

Chill'd

Please see our Wellness Your Way Vegan/Vegetarian Gluten Free, Dairy Free and Low Carb/Keto/Paleo menus on following pages.

LIGHT BITES

Fish Ceviche	20
Local reef fish, coconut, chili, coriander, lime	
Buratta	28
Creamy buratta, kula fila rocket, basil from the garden, Parma ham, extra virgin olive oil	
Tuna Tartare	26
Red tuna, avocado, chives, seaweed tartare, espellette peppers, garden dill	
Summer Rolls	19
Homegrown kulha fila greens, vermicelli noodles, mango, Vietnamese sauce	
Spicy Tuna Maki	21
Tuna, spicy yuzu mayo, tobiko, ginger, wasabi	
Salmon Maki Roll	25
Wasabi, pickled ginger, soy sauce, NZ Regal king salmon	

SOUP

Tomato Gazpacho	19
Cherry tomato, feta cheese, basil, olive oil	
Borscht	21
Cape Grim beef, vegetable, sour cream, garlic	
Chicken Sweet Corn	19
Chicken, egg drop, corn, spring onion	
Cream of Tomato Soup	19
Cream, tomato soup, garlic croutons	

SALAD

Roasted Pumpkin Salad n	23
Almond, spinach, avocado, red cabbage, apple, chia seed, lemon dressing	
Caesar Salad	21
Cos lettuce, shaved aged parmigiano, pork bacon, soft boiled egg, anchovy, crouton	
Chicken	25
Grilled tiger prawn	28
Greek Salad	21
Feta cheese, olive, cucumber, mixed bell pepper, tomato and lemon vinaigrette	
Mystique Garden salad	23
Mixed green, red cabbage, shredded carrot, avocado, radish, apple cider vinegar, olive oil	
Boiled egg	24
Seared Maldivian tuna	25
NZ Regal King smoked salmon	
Crab Salad	36
Crab, heart of gem lettuce, fennel, cherry tomato, parmesan, espelette pepper, lime zest, mayonnaise	
Quinoa Salad	24
Red quinoa, avocado, corn, kulha fila, grapefruit, honey lime dressing	

INFLUENCES OF ASIA

Maldivian Mas Riha	29
Traditional Maldivian tuna curry, rice, curry leaf, mashuni, chapati	
Indian Vegetable Curry	27
Mixed vegetables, curry leaf, rice, paratha, chutney, raita	
Indonesian Nasi Goreng	29
Jasmine rice, Hazeldenes chicken, chili sambal, egg, chili pickle	
Stir Fried Noodles	30
Egg noodles, egg, prawn, garlic, vegetables	
Phad Thai n	25
Rice noodles, vegetable, bean sprout, egg, peanuts	
Hazeldenes chicken	28
Prawn	30

PASTA

Broccoli Orecchiette	25
Chilli flakes, parmigiano, lemon zest	
Spaghetti Aglio E Olio	25
Fresh chilli flakes, olive oil, parsley, crispy garlic	
Spaghetti Bolognese	29
Cape Grim beef sauce, pomodoro, aged parmigiano	
Penne Carbonara	27
Cured pork, black pepper, egg	
Penne Arrabbiata	25
Garlic, tomato, red chilli	
Tuna Orecchiette	27
Turmeric, tomato, mas mirus, crispy curry Leaf	
Seafood Spaghetti	32
Prawn, scallop, reef fish, mussel in tomato sauce	

BURGERS & SANDWICHES

All served with fries.

Ethical Burger	34
Cape Grim beef, Dingley Dell bacon, egg, kulha fila greens, cucumber pickle, banana ketchup, oyster mushroom, almond flaxseed roll	
Amilla Beef Burger	31
Fried egg, gem lettuce, tomato, caramelized onion, pork bacon, cheese	
Falafel Burger	25
Chickpea, beetroot, yoghurt, lettuce, tomato	
Warm Chicken Tikka Wrap	27
White onion, cucumber, tomato, cucumber yoghurt	
Amilla Club Sandwich	28
Poached Hazeldenes chicken, Dingley Dell pork bacon, tomato, mayonnaise, fried egg, lettuce	
Vegetable Ciabatta	28
Grilled eggplant, zucchini, bell pepper, feta cheese, rocket salad, basil pesto mayo	

n-Contains Nuts. Please inform us of any food allergies or special dietary requirements and we will be happy to accommodate you. Prices are quoted in US Dollar and subject to 23.2% taxes and service

Full board entitled to 2 courses

MAIN	
Fregola Sarda	36
Pasta, cream, parmesan cheese, chopped chives, truffle	
Maldivian Tuna Steak	31
Sautéed homegrown spinach, mashed pumpkin, herb oil	
Marinated Chicken	33
Hazeldenes chicken, mushroom, spinach, cream, garlic	
Cape Grim Beef Ribeye 200g	48*
Mashed potato, sauteed vegetables, mushroom, red wine jus	
Seared Salmon	38
NZ Regal king salmon, homegrown bok choy, garlic, wasabi tamari sauce	
Reef Fish of The Day	33
Grilled vegetables, lemon butter sauce	
Cauliflower Steak	31
Cauliflower puree, capers, raisin	
Seafood platter	85*
Lobster, tiger prawn, calamari, reef fish, scallop, tartare sauce, vierge sauce, french fries, corn	
SIDES	
Natural Fries	7
Sweet Potato Fries	7
Truffle & Parmesan	9
Roasted Vegetables	7
Grilled Asparagus	11
Mixed Leaves Salad	9
DESSERT	
Chocolate Mousse Namelaka	23
Passion Fruit Cigar, mango sorbet	21
Sticky Date Pudding, butterscotch sauce	21
Double Chocolate Fondant, vanilla ice cream	21
Mango Sticky Rice	21
Home Made Ice cream – please check for today’s flavours. Per scoop	0

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Full board entitled to 2 courses

LIGHT BITES

Summer Rolls	19
Homegrown kulha fila greens, vermicelli noodles, mango, vietnamese sauce	
Spicy Cucumber Maki	21
Cucumber, spicy yuzu mayo, tempura, ginger, wasabi	
Avocado Tartare	21
Avocado, chives, seaweed tartare, espellette peppers, garden dill	
Hummus Platter	18
Vegan pita bread, carrot sticks	

SOUP

Tomato Gazpacho	19
Cherry tomatoes, feta cheese, basil, olive oil <i>vegetarian</i>	
Tomato Soup	19
Aromatic tomato, basil, garlic croutons	

SALAD

Roasted Pumpkin Salad n	23
Almond, spinach, avocado, red cabbage, apple, chia seed, lemon dressing	
Mystique Garden Salad	23
Mixed green, red cabbage, shredded carrot, avocado, radish, apple cider vinegar, olive oil	
Boiled egg <i>vegetarian</i>	24
Fennel Salad	26
Heart of gem lettuce, fennel, cherry tomato, espelette pepper, lime zest, vegan mayo	
Quinoa Salad	24
Red quinoa, avocado, corn, kulha fila, grapefruit, honey lime dressing	

BURGERS & SANDWICHES*All served with fries.*

Falafel Burger <i>vegetarian</i>	25
Chickpea, beetroot, yoghurt, lettuce, tomato	
Warm "Chicken" Wrap	27
White onion, cucumber, tomato, crispy vegan chicken slices	
Vegan Club Sandwich	25
Grilled vegetables, mushroom, sundried tomato, avocado, lettuce, tapenade	
Vegetable Ciabatta	28
Grilled eggplant, zucchini, bell pepper, rocket salad, vegan mayo	
Quinoa Burger	28
Quinoa patty, lettuce, oyster mushroom, kulha fila, cucumber pickle, banana ketchup	

INFLUENCES OF ASIA

Maldivian "Prawn" Riha	29
Traditional Maldivian curry, rice, curry leaf, chapati, plant-based prawn	
Indian Vegetable Curry	27
Mixed vegetables, curry leaf, rice, paratha, chutney, raita	
Indonesian Nasi Goreng - <i>vegetarian</i>	29
Spicy fried rice, fried egg, crispy garlic, crispy "vegan chicken" slices	
Phad Thai <i>vegetarian</i> n	25
Rice noodles, vegetable, bean sprout, egg, peanuts	
Crispy "soy chicken" slices	28
Plant-based king prawns	30
Stir fried noodles	30
Rice noodles, plant-based prawns, garlic, vegetables	

PASTA

Broccoli Orecchiette	25
chilli flakes, parmigiano, lemon zest	
Spaghetti Aglio E Olio	25
fresh chilli flakes, olive oil, parsley, crispy garlic	
Penne Arrabbiata	25
garlic, pomodoro, red chilli	
"Seafood" Spaghetti	32
Plant based prawn, fish, calamari in tomato sauce	

MAIN

Fregola Sarda	
Fregola, cream, parmesan cheese, chopped chives, truffle <i>vegetarian</i>	
Tamari "Fish"	38
Fishless fillet, homegrown bok choy, garlic, wasabi tamari sauce	
Cauliflower Steak	31
Cauliflower puree, capers, raisin	
"Seafood" platter	65*
Plant based battered tiger prawn, calamari, fishless fillet, vierge sauce, french fries, corn	

SIDES

Natural Fries	7
Sweet Potato Fries	7
Truffle & Parmesan	9
Roasted Vegetables	7
Grilled Asparagus	11
Mixed Leaves Salad	9

DESSERT

Tropical Vegan Meringue , coconut cream, tropical fruit	19
Dark Chocolate Tart , coconut, macaroon	21
Mango Sticky Rice	21
Home Made Sorbet - please check for today's flavours. Per scoop	0

LIGHT BITES

Fish Ceviche	20
Local reef fish, coconut, chili, coriander, lime	
Buratta	25
Creamy buratta, kula fila rocket, basil from the garden, Parma ham, extra virgin olive oil	
Tuna Tartare	22
Red tuna, Avocado, chives, seaweed tartare, eseplette peppers, garden dill	

SALAD

Roasted Pumpkin Salad n	23
Almond, spinach, avocado, red cabbage, apple, chia seed, lemon dressing	
The Caesar	21
Cos lettuce, shaved aged parmigiano, pork bacon, soft boiled egg, anchovy	
Chicken	25
Poached prawn	28
Mystique Garden salad	23
Mixed green, red cabbage, carrot, avocado, radish, apple cider vinegar, olive oil	
Boiled egg	24
Seared tuna	25
Smoked salmon	27
Crab Salad	
Crab, heart of gem lettuce, fennel, cherry tomato, parmesan, eseplette pepper, lime zest, mayonnaise	
	36

SOUP

Tomato Gazpacho <i>low carb</i>	19
Cherry tomatoes, feta cheese, basil, olive oil	
Borscht <i>low carb</i>	21
Cape Grim beef, vegetable, sour cream, garlic	

BURGERS & SANDWICHES

Ethical Burger	34
Cape Grim Beef, Dingley Dell bacon, egg, kulha fila greens, cucumber pickle, banana ketchup, oyster mushroom on an almond flaxseed roll <i>n</i>	
Amilla Burger	31
Fried egg, gem lettuce, pork bacon, cheese, almond flaxseed roll <i>n</i>	
Warm Tuna Open Sandwich	23
Seared tuna, harissa mayo, lettuce, onion, fresh herbs, almond flaxseed roll <i>n</i>	
Warm Chicken Tikka	27
White onion, cucumber, cucumber yoghurt almond flaxseed roll <i>n</i>	
Amilla Club Sandwich	28
Poached chicken, pork bacon, sriracha mayonnaise, fried egg, lettuce, almond flaxseed roll <i>n</i>	

GRILL SELECTION

Locally Caught Tuna Steak	31
Sautéed spinach, herb oil	
Marinated Chicken	33
Hazeldenes chicken, mushroom, spinach, cream, garlic	
Cape Grim Beef Ribeye 200g	48*
Sauteed vegetables, mushroom	
Seared Salmon	38
NZ Regal king salmon, homegrown bok choy, garlic, wasabi tamari sauce	
Reef Fish of The Day	33
Grilled vegetable, lemon butter sauce	
Cauliflower Steak	31
Cauliflower puree, capers	

SIDES

Roasted vegetables	7
Grilled asparagus	11
Mixed leaves salad	9

PASTA*Konjac pasta*

Spaghetti Aglio E Olio	25
Fresh chilli flakes, olive oil, parsley, crispy garlic	
Spaghetti Bolognese	29
Prime beef sauce, pomodoro, aged parmigiano	
Penne Carbonara	27
Cured pork, black pepper, egg	
Penne Arrabbiata	25
Garlic, pomodoro, red chilli	
Tuna Spaghetti	27
Turmeric, tomato, mas mirus, crispy curry leaf	
Seafood Spaghetti	32
Prawn, scallop, reef fish, mussel in tomato sauce	

INFLUENCES OF ASIA

Maldivian Mas Riha	29
Traditional maldivian tuna curry, konjac rice, curry leaf, mashuni	
Indonesian Nasi Goreng	29
Spicy fried konjac rice, fried egg, crispy garlic, chicken	
Phad Thai n	25
Konjac noodles, vegetable, bean sprout, egg, peanuts v	
Chicken	28
Prawn	30

DESSERT

Dark Chocolate Fondant mascarpone (20 min preparation time)	23
Sugar Free Ice Cream	0

LIGHT BITES

Fish Ceviche	20
Local reef fish, coconut, chili, coriander, lime	
Buratta	25
Creamy buratta, kula fila rocket, basil from the garden, Parma ham, extra virgin olive oil	
Tuna Tartare	22
Red tuna, Avocado, chives, seaweed tartare, espellette peppers, garden dill	
Summer Rolls	19
Homegrown kulha fila greens, vermicelli noodles, mango, Vietnamese sauce	
Spicy Tuna Maki	21
Tuna, spicy yuzu mayo, tobiko, ginger, wasabi	
Salmon Maki Roll	25
Wasabi, pickled ginger, soy sauce, NZ Regal king salmon	

SOUP

Tomato Gazpacho	19
Cherry tomatoes, feta cheese, basil, olive oil	
Borscht	21
Cape Grim beef, vegetable, sour cream, garlic	
Chicken Sweet Corn	20
Chicken, egg drop, corn, spring onion	
Cream of Tomato Soup	19
Cream, tomato soup	

SALAD

Roasted Pumpkin Salad n	23
Almond, spinach, avocado, red cabbage, apple, chia seed, lemon dressing	
Caesar Salad	21
Cos lettuce, shaved aged parmigiano, pork bacon, soft boiled egg, anchovy	
Chicken	25
Grilled tiger prawn	28
Greek Salad	21
Feta cheese, olive, cucumber, mixed bell pepper, tomato and lemon vinaigrette	
Mystique Garden salad	23
Mixed green, red cabbage, shredded carrot, avocado, radish, apple cider vinegar, olive oil	
Boiled egg	24
Seared Maldivian tuna	25
NZ Regal King smoked salmon	
Crab Salad	36
Crab, heart of gem lettuce, fennel, cherry tomato, parmesan, espelette pepper, lime zest, mayo	
Quinoa Salad	24
Red quinoa, avocado, corn, kulha fila, grapefruit, honey lime dressing	

INFLUENCES OF ASIA

Maldivian Mas Riha	29
Traditional Maldivian tuna curry, rice, curry leaf, mashuni	
Indian Vegetable Curry	27
Mixed vegetables, curry leaf, rice, chutney, raita	
Indonesian Nasi Goreng	29
Jasmine rice, Hazeldenes chicken, chili sambal, egg, chili pickle	
Stir fried noodles	36
Rice noodles, egg, prawn, garlic, vegetables	
Phad Thai n	25
Rice noodles, vegetable, bean sprout, egg, peanuts v	
Hazeldenes chicken	28
Prawn	30

PASTA – GLUTEN FREE

Spaghetti Aglio E Olio	25
Fresh chilli flakes, olive oil, parsley, crispy garlic	
Spaghetti Bolognese	29
Prime beef sauce, pomodoro, aged parmigiano	
Penne Carbonara	27
Cured pork, black pepper, egg	
Penne Arrabbiata	25
Garlic, pomodoro, red chilli	
Tuna Spaghetti	27
Turmeric, tomato, mas mirus, crispy curry leaf	
Seafood Spaghetti	32
Prawn, scallop, reef fish, mussel in tomato sauce	

BURGERS & SANDWICHES*All served with fries.*

Ethical Burger	34
Cape Grim Beef, Dingley Dell bacon, egg, kulha fila greens, cucumber pickle, banana ketchup, oyster mushroom on an almond flaxseed roll <i>n</i>	
Amilla Burger	31
Fried egg, gem lettuce, pork bacon, cheese, almond flaxseed roll <i>n</i>	
Warm Tuna Open Sandwich	23
Seared tuna, harissa mayo, lettuce, onion, fresh herbs, almond flaxseed roll <i>n</i>	
Warm Chicken Tikka	27
White onion, cucumber, cucumber yoghurt almond flaxseed roll <i>n</i>	
Amilla Club Sandwich	28
Poached chicken, pork bacon, mayonnaise, fried egg, lettuce, almond flaxseed roll <i>n</i>	

MAIN

Locally Caught Tuna Steak Sautéed spinach, mash, herb oil	31
Marinated Chicken Hazeldenes chicken, mushroom, spinach, cream, garlic	33
Cape Grim Beef Ribeye 200g Mashed potato, sauteed vegetables, mushroom, red wine jus	48*
Seared Salmon NZ Regal king salmon, homegrown bok choy, garlic, wasabi tamari sauce	38
Reef Fish of The Day Grilled vegetable, lemon butter sauce	33
Cauliflower Steak Cauliflower puree, capers, raisin	31
Seafood platter Lobster, tiger prawn, calamari, fish, scallop, tartare sauce, vierge sauce, French fries, corn	85*

SIDES

Natural Fries	7
Sweet Potato Fries	7
Truffle & Parmesan	9
Roasted Vegetables	7
Grilled Asparagus	11
Mixed Leaves Salad	9

DESSERT

Chocolate Namelaka Mousse	23
Chocolate Fondant vanilla ice cream (20 mins prep time)	
Mango Sticky Rice	21
Tropical Meringue coconut cream, tropical fruit	21
Home Made Ice cream – please check for today's flavours. Per scoop	0

LIGHT BITES

Fish Ceviche	20
Local reef fish, coconut, chili, coriander, lime	
Tuna Tartare	22
Red tuna, Avocado, chives, seaweed tartare, esepellette peppers, garden dill	
Summer Rolls	19
Homegrown kulha fila greens, vermicelli noodles, mango, Vietnamese sauce	
Spicy Tuna Maki	21
Tuna, spicy yuzu mayo, tobiko, ginger, wasabi	
Salmon Maki Roll	25
Wasabi, pickled ginger, soy sauce, NZ Regal king salmon	

SALAD

Roasted Pumpkin Salad n	23
Almond, spinach, avocado, red cabbage, apple, lemon chia seed dressing	
Caesar Salad	21
Cos lettuce, vegan parmesan, pork bacon, soft boiled egg, anchovy, crouton	
Chicken	25
Grilled tiger prawn	28
Mystique Garden salad	23
Mixed green, red cabbage, shredded carrot, avocado, radish, apple cider vinegar, olive oil	
Boiled egg	24
Seared Maldivian tuna	25
NZ Regal King smoked salmon	
Crab Salad	36
Crab, heart of gem lettuce, fennel, cherry tomato, parmesan, esepellette pepper, lime zest, mayo	
Quinoa Salad	24
Red quinoa, avocado, corn, kulha fila, grapefruit, honey lime dressing	

SOUP

Tomato Gazpacho	19
Cherry tomatoes, basil, olive oil	
Borscht	21
Cape Grim beef, vegetable, garlic	
Chicken Sweet Corn	
Chicken, egg drop, corn, spring onion	

INFLUENCES OF ASIA

Maldivian Mas Riha	29
Traditional Maldivian tuna curry, rice, curry leaf, mashuni, chapati	
Indian Vegetable Curry	27
Mixed vegetables, curry leaf, rice, paratha, chutney	
Indonesian Nasi Goreng	29
Jasmine rice, Hazeldenes chicken, chili sambal, egg, chili pickle	
Stir fried noodles	
Egg noodles, egg, prawn, garlic, vegetables	
Phad Thai n	25
Rice noodles, vegetable, bean sprout, egg, peanuts v	
Hazeldenes chicken	28
Prawn	27

PASTA

Broccoli Orecchiette	25
Chilli flakes, lemon zest	
Spaghetti Aglio E Olio	25
Fresh chilli flakes, olive oil, parsley, crispy garlic	
Spaghetti Bolognaise	29
Cape Grim beef sauce, pomodoro	
Penne Carbonara	27
Cured pork, black pepper, egg	
Penne Arrabbiata	25
Garlic, pomodoro, red chilli	
Tuna Orecchiette	27
Turmeric, tomato, mas mirus, crispy curry Leaf	
Seafood Spaghetti	32
Prawn, scallop, reef fish, mussel in tomato sauce	

BURGERS & SANDWICHES

All served with fries.

Ethical Burger	34
Cape Grim Beef, Dingley Dell bacon, egg, kulha fila greens, cucumber pickle, banana ketchup, oyster mushroom, almond flaxseed roll	
Amilla Beef Burger	31
Fried egg, gem lettuce, tomato, caramelized onion, pork bacon	
Falafel Burger	25
Chickpea, beetroot, lettuce, tomato	
Warm Chicken Tikka Wrap	27
White onion, cucumber, tomato, cucumber yoghurt	
Amilla Club Sandwich	28
Poached Hazeldenes chicken, Dingley Dell pork bacon, tomato, mayonnaise, fried egg, lettuce	
Vegetarian Ciabatta	28
Grilled eggplant, zucchini, bell pepper, rocket salad, basil pesto mayo	

MAIN

Locally Caught Tuna Steak Sautéed spinach, mash, herb oil	31
Marinated Chicken Hazel denes chicken, mushroom, spinach, garlic	33
Cape Grim Beef Ribeye 200g Mashed potato, sauteed vegetables, mushroom, red wine jus	48*
Seared Salmon NZ regal king salmon, homegrown bok choy, garlic, wasabi tamari sauce	38
Reef Fish of The Day Grilled vegetable	33
Cauliflower Steak Cauliflower puree, capers, raisin	31
Seafood platter Lobster tiger prawn, calamari, reef fish, scallop, tartare sauce, vierge sauce, French fries, corn	85*

SIDES

Natural Fries	7
Sweet Potato Fries	7
Roasted Vegetables	7
Grilled Asparagus	11
Mixed Leaves Salad	9

DESSERT

Mango Sticky Rice	21
Tropical Meringue coconut cream, tropical fruit	21
Home Made Ice cream - please check for today's flavours. Per scoop	0

	Small	
Large		
Joe's Signature Truffle & Pecorino Mushroom and thyme duxelle, truffle salsa, pecorino, rocket	30	36
Four Cheese Gorgonzola, mozzarella, goats cheese, brie, sliced tomato, Homegrown rocket leaves	34	38
Florentine Blistered cherry tomato, malabar spinach, egg, mozzarella, crispy ham	26	32
Margarita Sliced tomato, cherry tomato, mozzarella	26	32
Classic Vegetarian Fresh bell pepper, sweetcorn, mushrooms, coriander leaves, olives	20	26
Pulled BBQ Chicken & Chorizo Spring onion, shredded parsley, sweetcorn puree, mozzarella	26	32
Maldivian Locally caught tuna, onion, homegrown chilli, curry leaf, mozzarella, tomato	22	28
Indian Ocean Local crab, smoked salmon, scallop, sliced tomato, mozzarella, kaffir lime leaf	32	38
Lobster & Prawn Roasted cherry tomato, homegrown basil, chilli, mozzarella, garlic oil	36	42
Meat Lovers Smoked ham, salami, bacon, tomato, mozzarella, basil, chilli, truffle sauce	28	34
Nutella and Banana Pizza Hazelnut and chocolate paste, local banana, crispy hazelnut	26	32

Wellness Your Way Gluten Free and Low Carb Bases and Vegan Mozzarella are available upon request.

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Full board entitled to 2 courses



Chill'd



Sustainable Amilla

At Amilla Resort and Residence we are committed to providing quality meat products and ingredients. Our meats come from farmers who raise their animals with humane protocols. Animals that are allowed to roam freely and eat foods that are natural to them. To do this we have partnered with the following suppliers

Cape Grim Beef

Tasmania is world-renowned for its rugged wilderness, pristine beauty and landscape of vivid contrast. Cape Grim in the far northwest corner, shaped by wild Southern Ocean swells, abundant rainfall has the cleanest air in the world.

Raised on rich pastures with nothing else added, Cape Grim Beef is hand-selected and rigorously graded, rewarding you with pure beef flavour – made by nature.

Dingley Dell Pork

Third-generation UK family farmers and brothers with a deep love and respect for the countryside and agriculture. Starting 15 years ago with the philosophy of animal welfare, taste and sustainability.

For them it is a privilege to work with animals and it is their belief that it is the human-animal relationship that defines welfare. This is what is cultivated at farm level.

The Dingley Dell Farm is also helping to save bumble bees through vast planting of wild flowers on 33.8 hectares of land.



Maldivian Fish and Seafood

The Maldives promotes traditional and sustainable fishing methods. Net and drag line fishing are not allowed in the country. All local fish served in Amilla is caught with pole and line methods by small scale local fishermen. This supports not only healthy fish stocks but the local economy.

Regal King Salmon

Raised in the clean and cold waters of New Zealand's Marlborough Sounds, Regal Marlborough King Salmon is known for its incredible flavour, colour, texture and healthy omega-3 fatty acids. It's the unique mix of currents, water quality and temperatures

Their farms are scattered through the cool, deep waters of the Marlborough's pristine Pelorus and Queen Charlotte Sounds. The salmon have plenty of room to grow with only 2% of the sea farm being occupied by salmon and the remaining 98% by water.

Hazeldenes Chicken

Farming free range chickens since 1960 as a proud family-owned company based at Lockwood, near Bendigo in Central Victoria. Their free-range birds have the ability to forage naturally and instinctively amongst grasses, weeds, bushes and trees in a secure environment. Their diet is supported with locally-supplied multi-grains, blended with spice extracts and essential oils, creating happy, healthy and tasty chicken.

They have state of the art facility for breeding and rearing chicks before moving them to the pastures.

