



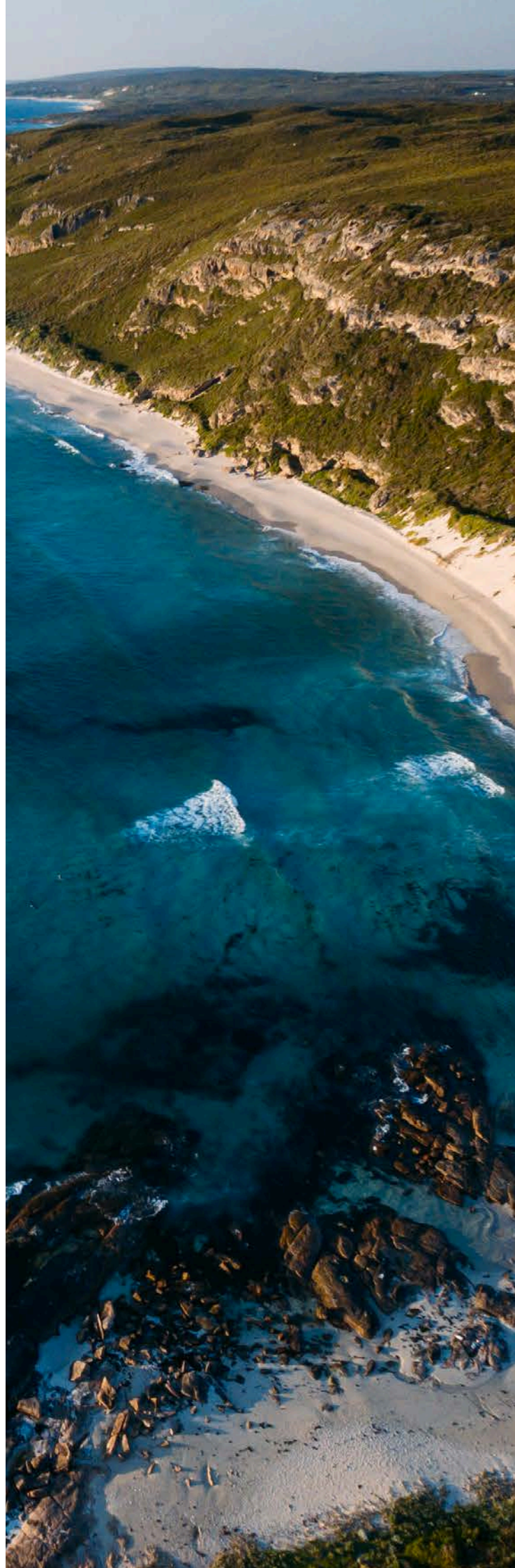
# 2026 Western Australia's South West Food & Beverages Export Catalogue



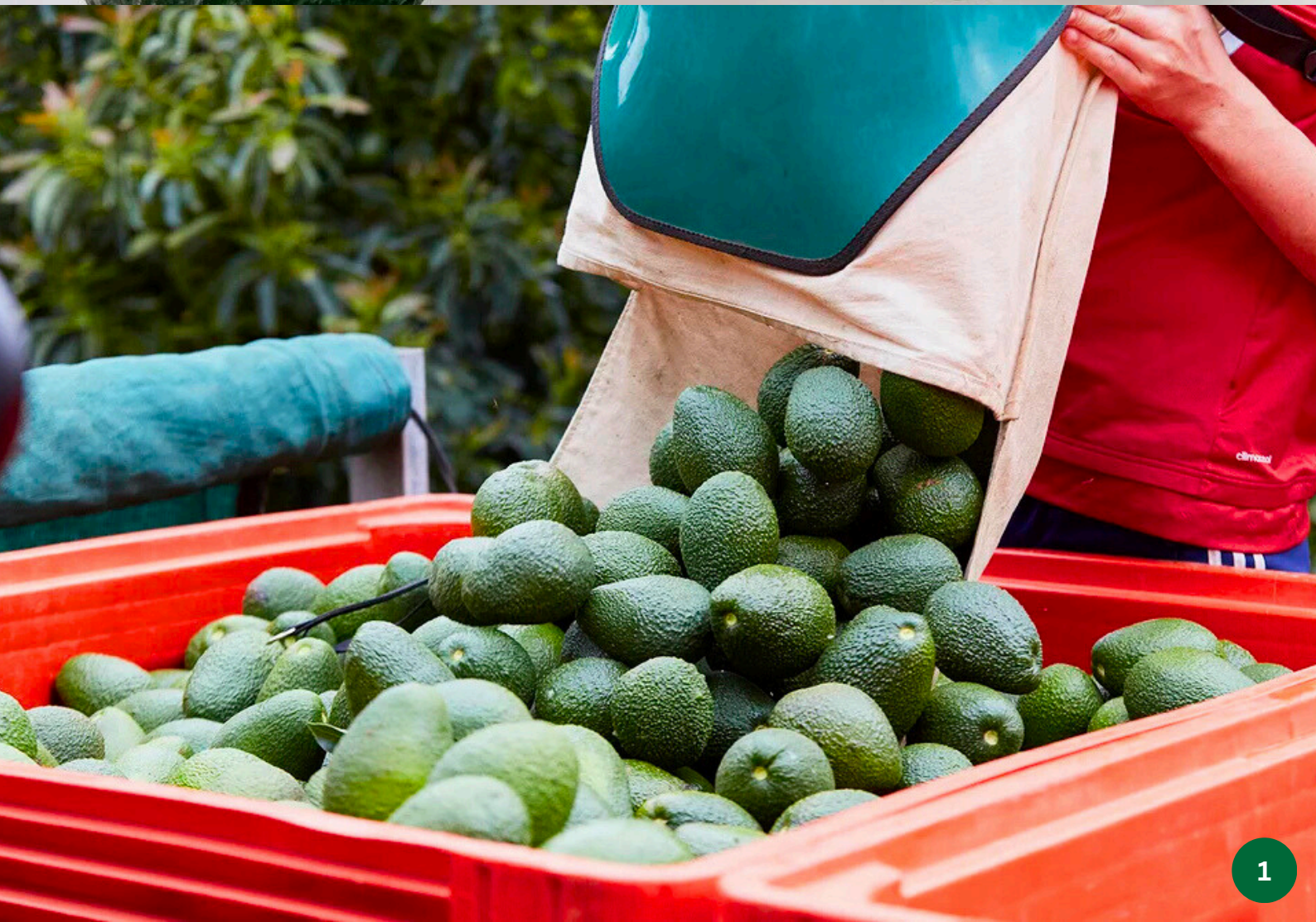
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# Avocados



# Avocado Industry

Avocado production in the South West of Western Australia is concentrated in key growing areas including Pemberton, Manjimup, Donnybrook and Busselton, where fertile soils, reliable rainfall and a Mediterranean climate support premium fruit production. The region accounts for the majority of the state's output, with Pemberton and Manjimup contributing a significant share of both state and national production.

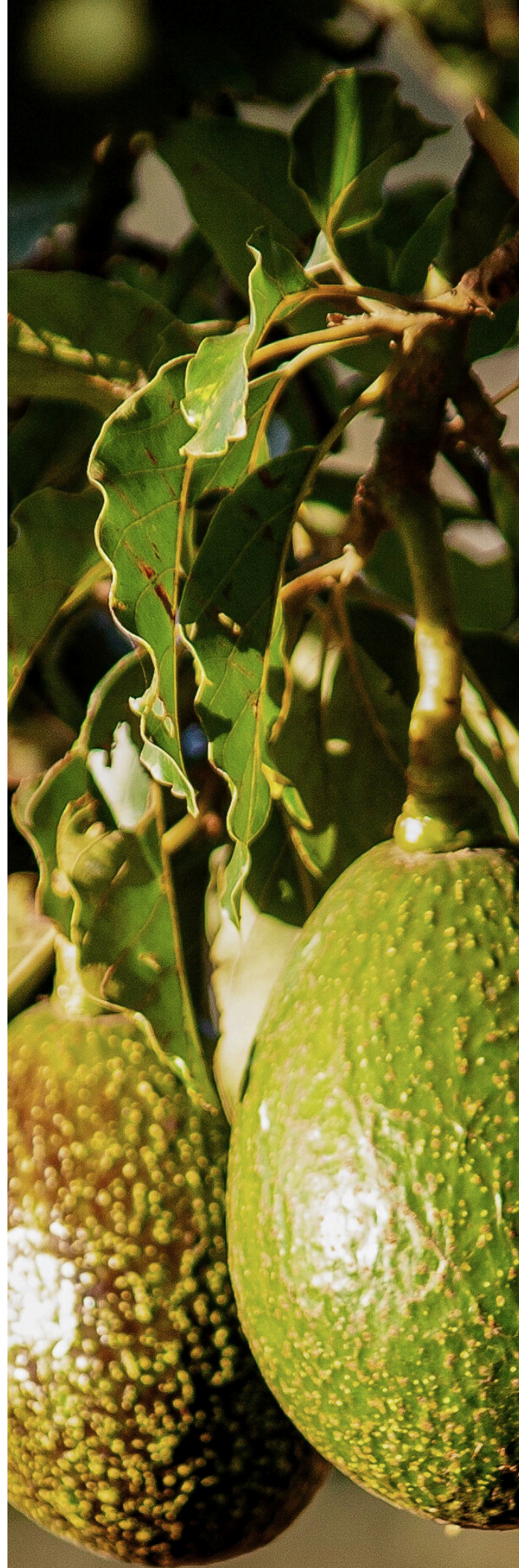
Western Australia is now one of Australia's leading avocado producers, with output exceeding 65,000 tonnes in 2023–24 and generating approximately \$265 million in value. Avocados are the state's highest-value fruit crop, with supply continuing to grow as new orchards mature across the South West.

The region primarily produces Hass avocados, renowned for their rich, creamy texture, nutty flavour and excellent shelf life. The cooler climate and longer growing season supports slower fruit development, enhancing oil content and producing a premium, buttery finish.

The industry is increasingly export-focused, with strong growth across Asian and Middle Eastern markets.

## Key facts:

- Primary variety - Hass
- Harvest generally runs from July to February
- Superior quality and size is reflected in a higher price than most competing export markets



# South West Avocado Exporters

## **THE AVOCADO COLLECTIVE**

The Avocado Collective is Australia's largest avocado volume packing and marketing group. Established in 2007 and based in Pemberton, the collective manages everything from packing and quality assurance to international distribution.

[www.theavocadocollective.com.au](http://www.theavocadocollective.com.au)

## **DELROY ORCHARDS (OASIS FRESH)**

Established in 1988, Delcado avocados are a premium brand of Hass avocados grown by the Delroy family in the Pemberton region. It has grown from a small family operation into one of Australia's largest, known for using advanced technology to ensure high-quality, "damage-free" avocados.

[www.delroy.com.au](http://www.delroy.com.au)

## **JASPER FARMS (COSTA)**

Jasper Farms is one of Australia's biggest growers of Hass avocados with 440 hectares or orchards, located in the Busselton/Capel region of WA.

*For further information please contact [TradeStart@swdc.wa.gov.au](mailto:TradeStart@swdc.wa.gov.au) or your local Austrade Office.*



# BAHEN & CO

CHOCOLATE MAKER



# Bahen & Co

Bahen & Co produces stone-ground, bean-to-bar chocolate using traditional methods and restored vintage machinery, including a 1930s Barth Sirocco Ball Roaster and circa 1910 melangeur. Operating slow and cool, these old-world machines help preserve the distinct flavour profiles of fine-flavoured cacao from origin.

Founded by former vigneron Jacqui and Josh Bahen, the company takes a minimalist approach to chocolate making, focusing on simplicity to honour flavour and provenance. Cacao is sourced through long-term, direct trade relationships that exceed Fair Trade standards, ensuring transparency and fair returns to farmers.

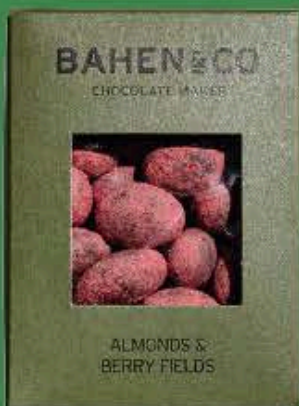
## Products:

- Single Origin Dark Chocolate Bars – Madagascar, Ecuador or Tanzania varieties showcasing distinct cacao flavours from specific regions.
- Flavoured Dark Chocolate Bars – artisan bars with inclusions like almond & sea salt, raspberry & rose or orange & hazelnut.
- Organic Milk Chocolate – creamy bean-to-bar milk chocolate made with high-quality cacao and organic milk.
- Chocolate-Coated Specialty Products – e.g. Persian wild figs coated in Bahen & Co chocolate (and other coated/confection items).

**Website:** [bahenchocolate.com](http://bahenchocolate.com)

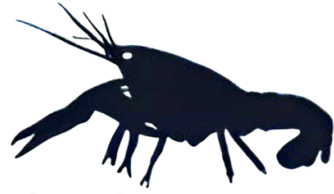
For further information please contact

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# Capel Marron

FARM



# Capel Marron Farm

The Capel Marron Farm, located in Western Australia's South West, is a leading producer of premium marron – freshwater crayfish native to the region and highly regarded for their delicate, sweet flavour and firm texture. The farm combines a pristine natural environment with controlled aquaculture practices, using clean freshwater systems to ensure consistent quality and supply. Western Australia remains the only place in the world where marron is commercially farmed at scale, giving Capel Marron Farm a distinct point of difference in international markets.

With a strong focus on sustainability and quality assurance, the farm adheres to strict biosecurity and handling standards from pond to plate. Marron are carefully graded, purged and prepared to meet export requirements, ensuring optimal condition and premium presentation on arrival. Highly sought after by chefs and premium food service markets, Capel Marron Farm's product reflects the South West's reputation for clean, high-quality, and reliably supplied aquaculture.

Available fresh or frozen in a range of sizes and weights.

**Website:** [www.aquafarms.com.au](http://www.aquafarms.com.au)

*For further information please contact  
[TradeStart@swdc.wa.gov.au](mailto:TradeStart@swdc.wa.gov.au) or your local  
Austrade Office.*





# Crunch Preserves

Franck, a French-trained chef, and Emma, an avid foodie with a passion for healthy living, travelled the world before choosing to settle in Western Australia's Margaret River region to embrace a simpler way of life.

United by their love of fresh, quality produce, they have created a range of naturally delicious, preservative-free condiments designed to be savoured and shared around a warm table with friends, family and loved ones.

**Website:** [www.crunchpreserves.com.au](http://www.crunchpreserves.com.au)

For further information please contact [TradeStart@swdc.wa.gov.au](mailto:TradeStart@swdc.wa.gov.au) or your local Austrade Office.

## Products:

- Premium gourmet relishes, sauces, jams and condiments handcrafted in Margaret River
- Made using the highest-quality seasonal, locally sourced produce
- Small-batch production to ensure exceptional flavour and quality
- Gluten Free
- Vegan
- No preservatives





**The Local Drinks Co.**  
MARGARET RIVER



# The Local Drinks Co

The Local Drinks Co Margaret River crafts a range of naturally brewed beverages inspired by the region's coastal lifestyle and premium local produce. Produced in the heart of Margaret River, the brand draws on its surroundings to create vibrant, flavour-driven drinks that reflect both place and quality. Using real, wholesome ingredients and no artificial additives, the range is carefully developed to deliver clean, refreshing profiles that appeal to modern consumers seeking both taste and transparency.

From kombucha with live cultures to low-calorie sodas and premium mixers, each product is designed as a better-for-you alternative without compromising on taste. Naturally low in sugar and calories, the range offers a refreshing, contemporary take on soft drinks, underpinned by a commitment to innovation, ingredient quality and consistency.

## Products:

- Kombucha (rok range – naturally fermented)
- Clean energy drinks (rok+ wellness range)
- Handcrafted sodas (Waves & Caves range)
- Mixers and tonics
- Sparkling water (plain and flavoured)

**Website:** [www.localdrinksco.com.au](http://www.localdrinksco.com.au)

For further information please contact [TradeStart@swdc.wa.gov.au](mailto:TradeStart@swdc.wa.gov.au) or your local Austrade Office.



# MARGARET RIVER

ROASTING CO



# Margaret River Roasting Co

- High-quality, ethically sourced coffee from responsibly managed farms
- Freshly roasted to highlight the unique characteristics of each bean
- Classic blends and distinctive single origins available
- Sustainability-led operations: solar-powered roastery and compostable packaging
- Beyond the Beans program supporting ocean conservation and women in coffee initiatives
- Backed by a strong community of café partners and coffee professionals

## Products:

- Freshly roasted Coffee Beans
- Organic coffee
- Filter Roaster Coffee
- Coffee Pods
- Drip bag coffee
- Single origin coffee
- Limited releases
- Canned cold brew coffee

**Website:** [margaretriverroasting.com.au](http://margaretriverroasting.com.au)

For further information please contact [TradeStart@swdc.wa.gov.au](mailto:TradeStart@swdc.wa.gov.au) or your local Austrade Office.





# omega Walnuts



# Omega Walnuts

Omega Walnuts is a family-run Western Australian producer operating 64 hectares of orchards across Manjimup and Nannup. As the only large-scale walnut grower in WA – and one of Australia’s five largest – Omega is also Australia’s largest certified organic walnut producer, growing premium varieties including Chandler, Howard and Tulare.

Quality underpins every stage of production. Regular leaf and soil testing, certified organic inputs across both the Manjimup (western) and fully certified Nannup orchards, and sustainable farming practices, including natural weed control from grazing sheep, ensuring optimal tree health and soil vitality.

At its state-of-the-art processing centre, opened in 2017 and continually upgraded, walnuts are cleaned, dried, sized, cracked and packed using specialised international equipment and Omega’s unique cracking process, designed to minimise damage to the pellicle. This protects the walnut’s natural omega 3 and 6 oils, delivering a healthier product with a rich, creamy flavour.

## Products:

- Fresh Premium Walnuts
- Fresh Organic Walnuts
- Premium Walnut oil
- Organic Walnut oil

\*Available in a range of packaging and sizes

**Website:** [www.omegawalnuts.com.au](http://www.omegawalnuts.com.au)

For further information please contact

[TradeStart@swdc.wa.gov.au](mailto:TradeStart@swdc.wa.gov.au) or your local Austrade Office.





# RARE FOODS

AUSTRALIA



# Rare Foods Australia

Rare Foods Australia produces wild, ocean-grown Greenlip Abalone from the sustainable enhanced fishery in the pristine waters of Flinders Bay, Western Australia. Grown for around four years on purpose-built artificial reefs, the abalone develops a large, premium-quality flesh renowned internationally as a delicacy.

Recognised nationally and internationally for both product excellence and sustainable practices, RFA exports its premium Greenlip Abalone in frozen, cooked and canned formats to global markets, where it is highly regarded by leading chefs and consumers alike.

“Rare Foods Australia’s Greenlip Abalone is one of the most amazing things I have ever tasted. It is juicy, tender, tasting of the earth and the ocean. Tasting the abalone in my dish was one of the Gourmet Escape weekend’s cooking highlights.”

– Massimo Bottura, Chef Patron, Osteria Francescana and 3-star Michelin Chef.

**Website:** [rarefoodsaustralia.com.au](http://rarefoodsaustralia.com.au)

*For further information please contact*

*[TradeStart@swdc.wa.gov.au](mailto:TradeStart@swdc.wa.gov.au) or your local Austrade Office.*





# SOUTHERN FORESTS AVOCADO OIL



# Southern Forests Avocado Oil

Southern Forests Avocado Oil was established to transform surplus and imperfect avocados from the region into a high-value product. The facility can process up to two tonnes of fruit per hour, converting what would otherwise be waste into premium extra-virgin avocado oil.

By sourcing avocados from local Western Australian packhouses, the operation supports local growers while reducing food waste. Careful attention is given at every stage of production to preserve the fruit's natural integrity and quality, with no refining or processing aids used, resulting in a vibrant, buttery oil rich in natural goodness.

Southern Forests Extra Virgin Avocado Oil is naturally rich in the nutrients found in fresh avocados, bringing these benefits directly to your cooking. Its ability to maintain integrity up to 250°C means that these health benefits do not oxidise in high-heat applications.

\*Available in a range of packaging and sizes for retail and commercial use.

**Website:** [southernforestsavocadooil.com](https://southernforestsavocadooil.com)

For further information please contact

[TradeStart@swdc.wa.gov.au](mailto:TradeStart@swdc.wa.gov.au) or your local Austrade Office.





# Truffles



# Truffle Industry

South West Western Australia is the centre of Australia's truffle industry and one of the most significant premium truffle-producing regions globally.

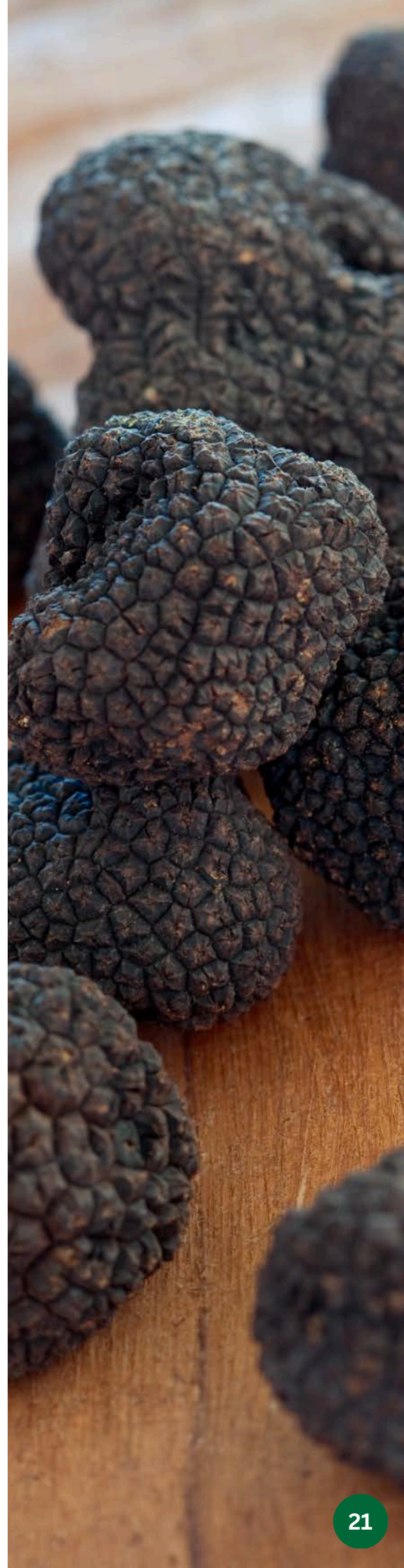
Production is concentrated in the Southern Forests region, particularly around Manjimup and Pemberton, where a cool Mediterranean climate, high winter rainfall and suitable soils closely mirror the famous truffle regions of France. This region accounts for approximately 80% of Australia's annual truffle harvest and produces up to 85% of the Southern Hemisphere's black truffles.

Australia is now the world's fourth-largest truffle producer, with Western Australia responsible for more than 90% of national exports. The industry has grown rapidly into a \$30–40 million sector annually, with most product exported due to limited domestic consumption. Export volumes reached approximately 8.7 tonnes in 2022 and are forecast to exceed 20 tonnes by 2025, supplying more than 60 international markets across Europe, Asia and North America.

The region specialises in premium black Périgord truffles (*Tuber melanosporum*), highly prized in global gastronomy for their intense aroma and flavour. South West producers are recognised for delivering consistent quality, supported by high-yielding orchards, advanced cultivation techniques and a biosecure environment with relatively low pest and disease pressure compared to traditional European growing regions.

## Key facts:

- Fresh truffles are generally available July & August (harvest season)
- Seasonality is opposite to northern hemisphere supply
- Black Périgord truffles are second only in quality to Italian white truffles
- Western Australian truffle products are made using pure truffle, as opposed to salt or flavouring



# South West Truffle Exporters

## TRUFFLE HILL (MANJIMUP ARTISAN TRUFFLES)

Established in 1997, Truffle Hill in Manjimup, WA is a pioneering, world-leading producer of black truffles (*Tuber melanosporum*), known for high-quality, aromatic truffles. Located in a prime temperate region, Truffle Hill supplies fresh truffles and gourmet truffle products globally.

[www.trufflehill.com.au](http://www.trufflehill.com.au)

## BELOW & ABOVE

Below & Above produces premium black winter truffles (*Tuber melanosporum*) grown in the ancient soils of Smithbrook near Manjimup in Western Australia's Southern Forests. Estate-grown and hand-harvested, these truffles are highly sought after by chefs globally, with the region's cool winters, pristine environment and biodiverse soils contributing to their exceptional quality, flavour and aroma.

[www.belowandabove.com.au](http://www.belowandabove.com.au)

## POTTINGER TRUFFLES

Pottinger Truffles in Manjimup, WA, produces high-yield French Black Truffles (*Tuber melanosporum*), with nearly 50% graded as extra or first-class. As a premier exporter, they send truffles directly to chefs and distributors worldwide, operating within a region that drives Australia's position as a top-four global producer.

[www.pottingertruffles.com](http://www.pottingertruffles.com)

## GREAT SOUTHERN TRUFFLES

Great Southern Truffles is a premier Western Australian producer exporting high-grade black truffles and value-added products to Asia, Europe, the USA, and the Middle East. Based in Manjimup, they leverage over 15 years of experience, supplying premium fresh truffles and innovative products like truffle butter to global chefs.

[www.greatsoutherntruffles.com.au](http://www.greatsoutherntruffles.com.au)

*For further information please contact*

*[TradeStart@swdc.wa.gov.au](mailto:TradeStart@swdc.wa.gov.au) or your local Austrade Office.*

## Products:

- Fresh truffle
- Canned truffle
- Gourmet truffle products



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# VASSE VIRGIN

## MARGARET RIVER



# Vasse Virgin

Vasse Virgin was founded by Louis and Edwina Scherini in response to their children's eczema, inspiring them to create gentle, chemical-free skincare using natural ingredients. Beginning in their kitchen, they discovered the healing properties of extra virgin olive oil and developed a range of traditionally made, cold-processed soaps enriched with pure essential oils, plant extracts, and botanicals. The result is a collection of mild, nourishing products designed to support even the most sensitive skin while delivering a luxurious experience.

Since its beginnings, Vasse Virgin has grown into a well-established South West brand, expanding from skincare into gourmet olive oil products including extra virgin olive oils, vinegars and condiments. Based in Margaret River, the business combines production, retail and tourism experiences, welcoming visitors to engage with the products and their origins. With strong demand both domestically and internationally, Vasse Virgin continues to build on its reputation for quality, natural products and innovation.

**Website:** [www.vassevirgin.com.au](http://www.vassevirgin.com.au)

*For further information please contact*

*[TradeStart@swdc.wa.gov.au](mailto:TradeStart@swdc.wa.gov.au) or your local Austrade Office.*

## **Food Products:**

- Estate grown and Western Australian olives
- Extra virgin olive oils
- Balsamic vinegars and fruit vinaigrettes
- A range of condiments designed to showcase both the olive and olive oil

## **Cosmetic Products:**

- Skin & Body Care including soaps, skincare, and self-care products
- Facial products (moisturisers, treatments, cleansers)
- Body products such as lotions, scrubs, balms and oils
- Hair care (shampoos and conditioners)
- Home fragrance (room sprays, diffusers, candles)





# Willarra Gold

Willarra Gold is a family-run producer based in Manjimup in Western Australia's Southern Forests, crafting a range of naturally derived beverages inspired by their farm-grown produce and regional surroundings. Led by third-generation farmer Mitchell East, the brand is deeply rooted in sustainable agriculture, with a strong focus on soil health, biodiversity and regenerative farming practices. Drawing on their own passionfruit orchards, as well as fruit sourced from nearby growers, Willarra Gold creates vibrant, flavour-driven sodas and cordials that reflect both provenance and seasonality.

## Real Fruit Sodas:

- Passionfruit
- Cherry
- Mango & Passionfruit
- Yuzu

## Cordials & Concentrates:

- Passionfruit Cordial
- Cherry Cordial

## Other Products:

- Passionfruit Pulp
- Mixed Packs / Cartons

**Website:** [www.willarragold.com.au](http://www.willarragold.com.au)

For further information please contact

[TradeStart@swdc.wa.gov.au](mailto:TradeStart@swdc.wa.gov.au) or your local Austrade Office.





# Wine



# Wine Industry

South West Western Australia is one of Australia's most respected premium wine-producing zones, combining world-class viticulture with distinctive regional diversity. The region crushed approximately 36,000 tonnes of grapes in 2024 and represents around 65% of Western Australia's vineyard area (approximately 6,969 hectares), contributing about 2% of Australia's total wine production.

The industry is anchored by Margaret River, which produces over two-thirds of the South West's wine and is internationally recognised for its exceptional quality. While accounting for only a small share of Australia's total production, Margaret River consistently delivers more than 20% of the nation's premium wine, driven by benchmark varieties including Cabernet Sauvignon, Chardonnay, Sauvignon Blanc/Semillon and Shiraz, grown in a Mediterranean, maritime-influenced climate.

Complementing Margaret River are the regions of Geographe, Blackwood Valley, Manjimup and Pemberton, which contribute to the South West's diversity of styles and terroirs. Geographe benefits from strong maritime influence and produces a wide range of varieties including Shiraz, Cabernet Sauvignon and Semillon blends. Blackwood Valley offers slightly warmer inland conditions suited to classic varieties such as Chardonnay and Cabernet Sauvignon, while Manjimup and Pemberton (Southern Forests) produce high-quality cool-climate wines including Pinot Noir, Chardonnay and Sauvignon Blanc. Together, these regions underpin a premium, boutique-focused industry with strong export growth into markets including the UK, USA, Singapore and Canada.

Overall, South West Western Australia's wine industry is defined by premium quality, regional diversity and a strong international reputation, positioning it as a leading source of high-value wines for global markets.

*For further information please contact  
[TradeStart@swdc.wa.gov.au](mailto:TradeStart@swdc.wa.gov.au) or your local Austrade Office.*





The South West of Western Australia is a region defined by its diversity, from pristine coastlines and ancient forests to fertile soils that support an exceptional range of premium produce. This natural advantage, combined with a strong culture of innovation and craftsmanship, underpins a food and beverage offering that spans world-class wines, gourmet foods, specialty ingredients and value-added products.

Together, these producers reflect a region committed to quality, sustainability and provenance, delivering products that are increasingly sought after in international markets.

# THANKYOU



Australian Government  
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