

REAL PEOPLE  
REAL PRODUCE  
REAL FLAVOURS

Shark Bay & the Upper Gascoyne.

*This winter...  
Do something extraordinary*

EXPLORE • EAT • EXPERIENCE

# TASTE OF THE GASCOYNE FOOD TRAIL



START PLANNING YOUR ROAD TRIP!

2025  
26 JULY - 31 AUGUST

Gascoyne  
FOOD FESTIVAL

TASTE THE GASCOYNE & VOTE TO WIN!



## EXMOUTH

### BULLARA STATION STAY

**Signature Dish: Bullara Steak Pie**

**Description:** A grass-fed Bullara beef steak pie with a red wine and shallot gravy.

**Chef's Quote:** "There's nothing better for a chef than to use the produce on the property they are working on, we are so lucky to use our own grassfed Bullara steak in the pie. We also work closely with Marko from Borich and Sons, who grows in season vegies we use at Bullara. It is a privilege to work directly with the grower and an absolute dream to source direct."

1 Burkett Rd, Exmouth | Ph 9942 5938



### SWEET NINGALOO - EXMOUTH & CORAL BAY

**Signature Dish: The Sweet Cup**

**Description:** Two delicious scoops of mango sorbet and honey pavlova, with a topping of fresh passionfruit puree and homemade meringues.

**Chef's Quote:** "At Sweet, we only use natural ingredients, and we craft our gelato in our lab in Exmouth. From the beginning, we have sourced fresh produce from the area and we have established successful relationships with our local suppliers."

2/3 Kennedy St, Exmouth | Ph 0435 957 305  
67 Robinson St, Coral Bay



### EXHALE EXMOUTH

**Signature Dish: From Reef to Ranges**

**Description:** Kangaroo fillet on a parsnip puree with Illawarra plums, pickled Exmouth bugs, goldband snapper ceviche tostada.

**Chef's Quote:** "One of the things I love most about cooking in this region is the incredible variety and quality of local produce we have right at our doorstep. The Exmouth bugs are sweet, delicate, and caught right here in the Gulf."

1 Thew St, Exmouth | Ph 0400 923 690



### SHARK BAY PIZZA

**Signature Dish: Taste of the Bay Pizza**

**Description:** Local Shark Bay prawns, whiting and scallops, red onion, fresh basil, cherry tomatoes on our own béchamel-based seafood sauce. Cracked black pepper is an optional addition.

**Chef's Quote:** "We wanted to create a pizza that showcases the seafood, caught and processed in the Bay. All of our seafood we use in our kitchen is sourced from locally caught and processed produce."

6/89 Knight Tce, Denham | Ph 0400 245 745



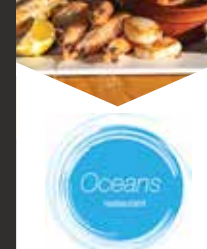
### OCEANS RESTAURANT

**Signature Dish: Ocean Seafood Platter to Share**

**Description:** A share dish for two people consisting of locally sourced seafood, prepared in different ways.

**Chef's Quote:** "Shark Bay is renowned for its exceptional seafood and we're excited to offer our customers a chance to experience the region's local catch during their visit to Denham. This dish is the perfect way to sample some of the major seafood specialties harvested right here in Shark Bay."

1 Ocean Park Rd, Shark Bay | Ph 9948 1765



### DIRK HARTOG ISLAND

**Signature Dish: Coastal Catch with Seasonal Produce**

**Description:** Delicately barbecued fillets of wild-caught Shark Bay whiting, served with a vibrant medley of locally sourced, seasonal vegetables and a garlic herb butter. A simple, elegant dish that celebrates the pristine waters and fresh produce of the region.

**Chef's Quote:** "We have chosen Shark Bay whiting because it everything we value at Dirk Hartog Island - freshness, locality and a deep connection to the land and the sea."

Dirk Hartog Island | Ph 0448 879 877



### ADRIFT CAFÉ

**Signature Dish: Exmouth tiger prawns with Shark Bay clams & saffron emulsion**

**Description:** Pan-fried tiger prawns with clams and saffron emulsion, crusty Ningaloo bakehouse bread, saltbush and lemon

**Chef's Quote:** Chef Matt designed this dish with the Emu's foot in mind. The Baiyungu people, traditional owners of our region, view the Ningaloo country as an emu's foot, with 3 ecosystems entwined to one another: the gulf, the ocean and the land. Our dish is in parallel to that, sourcing the prawns from the gulf, the clams from the ocean and the saltbush and leek growing in the earth.

8 Huston St, Exmouth | Ph 9949 2058



### MUTTS CAFÉ & RESTAURANT

**Signature Dish: Classic Burger**

**Description:** Double patty and cheese, fresh onion, house pickles, Mutts aioli and signature sauce stacked in a toasted bun and served with golden fries.

**Chef's Quote:** "We chose this dish because it is our ideal cheeseburger! The one we'd want to eat every day. It strikes the perfect balance between meat, cheese and a soft bun with just the right acidity and freshness from the pickles and onion. Our signature Mutts sauce brings it all together."

1 Pellaw St, Exmouth | Ph 0460 956 537



### WHALERS RESTAURANT

**Signature Dish: Seafood Platter**

**Description:** Chilled Exmouth tiger prawns, Shark Bay scallops, Coffin Bay oysters, pan-seared Exmouth goldband snapper, grilled Exmouth prawns, Moreton Bay bugs, crispy soft-shell crabs, and crispy potatoes, served with house tartare, aioli, and cocktail sauce.

**Chef's Quote:** "Our menu proudly showcases a range of local seafood. We source our Exmouth gold band snapper from The Fresh Fish Shack, a family-owned local business, and also feature Exmouth tiger prawns and Shark Bay scallops."

2 Murat Rd, Exmouth | Ph 9949 2416



### SAILS RESTAURANT

**Signature Dish: Sails Seafood Chowder**

**Description:** Seafood chowder with prawns, mussels, calamari, cuttlefish, scallops and fish in a creamy Pernod broth, served with crusty garlic bread.

**Chef's Quote:** "Seafood is such an important part of our region, and we wanted something to showcase that and leave people wanting more. Our Seafood Chowder is the heartiest, creamiest, and most luxurious dish you'll experience in the Gascoyne and beyond."

6 West St, Carnarvon | Ph 9941 1600



### KESTREL CAFÉ

**Signature Dish: Vietnamese Crab Spring Rolls**

**Description:** Spring rolls filled with crab meat, pork mince, vermicelli noodles, wood ear mushrooms, carrot, shallots in a spring roll wrapper, deep-fried until golden brown. Served with lettuce, cucumber, herbs and dipping sauce.

**Chef's Quote:** "Crab spring rolls were one of my favourite childhood dishes. Living in Carnarvon, we are so lucky to have access to the most delicious fresh blue swimmers. When we opened, this was one of the must-have food items on our menu."

1 Annear Pl, Babbage Island | Ph 0428 435 004



## SHARK BAY

### SHARK BAY HOTEL

**Signature Dish: Local Fish & Chips**

**Description:** Local fish of the day, battered or fried, served with crunchy chips, fresh salad and house-made tartare.

**Chef's Quote:** "I'm excited to serve up the taste of Shark Bay with our local fish, crispy chips, and fresh salad—celebrating the incredible produce from our own backyard!"

43 Knight Tce, Denham | Ph 08 9948 1203



## CORAL BAY

### BILL'S BAR

**Signature Dish: Local Catch**

**Description:** Locally caught Exmouth goldband snapper with a sumac and quinoa crust, served with broccolini, grape tomatoes, Kalamata olives, spring onion, crispy leeks, roasted baby carrots, lemon and a dill and cauliflower puree.

**Chef's Quote:** "Fresh-caught seafood is highly demanded by our clientele. Light and filling, crispy and creamy, with a touch of lemon zest to enhance the flavours, our local catch is a must-try."

67 Robinson Street, Coral Bay WA 6701  
Ph 9948 5156



### SWEET NINGALOO - EXMOUTH & CORAL BAY

## CARNARVON

### WOORAMEL RIVER RETREAT

**Signature Dish: Goat Burger**

**Description:** Tasty goat burger filled with all the usual stuff and served with juicy corn ribs.

**Chef's Quote:** "Our smoked beef burgers are very popular, so we decided to work with our neighbours at Homestead Hampers to create a goat burger. It's authentic and quirky – just like us at Wooramel." Wooramel chef, Jenny Geal, is originally from NSW.

North West Coastal Hwy, Carnarvon  
Ph 0432 920 433



### MISS FANG CAFÉ & RESTAURANT

**Signature Dish: Special Fried Rice**

**Description:** We use the freshest, local vegetables from the Carnarvon region in our special fried rice, stir-fried with beef.

**Chef's Quote:** "As an Asian fusion restaurant, we use only the freshest local ingredients to create our menu."

24 Angelo St, Carnarvon | Ph 0478 913 778



### TASTE OF ITALY BY VALERIA

**Signature Dish: Homemade Gnocchi with Ratatouille Sauce**

**Description:** Homemade gluten-free gnocchi tossed through an amazing fresh zucchini, eggplants, tomatoes ratatouille sauce, topped with fresh herbs and parmesan cheese.

**Chef's Quote:** "Valeria, Italian by birth, Australian by choice. My goal is to use as much as I can of the amazing Carnarvon produce in my everyday dishes and also traditional pasta sauces, jams, pickles and relish so customers can enjoy it all year around."

346 Robinson Street, Carnarvon WA 6701  
Ph 9930 8297



### JARDILUNJI MIA CAFÉ

**Signature Dish: Kangaroo Nachos**

**Description:** This crowd favourite features a hearty kangaroo mince ragout, slow-cooked with native herbs and spices like bush tomato and native pepperberry.

**Chef's Quote:** "At Jardilunji Mia, we celebrate native Australian ingredients and love introducing our guests to the rich flavours of traditional bush foods, our delicious offerings also include kangaroo pies served with sweet potato fries and bush tomato relish. For something sweet, try our lemon myrtle scones with plum jam and wattleseed cream."

146 Robinson St, Carnarvon | Ph 9941 1989



### 6701 WATERFRONT CAFÉ

**Signature Dish: Avocado and Eggs on Sourdough**

**Description:** Avocado and eggs on toasted sourdough, lightly seasoned.

**Chef's Quote:** "This dish, as well as being highly nutritious, is a great meal option at any time of the day. All locally sourced avocado, eggs and sourdough."

71 Olivia Tce, Carnarvon | Ph 0481 864 642



# Gascoyne FOOD FESTIVAL

## FESTIVAL EVENTS 2025

SATURDAY  
26 JULY



CARNARVON LONG TABLE LUNCH

Experience the renowned Carnarvon Long Table Lunch, the flagship event of the 2025 Gascoyne Food Festival, featuring an extraordinary culinary journey curated by celebrated Chef Ben Ing.

SUNDAY  
27 JULY



THE GREAT CARNARVON FEAST AND GROOVE

Join us for The Great Carnarvon Feast and Groove, a lively celebration of community and Carnarvon food on the picturesque Carnarvon Foreshore, offering live music, delicious eats and family-friendly fun.

WEDNESDAY  
30 JULY



CARNARVON AROUND THE FIREPIT

Gather beneath Carnarvon's starlit skies at Carnarvon Around the Firepit, an unforgettable evening of bush tucker gourmet cuisine, storytelling, and cultural connection at Gwoonwardu Mia.

FRIDAY  
15 AUGUST



EXMOUTH FROTHOLOGY: BEER & BITES

Kick back and relax at Exmouth Frothology: Beer & Bites, a chilled-out beer teasing session featuring Froth Craft Brewery's finest brews and delicious bites showcasing Gascoyne produce.

SATURDAY  
16 AUGUST



THE WHALEBONE HOE-DOWN

Saddle up for a rip-roaring good time at the legendary Whalebone Hoe-Down, a highlight of the Gascoyne Food Festival calendar, offering unforgettable food, local brews, and spirited entertainment.

FRIDAY  
22 AUGUST



STARGAZING, SOUNDS & SUPPER, MT AUGUSTUS

Enjoy an unforgettable evening beneath the stars at Stargazing, Sounds & Supper, a mesmerising night of celestial discovery, soothing music and delicious local flavours at Mount Augustus.

SATURDAY  
23 AUGUST



GASCOYNE JUNCTION STARS & SAVOUR

Dine beneath the spectacular outback skies at Gascoyne Junction Stars & Savour, a delightful evening of fine dining, friendship and authentic outback hospitality.



MASSEY BAY PRAWNS & PIMMS RACE DAY

Dress to impress for a day at the Carnarvon Races! Delicious indulgence and racing excitement await at the Massey Bay Prawns & Pimms Race Day, Carnarvon's spectacular festival finale at the iconic Carnarvon Race Club.

SATURDAY  
02 AUGUST



BULLARA STATION UNDER THE SOUTHERN STARS

SOLD OUT! Experience the magic of dining under the stars at Bullara Beef Fest x Terra Slate Wines, an intimate and exclusive evening celebrating premium homegrown beef paired with exceptional Western Australian wines.

FRIDAY  
08 AUGUST



THE SHACK MEXICAN FIESTA

Spice up your evening at The Shack Mexican Fiesta – Fiesta del Mar, a vibrant celebration of seafood and Mexican inspired flavours, lively music and unforgettable fiesta fun right in the heart of Exmouth.

SATURDAY  
09 AUGUST



MANTARAYS BEACH RESORT - UNDER THE FULL MOON

Celebrate the harmony of land and sea at Paddock to Tide: A Ningaloo Full Moon Feast – an unforgettable dining experience beneath the glow of the full moon at Mantarays Ningaloo Beach Resort Exmouth.

SUNDAY  
24 AUGUST



FLAVOURS OF THE UPPER GASCOYNE

Enjoy a relaxed Sunday at Flavours of the Upper Gascoyne, a free community concert paired with delicious gourmet picnic boxes, celebrating the region's finest produce and lively local entertainment.

TUESDAY  
26 AUGUST



OUTBACK STATION TOUR & TEA

Embark on a delightful adventure with the Outback Station Tour & Tea, a unique tag-along high tea experience at the scenic Carey Down Station, combining country charm with delicious culinary indulgence.

SATURDAY  
30 AUGUST



SHARK BAY BEATS & EATS BY THE BAY

Celebrate in style at Shark Bay Beats & Eats by the Bay, the vibrant highlight of the Beats in the Bay Festival, featuring exceptional live music, gourmet local cuisine and breathtaking ocean views.

SUNDAY  
31 AUGUST



DIRK HARTOG ISLAND AUSTRALIA'S LAST SUNSET

Embark on an exclusive journey to Dirk Hartog Island for Australia's Last Sunset, a two-day, one-night adventure offering unparalleled natural beauty, rich history and gourmet experiences in a secluded island setting.



Australia's Largest

REGIONAL GASTRONOMIC FOOD EXPERIENCE

MAP 1 EXMOUTH

CORAL BAY - EXMOUTH  
1.5HR / 152KM  
BY CAR

MAP 2 CORAL BAY

CARNARVON - CORAL BAY  
2.5HR / 238KM  
BY CAR

CARNARVON - GASCOYNE JUNCTION  
1.45HR / 172KM  
BY CAR

MAP 3 CARNARVON

GASCOYNE JUNCTION

DIRK HARTOG ISLAND

15MIN / 40KM  
BY BARGE

MAP 4 DENHAM

MAP 5 SHARK BAY

SHARK BAY - CARNARVON  
3.5HR / 325KM  
BY CAR

PERTH - SHARK BAY  
8.5HR / 832KM  
BY CAR

2025  
JULY - AUGUST

PLAN YOUR  
Food Festival  
ROAD TRIP NOW!

MAP 2 CORAL BAY

MAP 4 DENHAM

MAP 5 SHARK BAY



VOTE TO WIN! 2026 GASCOYNE FOOD FESTIVAL EXPERIENCE VALUED AT OVER \$2,500

Vote for your favourite eatery serving the best dish using local Gascoyne produce and go into the draw to win thousands of dollars in prizes!

THE GRAND PRIZE INCLUDES:

A trip for two to the Gascoyne Food Festival 2026, including:

- Tickets to signature events in Carnarvon and Exmouth
- Accommodation at Norwesta Lifestyle Park in Carnarvon
- Stay at Ningaloo Holiday Resort in Exmouth

PLUS HEAPS OF OTHER PRIZES TO BE WON!

VISIT [GASCOYNEFOODFESTIVAL.COM.AU](https://gascoynefoodfestival.com.au) TO ENTER

OR SCAN THE QR CODE



support local.

TASTE THE GASCOYNE. WIN BIG!