



The Chef's Table

Friday 22 March
Jimbour House

Platinum Partners



Gold Sponsor



Event facilitated by





Menu

Tasting plate of **Condabilla premium smoked Murray cod** - hot smoked, cold smoked, pastrami, kaban and candied

Victoria Hill Lamb Koftas

Mexican sweet corn fritters made with a blend of sorghum, chickpea and faba bean **Woods Group** flours topped with 15 hour slow cooked **Sunpork** pulled pork shoulder

Golden Cockerel Chicken Skewers with **Maudu Collective** award winning bush tomato relish and bunya nut and wild thyme dukkha

Mort & Co Slow cooked beef brisket sliders

KC Ridge deviled eggs - Thai style with locally sourced finger lime caviar

Mini sweet **Killa Foods** pancakes drizzled with maple butter



Experience the taste of the Western Downs!

The Western Downs is one of Australia's largest primary producers, underpinned by our region's strong sense of community and passion for top-grade produce.



Experience Western Downs

It's the
people that
make it.

westerndownsqueensland.com.au



GOLDEN COCKEREL

In 1973, Golden Cockerel was established by two Queensland families, the Benfers and the Elks. The team has vertically integrated every stage of the production process – from milling to hatchery, growing to processing – their farms are located around the Southern Downs, Scenic Rim, Mt Cotton and Glasshouse Mountains areas with processing facilities in Toowoomba and Mt Cotton.

In this financial year, they estimate production of 48 million birds for their range of fresh and frozen products, including whole birds (supplied with or without marinade or seasoning), fillets, bone-in cuts and value-added products in bulk and tray packs

On today's menu: Golden Cockerel chicken skewers with Maudu Collective award winning bush tomato relish and bunya nut and wild thyme dukkha

goldencockerel.com.au



CONDABILLA FISH

Condabilla Fish, situated southwest of Chinchilla, produces premium Murray Cod for selected markets throughout the East Coast of Australia as well as having a small export footprint. Their products are utilised throughout the fine dining sector and the company has recently developed a range of value added smoked lines. These products are available today for you all to enjoy and they value your feedback, so please go and have a chat with the team during the event. Their products are also available locally through Stoney the Fishmonger in Toowoomba.

On today's menu: Tasting plate of Condabilla premium smoked Murray cod- hot smoked, cold smoked, pastrami, kaban & candied

condabillafish.com.au or find us on Facebook





Performance Feeds Plant Dalby



Baker Rossow Consulting Engineers

We're a dynamic team of dedicated engineers and designers servicing Toowoomba & the Southern Queensland District since 1982.



Our Mission

We're very serious when it comes to building strong relationships with our clients to ensure their vision truly becomes their reality.



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Baker Rossow have grown to become industry leaders across Southern Queensland for a wide range of businesses and organisations.



We Specialize In

Civil Engineering, Structural Engineering, Residential Engineering, Commercial Engineering, Storm Water Management & Building Design

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www.bakerrossow.com.au

We focus on giving the best advice before and during the development of a project Every Time!



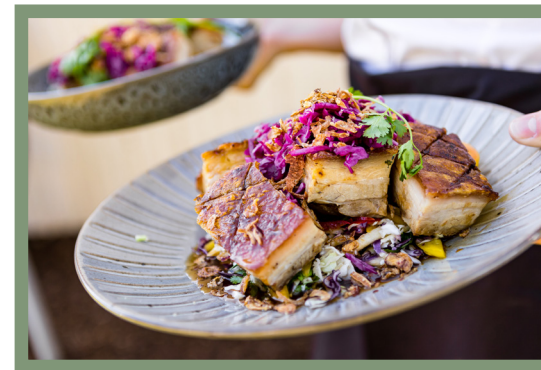
SUNPORK FRESH FOODS

SunPork has farms spread right across the eastern seaboard, delivering fresh Aussie pork direct to market each and every day. Owned by three Aussie farming families, they have nearly 100 years of pig farming experience between them and are proud to produce honest, Australian food at its best.

The team are dedicated to producing top quality Aussie pork, reared sustainably to the highest possible animal welfare standards. Look for their Three Aussie Farmer's brand in major supermarkets, or their SunPork brand in Costco and leading butchers.

On today's menu: Mexican sweet corn fritters made with Woods group flours (a blend of Sorghum, Chickpea & Faba Bean) topped with 15 hour slow cooked Sunpork pulled pork shoulder

sunporkfreshfoods.com.au





VICTORIA HILL LAMB

Victoria Hill Lamb is a family-owned and operated farming business situated on the Darling Downs. With a legacy of 130 years in sheep farming, VHL is dedicated to providing high-quality, succulent, flavoursome lamb to families nationwide.

On today's menu: Victoria Hill Lamb Koftas

victoriahilllamb.com.au



widelandgroup.com.au



MAUDU COLLECTIVE

MAUDU COLLECTIVE has evolved in the past 12 months with their passion for well-being and health benefits to connect to country. MAUDU COLLECTIVE is 100% first Nation owned and operated.

Surrounded by First Nation Aunties, Uncles and Elders to guide in their journey of wellness, MAUDU COLLECTIVE was taught the way of weaving and the healing circle for yarning and womens business.

They source quality products that are Australian grown, crafted from ethical, sustainable ingredients making a positive impact to country. Respecting the land from which their products are sourced and social responsibility working and supporting First Nation community, the farmers and growers is part of their commitment.

MAUDU COLLECTIVE are committed to supporting vulnerable indigenous children in the foster care system with a portion of product sales donated to make care packages and gifts for indigenous children upon intake.

MAUDU COLLECTIVE offer Australian Native Herbs/Spices, Gumby Gumby pain rubs, native fruit supplements/powders, jams, relishes, sauces, teas, fudge, chocolate, Native Dukkha and their most sought after Green Ant Jam. They are multi-award winners in First Nation Weaving and First Nation Sculpture Art. Also offering workshops in weaving and Bush Tukka with individuals, groups, corporations, closing the gap and Naidoc Events.

On today's menu: Golden Cockerel chicken skewers with MAUDU COLLECTIVE award winning bush tomato relish and bunya nut and wild thyme dukkha

mauducollective.com.au



Fuelling progress: Australia Pacific LNG's economic and energy impact

Providing natural gas as a reliable energy source for Australia and Asia



Our operations

Australia Pacific LNG (APLNG) is one of the largest natural gas producers in the East Coast market, supplying domestic gas and Liquefied Natural Gas (LNG) exports. APLNG invests in the development of natural gas resources; creating jobs, supporting local and regional economies, generating royalties for Queensland and assisting the energy transition.



Economic contribution

APLNG continues to contribute to regional, state and national economies across Australia. Since its inception APLNG has contributed:



\$60 million

in local community investments



\$2.5 billion

in royalties paid to the Queensland Government (each LNG cargo generates ~\$4.5 million in royalties)



\$398 million

to local landholders in compensation agreements



\$2 billion

spend with local businesses



APLNG's supply contribution to Australia and beyond

APLNG is the largest supplier of gas to the domestic East Coast market. Natural gas produced by APLNG is used domestically to generate reliable electricity, as a feedstock in manufacturing processes, and to generate critical products such as alumina, aluminium and ammonia nitrate for fertilisers and explosives.

APLNG also converts natural gas to LNG which is exported internationally and supports the energy transition for Australia's key trading partners including Japan, China, South Korea, Singapore, India, Malaysia and Thailand. LNG is used in these markets for electricity generation, residential use, transportation and manufacturing. The high quality of natural gas from APLNG also generates rocket fuel used in the aerospace industry.



Visit our website aplng.com.au, or view our LinkedIn page.

MORT & CO



Mort & Co has been in the business of producing premium grainfed beef for more than 25 years. Born and bred on the Darling Downs, the company has grown to become one of the largest suppliers of grainfed beef in the country, operating a number of industry leading feedlots across the wider region.

Innovative by nature, Mort & Co has recently expanded its Dalby-based operations to welcome value added, Australian-first enterprises, including organic granular fertiliser, stockfeeds and de-oiled cotton seed products.

As production continues to advance, export avenues for these entities are being explored, with the potential to create new opportunities for the locally made products to perform on a global stage. Mort & Co's journey has largely been driven by the long-term relationships it has founded, and the dedicated people who make up the Mort & Co team. As the business continues to grow, so too does its commitment to its people and the communities in which it operates.

On today's menu: Mort & Co Slow cooked beef brisket sliders

mortco.com.au



MORT & CO





KIALLA PURE
organics
EST. 1988

KIALLA PURE FOODS PTY LTD

Deep in the heart of Queensland's Darling Downs, the organic farming revolution sprang from an earnest desire to grow chemical free, nutrient rich food in a sustainable way. The organic farm "Kialla", on the outskirts of Toowoomba, was the inspiration for the Kialla Group.

Kialla Group has grown both in scale and capability as a processor of human consumption flours, grains and mixes as well as a stockfeed miller servicing both commercial and retail operations. They process over 20 different grains into all stages of value add, from bulk flours servicing the artisan bakery and food manufacturing sector, through to a wide range of retail products, including pancake mixes, artisan bread mixes and specialty flours and wholefoods. The by-products from these processes are then value added into organic stockfeeds to supply commercial egg and dairy producers as well as the bagged retail markets.

Today, Kialla Pure Foods' same commitment and passion remains: to produce a real difference in our communities by making delicious healthy food possible through a sustainable and transparent food chain.

On today's menu: Mini sweet Killa Foods pancakes drizzled with maple butter

kiallafoods.com.au



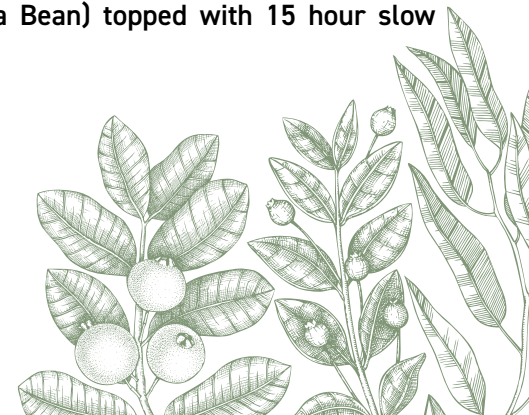
WOODS GROUP

Woods Foods are a family-owned and operated company which first started grain production in the 1950's. After growing pulses and sorghum for more than 25 years, the Woods Group recognised the potential of these crops to help meet the changing dietary needs of modern consumers, and committed to bringing to market innovative processing techniques.

They now offer an expanded range of premium food ingredients, including grains and seeds, flours and fibres and puffed products.

On today's menu: Mexican sweet corn fritters made with Woods group flours (a blend of Sorghum, Chickpea & Faba Bean) topped with 15 hour slow cooked Sunpork pulled pork shoulder

woodsfoods.com.au





KC RIDGE FARM

The proud owners of KC Ridge Farm, Kevin and Cara Jackson, are passionate about one thing - making sure their pasture raised chickens have a peaceful and natural life, roaming and scratching on their property just south of Chinchilla over looking the fertile flood plains of the Condamine River.

With KC Ridge's regenerative approach to farming, and the use of animals as tools to improve the landscape, eggs that are great tasting and sustainable farmed are just the bonus. KC Ridge's holistic, ethical and sustainable approach to farming and letting their chickens have 24/7 access and free to roam outside in their pastures, make happy hens which all add to the eating experience.

KC Ridge pastured eggs can be found in selected local family-owned fruit and vegetable, butchery and corner stores from Miles to Toowoomba or available for home delivery via the website.

On today's menu: KC Ridge deviled eggs- Thai style with locally sourced finger lime caviar

kcridgefarm.com.au



> Building Brighter Futures

We believe in building a brighter future for the communities in which we operate.

Arrow Energy's community investment program, Brighter Futures, offers the opportunity for groups in the Western Downs and Toowoomba regional council areas to access financial support for activities that benefit these communities.

Community organisations, educational institutions, not-for-profit organisations, clubs, associations and charities can apply for grants of up to \$5000 under the program.

Round 1 opens soon.

To register your interest, email us at brighterfutures@arrowenergy.com.au.

**brighter
futures**

arrowenergy
go further



arrowenergy.com.au

