired.

Open Tuesday to Friday 7am–4pm, Saturday 7am–2.30pm.

5/80 Main Street, Alstonville

@milesandhenrybookstore • @MilesandHenry

Hive Byron Bay

Tucked within Byron Bay's thriving industrial precinct, Hive blends urban energy with coastal, laid-back charm, to deliver a boutique dining and lifestyle destination that embodies the town's creative and community-driven spirit.

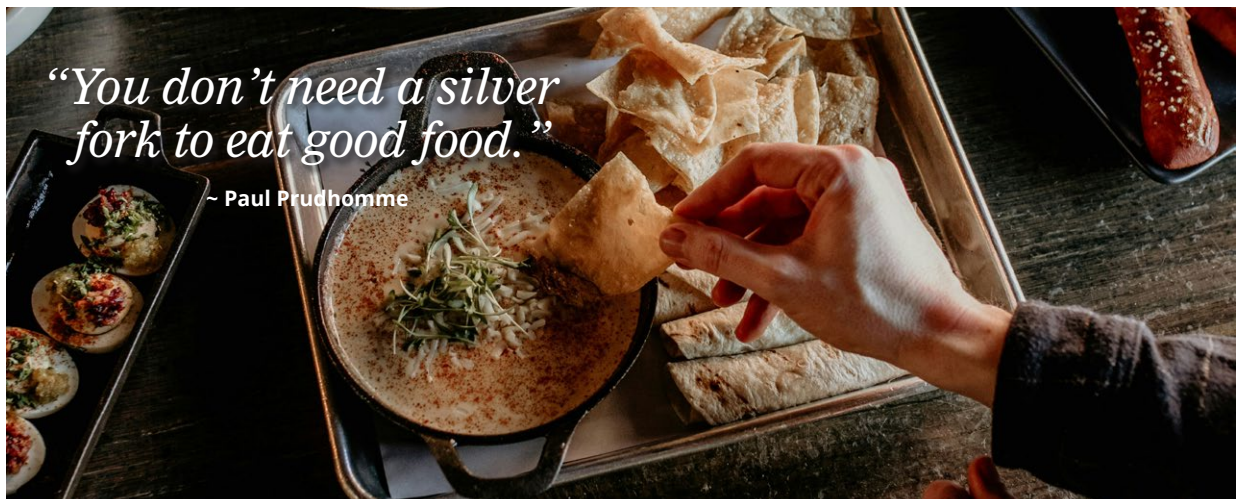
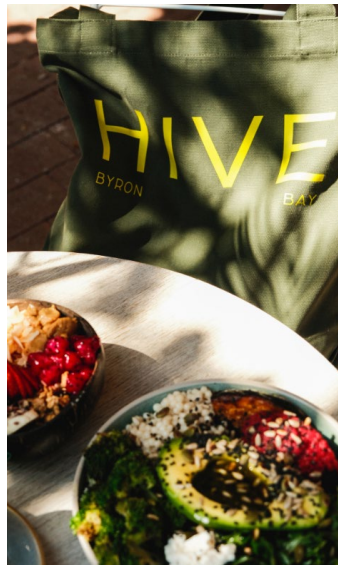
From specialty coffee and gourmet bites to regenerative organic meats and handcrafted cocktails, Hive brings together an eclectic mix of food and drink, perfect for any time of day. But it's more than just a place to eat – it's a hub of activity, offering entertainment with virtual golf, health and fitness facilities, and even childcare services for busy parents.

Whether you're catching up with friends or looking for a family-friendly outing, Hive delivers the perfect balance of relaxation and vibrancy. Come for the food, stay for the experience at Hive, where locals and visitors come together to eat, drink and connect.

92 Centennial Circuit, Byron Bay

www.hivebyronbay.com.au

@hivebyronbay



"You don't need a silver fork to eat good food."

~ Paul Prudhomme

~ Casual Eats ~

Woods Bangalow

Woods Bangalow offers exceptional coffee and friendly service within a lush al fresco dining setting in the beautiful Lumber Yard precinct. Meals are created with health and wellbeing in mind, not to mention a taste bomb of seasonal, delicate, clean, and fun flavours. Chef Sam Campbell and the team use as much locally-grown produce as possible to support their growers and local businesses. Serving breakfast and lunch, Woods' regional approach to fresh and wholesome food is a direct reflection on how their diners like to eat.

Woods catering service is available now to host either late afternoon or evening events at Woods, off-site events, retreats or at your home.

Open Monday to Sunday, 7.30am to 2.30pm.

10 Station Street, Bangalow

www.woodsbangalow.com.au • @woodsbangalow



Rosefinas' new Mexican taste explosion!

There's a new kid on the block in old Billinudgel town. Stepping into the space long-held by Billi's Indian, a fun and funky Mexican experience awaits you in their laid back and easy going space. The star of the show is the food, which the team at Rosefina's have crafted with the authentic flavours of Mexico.

The signature dish is slow-cooked beef birria, available as part of the crunchy, cheesy quesabirria tacos or served alongside Mexican rice and homemade tortillas. The pollo con mole is poached chicken covered in a traditional rich, dark sauce which includes chillies, peanuts, plantains, spices and chocolate. There is so much more to Mexican food than tacos and nachos and the goal at Rosefina's is to showcase this ancient cuisine.

Unit 8/10 Wilfred St, Billinudgel

0400 290 432

www.rosefinas.place

@rosefinas_ @rosefinasmexican

Views, brews, cocktails, beats and eats – welcome to Lennox Pizza!

For 18 years, Lennox Pizza has been serving up epic eats and good vibes in the heart of Lennox Head. Think ocean views, funky décor, and a laid-back, family-friendly atmosphere – plus a free pool table to keep the good times rolling.

Their menu is stacked with all your faves – amazing pizzas, pasta, ribs, wings, fresh local seafood, loaded fries, and drool-worthy desserts. And with their fully licensed bar, you can sip on creative cocktails, ice-cold brews, and tasty drops.

Happy hour Friday, Saturday and Sunday 3–5pm. Live music on Sundays 5–8pm.

Dine in, soak up the views, tunes, and top-notch service, grab takeaway, delivery, or order online. You can't go wrong!

4/74 Ballina Street, Lennox Head • 02 6687 7080

www.lennoxpizza.com



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

~ Pubs & Clubs ~



Ocean Shores Country Club

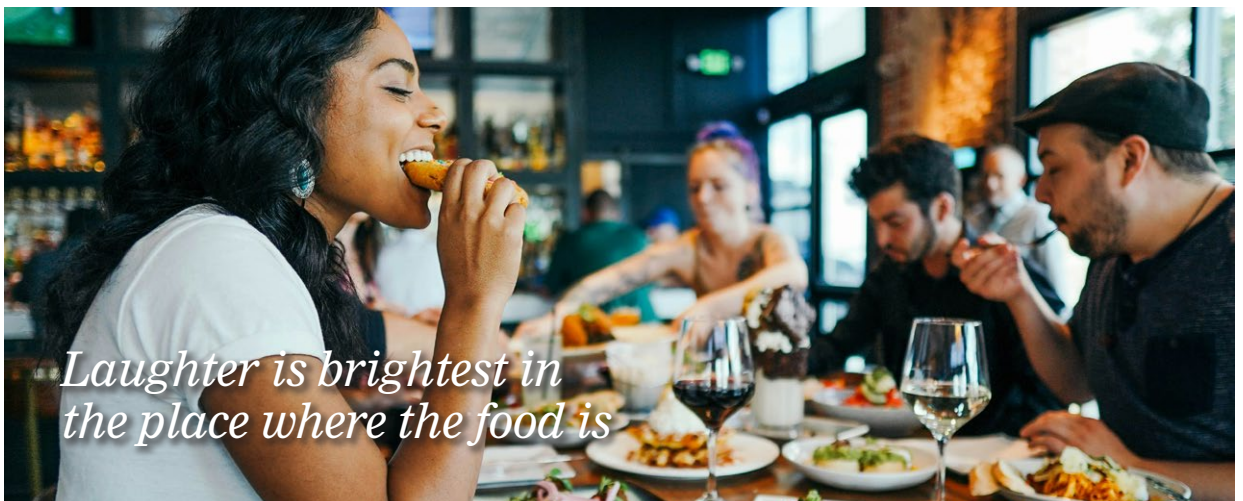
Ocean Shores Country Club is a place to unwind, connect, and enjoy. With sweeping views from Cape Byron to the Gold Coast and west over the Byron hinterland, the club is more than just a sports venue – it's a community hub for relaxation, recreation, and celebrations.

For golfers, the 18-hole course offers a unique layout with six par-3s, six par-4s, and six par-5s, never playing the same par consecutively. The large greens are complemented by bunkers, adding an extra challenge for all levels of play. The club also features a well-maintained lawn bowls complex with two greens surrounded by panoramic mountain views, ideal for both social and competitive bowls.

When it's time to dine, the Pacific Breeze Restaurant serves a diverse menu featuring both Western and Asian-inspired dishes, ensuring there's something for everyone. Guests can enjoy their meals within the restaurant or take in the stunning scenery from the club's verandas.

Ocean Shores Country Club is open to members, guests, and visitors alike, offering a welcoming space for everyone. From special events to casual outings, the club is the perfect destination for any occasion.

113A Orana Road, Ocean Shores
02 6680 1008
www.oceanshoresccc.com.au



Laughter is brightest in the place where the food is

~ Pubs & Clubs ~

Australian Hotel Ballina

Ballina's home of good times, great food and live music.

The long weekend is calling and Australian Hotel Ballina is answering with cold drinks, tasty feeds and live music all weekend long. Whether you're rolling through town or a Ballina local, this is the spot to pull up, settle in, and soak up the good vibes.

On the food front, the Cantina is slinging bold Mexican flavours that demand a taste – think chipotle braised lamb shank estofado, finished with pipián rojo and macadamia dukkah (a must-try!), carne asada with salsa verde, and beer-battered Baja fish tacos. Pair it with Ballina's best margarita or an ice-cold cerveza, and you're golden.

For the classic pub feed lovers, they've got you covered. From classic crispy schnitzels to juicy burgers stacked to perfection, and crunchy, triple-cooked potatoes, you won't be leaving hungry.

If a cocktail is more your speed, their brand-new cocktail and wine list keeps things interesting – whether it's an Espresso Martini, a Tommy's Marg, or something to sip while you kick back in the beer garden.

And because good food is best served with good tunes, they're bringing live entertainment three days a week.

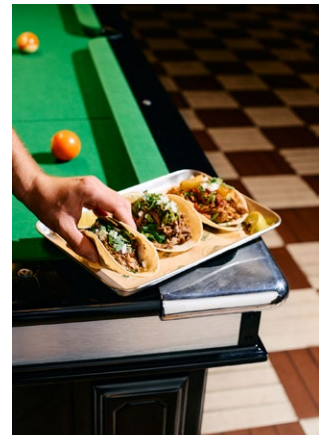
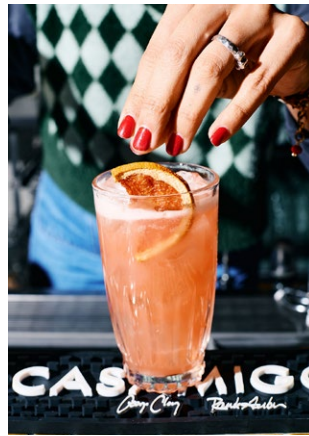
Fridays: Big Gig Fridays feature the best local and touring bands.

Saturdays: DJs spin everything from disco to house.

Sundays: Sunday sessions with laid-back live music.

With the Easter long weekend just around the corner, there's never been a better time to stop in, grab a drink, and see why Ballina's best-kept secret isn't so secret anymore.

103 River Street, Ballina
www.australianhotelballina.com.au
 @australianhotelballina



Mullumbimby Ex-Services Club: your go-to spot for food, drinks, and fun!

Looking for a place that offers great food, family-friendly activities, and plenty of entertainment? The Mullumbimby Ex-Services Club is the perfect destination! Stop by the popular Northside Café, serving a delicious 'light bites' menu daily from 8am to 11am. Enjoy breakfast options like smashed avocado toast, ham and cheese toasties, croissants, and banana bread, along with a selection of hot and cold drinks and tempting treats from the cake cabinet.

Their renovated space features an all-weather deck with comfy seating, a modern indoor lounge, and a kids' playground – ideal for a relaxed breakfast, brunch, or a fun afternoon with family and friends.

If you're in the mood to unwind, choose from 12 refreshing draught beers, an extensive range of spirits, liquors, and fine wines. Don't miss out on their daily members' happy hour and explore their new cocktail menu, featuring a mix of signature favourites.

For those craving a heartier meal, head over to Gurkhas on Dalley Bistro. Open every day for lunch and dinner, it offers a blend of classic club meals and Nepalese-inspired dishes at affordable prices, with weekly specials to enjoy.

Whether you're after a casual meal or a fun outing with loved ones, the Mullumbimby Ex-Services Club is the place to be!

58 Dalley Street, Mullumbimby
 02 6684 2533
www.mullumexservices.com.au
 @mullumexservices



~ Pubs & Clubs ~

Ballina RSL

Located right on the stunning Richmond River, Ballina RSL offers breathtaking water views, a vibrant atmosphere, and an exceptional mix of dining, entertainment and leisure experiences.

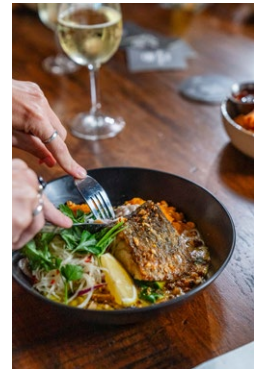
Savour a delicious meal at The Boardwalk Restaurant, where a carefully curated menu highlights fresh, local ingredients, perfectly complemented by a glass of wine or a handcrafted cocktail. For a more casual bite, Level One Café serves up all-day classics alongside barista-made coffee, perfect for any time of the day. And for those with a sweet tooth, their house-made cakes and desserts, lovingly created by their talented in-house pastry team, are not to be missed.

Live entertainment is at the heart of Ballina RSL, with exciting shows in the Auditorium, weekend solo performances in The Boardwalk, and the ever-popular Sunday Blues Sessions, setting the perfect riverside mood. Happy Hour specials keep the good times flowing, and their weekend raffles offer the chance to take home fantastic prizes.

For sports lovers, their Sports Lounge is the ultimate place to catch all the live action. With a massive screen and a lively atmosphere, it's the perfect spot to cheer on your favourite team with a drink in hand.

Whether you're dining with family, unwinding with friends, or looking for top-tier entertainment, Ballina RSL is the perfect riverside destination.

1 Grant Street, Ballina
02 6681 9500
www.ballinarsl.com.au



Reflecting on the complexities of life over a glass

The Middle Pub: A Mullumbimby icon

Nestled in the heart of Mullumbimby, The Middle Pub is the perfect spot for locals, families, and visitors. Offering a range of delicious pub classics, every dish is priced at \$20 or under, with kid-friendly meals at just \$10 and tasty ice cream options for dessert. The pub's talented chefs create seasonal specials throughout the year, making each visit unique. Beyond great food, The Middle Pub is the place for fun with weekly badge draws, Jag the Joker, Balcony Beats every Friday, and retro DJs on Saturdays. Whether you're after a hearty meal or a fun night out, The Middle Pub has something for everyone!

46 Burringbar Street, Mullumbimby
www.themiddlepub.com.au • 02 6684 3229
@themiddlepub • @middlepub



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.

HAPPY EASTER TO EVERYONE

www.markbullivantcoffee.com

