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### EAT TREATS

With its combination of unique fruits, fresh traditional produce, gourmet providores and internationally renowned chefs, the Tweed region has emerged as one of Australia's newest 'foodie' destinations.

The lush volcanic soils of the Valley, coupled with our sub-tropical climate, provide the perfect growing conditions for tea, coffee, bananas, sugarcane and the freshest of fruit and vegetables, with an increasing number of farmers now specialising in organic produce.

Other growers have successfully transformed local specialties, such as native fingerlimes, lemon myrtle, macadamia nuts and Davidson plums into commercial crops that they supply to leading city restaurants and the export market; while a number of farmers are experimenting with exotic fruits and flavours, including the alien-looking Buddha's hands fruit which hails from the foothills of the Himalayas, Japanese yuzu citrus and Kaffir lime leaves.

Driving through the picturesque valley trails, you can sample all of these Tweed specialties and more at roadside stalls, village stores and weekend country markets. You'll also find our unique local flavours starring on the menus of restaurants and cafes right throughout the region.

Of course, when it comes to fresh produce, we can't forget the *fruits de mer*. The oceans and rivers of northern NSW serve up a daily feast of deep-sea fish, prawns, mudcrabs, spanner crabs and oysters – all of which can be purchased straight from the trawlers and co-ops along the river banks or at one of our many outstanding seafood restaurants.

### EAT TREATS

- Marine Parade at Kingscliff is lined with award-winning cafes and restaurants offering an eclectic choice of international cuisine.
- Some of Australia's most renowned chefs have made their own sea change, showcasing the Tweed's unique flavours at fine dining venues at Salt Village and Casuarina.
- Country-style fare with plenty of flair is on offer at cafes, restaurants and country pubs throughout the valley.
- Or you can create your own seafood feast by buying direct from the oyster farmers, fishing trawlers and seafood co-ops in Tweed Heads and Chinderah.

Tweed Tourism can provide details on what's available and make all your reservations, as well as sending you a free copy of their Tweed Coolangatta Visitor Guide. Phone tollfree on 1800 674 414 or go to [www.tweedtourism.com.au](http://www.tweedtourism.com.au).

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**Released by Verve Consulting on behalf of Tweed Tourism**

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