The full list of 2016 delicious. Produce Awards State Winners 2016 were today revealed and will appear in the September issue of delicious. on sale Thursday August 11, 2016.

The 2016 delicious. Produce Awards in partnership with Miele saw a new approach to the Awards’ nomination process with the country’s top chefs and restaurateurs asked to nominate the passionate producers they work so closely with. Today’s announcement of the 2016 State Winners is the result of the delicious. Produce Awards State Judges meeting to taste their way through the crop of nominees in the Earth, Dairy, Paddock and Sea categories. The State Winners will now progress to the national judging phase.

delicious. Editor-in-chief Kerrie McCallum said: “Australia’s produce, producers and chefs are globally renowned for excellence. Opening nominations in 2016 exclusively to the country’s leading industry experts has meant the calibre of entries this year is unprecedented in terms of quality and innovation, including some really exciting new producers we haven’t seen on the Produce Awards stage before. This year we have also introduced a drink and dine category, as well as a special Readers’ Choice award that saw thousands of Australians nominate their favourite Australian food region in the Outstanding Region – Readers’ Choice Award. The votes are in and with over 80 regions nominated it’s a very close race!” The winner of the Readers’ Choice Award will be announced on the night with all other 2016 awards.

The delicious. Produce Awards Judging Panel consists of 39 Australian food leaders who all dedicate their time to support Australian producers and drive innovation in the industry. New to the State Judging, Expert and Critics’ panels this year: Paul West (River Cottage Australia), Anthony Puharich (Vic’s Meat), Ross and Sunny Lusted (Bridge Room, NSW), Mike McEnearney (No. 1 Bent Street, NSW), Monty Koludrovic (Icebergs Dining Room & Bar, NSW), Mike Bennie (delicious. drinks writer), Iain Todd (Ethos Eat Drink, Tas), Joe Grbac (Saint Crispin, Vic), Nicky Riemer (Union Dining, Vic) and Paul Baker (Botanic Gardens Restaurant, SA).

Tasmanian State Judge Paul West said: “I have long been a huge fan of the delicious. Produce Awards and the important job the awards does in bringing the very best Australian producers into the spotlight and giving them the recognition and publicity they deserve. Our restaurants and diverse food scene here in Australia is only as good as the produce that is now so readily available. I am absolutely humbled to have been a part of the Tasmanian State Judging panel and congratulate all the Tasmanian State Winners.”

The State Winners are blind-tasted by a national panel of judges who decide the overall category winners, revealed at a special event in Sydney on September 12, along with additional awards judged by our critics’ panel, including: Producer of the Year (presented by Miele); Outstanding Chef (presented by Pier One Sydney Harbour); Unearthed Next Gen Chef; Outstanding Innovation (presented by Miele); Outstanding Region; the Maggie Beer Award for Outstanding Contribution to Australian Food and the new awards for 2016, In the Bottle, Outstanding Design and the Readers’ Choice award for Outstanding Region.

Stay up-to-date by following @deliciousAUS on Instagram and Twitter using the hashtag #produceawards.

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2016 DELICIOUS. PRODUCE AWARDS STATE JUDGES

QUEENSLAND STATE JUDGES
Jake Nicolson, Blackbird Bar & Grill
David Rayner, Thomas Corner Eatery
Ryan Squires, Esquire

NEW SOUTH WALES STATE JUDGES
Martin Boetz, The Cooks Co-Op
Alex Herbert, Bird Cow Fish
Mike McEnearney, No.1 Bent Street; Kitchen by Mike
Monty Koludrovic, Icebergs Dining Room and Bar;
The Dolphin Hotel

VICTORIA STATE JUDGES
Dan Hunter, Brae Restaurant
Joe Grbac, Saint Crispin
Nicky Riemer, Union Dining
Paul Wilson, Mr Wilson; Merchant & Wilson

SOUTH AUSTRALIA STATE JUDGES
Mark McNamara, St. Hugo’s, Barossa
David Swain, Fino Seppeltsfield
Paul Baker, Botanic Gardens Restaurant

TASMANIA STATE JUDGES
David Moyle, Franklin
Iain Todd, Ethos Eat Drink
Paul West, River Cottage Australia
Philippe Leban, A Tiny Place

WESTERN AUSTRALIA STATE JUDGES
Hadleigh Troy, Restaurant Amuse
Kiren Mainwaring, Co-op Dining
Seth James, Wills Domain

2016 DELICIOUS. PRODUCE AWARDS STATE WINNERS

NEW SOUTH WALES
FROM THE DAIRY
Country Valley, Classic Cream
Pecora Dairy, Fresh Sheeps curd
Pepe Saya, Australian Cultured Butter (unsalted)
The Pines Kiama, Full Cream Milk
Johnstone’s Kitchen Gardens, Organic Radishes
Kurrawong Organics, Organic Brussel Sprouts
Malfroy’s Gold, Wild Honeycomb
Randall Organic Rice, Semi-brown Koshikihiki Rice

FROM THE PADDOCK
Burrawong Gaian, Pastured Raised Pekin Duck
De Palma Salumi, Blackmore’s Wagyu Bresaola
Farmer George, Lamb
Melanda Farm Free Range Pork, Suckling Pig
Moorlands Biodynamic Lamb, Lamb
Near River Produce, Pastured raised pork
Papanui Open Range Eggs, Open Range Eggs
Redgate Farm, Jurassic Quail
U Goose, Whole Dressed U Goose

FROM THE SEA
Brilliant Food, Ocean Trout Gravlax
Moonlight Flat Oysters, Moonlight Kiss (Sydney Rock Oysters)
Salumi Australia, Bottarga
South Coast Sea Urchins, Ozi Uni Premium Grade Sea Urchin Roe
Tathra Oysters, Bistro Grade oysters

QUEENSLAND
FROM THE DAIRY
Barambah Organics, Pure Cream
Cedar Street Cheeserie, Buffalo Haloumi
Cedar Street Cheeserie, A Love Supreme
Woombye Cheese Company, Camembert

FROM THE EARTH
Bunda Ginga, Ground ginger
Cooloola Berries, Strawberries
Inca In Oz, Aji Amarillo (Yellow Peruvian Chilli)
LiráH, Grand Reserve Cabernet Vinegar
Pretty Produce, Leaf mixes and edible flowers
The Lime Caviar Company Australia and Finger Lime Caviar, Fresh & Frozen Lime Caviar Finger Limes

FROM THE PADDOCK
Bendele Organic Poultry, Hinterland Free-range Duck
Peachester Farm, Pastured Chicken
Walker Farm Foods, Nomadic Pastured Chook Eggs

FROM THE SEA
Mark Eather, Spanish Mackerel
Pacific Reef Fisheries, North Queensland Cobia
Spanner Crabs from the Spannerman, Spanner crabs
Sequel Seafoods, Wild-caught Eastern King Prawn
Sequel Seafoods, Wild-caught Squid
St Peter’s Stradbroke Island Artisan Smoked Seafood,
Andrew Mirosh’s Own Line-caught Cold-smoked Spanish Mackerel
Walker Seafoods Australia, MSC Swordfish
SOUTH AUSTRALIA
FROM THE DAIRY
Fleurieu Milk & Yoghurt Company,
   Jersey Premium Unhomogenised Milk
Woodside Cheese Wrights, Kris Lloyd Artisan
   Banquet Triple Cream Washed Rind
Section28 Artisan Cheeses, Monforte

FROM THE EARTH
Kolophon Capers, Baby Capers
Little Acre Foods, Mushroom Pâté with Thyme Butter
Olsson’s Sea Salt, Olsson’s Sea Salt Flakes
Pangkarra Foods, Australian Chickpeas (cooked)
Trevallie Orchard, Dried Fruits

FROM THE PADDOCK
Barossa Birds, Pasture-raised Quail
Hanhdorf Venison, Venison
Hutton Vale Farm, Pekin duck
Ki Fresh, Whole Free-Range goose
Mayura Station, Full-blood Wagyu Beef
Saskia Beer Farm Produce, Barossa Free-range Pheasant
Savannah Farm, Pasture-raised Chicken

FROM THE SEA
Clean Seas, Hiramasa Kingfish
Kinkawooka Shellfish, Petit Bouchot Mussels

TASMANIA
FROM THE DAIRY
Ashgrove Tasmanian Farm Milk, Ashgrove
   Tasmanian Farm Green Milk
Bruny Island Cheese Co., Jack’s Dad
2Cow Dairy, 2Cow Milk
Pyengana Dairy Company, Tasty Cheddar (12+ months old)
Tongola Goat Products, Big B

FROM THE EARTH
Dry Ideas, Tassie-T Huon Green
Hazelbrae Hazelnuts Tasmania, Roasted Hazelnuts
Kindred Organics, Pre-rinsed Quinoa
Tansea Sea Salt, Tasman Sea Salt Flakes
Tasmanian Black Garlic Company, Tasmanian Black Garlic
Wellington Apiary, Tasmanian Leatherwood Honeycomb
Weston Farm, Smoked Paprika

FROM THE PADDOCK
Big River Highland Beef, Beef
Flinders Island Meat, Saltgrass Lamb

FROM THE SEA
Blackman Bay Oyster Farm, Tasmanian Pacific Oysters
Kai Ho Tasmanian Sea Vegetables, Red Lettuce

VICTORIA
FROM THE DAIRY
Berrys Creek Gourmet Cheese, Riverine Blue
Drysdale Cheeses, Goat Milk Yoghurt
Gundowring Finest Ice Cream, Licorice Ice Cream
Holy Goat Cheese, Brigid’s Well
L’Artisan Cheese, Raclette
Schulz Organic Dairy, Organic Full Cream Milk
Schulz Organic Dairy, Organic Pure Cream
Shaw River Buffalo Cheese, Natural Buffalo Milk Yoghurt
Stone and Crow Cheese Company, Ninety Nine

FROM THE EARTH
Burrum Biodynamics, Demeter Certified Biodynamic
   French Green Lentils
Glenera Heritage Produce, Large Leaf Rocket
Harcourt Apples, Harcourt Vintage Pear Cider Vinegar
King Valley Walnuts, Walnut kernels
La Tortilleria, Nixtamal Corn Tortilla
Mount Zero Olives, Biodynamic olive leaf tea
Murray River Salt, Murray River Gourmet Salt Flakes
Saluté Oliva, Kalamata Olives
The Fermentary, Raw Smoky Jalapeño Kraut
Transition Farm, Brode Galeux d’Eysines Pumpkin

FROM THE PADDOCK
Great Ocean Ducks, Free-range Pekin duck
Greenvale Farm, Acorn-fed Prosciutto
McIvor Farm, Pork
Milking Yard Farm, Sommerlad Chicken
Myyrhee Premium Boer Goats, Capretto
Real Eggs, Eggs
Sher Wagyu, Black Label F1 Ribeye
Three Rivers Specialty Meat Co., Premium Saltbush Lamb
Warialda Belted Galloways, 100% Grass-fed Belted Galloway Beef

FROM THE SEA
Seabounty, Live Chilled Mussels
Snowy River Station, Beach Bananas
Yarra Valley Caviar, Brook Trout Golden Caviar

WESTERN AUSTRALIA
FROM THE EARTH
Marvick Native Farms, Australian Native Limes
Newton Orchards of Manjimup & Valleyview Organics,
   Greenstar Apples

FROM THE PADDOCK
Macabee Dorper Lamb, Dorper Mutton
Southampton Homestead, Pasture-raised Sommerlad Chicken
The Farm House Margaret River, Arkady Lamb
Wagin Duck & Game, Free-range Fresh Whole Duck
Mondo Butchers & White Rocks Farm, White Rocks Veal

FROM THE SEA
Austral Fisheries, Skull Island Tiger Prawns
Austral Fisheries, Glacier 51 Toothfish
Great Southern Mussels, Fresh Blue Mussels
Ocean Grown Abalone, Greenlip Abalone
NOTE TO THE EDITOR: MORE ON THE 2016 DELICIOUS. PRODUCE AWARDS

The scores are in for Australia’s only national food awards, the delicious. Produce Awards for 2016. Congregating in Sydney, a panel of national judges including Maggie Beer (Awards Patron), Shannon Bennett, Guillaume Brahimi, Peter Gilmore, Christine Manfield, Andrew McConnell, Matt Moran and Alla Wolf-Tasker met to commence the task of blind tasting, testing and surveying some of Australia’s most innovative ingredients, best producers and outstanding regions around the country.

Now in their 11th year, the awards continue to celebrate and reward the very best of Australian produce and is recognised as the most credible and important accolade amongst the industry as they continue to garner support from the country’s leading chefs and industry experts. The growing participation and recognition of the produce is testament to the increased demand for top-quality Australian produce and food products grown locally and with integrity.

AWARD CATEGORIES
1. PRODUCER OF THE YEAR
2. BEST NEW PRODUCT
3. FROM THE SEA
4. FROM THE EARTH
5. FROM THE DAIRY
6. FROM THE PADDOCK
7. OUTSTANDING FARMERS’ MARKET
8. OUTSTANDING INNOVATION
9. MAGGIE BEER AWARD FOR OUTSTANDING CONTRIBUTION TO AUSTRALIAN FOOD
10. IN THE BOTTLE
11. OUTSTANDING DESIGN
12. OUTSTANDING FOOD STORE
13. OUTSTANDING CHEF
14. OUTSTANDING REGION
15. OUTSTANDING REGION, READERS’ CHOICE
16. UNEARTHED NEXT GEN CHEF

NATIONAL JUDGING PANEL
MAGGIE BEER, Awards Patron (maggiebeer.com.au)
SHANNON BENNETT, Vue de Monde,
Bistro Vue & Café Vue, both Melbourne
GUILLAUME BRAHIMI, Guillaume, Four in Hand, both Sydney; Bistro Guillaume, Melbourne and Perth
PETER GILMORE, Quay, Bennelong, both Sydney
CHRISTINE MANFIELD (christinemanfield.com)
ANDREW MCCONNELL, Cumulus, Supernormal, both Melbourne
MATT MORAN, ARIA Restaurant, Sydney and Brisbane; Chiswick Restaurant, Sydney
ALLA WOLF-TASKER, Lake House; Wombat Hill House, both Daylesford, Vic

The national judges are assisted by an expert industry panel, which includes ANTHONY PUHARICH (Vic’s Meat), JOHN SUSMAN (Fishtales), SIMON JOHNSON (Simon Johnson Purveyor of Quality Foods), and a critics panel including MATT PRESTON (Senior Editor, delicious.), ANTHONY HUCKSTEP, JOHN LETHLEAN, MIKE BENNIE (delicious. wine writer), NECIA WILDEN, ROSS and SUNNY LUSTED (The Bridge Room), SIMON MARNIE and SIMON WILKINSON.