

EUROBODALLA FOOD TRAIL

from paddock to plate

EUROBODALLA
all kinds of natural

LOCAL PRODUCERS

Eurobodalla has attracted a diverse and growing community of food producers. Built on the back of agri and aquaculture, the region has evolving dairy and oyster industries that remain authentically artisan. Generations of experience and knowledge has been passed down to our current cohort of farmers, honing their skills and instilling a deep understanding of the local environment that influences the quality and characteristics of the final product. This provenance is evident in the consistently high calibre produce that is available on our doorstep, justifiably earning Eurobodalla a reputation for world class oysters and cheeses.

Seafood has always shaped the menus of Eurobodalla cafes and restaurants, sustaining traditional harvesting of fish, and shellfish. More recent forays into kelp harvesting and sea urchin uni reveal the unique opportunities to explore new flavours and sustainable products from our marine habitats.

Rolling hills and lush pastures make great dairy farming and are equally good for growing lamb and beef. Smaller acreages make up a collective of market gardeners who sell seasonal produce through local markets and selected provedores.

In our bushland and forests, bee keepers are harvesting a steady golden flow of delectable sweet honeys with distinctive and subtle flavours imparted by the various flowering seasons of an array of trees and shrubs.

Emerging from this foundation of traditional farming is a range of complimentary industries and culinary collaborations. What's a creamy brie without crusty bread? Doesn't a Sydney rock oyster taste even better with a glass of craft ale to wash it down? What happens to a sharp cheddar if you add the

umami saltiness of kelp or the enigmatic flavour of truffle? And is there anything more satisfying than an espresso brewed from locally roasted coffee beans and served with delicious baklava soaked in Mogo honey?

Our dairy factories continue to impress both in the range of products available and the marrying of distinctive flavours. From flavoured milks and yoghurts through to ice cream; just add some bush flavours like Kakadu plum, lilly pilli, kelp and coastal wattleseed and you'll never look back!

North

Durras Lakes Growers

77 Durras Drive Durras,
W. durraslakesgrowers.com

Alfresco Coffee Roasters

15b Church Street Moruya
5 North Street Batemans Bay
Mon to Fri 6:30am–3:30pm, Sat 8am–1pm
W. alfrescocooffee.com

Batemans Bay Nut Roasting Company

Shop 8/10 Orient St Batemans Bay
W. baynuts.com.au

Bay Rock Oysters (farm gate)

Lattas Point Road Batemans Bay
T. 0419226452 Call for a tour.

Moonlight Flat Oysters, Batemans Bay

W. moonlightflatoysters.com.au

Oysters on the Clyde (farm gate)

Lot 141 Lattas Point Rd Batemans Bay
Mon to Fri 7am–3pm
f @oystersontheclyde

Oyster Shed on Wray Street

5 Wray Street North Batemans Bay
7 days 9am–5pm
W. oystershed.com.au

Rick Christensen Oysters (farm gate)

Lot 142 Lattas Point Rd Batemans Bay
T. 0421200288

Mogo Village Honey (appointment only)

14 Sydney Street Mogo
T. 0466 015 836

Central

Guerrilla Roasters

2/10 Shelley Road Moruya,
W. guerrillaroasters.com

Lakeview Lamb (appointment only)

8 Page Street Moruya
f @lakeviewlamb

Mogendoura Farm (appointment only)

189 Hawdons Road Mogendoura
W. mogendoura.com.au

Mullenderree Farm (order direct)

f @mullenderreefarmsales

South

Bodalla Dairy

52 Princes Highway Bodalla
7 days 9am–5pm
W. bodalladairy.com.au

Big Niles Brewing Co

4 Ruth Place Dalmeny
Tue to Sat 3pm–6:30pm,
Sun 1pm–5pm
f @bignilesbrewingco

Abalone Narooma

W. abalonenarooma.com.au

Montague Coffee Roasters

2/40 Princes Hwy Narooma
Mon to Fri 6:30am–3pm
Sat 7:30am–12 pm
W. montaguecoffee.com.au

Montague Oysters (opening hours vary)

8 Murphy Place Narooma
f @Montague-Oysters

Narooma Seafood Direct

42 Glasshouse Rocks Rd Narooma
Mon, Wed to Fri 8:30am–4pm,
Tue 8:30am–12pm
Sat 9am–3pm
W. naroomaseafood.com.au

Mystery Bay Kelp (online and tours)

T. 0438 833 316
W. mbkforlife.com

Sea Health Products (Kelp)

W. seahealthproducts.com.au

Signature Oysters (online only)

Budd Island Batemans Bay
W. signatureoysters.com.au

Gulaga Gold Truffles

701 Reedy Creek Road Dignams Creek
W. gulagagold.com.au

Tilba Real Dairy

37 Bate Street Central Tilba
Mon to Fri 6am–3pm,
Sat 7:15am–12pm
W. tilbarealdairy.com

Tilba Valley Winery and Ale House

947 Old Highway Corunna
W. tilbavalley.com.au

Where to find local produce

Ready access to fresh local seasonal ingredients inspires the chefs and cooks in our restaurants, cafes, and catering businesses.

Provedores, bakeries and butchers are an excellent resource for finding a variety of incredible local produce. Open most days of the week, popular favourites include Bayside Meats, Deli on Perry and Southlands Fruit & Vegetables.

There is nothing quite as satisfying for a food lover as hand picking fresh produce for the dinner table, selecting savoury delicacies for a grazing plate or handmade sweets and treats to enjoy with your

morning or afternoon tea. Hunting down those perfect inclusions for a picnic basket or food hamper can be made easier with help from specialty caterers like Mr Bold or food specialists like The Pantry.

Sitting down to a meal with friends and family eliminates the stress and opens the door for a relaxing dining experience where you can really appreciate the quality of ingredients, flavour sensations, and creative presentation. The broad variety of seasonal fresh produce on offer is regularly featured on the menus of Salt cafe, Smokey Dan's, The Mossy café, Dromedary Hotel, and The River.

North

Bayside Meats & Deli on Perry

4 Perry St, Batemans Bay
Mon to Fri 7am–6pm
Sat 7am–4pm, Sun 7am–2pm
W. baymeats.com.au

Oyster Shed on Wray Street

5 Wray Street, North Batemans Bay
7 days 9–5pm
W. oystershed.com.au

The Sandbar

Quay Hotel, 60 Beach Road, Batemans Bay
Tue to Fri 7am–9am, Wed to Sat 6pm–8pm
Sat and Sun 8am–9.30am,
T. 0418 411 940
f @sandbarbatemansbay

Club Catalina

154 Beach Road, Batemans Bay
Thu to Sat 9am–12am,
Sun to Wed 9am–11pm
W. clubcatalina.com.au

Mogo Fudge & Ice Cream

44 Princes Hwy, Mogo
7 days 9:30am–4pm
W. mogofudge.com.au

Smokey Dan's Restaurant, Bar & Grill

2152 George Bass Drive, Tomakin
Tue to Sat 8am–2pm, 5pm–7:30pm
Sun 8am–4pm
W. smokeydans.com.au

Central

The Mossy Café

31 Pacific Street, Mossy Point
7 days 7:30am–3pm
W. themossy.com.au

The River Moruya

16b Church Street Moruya
Thu to Sat 12pm–3pm, 6pm–9pm
Wed to Sun 12pm–3pm
W. therivermoruya.com.au

The Pantry

Shop 1, 60 Vulcan Street Moruya
Mon to Fri 9:30am–5pm, Sat 9am–1:30pm
W. therusticpantry.com.au

Southlands Fruit & Vegetables

93 Campbell St, Moruya
Mon to Fri 7am–6pm,
Sat 7.30am–4.30pm, Sun 8am–4.30pm
Shop 2, 36 Princes Highway, Narooma
Mon to Fri 7am–5pm, Sat 7am–2pm
W. southlandsv.com

Pickled Octopus Seafood & Thai Café

93D Trafalgar Rd, Tuross Head
Wed to Sun 12–2pm, 5:30pm–7:30pm
W. pickledoctopus.com.au

Tuross Boatshed & Café

93 Trafalgar Rd, Tuross Head
Sun to Thu 8am–4pm,
Frid to Sat 7am–8pm
T. 02 4473 8127 | f @Tuross-Boatshed

South

Bodalla Bakery

66 Princes Hwy, Bodalla
Mon to Sat 6am–4pm
W. bodallabakery.com.au

The Oyster Farmers Daughter

279 Riverview Road, North Narooma
Fri to Tue 11am–4pm
W. theoysterfarmersdaughter.com.au

Mr Bold Catering Co

Unit 1B/4 Hopkins Place, Narooma
W. mrboldcateringco.com.au

Salt

30 Riverside Drive Narooma
Fri to Tue 8am–2pm
T. 0400 178 026 | f @salt.southcoast

The Whale

102 Wagonga St Narooma
Tue to Sat 9am–8pm
T. 4476 2411
W. merivale.com/venues/the-whale-inn-narooma

The Dromedary Hotel

14 Bate Street Central Tilba
Sun to Fri 11am–10pm,
Sat 11am–12am
W. dromedaryhotel.com.au



BODALLA DAIRY SMOKED HALLOUMI WITH ZUCCHINI & ALMONDS

- 200g of Bodalla Dairy smoked halloumi
- 2 zucchini
- Small bunch of mint
- Small bunch of pea shoots
- 60ml of olive oil, plus extra for frying
- 20ml of red wine vinegar
- 1 tsp of Dijon mustard
- ½ cup of almonds

Method

Slice the halloumi into 1cm-thick pieces. Place a fry pan over a medium heat along with some olive oil and once it's hot, fry the halloumi for a minute on either side until it is nicely browned on both sides.

Remove the halloumi from the pan, leaving the pan on the heat. Remove the ends and cut the zucchinis into quarters lengthwise, then place them in the pan – you may need to cook them in batches.

Cook for a minute each side, so they're nicely browned and cooked but still firm. Remove zucchini from the pan and arrange on a plate.

Make the dressing by combining oil, vinegar and mustard along with a little salt and pepper. Combine shoots and mint in a small mixing bowl and drizzle enough dressing for them to be lightly coated.

Arrange the salad on top of the zucchini, then slice the cooked halloumi and scatter over the top, along with the roughly chopped almonds.





FOOD EVENTS & EXPERIENCES

Let's face it, just about everyone loves food and we definitely can't live without it. But we don't always have an opportunity to see where our food really comes from or experience the many ways to combine food with fun!

Nothing speaks to a food lover like a festival. The Narooma Oyster Festival celebrates all things food related while holding up the fabulous mollusc as the king of the plate. From long table dinners, cooking displays, food stalls and oyster shucking competitions; if you're into food, you'll be into this festival held annually at Narooma.

But you can celebrate your love of oysters all year round while also learning about the process that goes into seeding, nurturing, and finally harvesting this delicate and environmentally sensitive shellfish. Kayak tours through the oyster leases of the Clyde River will give you a close up view of the oyster farms and an insight into why Eurobodalla oysters are so unique and highly desirable in restaurants across Australia and beyond. And of course you'll get to taste a few!

Learn the inner secrets of kelp on a sustainable seaweed foraging expedition with Mystery Bay Kelp. Not only do you get to enjoy some time on the "farm" which happens to include the magnificent beaches of Mystery Bay, you will also learn about the incredible health benefits of natural kelp. You'll be amazed at how good it tastes once it is processed into the final superfood product – which is described as the purest infusion of umami goodness and a complete taste sensation.

For the sweet tooth, an outing with Mogo Village Honey will tick all the boxes. Learn about the lifecycle of the humble honey bee and its harmonious interaction with the natural environment. Witness hives and bees at work and sample the incredible nectar produced by these industrious little creatures.

If you like a little more pampering, get chauffeured around Eurobodalla – enjoy stunning scenery, and sample local produce with a paddock to plate tour with VIP Private Tours. On this full day tour your guide will take you to the best regional farms and markets, and introduce you to local producers.

Southbound Escapes can give you a choice of food experiences on a half day local produce trail. Choose from a trail tour of a local oyster farm with oyster tasting, cheese and ice-cream tasting at Bodalla Dairy Shed or wine tasting at Tilba Valley Winery and a cheese tasting at the ABC Cheese Factory Tilba. Not only will you get to sample some of the best produce, you'll also get a guided journey through the southern towns and hamlets of Eurobodalla.

Get the family involved! Hop on a Clyde River cruise and be treated to locally caught fish served with salad and chips aboard the Escapade with Merinda Cruises. Enjoy the scenic journey up the Clyde River to the historic village of Nelligen and learn about the history and commercial impact the river played in the growth of Batemans Bay.

A cruise on the Wagonga Princess will take you over the stunning Wagonga Inlet and Forsters Bay. You can choose from a variety of cruises, each including delicious snacks proudly made with local ingredients, such as locally farmed oysters topped with Mystery Bay Kelp!

Feed yourself

Order a local produce hamper packed with delicious sweet and savoury creations from our local producers, growers and bakers. Or select your own goodies for a picnic basket from one of the regular farmers markets or specialty provedores.

Let someone else do the cooking! Book a table in one of our many restaurants and cafes serving local seafood and delicious meals with the very best, freshest, seasonal ingredients. There's no excuse for going hungry! Sample, buy, drink and eat the finest quality food and produce anywhere in Eurobodalla!

See map for locations:

North

Oyster Tasting Kayak Tour
Region X Boat Shed, Mossy Point
7 days 7:30am– 2:30pm
T. 1300 001 060 | [W. regionx.com.au](http://W.regionx.com.au)

Merinda River Cruise
1 Clyde Street, Batemans Bay
T. 4472 4052
E. info@innesboatshed.com.au

**Mogo Village Honey
Beekeeping Tour**
14 Sydney Street Mogo
T. 0466 015 836
[f @mogovillagehoney](https://www.facebook.com/mogovillagehoney)

**Paddock to Plate Food Trail Tour
VIP Private Tours**
T. 0437 143 477 | [W. viptours.net.au](http://W.viptours.net.au)

South

Narooma Oyster Festival
[W. naroomaoysterfestival.com](http://W.naroomaoysterfestival.com)
[f @naroomaoysterfest](https://www.facebook.com/naroomaoysterfest)

**Meal with a Sea
Island Charters Narooma**
Bluewater Drive, Narooma
T. 0408 428 857
[W. islandchartersnarooma.com.au](http://W.islandchartersnarooma.com.au)

**Oysters, Cheese & Ice Cream
or Tilba Valley Winery & Ale House
Local Produce Trail
Southbound Escapes,**
Shop A, 44 Princes Highway, Narooma
T. 0407 106 392 | [W. southboundescapes.com](http://W.southboundescapes.com)

**Australian Seaweed Forage
Mystery Bay Kelp**
31 Casey Crescent Mystery Bay
T. 0438 833 316 | [W. mbkforlife.com](http://W.mbkforlife.com)

Wagonga Inlet Cruise
12a Riverside Drive Narooma
T. 0491 105 638
[W. wagongainletcruises.com.au](http://W.wagongainletcruises.com.au)





MARKETS

Eurobodalla markets evolved from a community demand for quality, local food. You'll find produce markets at Batehaven, Moruya, Dalmeny and Tilba.

Moruya is a hub for markets and Riverside Park bustles every Tuesday afternoon and Saturday morning with a crowd of enthusiastic shoppers looking to fill their pantry and picnic baskets with delectable goodies and the freshest local produce.

A marketplace for consumers to access locally grown or harvested food directly from the producers, the SAGE farmers market is one of Australia's best. Twice awarded most outstanding farmers market by ABC's Delicious magazine, not only for authenticity and quality of produce, but also for its great atmosphere.

The historic village of Central Tilba is home to another popular growers market. When you walk the charming streets of Central Tilba on a Saturday morning you can't go past the Tilba Market held in the Big Hall every week.

See map for locations:



North

1 Nelligen Village Markets

Nelligen Community Hall
Every 2nd Saturday of every month
f @Nelligen-Progress-Association

2 Edward Road Market Place

2 Edward Road Batehaven
Wednesday to Sunday, 9am -2pm
f @groups/batemansbaymakersandgrowersmarket/

3 Batemans Bay Sunday Market

Corrigan's Beach Reserve,
Beach Road Batehaven
1st and 3rd Sunday of the month
W. batemansbaysundaymarket.com.au

Central

4 Moruya Country Market

Riverside Park, Moruya
Every Saturday 8-1pm
f @MoruyaCountryMarket

5 Sage Farmers Market

Riverside Park, Moruya
Every Tuesday, 3-5pm
W. sagefarmersmarket.org.au

South

6 Dalmeny meet the makers Market

Dalmeny Community Hall
Mort Avenue, Dalmeny
2nd Sunday of the month, 8.30-1pm
W. dalmenymeetthemarkersmarket.wordpress.com

7 Tilba Market

Bate Street, Central Tilba
Every Saturday of each month
f @TilbaMarkets

Eurobodalla Food Trail EVENTS, TOURS & EXPERIENCES

1 Oyster Tasting Kayak Tour, Region X



2 Merinda River Cruise



3 Mogo Village Honey Beekeeping Tour



4 Paddock to Plate Food Trail Tour
VIP Private Tours



5 Oysters, Cheese & Ice Cream
Local Produce Tour, Southbound Escapes



6 Wagonga Inlet Cruise



7 Narooma Oyster Festival



8 Meal with a Seal, Island Charters Narooma



9 Tilba Valley Winery and Ale House
Local Produce Tour, Southbound Escapes

