



Please join the Australian Culinary Federation of Qld on Sunday 5th November for a relaxing and fun visit to Lamb Island where Simone Jelley of Award Winning Pretty Produce will take us on a journey of her 12 acre farm that delivers unique, vibrant, handcrafted produce - wonderful tasting and excitingly different!

Featuring a tasting tour, education regarding growing food 'clean and green', paddock to plate forum as well as refreshments (a grazing table inspired by the local produce) plus beverages.

Cost is \$50.00 for the tour with lunch and their beverages, plus ACF with Supply wine, beer and water with the meal.

(ferry cost is extra at under \$10.00 per person with a Go Card & \$17.20 without Go Card),



Schedule for the Day – Sunday 5th November 2017.

10.30 am Arrive at Redland Bay Marina - off Banana st. (Weinham Creek)
Parking is congregate at Terminal 4.
Don't be late as the ferry leaves at 11.00 am Sharp
Everyone will mingle and have a catch up while waiting for ferry.

Go cards are used. You will find details on the Translink site-

<https://jp.translink.com.au/plan-your-journey/timetables/ferry/T/southern-moreton-bay-island-ferry>

(ferry cost is extra at under \$10.00 per person with a Go Card & \$17.20 without Go Card)

11.00 am Ferry leaves Redland Bay Marina Terminal 4 travelling to Lamb island



- 11.23 am Arrive at Lamb Island where we are greeted by Simone and transport will be available for people with any mobility issues. We all have a small 15 minute walk to the farm.
- 11.40 am Introduction and welcoming by Simone Jelley
- Education regarding growing food 'clean and green'**
An education of how we are classified as ecological farms. Supporting wildlife and biodiversity of natural systems - soil microbiology, insect life, bird life.
- 12.10 pm **Lunch will be supplied as a large grazing table plus high tea utilising what can be produced with local farm and foraged produce.**
- Menu**
Edible flower gluten free baked goods.
Cheese platters.
Rice paper rolls with flowers.
Artisan Breads with herbs and flowers.
Charcuterie platters.
Chia puddings with local tropical fruits.
Quiche with wild herbs.
Fruit salads, nuts, vegetables crudités and Dips.
Quinoa salad with Moringa leaf and wild herbs.
Beverages are flower and herb infusions, coffee, tea.
- ACFQ suppling wine, beer and water with meal.
- 1.10 pm **Featuring a tasting tour**
of the edible flowers, weeds, garnishes that we grow.
- 1.50 pm **Paddock to plate forum**
I would like to get feedback of what chefs understand about the challenges of food production, producers getting Produce into chefs hands, the chef supplying a menu that reflects local, seasonal, philosophy of grower..etc



- 2.10 pm **Finish**
- 2.15 pm **Walk back to Ferry**
- 2.38 pm **Ferry leaves to go back to Redland Marina**
- 3.15 pm **Arrives at Redland Bay Marina**



Regarding transport, the group will need to get to the Redland Bay Marina - off Banana st. (Weinham Creek) by 10.30 am to catch the ferry for a departure of 11.00 am

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