



MEDIA RELEASE

UNDER STRICT EMBARGO UNTIL 08.00 AEST TUESDAY, APRIL 27, 2021

2021 DELICIOUS. HARVEY NORMAN PRODUCE AWARDS STATE WINNERS ANNOUNCED

delicious. today revealed the full list of the 2021 *delicious.* Harvey Norman Produce Awards State Winners, with 127 producers receiving State Awards across Dairy, Earth, Paddock and Sea categories.

Today's release of the 2021 State Winners is the result of the *delicious.* Harvey Norman Produce Awards State Judges meeting to taste their way through the crop of predominantly primary produce industry-nominated entries. The State Judges were tasked with awarding the best of their state in the Dairy, Earth, Paddock and Sea categories.

delicious. editorial director Kerrie McCallum said:

"Although the pandemic still presents challenges, this year's State Judging was as exciting as ever. The produce that was tasted across all of the categories was outstanding. Australian producers continue to deliver world-leading produce.

"The *delicious.* Harvey Norman Produce Awards, now in its 16th year, celebrates and honours the best and most innovative producers and produce in Australia. The Awards aim to encourage, showcase and reward Australian producers, build awareness of culinary regions and recognise fresh, seasonal food that is produced sustainably with passion and integrity. Affected by severe drought, devastating bushfires, Covid-19 challenges and now the floods in New South Wales, it has never been more important to support our farmers and producers.

"I'm delighted to have Harvey Norman on board as our presenting partner for the third consecutive year and thank them for their support. I would also like to thank all of the State Judges for caring so deeply about these Awards and for their time that they give so generously, and congratulate all of this year's State Winners."

New South Wales State Judge Jordan Toft, who hosted the state's judging at Mimi's in Sydney, said:

"I'm proud to be part of this year's State Judging. Despite the many challenges that our Aussie farmers continue to face, the produce that we tasted was innovative and impressive. It's the dedication and craftsmanship of the producers that allow us to create the high-quality dining experiences for which Australia is world renowned."

The State Winners' produce will be tasted by the National Judging panel in May to decide the 2021 Gold Medal Winners and Trophy Winners, as well as overseeing Producer of the Year; Best New Product; In the Bottle; Outstanding Viticulturist; Outstanding Region; Outstanding Farmers' Market; Outstanding Innovation; Outstanding Design; the Maggie Beer Award for Outstanding Contribution to Australian Food; the Unearthed Next-Gen Chef; Outstanding Native Producer; Outstanding Artisan; and Unearthed Next-Gen Producer.

Following its successful launch in 2017, the Alla Wolf-Tasker *delicious.* Harvey Norman Produce Awards Scholarship will again be awarded in 2021. All 2021 State Winners will be eligible to apply for the 2021 scholarship.

The full list of the 2021 *delicious.* Harvey Norman Produce Awards State Winners is listed below, and will also be published by *delicious.* online today.

Visit delicious.com.au/produceawards

Stay up to date by following @deliciousAUS on Instagram and Twitter using the hashtags:

#produceawards #knowyourproducer #makeitdelicious #producetoyou

For more information, interview requests and imagery, please contact:

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2021 DELICIOUS. HARVEY NORMAN PRODUCE AWARDS STATE JUDGES

NEW SOUTH WALES STATE JUDGES

- Brent Savage, Bentley Restaurant & Bar; Cirrus; Monopole; Yellow; Ria Pizza + Wine
- Jordan Toft, Merivale
- Rob Cockerill, Bennelong
- Troy Rhoades-Brown, Muse Restaurant
- Darren Robertson, Three Blue Ducks
- **NEW:** Alex Prichard, Icebergs Dining Room and Bar
- **NEW:** Alessandro Pavoni, Ormeggio; a'Mare; Chiosco by Ormeggio
- **NEW:** Jacqui Challinor, Nomad

TASMANIA STATE JUDGES

- Analiese Gregory
- Christian Ryan, Aløft
- Massimo Mele, Grain of the Silos; Peppina
- Rodney Dunn, The Agrarian Kitchen Cooking School & Eatery

WESTERN AUSTRALIA STATE JUDGES

- Brendan Pratt, Vasse Felix
- Jed Gerrard, The Ritz Carlton Perth
- Melissa Palinkas, Young George; Ethos Deli + Dining Room
- Santiago Fernandez, Voyager Estate

SOUTH AUSTRALIA STATE JUDGES

- David Swain, Fino at Seppeltsfield; Fino Vino
- Karena Armstrong, The Salopian Inn
- Mark McNamara, The Food Luddite
- **NEW:** Kane Pollard, Sôl Bar & Restaurant; Topiary

QUEENSLAND STATE JUDGES

- Adam Wolfers, Gerard's Bistro
- Cameron Matthews, Winston – Chef in Residence
- Jake Nicolson, Blackbird Bar & Grill; Donna Chang; Byblös; Le Bon Ton; Boom Boom Izakaya; Bisou Bisou
- Louis Tikaram, Stanley
- **NEW:** Alanna Sapwell, Esmay

VICTORIA STATE JUDGES

- Dave Verheul, Embla; Lesa
- Paul Wilson, Mr. Wilson
- David Moyle, Harvest, Barrio
- **NEW:** Phil Wood, previously Laura, Pt. Leo Estate
- **NEW:** Khanh Nguyen, Sunda Dining

2021 DELICIOUS. HARVEY NORMAN PRODUCE AWARDS STATE WINNERS

NEW SOUTH WALES

DAIRY

- Burraduc Buffalo – Buffalo Mozzarella
- Highland Organics – Unhomogenised Natural Yoghurt
- Nimbin Valley Dairy – St. Billie
- Pecora Dairy – Yarrawa

EARTH

- Argyle Australian Saffron – Argyle Australian Saffron
- Byron Gourmet Mushrooms – Fresh Gourmet Mushrooms
- Fanelli Organics – Meyer Lemons
- Malfroy's Gold – Blue Mountains World Heritage Post-brood Polyflora Wild Honey
- Moonacres Farm – Seasonal Fresh Produce (Selection of Best in Field)
- Mother Fungus Gourmet Mushrooms – Baby King Oyster Mushrooms
- Newcastle Greens – Calvin Lamborn Varietals and Rare Variety Leaves
- Parkesbourne Produce – Seasonal Fresh Fruit (Rhubarb)
- Piccolo Farm – Seasonal Edible Flowers
- Pocket Herbs & Produce – Karkalla
- STIX Farm NSW – Seasonal Fresh Produce (Selection of Best in Field)
- Urban Green Sydney – Microgreens (Lemon Basil, Borage, Marigold Leaf, Micro Fennel)
- Whispering Pines Organics – Unbleached Stoneground White Bakers Flour

PADDOCK

- Bundarra Berkshires – Bundarra Free Range Pork
- Burrawong Gaian Poultry – Pasture Raised Pekin Duck
- Extraordinary Pork – Pasture Raised Free Range Pork
- Fair Game Wild Venison – Fair Game Wild Venison
- Grassland Poultry – Heritage Sommerlad Chicken
- Gundooee Organics – Certified Organic Wagyu
- Highfield Farm & Woodland – Grass-fed Dorper Lamb
- Little Hill Farm – Pasture Raised Chicken
- Moorlands Biodynamic Lamb – Moorlands Biodynamic Lamb
- Near River Produce – Rare Breed Pasture Raised Pork
- Outback Lamb – Outback Lamb
- Tathra Place Free Range – Maremma Pastured Quail
- The Gourmet Goat Lady – The Gourmet Goat Lady Goat

SEA

- Aquna Sustainable Murray Cod – Aquna Sustainable Murray Cod
- Australia's Oyster Coast – Appellation Oysters – Merimbula
- Mimosa Rock Oysters – The Boxer
- Moonlight Flat Oyster – Moonlight Kisses
- Tathra Oysters – Tathra Oysters 5 Year Old Bistro Grade
- Wapengo Rocks Wild Organic Oysters – Wild Organic Oysters Premium Grade

QUEENSLAND

DAIRY

- Maleny Dairies – Real Cream
- Summer Land Camels – Camel Milk
- Tommerup's Dairy Farm – Jersey Girl Creme Fraiche

EARTH

- Big Heart Bamboo – Gourmet Bamboo Shoot
- Bunya Red Farm – Capers in Salt
- Fruit Forest Farm – Seasonal Tropical Fruit
- Green Valley Fingerlimes – Champagne Red Fingerlime
- Midyim Eco Produce – Heirloom Spanish Pimientos and Tomatoes

PADDOCK

- Bellasato Farm – Pasture Raised Sommerlad Chicken
- Schultz Family Farms – Free Range Heritage Pork
- Stockyard – Kiwami by Stockyard

SEA

- Australian Bay Lobster Producers – Bay Lobster
- Ben Standen Fishing – Local Mudcrab
- Cherax Park Aquaculture – Redclaw Crayfish
- Chris Bolton Fishing – Seasonal Wild Catch
- Collison Reef Fish – Wild Caught Coral Trout
- Fraser Isle Spanner Crab – Fresh Cooked Fraser Isle Spanner Crab Meat
- Walker Seafoods Australia – MSC Certified Bigeye Tuna

SOUTH AUSTRALIA

DAIRY

- Barossa Valley Cheese Company – Aged La Dame
- Section28 Artisan Cheeses – Section28 Monforte
- The Dairyman Barossa – The Dairyman Butter
- Woodside Cheese Wrights – Spilt Milk

EARTH

- Ananda Organic – Premium Non-Pareil Salted Capers
- Kangaroo Island Living Honey – Certified Raw Organic Honey
- Ngeringa Produce – Biodynamic Salad Greens
- Singing Magpie Produce – Black Genoa Semi Sun Dried Figs

PADDOCK

- Gumshire Hampshire Pork – Gumshire Hampshire Pork
- Mayura Station – Mayura Station Signature Series
- Rogers Farm Barossa – 100% Grass Fed and Grass Finished Hogget

SEA

- Ausab – Yumbah Frozen Greenlip Abalone Whole in Shell
- Clean Seas Seafood – Spencer Gulf Hiramasa Kingfish
- Coffin Bay Marron – Marron
- Gazander Oysters – Gazander Oysters Premium Pacific Oysters
- Two Gulfs Crab – Blue Swimmer Crab Meat

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TASMANIA

DAIRY

- Bruny Island Cheese Company – Raw Milk C2
- Elgaar Farm – Organic Cream On Top Milk
- Grandveve Cheeses – Brebichon
- Tongola Cheese – Tongola Bloom

EARTH

- Felds Farm – Seasonal Fresh Produce
(Selection of Best in Field)
- Kindred Organics – Certified Organic Hemp
- Mr Brown & Towns Mushroom Garden – King Trumpet
Mushroom and Pioppino (Swordbelt) Mushroom
- The Grain Family – Tibetan Blue Barley Grain

PADDOCK

- Arundel Farm – Merino Mutton
- Bruny Island Game Meats – Wallaby
- Fork it Farm – Fork it Farm Pasture Raised Berkshire Pork
- Leap Farm – Leap Farm Tasmanian Free-range Goat
- Lyndall Lamb – Lyndall Lamb

SEA

- Freycinet Marine Farm – Freycinet Marine Farm Mussels
- Leigh Phegan – Southern Calamari
- Richey Fishing Co. – Richey Tasmanian Scallops

VICTORIA

DAIRY

- Berrys Creek Gourmet Cheese – Riverine Blue
- Gippsland Jersey – Full Cream Milk
- Holy Goat Cheese – La Luna
- Meredith Dairy – Fresh Goat Cheese Chevre
- Milawa Cheese Company – King River Gold
- Prom Country Cheese – Black Sheep
- Schulz Organic Dairy – Organic Full Cream Milk
- That's Amore Cheese – Organic Mozzarella

EARTH

- Daniel's Run Farm – Heirloom Tomatoes
- Golden Gums Farm – Seasonal Fresh Produce
(Selection of Best in Field)
- Hawkes Farm – Hawkes Kipfler Potatoes
- Morningswood Farm – Organically Grown Strawberries
- Mushrooms Anonymous – Wild Pine Mushroom
- Powlett Hill – Demeter Biodynamic Sifted Spelt Flour
- Ramarro Farm – Seasonal Fresh Produce
(Selection of Best in Field)
- The Fruit Forest – Rare Heritage Figs
- Unearthed Co. Mushrooms – Abalone Mushroom
- Wandin Yallock Farms – Seasonal Fresh Produce

PADDOCK

- Brooklands Free Range Farms – Pastured Whey Fed
Berkshire Pork
- Chooks At The Rooke – Pasture Raised Cockerel
- Mclvor Farm Foods – Mclvor Farm Berkshire
Free Range Pork
- Re-gen Farms Australia – 100% Pasture Raised Beef
- Txuleta 1882 – Txuleta 1882 Beef
- Warialda Belted Galloway Beef – 100% Grass-fed
Heritage Beef

SEA

- Bruce Collis – Seasonal Wild Catch
- Flinders Mussels – Flinders Mussels

WESTERN AUSTRALIA

DAIRY

- Dellendale Creamery – Torndirrup Appenzelle
- La Delizia Latticini – Fresh Artisan Burrata
- Local Goat – Farmhouse Cheese

EARTH

- Black Barley Australia – Black Barley Australia
- Moojepin Foods – Saline Selection
- Southern Forest Fungi – Lions Mane Mushroom
- The Mushroom Guys – Gourmet Mushrooms
- Tucker Bush Fresh Botanicals – Tucker Bush Native
Red Back Ginger

PADDOCK

- Futari Wagyu – Futari Fullblood Wagyu
- Marybrook Premium Produce – 100% Grass-fed
Heritage Lamb
- Wagin Duck & Game – Wagin Free Range Duck

SEA

- Abrolhos Scallops – Abrolhos Island Scallops
- Austral Fisheries – Glacier 51 Toothfish
- Fremantle Octopus – Fremantle Octopus
- Leeuwin Coast – Leeuwin Coast Akoya