



A TASTE OF AUSTRALIA

EXPERIENCE THE FLAVOURS OF THE AUSTRALIAN OUTBACK

From country cook-ups to hearty homestead favourites, Australian cuisine celebrates quality local produce, simple flavours and the best of regional Australia.

AUSSIE SAUSAGE IN A BUN – \$5

A classic Australian sausage, freshly grilled and served in a soft white roll with your choice of onion and sauces. A true Aussie favourite.

MINI GOAT PARTY PIE – \$5

Golden, flaky pastry filled with slow-cooked Gascoyne goat in a rich, savoury gravy. A delicious twist on the iconic Australian meat pie, showcasing one of the region's finest local ingredients.

Prepared with pride by Mundillya Homestead as part of Taste of the Gascoyne's celebration of culture, food and community.

Cash and EFTPOS accepted



A TASTE OF CHINA

EXPERIENCE THE FLAVOURS OF AUTHENTIC CHINESE CUISINE

From handcrafted dumplings to time-honoured family recipes, Chinese cuisine celebrates fresh ingredients, rich traditions and the joy of sharing delicious food together.

TRADITIONAL CHINESE DUMPLINGS (6 PCS) – \$12

Handmade dumplings filled with your choice of juicy pork, tender chicken, savoury beef or seasonal vegetables (V), served freshly cooked and full of authentic flavour.

BBQ PORK BUN – \$6.50

A soft, fluffy steamed bun filled with succulent Cantonese-style barbecue pork in a sweet and savoury sauce. A beloved Chinese street food favourite.

CHINESE RICE DUMPLINGS – YUANXIAO (8 PCS) (VG) – \$12

Delicate glutinous rice dumplings with a soft, chewy texture, traditionally enjoyed during Chinese celebrations. A comforting and authentic taste of Chinese culture.

Prepared with pride by Elsa (Haiyan Fang) from Miss Fangs representing the local Chinese community as part of Taste of the Gascoyne's celebration of culture, food and community.

CASH AND EFTPOS ACCEPTED



A TASTE OF CROATIA

EXPERIENCE THE FLAVOURS OF CROATIAN TRADITION

Croatian cuisine is renowned for its homemade biscuits, preserves and recipes passed down through generations. Enjoy a taste of Croatia featuring locally grown Gascoyne produce, lovingly crafted by one of Carnarvon's Croatian farming families. Borich & Sons are known for their farm gate shop, homemade Croatian biscuits and artisan chutneys, relishes and preserves made from local fruit and vegetables.

TRADITIONAL CROATIAN SWEET BISCUITS – \$5

A selection of homemade Croatian biscuits, baked using cherished family recipes and perfect with a cup of coffee or tea.

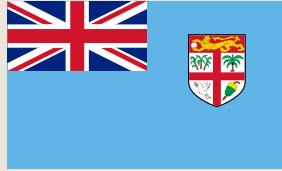
LOCALLY MADE PRESERVES – FROM \$10

Award-winning chutneys, relishes and fruit preserves handcrafted from fresh, seasonal fruit and vegetables grown in the Gascoyne. The perfect taste of Carnarvon to take home.

Prepared with pride by Borich & Sons as part of Taste of the Gascoyne's celebration of culture, food and community.

CASH AND EFTPOS ACCEPTED

GASCOYNE FOOD
FESTIVAL



A TASTE OF FIJI

EXPERIENCE THE VIBRANT FLAVOURS OF FIJI

Rich in Indian-Fijian culinary traditions, these much-loved dishes are packed with aromatic spices, fresh ingredients and generations of family recipes.

CHICKEN BIRYANI – \$10

Fragrant basmati rice layered with tender chicken and traditional spices, slow-cooked to create a deliciously aromatic and satisfying meal.

VEGETABLE SAMOSAS – \$5

Golden, crispy pastry parcels filled with a savoury blend of vegetables, herbs and spices. Perfect as a snack or side.

Prepared with pride by the Fijian community as part of Taste of the Gascoyne's celebration of culture, food and community.

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A TASTE OF ITALY

EXPERIENCE THE HEART OF ITALIAN HOSPITALITY

From handmade pasta to time-honoured family recipes, Italian cuisine is all about bringing people together over delicious food made with passion and care.

POTATO GNOCCHI SERVED IN A WHEEL OF PARMESAN CHEESE WITH TRADITIONAL BOLOGNESE SAUCE (GF) – \$15

Watch as handmade gluten-free potato gnocchi is tossed through a wheel of aged Parmesan cheese before being topped with a rich, slow-cooked Bolognese sauce.
A delicious taste of authentic Italian comfort food.

ITALIAN-STYLE MINESTRONE SOUP WITH GASCOYNE VEGETABLES (GF/V) – \$10

A hearty and nourishing soup featuring seasonal Gascoyne vegetables, simmered with herbs and traditional Italian flavours.

TRADITIONAL ITALIAN CANNOLI – \$7

Crisp pastry shells filled with fresh ricotta and infused with lemon and orange zest.
A classic Sicilian dessert. (Contains nuts.)

Prepared with pride by Valeria Lucchitto, Taste of Italy as part of Taste of the Gascoyne's celebration of culture, food and community.

CASH AND EFTPOS ACCEPTED

GASCOYNE FOOD
FESTIVAL



A TASTE OF JAPAN

EXPERIENCE THE ARTISTRY OF JAPANESE CUISINE

Known for its fresh ingredients, delicate flavours and beautiful presentation, Japanese cuisine brings together tradition, craftsmanship and a love of sharing good food.

MAKE YOUR OWN RAMEN NOODLES – \$5

A fun, hands-on experience where you can make your own fresh ramen noodles before enjoying them. Perfect for all ages!

RAMEN NOODLE SOUP – \$12.50

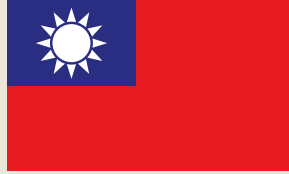
A comforting bowl of authentic Japanese ramen noodles served in a rich, flavourful broth with your choice of tender pork or chicken, topped with a soft-boiled egg.

MOCHI – \$4 EACH | 2 FOR \$7

Soft and chewy Japanese rice cakes filled with your choice of sweet red bean paste or rich chocolate. A traditional Japanese favourite.

Prepared with pride by the Japanese community as part of Taste of the Gascoyne's celebration of culture, food and community. .

CASH AND EFTPOS ACCEPTED



A TASTE OF TAIWAN

DISCOVER THE FLAVOURS OF TAIWAN

From bustling night markets to family dining tables, Taiwanese cuisine is renowned for its bold flavours, comforting dishes and irresistible street food favourites.

BUBBLE TEA – \$10

Taiwan's world-famous drink featuring refreshing tea, milk and chewy tapioca pearls. A sweet treat that's become a global sensation.

TAIWANESE SAUSAGE – \$10

A popular street food favourite, featuring sweet and savoury Taiwanese-style sausage grilled to perfection and packed with flavour.

TAIWANESE FRIED CHICKEN – \$10

Crispy, golden and seasoned with traditional Taiwanese spices, this night market classic is crunchy on the outside and tender on the inside.

TAIWANESE BRAISED PORK RICE "LU-ROU-FAN" – \$10

A beloved comfort food made with slow-braised pork in a rich, savoury sauce, served over steamed rice. Simple, hearty and full of flavour.

Prepared with pride by the Taiwanese community as part of Taste of the Gascoyne's celebration of culture, food and community.

CASH PAYMENTS ONLY

Please note that our food items may contain eggs, dairy, wheat and gluten.

If you have any dietary requirements, allergies or questions about ingredients, please speak with our staff before ordering.



A TASTE OF PHILIPPINES

EXPERIENCE THE WARMTH AND FLAVOUR OF THE PHILIPPINES

Filipino cuisine is a vibrant blend of Asian, Spanish and local influences, renowned for its comforting dishes, rich flavours and celebration of family and community. These much-loved favourites are often enjoyed at birthdays, festivals and special gatherings.

Pancit Bihon Guisado (Authentic Filipino Noodles) – \$10

A classic Filipino noodle dish stir-fried with vegetables and savoury seasonings. Traditionally served at celebrations, noodles symbolise long life, prosperity and good fortune. Best enjoyed with a squeeze of calamansi for a fresh citrus finish.

Lumpiang Shanghai (2 pieces) – \$5

Golden, crispy Filipino spring rolls filled with seasoned meat and vegetables. A crowd favourite that's perfect for sharing – or keeping all to yourself.

Biko (Rice Cake) – \$2

A traditional Filipino sweet treat made from glutinous rice, coconut milk and brown sugar, creating a rich, chewy and deliciously satisfying dessert.

Leche Flan (Custard Cake) – \$3

A silky smooth custard dessert made with eggs, milk and caramelised sugar. Rich, creamy and a favourite at Filipino celebrations.

Prepared with pride by the Carnarvon Filipino Community as part of Taste of the Gascoyne's celebration of culture, food and community.



A TASTE OF PORTUGAL

EXPERIENCE THE RICH FLAVOURS OF PORTUGUESE TRADITION

From flame-grilled meats to generations-old family recipes, Portuguese cuisine is a celebration of simple ingredients, bold flavours and food shared with family and friends.

ESPETADA ROLL – \$15

Juicy, tender beef cubes marinated with sea salt, garlic and bay leaves, skewered and grilled over hot coals until perfectly charred. Served in a fresh, crusty roll for an authentic taste of Madeira.

MALASADAS (4) – \$5

Traditional Portuguese fried doughnuts with a lightly crisp exterior and a soft, fluffy centre, generously coated in sugar. A much-loved sweet treat enjoyed throughout Portugal and its island communities.

Prepared with pride by the Portuguese community as part of Taste of the Gascoyne's celebration of culture, food and community.

CASH AND EFTPOS ACCEPTED



A TASTE OF VIETNAM

EXPERIENCE THE VIBRANT FLAVOURS OF VIETNAM

Fresh herbs, fragrant spices and generations of family recipes come together in Vietnamese cuisine, where every dish celebrates balance, freshness and community.

BÁNH XÈO – \$10

A crispy, golden turmeric rice-flour crêpe filled with pork, prawns and bean sprouts, served with fresh herbs and a tangy dipping sauce. A much-loved Vietnamese street food favourite.

BÁNH KHUẤT (4 PIECES) – \$10

Bite-sized savoury rice cakes pan-fried until perfectly crisp, topped with prawns and served with fresh greens and a traditional dipping sauce.

TRADITIONAL VIETNAMESE SPRING ROLLS – \$3 EACH

Golden, crispy spring rolls filled with pork, vegetables and vermicelli noodles. A delicious classic enjoyed throughout Vietnam.

THREE COLOURS DESSERT (CHÈ BA MÀU) – \$6

A refreshing dessert of pandan jelly, mung beans and red beans served over crushed ice with creamy coconut milk. Colourful, light and uniquely Vietnamese.

Prepared with pride by the Vietnamese community as part of Taste of the Gascoyne's celebration of culture, food and community.

CASH AND EFTPOS ACCEPTED



A TASTE OF SWEETER BANANA

CELEBRATING CARNARVON'S ICONIC SWEETER BANANA

Grown in the tropical climate of Carnarvon, the Sweeter Banana is renowned for its naturally sweet flavour and creamy texture. Discover a delicious range of desserts and treats showcasing one of the Gascoyne's most iconic local products.

CHOCOLATE BROWNIE WITH BANANA MOUSSE (4 PCS) – \$10

Rich chocolate brownie topped with smooth, creamy Carnarvon Sweeter Banana mousse and finished with a sprinkle of crushed freeze-dried banana.

Contains dairy and gluten.

FROZEN CHOCOLATE BANANA – \$5

A classic 100% Carnarvon Sweeter Banana dipped in rich dark chocolate.

Contains dairy and soy.

FREEZE-DRIED BANANA – \$6

Crunchy, naturally sweet Carnarvon Sweeter Bananas, freeze-dried to lock in their flavour. Made from 100% fruit with no added ingredients.

BANANA GELATO – \$6 SINGLE SCOOP | \$10 DOUBLE SCOOP

Artisan Italian-style gelato crafted with West Australian milk and Carnarvon Sweeter Bananas for a smooth, creamy and naturally sweet dessert.

Contains dairy.

BANANA BOAT – \$10

The ultimate banana dessert featuring one scoop of banana gelato served with two pieces of chocolate brownie topped with banana mousse.

Brownie contains dairy and gluten. Gelato contains dairy.

Prepared with pride by Ka Hang Poon, showcasing the famous Carnarvon Sweeter Banana as part of Taste of the Gascoyne's celebration of local produce, food and community.

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