

<p><b>Ballan Local Butcher</b></p> <p><b>S</b>hane and his family are committed to providing Ballan and the surrounding townships with exceptional, locally sourced fare, served to you with a friendly smile. The meats are sourced from their own farms and responsible suppliers. They are chemical and hormone free, with the welfare of the animal one of their main priorities. Visit and check out the full range in Ballan, especially the award-winning gourmet snags.</p>	<p><b>Werona Grove</b></p> <p><b>L</b>iz and Ken planted the trees at this small grove in 1998. Located in the picturesque district of Werona just a short drive north-west of Daylesford. The fruit is of the Correggiola variety which is particularly suited to this area.. The olives are processed in the area to maintain quality and freshness.. Proudly labelled Extra Virgin, there is no mistaking the taste of fresh Australian EV Olive Oil!</p>	<p><b>Goldfields Farmhouse Cheeses</b></p> <p><b>N</b>ardia and Andrew create delightful handmade cheeses that are made with Friesian Holstein, Jersey and Goat milk sourced from single herds located in the Central Highlands and Western District volcanic plains. You can often meet them and taste the full range at one of the local farmers markets. See our website for market schedules...or simply ask us and we'll be able to point you in the right direction.</p>	<p><b>Istra Smallgoods</b></p> <p><b>I</b>stra a peninsula found off the northern coastline of Croatia. Bordering with neighbouring Italy, a Southern European culture not only exists in lifestyle, but also in the class of food, especially quality meats. The delicious products are cured using traditional methods passed down generations of the Jurcan family who can now be found on a farm in Musk where you can visit and purchase from the door. A long shelf life means you can afford to stock up!</p>
<p><b>Truffle Treasures</b></p> <p><b>E</b>stablished in 2007, Sue and her team work in harmony with the pristine central highland's environment and their canine crew, Abbie and Holly, to produce high quality black truffles for local and overseas markets. During winter they love to share their enjoyment of this aromatic delicacy with visitors through a range of truffle inspired events, with fresh truffles available on-line and from the farm-gate.</p>	<p><b>Karon Farm</b></p> <p><b>L</b>uke and Susanna's little piece of paradise is on the outskirts of Ballan and with a love for all things food and coffee they joined the growing list of high-quality producers in the region and launched their own farm coffee roastery for locals and visitors alike.. You are enjoying fresh roasted beans from just 10 minutes down the road...if you would like to take some home visit our local IGA</p>	<p><b>Captains Creek Organic Wines</b></p> <p><b>F</b>rom the lush Pinot Noirs to bright Chardonnays, you will find the best selection of handcrafted organic wines come from the headwaters of Captains Creek. Captains Creek has been certified organic with NASAA for over 30 years. Carolyn and Doug would welcome a visit and they would be happy to take you through a tasting. You can enjoy lunch on the veranda too!</p>	<p><b>Daylesford Cider</b></p> <p><b>C</b>lare and her team produce a broad range of craft ciders made using the heritage cider apples grown organically on the farm. Located just outside of Daylesford, they look forward to sharing them with you at their cellar-door soon. You can taste the entire range and relax in the lovely gardens. There is an extensive lunch menu so take some time, enjoy the surroundings and become an expert on cider.</p>
<p><b>The Chocolate Mill</b></p> <p><b>I</b>n January 2000 Chris Weippert had a dream to build an environmentally friendly chocolate shop, selling 100% European chocolate made with the best quality ingredients. Now flourishing in the Daylesford region, they have a full team assisting in keeping up the demand. The fillings for the chocolates are all made on site and mainly contain local ingredients.. Pay a visit and we guarantee you will not leave empty handed.</p>	<p><b>Sher Wagyu</b></p> <p><b>Q</b>uality beef is produced by the Sher family, from their home farm at Ballan &amp; on their other farms in Victoria and southern NSW. Fullblood and Crossbred cattle are grown out on pastures until 18 months of age, then grain-fed for 400+ days. Established in 1991, this award-winning beef is available in top restaurants in Australia &amp; exported around the world. Get your some to take home from Ballan Local Butcher.!</p>	<p><b>Springmount Fine Foods</b></p> <p><b>C</b>armel and Brett offer a unique range of artisan products. Cheeseboard pastes, sauces, vinaigrettes, and the award winning sticky sweet Black Garlic that pairs perfectly with cheese, meats and even desserts. Their produce is seen at many food fairs. A passion for the produce sets it apart from any competitor! If you would like some to take home we may have some spare on hand or can suggest a stockist.</p>	<p><b>Red Duck Brewery</b></p> <p><b>F</b>ounded on the shores of Lake Purrumbete in 2005 by Scott and Vanessa Wilson-Browne, Red Duck came from the realisation that Australian beer lovers needed choice and quality. They brew natural beers, boasting purity, freshness, and good health from the world's most popular beverage. They started out on a farm, in regional Victoria then packed up and moved to Ballarat - lucky us!</p>
<p><b>Del Rios</b></p> <p><b>A</b> family-owned, vineyard, winery, restaurant, and tasting room established in 1996 on the slopes of an Mt Anakie. Gus del Rio and his family chose the location because of the rich volcanic soil and they believe that great food and wine is best enjoyed with family and friends. They strive to create this experience through a blend of skill, art, and passion. A great venue for tasting and lunch, particularly if you just love Spanish food.</p>	<p><b>Inglenook Dairy</b></p> <p><b>O</b>ur local dairy was established in 2011 in Ballan. because a family farm struggled to make a make ends meet watching their hard work getting sold to processing plants for bottom dollar. They decided to take the step of manufacturing themselves. Troy and Rachel took two years to design and construct the new plant while raising 3 children. Inglenook Dairy now has a respected name in the industry.</p>	<p><b>Shazam Lamb</b></p> <p><b>T</b>he Zammit family locally breed, grow, and finish their own specialty Texel x lamb in the surrounds of Ballan. The Texel lamb is grass fed and hormone free and is bred to be naturally lean and tender. Raised in a low stress environment equates to exceptional tasting lamb. You will see a fabulous choice of cuts to take home from the Ballan Local Butcher, say G'day to Shane when there. He's always up for a chat.</p>	<p><b>St Anne's Winery</b></p> <p><b>F</b>ortified wines from St Anne's are well known for their unique fresh flavour. With three generations of fortified winemakers in the family, the wines are refined and sophisticated, lightly structured but full of flavour and rich in texture. The best thing is they last for months in the fridge, if you can resist that long. St Anne's also offer so much more - pop into the cellar door at Myrniong, meet Angus and enjoy a taste</p>

<p><b>Grounded Pleasures</b></p> <p><b>S</b>pecialising in exquisite origin drinking chocolate, chai, organic panela and marshmallows. Grounded Pleasures is the baby of Craig and Sophie who scour the earth for the very best ingredients grown in special places by amazing growers. With minimal processing they enjoy bringing you the best natural products available. Speak to us if you'd like to take some home...if we don't have any we likely know someone who does.</p>	<p><b>Brooklands Free Range Farms</b></p> <p><b>J</b>ono &amp; Nats with their daughter Ruby run a regenerative, holistic farm with high ethics. After experience in the restaurant and veterinary games both here and in New Zealand they now enjoy their 148 acres of rich volcanic soil near majestic Mt Karoocheang, The property boasts enormous Trout and Redfin dams and here they raise rare breed Berkshires pigs, and British Whites cattle.</p>	<p><b>Kilderkin Distillery</b></p> <p><b>T</b>ucked away on the fringe of Ballarat is Kilderkin Distillery where Scott and Chris produce in small batches carefully infusing selected botanicals to entertain your palate with a range of subtle flavours. As they say at Kilderkin, 'We take our gin seriously, so you don't have to', and yes you can head along for a tasting of these high-quality flavoursome artisan gins. They share the premises with Red Duck Beer so it's a two for one hit!</p>	<p><b>Max and Delilah</b></p> <p><b>C</b>ameron McKenzie has worked in some of Melbourne's leading restaurants over the past 20 years and has a strong passion for food, flavours, and local produce. Now in Daylesford along with his wife, he has launched his own brand of handcrafted terrines, rillettes, accompaniments, and pate accompaniments using the best local, organic and ethically farmed produce for the public and the response has been phenomenal.</p>
<p><b>Ballan Fresh</b></p> <p><b>B</b>allan Fresh offers their customers high quality fresh fruit and veg with a focus on supporting local growers and suppliers. Sav and Param eventually realised their dream by opening in 2020 and are constantly looking for new sources from right within our region. They have an ever-expanding line of fresh produce on hand, all available right here in the main street of Ballan. Pop in and check it out and visit the Wine and Deli co across the rd.!</p>	<p><b>Hepburn Springs Brewery</b></p> <p><b>T</b>he Hepburn Springs Brewing Co is the perfect space, both indoor and outdoor, to relax and enjoy handcrafted, limited release beers in a scenic, country setting Mineral Reserve. Nick and Helen are at the ready to tell you their history and guide you through the fabulous range of beers. You can order a platter, buy local produce, and browse through the Christowel Designs Gift Shop &amp; Gallery</p>	<p><b>Natural Basics</b></p> <p><b>I</b>f you are looking to not only reduce the amount of chemicals in your world but also a more natural approach to skin and personal hygiene care, Monica has all the answers. She specialises in creating beautiful products that achieve that goal. The ingredients are ethically sourced, primarily from the local area, using 13<sup>th</sup> Beach Sea Water and goats' milk direct from the farm gate. Check it out online to see the full range.</p>	<p><b>The Cottage Herbalist</b></p> <p><b>C</b>aroline describes herself as the plant loving human who blends all the tea and plays with all the herbs. She took over her mum's back veranda with pots full of culinary and medicinal herbs and made salves, lotions, and potions for business study classes in high school. Having always loved making and drinking tea it is no wonder she has combined her passions to create these amazing blends...best of all, you can order yours online!</p>
<p><b>Daylesford &amp; Hepburn Mineral Springs Co</b></p> <p><b>F</b>ounded in 2006, a quest for provenance and a compassion for community lie deep in the hearts of Brylie Rankine and the team. From the gift of natural mineral water from their spring in the Daylesford region they craft a range of balanced, considered drinks with pure flavours and ingredients that impart a story of their sense of place. Result, a product respectful of its roots that champions the region.</p>	<p><b>Mannahill Olives</b></p> <p><b>C</b>ampbell Mercer, the man behind Manna Hill Estate, is passionate about regenerative farming, rural communities, and our deep connection to nature. Organic certification is a key step on that journey. Campbell practices what he preaches, and his farm is as organic as you can get! On his gently undulating land with north facing slopes planted out to about 2,500 trees, he eats lives and breathes organic farming.</p>	<p><b>North Glen Farms</b></p> <p><b>S</b>imone and Owen are part of a small family farm in Elaine producing pasture raised proteins. They only just started North Glen Farms in 2020 so are the new kids on the block. They are keen to take followers on a journey as they grow. They want to share with you what farming and farm life is really all about so you can follow them on Facebook and keep an eye out for them at local markets. They love to chat about their passion.</p>	<p><b>Oh! So good foods</b></p> <p><b>A</b>fter travelling the world tasting their way through 6 continents, it was time for David and Simone to bring all this knowledge together to create their own range. They are relentlessly perfection obsessed to make food healthy &amp; utterly delicious. As busy, active souls, it is in their DNA to make food free from over processed ingredients. Their motto – Nature is the best creator, so let it shine!</p>
<p><b>Pink Muesli</b></p> <p><b>M</b>aritas reasons for starting Pink Muesli are deeply personal. Her mum died of stroke at 68 and as genetics would have it, she was showing the same signs. She discovered the amazing properties of beetroot, made it a major part of her diet, and realised the benefits. Being a muesli maker since the mid 80's it became a natural segue to combine the two and thus Pink Muesli was born. Order from her yummy range online.</p>	<p><b>Redbeard Bakery</b></p> <p><b>B</b>rothers John and Alan Reid discovered a rare and remarkable remnant of baking history, a wood fired scotch oven They renovated the bakery in 2005 and now produce large volumes of high quality sourdough bread and other delights. They chose the name Red Beard because their surname comes from a Scottish clan known for their red hair and beards. A must for lunch when in Trentham.</p>	<p><b>Naturally Berry</b></p> <p><b>O</b>ffering a fresh modern take on artisan preserves, Andrea and Gerold are proud to say that a jam does not have to necessarily just be jam. Their European background sees them creating award winning handcrafted jams and marmalade.....all with an added touch of spirits to make the flavour more exciting. The natural fruit they use create a jam that is rich in colour and taste. You will find them at local markets regularly.</p>	<p><b>Meredith Goats Cheese</b></p> <p><b>M</b>eredith Dairy is the largest farm of its kind in Australia where both goats and sheep are milked, and dairy products are made daily. Their aim is to value-add all farm produce and farm in a responsible and sustainable way. Sandy and Julie Cameron grew up on farms and always wanted to be turning the soil, growing food, and raising animals so they took the plunge, left their jobs and created the Meredith Dairy.</p>