

1. Cook what's in season

Our business model is all about seasonal within Tasmania. Our aim is to showcase Tasmania's local and seasonal produce. With the network of transportation around the state and the relationships we have forged, this makes paddock to plate very achievable. Due to Covid -19 we have had to dispense with our smorgasbord arrangement for breakfast and dinner. For this reason we are morphing into platters and pre-prepared meals

Our platters will be cheese, meats, fish pickles, pates and other. We will establish good relationships with up to four dairy's and showcase their products either seasonally or when on sale. We see these sorts of foods having low levels of packaging. Part of our relationship with these suppliers, we will outline our packaging requirements even supplying our own eski from for transportation.

We see swapping foods around when they are in low supply and perhaps using smoked methods and using vacuumrecycled Sous Vide packaging wherever possible.

2. Partner with the right producers

We have formed a network in which we connect with suppliers who have a responsible approach to recycling and sustainable practices. A large majority of our suppliers are family-oriented businesses. The owners of Doppio are our key suppliers of store goods and are a good example of this. Knowing the source of our meat and fish, cheeses and other products that can be easily identifiable, particularly knowing the farmers who grow the fruit and vegetables. For example our mushrooms come from Four Mile Creek, and our berries come from Longford. Both are family businesses and we have strong relationships with them.

When it comes to sourcing, we support local cottage industries. It's not just the fresh air, clean water and overall great environment, but also the tenacity of the farmers and their resilience to economic, political and environmental challenges that has won our admiration over the years. Working with small farms is more work for an operator, requiring multiple phone calls and visits. However, the benefit is obvious. Also, when you work with beautiful wholesome products they stand out and make our job so much easier. Often it means picking our fruit to get great prices and the ripest and table ready ingredients. You will see bottled fruit, jams and jellies in our kitchen. We do this to take advantage of seasonal fruits.

3. Grow it yourself

We are in the process of establishing our vegetable garden. We see this predominantly as herbs, tomatoes, potatoes, pumpkin and the like, including various fruit trees.

4. Buy locally, in bulk

We like to buy in bulk and save money wherever possible. We are big users of freezers, bottling and other methods of storage. Creating jams, jelly's and preservatives along with pickling is a big part of our business model.

5. Think beyond the food

Sustainability doesn't stop with your menu. During our build we endeavoured to be frugal with our purchases, often using green timbers and recycled products. We did a lot of the build ourselves along with our carpenters and went for an expensive state of the art sewerage system with no long term maintenance requirements and completely self sustainable with the upside of clean water irrigating our pastures. We have also embarked in a bit solar project, and have reduced our energy bills by over 66% with renewables

generated here on site. Once we have completed round 2 of our development, we will have increased our solar panels by a further 50%, which will compensate for the energy drain produced by the additional two buildings; being the kitchen and the bathhouse. There will be an increase in consumption with the buildings working at full capacity, which will be partially offset by the additional solar. We are aiming for an overall net gain of 65% reduction.

Inclusive of this we have used low voltage lighting throughout the development and our garden lighting does not exceed 350 lumens, with all our communal areas fitted with low voltage lighting.

During daylight hours when our solar system produces a lot of our power we use our washing machines, ovens, dishwashers and other energy using goods during this time, including our meal prep being done using our off peak tariff, between 10am and 4pm

The barn was constructed with materials sourced locally. The soil came from Argonaut, which is a local suburb and made up 60% of the build and 2 local timbers both sourced green. When digging the power trench we uncovered 200 boulders, which we have reused as features within our landscaping

We don't feel the need for everything to be new and shiny, almost everything purchased for the kitchen was second hand, and a local company refashioned the commercial range hood for our kitchen, which was purchased from the local hospital and remodelled for us.

Most of the furniture for our glamping village has been sourced from second hand vendors and the key staff spent months working in the business for the business months before opening, landscaping, transplanting, painting and building to achieve our common goal before opening.

Water is our most valued commodity here on site, collecting and reusing as much water possible. Collecting from roofs, rainfall, excess water gathered during deluges, installing shower timers for our guests to eliminate wastage and promote responsible usage of water.

Our wine list is once again focused on showcasing Tasmania producers. With a cool climate we have taken on board the challenge of sourcing deeper richer reds throughout the state, proving that we can produce Shiraz, as well as locally produced and distilled products. We have some 7 wineries within easy reach and promote these heavily to our guests.

As part of tourism offerings we are also seeking out sustainable outdoor experiences for our guests, such as bush walks, beach adventures, mountain biking and cycling.

6. Start small

We realise our goals and ambitions are bigger than our current footprint and whilst launching our venture it has been a balancing act between commercial realities and developing an eco friendly and sustainable business, as we grow and products become more readily available we will seek to further endorse lower emissions, smaller carbon footprint, bigger recycling programme and across the board implement more energy saving efficiencies.

7. Manage your waste—all of it

General waste, or landfill, is the most expensive kind of waste for any business, particularly hospitality. So we find every opportunity to reduce it. Food waste can go into compost and cardboard is being used under mulch to

reduce weeds. We have a Spanish heath problem on site and are keen to reduce poisons and increase competition. We aim to return as much packaging as possible to our suppliers to be reused. We request that we are not sent anything in a polystyrene box. Any polystyrene is reused as planted boxes in the vegetable garden, or returned. If you don't have to get rid of the packaging, you'll reduce your carbon footprint and your recycling bill will be lower.

We use paper bags wherever possible and we wash, dry and reuse our plastic containers. We have three different coloured bins in the business for waste and each one is managed efficiently for disposal and recycles. Our actual disposal footprint is surprisingly low.

We have purchased reusable coffee pods so our guests can pack their own pods and reuse them. They were expensive but we are keen to offer coffee that is sustainable to our guests. This includes French press with the remains placed in the garden once again.

8. Do your homework

Sustainable, ethical business operations require a significant amount of research when it comes to sourcing food, materials and equipment and dealing with waste—especially when you do it in a cost-effective manner. We carefully research about the products we buy and the producers who make them. Being aware of the choices has really opened our eyes to all the wonderful locally grown produce available to us.

We are always on the look out for opportunities to minimize any cost increases that sustainable practices may bring. For example, our cardboard waste is collected for free, but we use it in the garden. We pay rates to the local council and have purchased additional bins, but hope to use these

Our menus are printed on recycled paper and our napkins are free from dyes and recycled using paper ones that will go into the compost heap at the end of each day. We have found many creative reduce our waste and have already invested heavily in renewable energy.

9. Train your staff to be passionate about the cause

We understand that a big part of our program will be about training our staff. We are fortunate that the core staff who have helped start our business are very like minded. The key is to continue to recruit like-minded people who genuinely care about the environment and our sustainability program. Likewise no one likes dealing with cardboard boxes; but it is going to be a matter of training, and reinforcing the behaviour.

We also recognise that the best way to get information to guests is through our staff, especially the front of house. We will conduct staff training about the ingredients we use—animals, seafood, and produce—so they can repeat those stories to our customers. If a guest asks why there's no squid on the menu today, your staff can explain how you plan your menu around seasonality and sustainability first for example.

10. Plan for the long haul

We have always endeavoured to buy good equipment that lasts a long time. We have never been people to throw something out because a newer model has arrived. We also believe that if you buy a cheap item, you'll be replacing

it very quickly, and we always buy Australian made wherever possible.
Preferably Tasmanian.

With our second hand equipment, salvaged pieces of furniture and our green timbers and recycled buildings, we are excited about the future.

12. Prioritise customer satisfaction above everything else

While it's important for our staff to be able to communicate our businesses mission and vision, our first priority as tourism operator is to deliver an exceptional guest experience. We need to offer enough information through staff education, our website and our menu, so guests can ask for more details about sourcing and sustainability if they want them.

A note from Lynne

I really hope that our sustainability program inspires you to come and stay with us and be part of our vision.