



© *UPDATED*

FAR WEST NSW FOOD GUIDE 2018





WELCOME



**Regional
Development
Australia**
FAR WEST NSW

to the

Far West Region of NSW

Local Produce

From casual cafes and elegant restaurants to picnicking in one of the city's beautiful parks and gardens, there are plenty of cuisines choices in Broken Hill and the Far West Region.

Supporting the region's dining culture, is an abundance of dedicated food producers like Santalum Quandong Farm, the makers of premium jams, sauces and chutneys.

Others include Broken Hill Gourmet Products which make Australian Outback Olive Oil and Limestone Station which produces Kalamata Olives and Olive Oil along with pistachio nuts, carob products, roasted capsicum, antipasto and an assortment of plenty more, also Pandora's Palate has a great range of locally made products including Lemon Cordial, Salted Caramel Sauce, Chocolate Sauce, Jams and an excellent catering service.

You will also find all these delicious products for sale in quality stores throughout Broken Hill and the Far West Region and at the Broken Hill Community Markets.

Community Markets



Browse the bustling Community Markets at 200 Beryl Street Broken Hill, on the second Saturday of each month, they offer all sorts of goods for sale, from fresh fruit and vegetables to gourmet meats, jams, pickles, cakes and biscuits, as well as Asian food, chocolates, sweets, even olive trees.

Take your pick of souvenirs, toys, clothes, paintings, folk art, and engraved glass while you enjoy a classic outback barbecue.

Experience it all in the outback of NSW

**The Food Guide is an initiative of
Regional Development Australia Far West**

Unique

Quandong Lamingtons take the cake: Broken Hill mother and daughter win National ABC Recipe Competition



Claire McCrae (L) and Lee Robertson with their famous quandong lamingtons made from their award-winning recipe.

In 2016 the ABC announced a national cooking competition, "Australia Cooks" to show the best recipes from across Australia using local produce.

Lee Robertson and her mother Claire McCrae won that competition with their interpretation of the lamington classic adding quandong and cream.

The desert peach, as the quandong is affectionately known, is a small tart fruit that thrives in Australia's arid regions. Now the humble fruit features in the new cookbook, after the mother and daughter team from Broken Hill won the national recipe competition.

"I guess quandongs, are not everybody's cup of tea, but those that have tasted them, they seem to have enjoyed them," Lee Robertson said

The quandong lamingtons are a twist on an old family recipe that her mother Claire McCrae had been cooking for years.

"My mother used to make them with a jam, a different kind of jam and we thought logically, why wouldn't quandongs work?" Mrs McCrae said.

Shaped like cupcakes, the lamingtons are rolled in homemade quandong jam before they are covered in coconut. The full recipe remains a secret until the new cook book is released.

"A bit of a tangy-type flavour, they really are quite lovely," Ms Robertson said of the pair's creation.

"The cream complements the quandong," added Mrs McCrae. "It's a boost to our cooking confidence."

UNIQUE - PUDDINGS WITH A DIFFERENCE FROM BROKEN HILL

Every year in October, a small team from the Broken Hill Women's RFDS auxiliary gets together to embark upon a tremendous feat – the preparation of 2,000 Christmas puddings to raise money for the Broken Hill base of the Royal Flying Doctor Service.

HISTORY IN THE (PUDDING) MAKING

GOOD PUD, GOOD CAUSE

As fun as the idea is, the reason behind the RFDS pudding drive is more serious – it's a matter of life and death. With over 54,000 patient contacts each year, ensuring those outside city centres can still access quality medical care, the Royal Flying Doctor Service's importance to rural and remote communities cannot be overstated. For the Broken Hill and far west community, they are lifesavers.

The money raised in Broken Hill stays in Broken Hill, supporting the local RFDS base.

In the last year the ladies auxiliary raised \$95,000 for the Flying Doctor service in Broken Hill, from the puddings and their mid-year ball.

Making 17-18 puddings at a time, the auxiliary members put in eight hour working days for two weeks. There is a basic member crew – it probably ranges from, eight, to ten volunteers – and they come every year. It's all voluntary work.

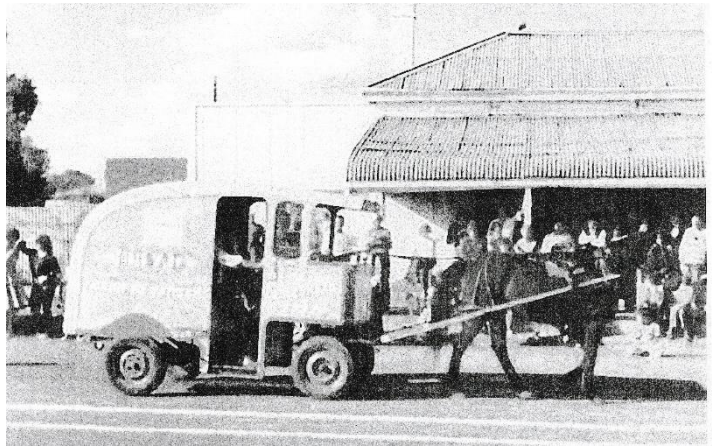
The pudding-making has been through many premises over the years – hotel kitchens, an old hospital pathology building, North Mine Ambulance Room, another mine's staff room and cafeteria – before Perilya Mine fitted out a room, for the specific purpose of making 2,000 Christmas puddings each year.

The first documented case of the pudding fundraiser was in 1956, when 75 puddings were made at a member's home, but it is believed that this tradition may stretch back even earlier.



McLeod's Bakery

Broken Hill's best kept secret, the best pies and pasties



History of McLeod Brothers

David McCubbin sold his bakery in 1910 to the McLeod brothers and the business was managed by Donald McLeod, one of the partner's in the firm. The McLeod brothers also ran the Broadway Café in Argent Street during the late 1930's – 1940. The family also continued to operate the bakery up until 1977.

During the late 1950's a McLeod's pasty or pie cost one shilling, and many children would tap cool drink bottles, to buy a pasty or a pie at the local football. It was three pence for an empty cool drink bottle, so only four bottles were required, to make up the shilling which is equal to about ten cents.

Under the management of Malcolm McLeod, a more modern bakery was built in 1964. The rebuilding included the installation of a new oven and updating the machinery. Malcolm had great ideas, and was developing new methods all the time, he also designed and developed many of the machines and other equipment in the shop. After he retired from the business he moved to Sydney. He also designed a special machine for making pasties which was still in use up till 1983 , which was superior to the more elaborated machines that have come on the market in recent times. Between 1977 and 1979 the bakery was managed by Ron Scher

Mr MacLennan purchased the business in 1979 and within four years he had converted the original bakery storeroom into the present shop on the corner of Chapple & Zebina Streets. The larger shop allowed the owners to produce a much wider range of products and they were all made on the premises and are on display to the customers.

Around 2004, McLeod's Traditional Bakery took over the ButterCup Bakery site at 491 Beryl Street, they continue with the McLeod name.

McLeod Pies and Pasties baked in Broken Hill are the best in NSW. When ex locals return to Broken Hill they stock up on their favourite delicacy.

Mac's produced a special birthday cake for the BH Centenary in 1983 which took 10 hours to make.

McLeod's pies and pasties are very popular in Broken Hill today, with three separate entities, Mac's Oven Foods located in Argent Street, Macs Oven Foods in Chapple Street and McLeod's Traditional Bakery Beryl Street.

OLD MCLEOD'S BAKERY

CATERING FOR ALL EVENTS

PH: 08 8087 7345

PIES - PASTIES - SAUSAGE ROLLS - SANDWICHES - ROLLS - CAKES



LIMESTONE STATION

Limestone Station
Phone (08) 8087 6731
Silverton Road
Email Limestonestation@bigpond.com
Web <http://www.carobtrees.com.au/>



Olives

Limestone Station grows a variety of olives and sell two table olives, Kalamata and Jumbo at a number of retail outlets in Broken Hill - current details of these can be found on their facebook page, called Limestone Station Local Produce. The other varieties of olives grown are pressed for oil. Limestone Station oil is cold pressed. Limestone Station also have olive trees for sale.

Pistachio Trees

Limestone Station graft pistachio trees to order, and sell excess trees. The trees grafted are Siora grafted onto Terabinthus root stock.

Carob is also grown on Limestone Station



Catering Services

Limestone Station cater for large & small functions, corporate & private.



ELDEE STATION

Eldee Station
2886 Wilangee Road
Silverton NSW 2880
Phone 08 8091 2578
Fax 08 8091 3883
Email eldeestation@bigpond.com
Web <http://www.eldeestation.com/>



Eldee Station is located approximately 55 kilometres from Broken Hill travel past the Village of Silverton to the station.

Staying on Eldee Station is a unique way to experience quintessential outback life and for a 'real' Aussie Outback adventure offering unique accommodation and a restaurant.

The licensed restaurant serves hearty country style meals with breads, pastries, cakes and desserts all made on site with ingredients included from Eldee gardens.

Seasonal jams are made on Eldee Station including Apricot, Strawberry, Whiskey Marmalade, Lemon Curd, pickles, chutneys baked artisan breads.

Far West Business Awards (Excellence in Tourism and Hospitality):2015

Gold Award
NSW Tourism Awards (Hosted Accommodation): 2015, 2016

Silver Award
NSW Tourism Awards (Hosted Accommodation):2014, 2012

Bronze Award
NSW Tourism Awards (Hosted Accommodation): 2011

Hall of Fame
Inland NSW Tourism Awards (Hosted Accommodation):2014

Winners
Inland NSW Tourism Awards (Unique Accommodation):2015

Inland NSW Tourism Awards (Hosted Accommodation): 2013, 2012, 2011, 2005

Broken Hill Tourism Awards (Station Stays):2010



BELLS MILK BAR



OPEN 10.00am – 5.30pm

Address: 160 Patton Street

Phone 08 8087 5380

Email drink@bellsmilkbar.com.au

Web: <http://bellsmilkbar.com.au>



Still in its original 1956 premises, Bell's Milk Bar gives you a great reason to drive around the Line of Lode looming over Argent Street and pop by South Broken Hill, especially if you have children in tow. This 1950s-style milk bar is thrillingly authentic, serving malted milks and soda spiders using handmade syrups and cordials.



Discover the lost world of malted milks and soda spiders! Bells is a classic 1950s Australian milk bar, one of only a handful remaining anywhere, complete with original fixtures and fittings! It's your best 'taste' of local history. You can try a traditional Bells drink made from Bells handmade syrups and cordials, or check out the milk bar museum and browse through the retro gift shop. Includes modern comforts like free Wi-Fi, and EFTPOS available.



There is also organic espresso coffee, hotdogs, sandwiches and quiche as well as hot waffles and apple pie, all consumed with music playing from the 'Select-O-Matic' jukebox. There is even a small museum dedicated to Australian milk bar memorabilia out the back.

Open every day except Christmas Day
Public holiday hours 12.00pm - 5.00pm

Winner Heritage & Cultural Tourism Inland NSW Tourism Award 2011



WHAT IS THE RELATIONSHIP BETWEEN QUANDONGS AND BROKEN HILL ?

Quandongs were found growing in large numbers in Broken Hill, and were picked as native bush tucker by Aboriginals. After settlement in Broken Hill, people followed the Aboriginals in using this plant's fruits as a source for medicine and food as well.

Some people sell pies and other Quandong products to tourists and sometimes locals from trees in their backyard. There is a reasonable demand in Broken Hill; mostly from tourists. The products are sold to Orange, Dubbo, Adelaide markets. Can also be made into Quandong wine.

How were Quandongs used earlier in history?

Earlier in history, Quandongs were commonly eaten by the Aboriginals, they were used as medicine for skin sores, and made into games for the children. The fruit was picked and eaten fresh or dried, by itself, or with other foods. Also, the seeds of Quandongs were made into a medicine; a lotion or poultice for skin sores. Aboriginals have also used the hard seeds to play a game "bully on a string" as entertainment for the children. The seeds are attached to around a 20cm string. One player holds their piece on the dirt, and the other tries to hit it with their own piece, which they swing from the air.

Measurements

From a Quandong, you get 50 - 50 for fruit and seed.
A 10L bucket = 4kg of Quandongs = 2 near 1/2kg of fruit
1kg Quandong = 9 jars of jams

Did you know?

Wild Quandong plants are healthier and grow faster than planted Quandongs. bush tomatoes are also a bush tucker that is eaten in Broken Hill. They make tomato relish,

Quandongs can be made into savoury or sweet dishes. These include sauces, relishes, chutneys, dried, caramelised, jam, fillings, pies, and ice-cream.

Quandong Jam

40 Jars of Quandong jam: 5kgs of Quandongs minced, 5 litres of water, 3kg of sugar. Add pectin which is a little like gelatine. Can be found in lemon juice.



COOKING

Damper with Quandong jam

Kangaroo sandwich with Quandong chutney

Water crackers with caramelised Quandong

Quandong pie with cream

Other bush foods in Broken Hill

Sturt Pea, rosella, wild banana, river mint, bush tomato, bitter Quandong, Broken Hill Pea, Bush tomatoes make tomato relish.





Quandong Farm
Broken Hill

THE QUANDONG FARM

Phone: 0429 929 077

Lot 21 Horsington Drive

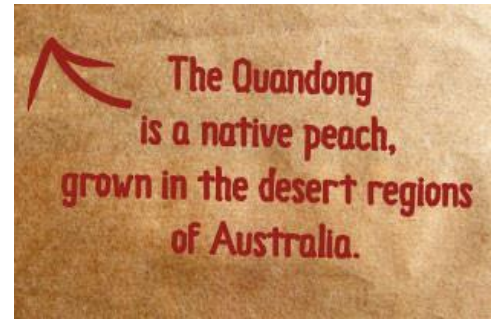
Silverton Road

Broken Hill NSW 2880

Web <http://site431964.webydo.com/products.html>

To visit the farm, follow the signs to Silverton and you'll find us on the right hand side about 2km from town.

Look for the white tractor tyres and the Quandong Farm sign.



We love the farm and our love for the farm spills over into the products we make.

In small batches and using only premium natural ingredients, we handcraft jam, chutney, caramelised quandong sauces and pies. Using the fruit grown locally here on our farm we feature our best seasonal produce.

Try pouring our Caramelised Quandong over your favourite cheese such as brie, camembert or simply over cream cheese to highlight a cheese platter.

For a true taste of the outback pour our Quandong Sauce over barbequed kangaroo sausages, if you're not that adventurous, it's also great on roast meats.

Our products can be purchased directly from the farm or from one of our many stockists through Broken Hill and NSW.

Our products have also been featured in Gourmet Magazine and used by celebrity chef Iain "Heuy" Hewitson.



Quandong Jam

For the perfect dessert, pull from the freezer and warm through, serve with a scoop of ice cream or cream.



Quandong Pies

Add a generous dollop to freshly baked scones and serve with fresh whipped cream, simply delicious!



Quandong Chutney

Turn a burger into a gourmet delight with a topping of Quandong Chutney. Also makes a great sandwich filling.



Caramelised Quandong

Try pouring our Caramelised Quandong over your favourite cheese such as brie, camembert or simply cream cheese to highlight a cheese platter!

Quandong Sauce

A tasty condiment over barbequed meat, roasts or vegetable burgers! For something different use as a marinade on quail.



BROKEN HILL GOURMET PRODUCTS CO-OPERATIVE LIMITED

Premium Olive Oil – Grown in Broken Hill



Three Labels Olive Oil

There is no doubting the health benefits of pure Extra Virgin Olive Oil. The rich fruity aroma, the green tint and traces of bitterness indicate high levels of health - promoting polyphenols in the Town Grove oil.

In its first showing, the Urban Agriculture label earned a bronze medal at the Mudgee Olive show in 2007.

The Town Grove oil received 'Two Stars' rating from The International Taste & Quality Institute in 2010.

Both the Town Grove and the Urban Agriculture labels are produced from trees grown in the red soil of Broken Hill, giving them a stronger backbone of flavour.

By comparison, Menindee is on a river-flat with a similar climate. The Menindee oil is lighter coloured, more lemony tasting, and has a gentler aroma.

Products available from Visitor information Centre, and Thom Dick & Harry's.

Web <http://www.brokenhillgourmet.com/>
Email steve@brokenhillgourmet.com
Contact 08 8088 4512 and 0407831112

Broken Hill Olive Oil Recipes

Dukkah

Oven roast a cup of almonds or hazelnuts. If using hazelnuts, shake them in a colander after roasting to remove any loose bits of skin. Dry roast in a large saucepan half a cup each of coriander seeds, cumin seeds and sesame seeds: the aromas will rise and the cumin and sesame seeds will colour. Grind all ingredients together with a teaspoon of salt in the food-processor until the mixture is a coarse powder which cakes slightly around the edges of the bowl. Serve on a plate with chunks of crusty bread in a basket and Broken Hill Gourmet Products premium olive oil for dipping.



Fresh Tomatoes

Slice 2 or 3 very ripe beef-heart type tomatoes. Arrange them on a platter in rows alternating with fine slices of Spanish (red) onions. Sprinkle on a little brown sugar and ground pepper, followed by a sharp Wine Vinegar and your favourite Broken Hill Gourmet Products premium outback olive oil. Garnish with freshly-shredded basil leaves and serve as a salad on its own or with antipasto.



Alfresco Tomato Sauce

Pan-fry a large handful of pistachio nuts and a few whole garlic cloves. Peel and seed eight ripe Roma tomatoes. Blend all together with some Basil leave (tips are best) and two tablespoons of Broken Hill Gourmet Products premium outback olive oil. Add a little salt and pepper, let the nuts soften into the sauce for about an hour in the fridge. Pour this sauce at room temperature or lightly pan-heated with veal stock over freshly cooked pasta, and serve with freshly grated Parmesan Cheese.



A BROKEN HILL DELIGHT

The salt and peppered history of 'Cheeseslaw'

It's a Broken Hill staple, but what are the origins of the classic side dish – CHEESESRAW?

The basic recipe of Broken Hill is just carrot, cheese and mayo.

This may be controversial, but the earliest mention of cheese slaw on Trove, a digital newspaper search engine, is in a December 1939 edition of the Townsville Daily Bulletin.

The recipe for "ham and cheese slaw" calls for two cups of cooked ham cut in julienne strips, one cup cubed cheese, three cups of crisp shredded cabbage, one cup mayonnaise, one tablespoon lemon juice and two tablespoons of mustard. Salt and pepper to taste.

From there, the humble side went from strength to culinary strength.

It featured twice in the Australian Women's Weekly, once in 1946 and again in 1966. In the former the cabbage is cooked rather than eaten raw and in the latter, the editors add the gourmet touch of caraway seeds and cottage cheese.

In later years on recipe websites, the salad pops up in southern American style, repurposed as a hot dog dressing with blue cheese.

But some in Broken Hill say the Silver City's claim as the birthplace of cheese slaw is not diminished by these faux-slaws.



PANDORAS PALATE

McCulloch Street
Broken Hill 2880 NSW Australia
Phone 0418841101
Email lee@pandoraspalate.com.au
Web <http://www.pandoraspalate.com.au>



Pandora's Palate is the brain child of award winning Broken Hill Chef Lee Cecchin who has many years' experience in the world of restaurants both in Broken Hill and abroad.

Lee has received many culinary Awards, cooked for a variety of charity functions, including N.S.W Governor Generals, SA Governor, two Australian Prime Ministers, Politicians, Celebrities, Archbishops, and Royalty.

Lee had the honour of cooking lunch for HRH the Princess Mary of Denmark on behalf of the Royal Flying Doctor Service.

Pandora's Palate produces a range of delicious products made in and distributed from Broken Hill; Salted Butterscotch Sauce, Quandong & Fig Jam, Midori Glaze, Old Fashioned Lemon Cordial, Shiraz Reduction, Balsamic Glaze, Bush Picnic Pack, Entertainers Pack, Bush Dukkah, Wild Porcini Salt, Balsamic Peppered Figs to name a few

Pandora's Palate also offers excellence in Boutique catering and is the perfect choice



KAREN BAKES CAKES

Karen Ford
Mobile 0429573099
Broken Hill NSW

Delicious cakes and cupcakes made to order. Contact Karen to create a cake for your special day.



KAREN GROSE CAKES

Phone 08 8088 3743
Mobile 0488564233
82 Gypsum Street Broken Hill NSW

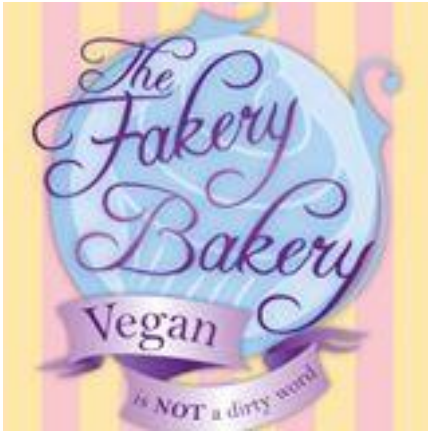
Birthday cakes made to order



THE FAKERY BAKERY

Mobile 0411899452
Broken Hill NSW

Delicious vegan cakes and cupcakes made to order.



SOPHISTICAKE by Sophie



Cakes created for your special occasion



CAROL'S CAKES & CLASSES

291 Patton Street
Phone 08 8088 3095
<https://carolscakesandclasses.com/>



QUANDONG PIES

Laura Reghazani
647 Williams Street
Broken Hill NSW 2880
Phone : 08 8088 4



QUANDONG JAM

Dianne Whettters
Broken Hill NSW 2880
Phone : 08 8087 0185
0419 987 880



QUANDONG JAM

Deidre Mallon
653 Williams Street
Broken Hill NSW 2880
Phone : 08 8087 3434 / 0402 563
868



Quandong and Apple Pie

Ingredients

- 500gm quandong (halved and seeded)
- 4 apples (peeled and sliced)
- 2 cups sugar
- 2 cups water
- 1 qty rich short crust pastry



Place the quandong, apples, sugar and water in a saucepan and bring to a simmer. Allow to stew until desired consistency or for around 1 hour. Place into prepared pie shell, top with more pastry. Bake in oven at 180oC for 20mins or until golden. Allow to Cool or serve warm with ice cream or thickened cream.



From PADDOCK TO PLATE

The Broken Hill School of the Air has published several cookbooks in the past to raise money for the school but its most recent, “BOOTS OFF apron on”, has been a great hit. The idea for the cookbook began at a P and C meeting via satellite that included women in three states who decided it was time to update the old edition and to mark the school’s 60th anniversary. The school wanted to show that bushpeople really appreciate delicious food and the importance of their role in the process of getting it to the plate.

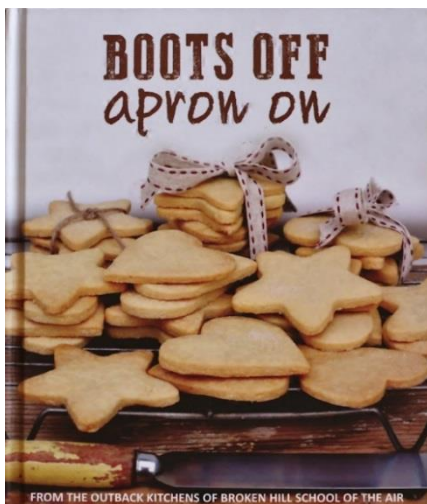
“We live 500 kilometres apart so the logistics of putting the book together via correspondence was huge,” said co-editors Pixie Moses of Avenel Station, whose two daughters attend SOTA, and Bree Wakefield of Banoon Station who did her schooling through SOTA and now has three children there.



“BOOTS OFF apron on” co-editors Pixie Moses and Bree Wakefield

“All the recipes and photos were submitted by school families, teachers and ‘govies’ (governors). “Our first print sold out within a month. “We never imagined it would be this successful.

“Once we had the book in our hands and realised the quality and uniqueness of it, we knew the book had potential to raise a lot of money for our school.” There is a Facebook site, Instagram account and webpage (www.bootsoffapronon.com.au) that has allowed people from all over Australia to buy it.



“We wanted to combine that home style cooking that country folk are known for, with some more modern recipes,” said Pixie. “We do love good wholesome simple meals, but our community is full of wonderful cooks and people who love to entertain and experiment with home grown meat and vegetables fresh from their gardens.

“Our cookbook will take you on an outback journey in your own kitchen.”



FREE RANGE FOODS - Pet Food

14/16 Pinnacles Place
Broken Hill NSW 2880
Phone 0428 368 098



The Pinnacles Road processing plant began operations in 2015.

The plant processes and exports a significant amount of kangaroo meat to Adelaide, Melbourne and China.

The best kangaroo country in Australia is around Broken Hill and the surrounding district and establishing the plant in Broken Hill, enables Free Range Foods to be able to process on site and quickly produce an all-natural product that is becoming increasingly popular with pet owners.

Free Range Foods were a Winner of the Best Small Business Award for 2015 Far West Excellence in Business Awards.

FOOD, GLORIOUS FOOD!

BROKEN HILL HAS A RICH FOOD CULTURE, AND THESE TOP PICKS ARE THE BEST FOR EVEN A DESSERT-SIZED APPETITE

THE ROYAL EXCHANGE HOTEL

OPEN Tuesdays to Saturday 11.00am – Midnight



ROYAL EXCHANGE HOTEL
Broken Hill, Australia

The chef is passionate about providing quality and service and this is demonstrated when dining at The Exchange. The REH Menu is seasonal and is unique to the Silver City. Restaurant bar opens for service at 6:00 pm with fine dining from 6:30 pm Tuesday – Saturday. Served in a restored dining room, with fireplaces ablaze in the winter, on a weekend the atmosphere is convivial with a regular pianist.

Coffee House available daily

Address: 320 Argent Street

Broken Hill NSW 2880

Phone 08 8087 2308

Email info@royalexchangehotel.com

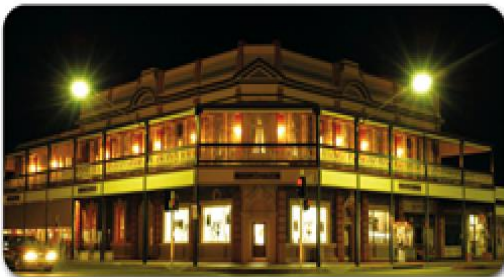
Web <http://royalexchangehotel.com>



THE ASTRA HOTEL

OPEN Seven Days a Week 11.00am – Midnight

PALATIAL & INVITING



This heritage building was constructed in the 1890s and has now been meticulously refurbished. It is a 4 1/2 star Hotel.

It has eight executive suites with access to a huge balcony overlooking the city centre.

The building also houses a Restaurant serving innovative & contemporary cuisine, a function centre and cocktail bar. Breakfast served daily



You can experience the rich heritage of Broken Hill in Luxury at "The Astra"

Address: 393 Argent Street

Broken Hill NSW 2880

Phone 088087 5428

Email enquiries@theastra.com.au

Web <http://www.theastra.com.au>



THE PALACE HOTEL

OPEN Seven Days per week



Home to 'Priscilla Queen of the Desert' – unique, quirky, fantastic, stay in the hotel and emerge in the atmosphere

Whether you choose from the bar or restaurant menu at The Palace, your meal will be hearty and high quality, with ample portions and yum snacks like pork belly bites and prawn twisters. There are plans to transform The Palace into a foodie hub with a bright and breezy café for brekkie and lunch, and charcuterie treats (cured meats and pates) in the bar using local ingredients where possible, and native meats like kangaroo.

Home of the 'Broken Heel Festival'

Address: 227 Argent Street

Broken Hill NSW 2880

Phone 08 8088 1699

Email info@thepalacehotelbrokenhill.com.au

Web: <http://thepalacehotelbrokenhill.com.au>



S-QUE RESTAURANT

OPEN 6.00pm – 10.00pm



Fine dining restaurant and accommodation, located in Ibis Styles. Open for breakfast, and dinner

Great pizza now on offer

There is a wide and varied menu to tantalize the taste buds. Good selection of wines, and offers both indoor and outdoor dining.

Address: 120 Argent Street

Broken Hill NSW 2880

Phone 08 8088 4044

Email res@ibisstylesbrokenhill.com.au

Web: <http://www.accorhotels.com/gb/hotel-8085-ibis-styles-broken-hill/index.shtml>



BETINAS RESTAURANT



OPEN 6.00pm – 10.00pm



Situated in the Comfort Inn Hilltop offering fine A La Carte dining, in a quiet location and relaxed surroundings, fully licensed with a large range of popular wines

Address: 271 Kaolin Street
Broken Hill NSW 2880
Phone 08 8088 2999
Email info@hilltopmotelbhill.com.au
Web <http://hilltopmotelbhill.com.au>



BROKEN HILL DEMOCRATIC CLUB

OPEN 7.00am – 10.00pm



Breakfast lunch and A La Carte Dining and Bistro Style Dining - great value all you can eat vegetable and salad bar
7 days per week – located in the main street

Address: 281 Argent Street
Broken Hill NSW 2880
Phone 08 8088 4477
Email marketing@democlub.com.au
Web <http://www.democlub.com.au>



THYME ON ARGENT CAFÉ & FUNCTION CENTRE

OPEN 9.00am – 10.00pm



New and modern full A La Carte Dining, Wood fired Pizzas, and Function Centre in the main street. Open 7 days a week.

Breakfast is available Saturdays and Sundays. Pizza available from 10.00am everyday.

Tapas Menu



Address: 220 Argent Street
Broken Hill NSW 2880
Phone 08 8088 0222
Email marketing@democlub.com.au
Web <http://www.democlub.com.au>



BROKEN HILL MUSICIANS CLUB

OPEN 10.00am – 1.00am



Bistro and all you can eat buffet seven days per week.
Coffee and cake. Function facilities.



Address: 276 Crystal Street
Broken Hill NSW 2880
Phone 08 8088 1777
Email admin@musiciansclub.com.au
Web <http://www.musiciansclub.com.au>

JUNCTION HOTEL

OPEN 6.00pm – 10.00pm



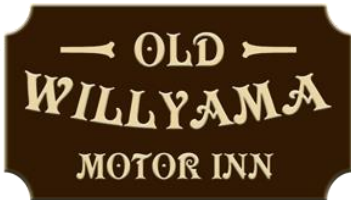
Silver's Restaurant is located within the Junction hotel, and has a relaxed atmosphere. The range of steaks provided works well with a glass of sauvignon blanc selected by knowledgeable staff.

Address: 560 Argent Street
Broken Hill NSW 2880
Phone 08 8088 4380



MR PICKWICKS RESTAURANT

OPEN 4.00pm – 10.00pm



Mr Pickwick's offers stylish decor and a welcoming atmosphere as well as the ideal dining experience 6 days a week. The bar is the perfect place to unwind and enjoy pre-dinner drinks and the comprehensive cellar presents an excellent selection of fine Australian wines at reasonable prices.

Located within the Old Willyama Hotel - offering full a la carte dining

Address: 466 Argent Street
Broken Hill NSW 2880
Phone 08 8088 3355
Email oldwilly@westnet.com.au
Web <http://www.oldwillyama.com.au>



SILVER HAVEN RESTAURANT

OPEN 6.30am – late



Fine A La Carte Dining open 7 days per week situated in the Silver Haven Motel complex, and fully licensed. The Haven boast a diverse menu rich in flavours and variety. A quiet atmosphere, friendly staff and great food.

Address: 577 Argent Street
Broken Hill NSW 2880
Phone 08 8088 2888
Email silverha@bigpond.net.au
Web <http://www.silverhaven.com.au>



THE STURT RESTAURANT

OPEN Monday – Friday
Lunch 12.00pm – 2.00pm

Dinner Monday - Saturday
From 6.00pm



"The Sturt" Restaurant/Bistro opens Monday to Saturday 12noon to 2.00pm Restaurant opens 7 days for A La Carte Dining from 6.30pm - forget all you have heard about "Club Food" we provide capital city food in the outback.



Address: 321 Blende Street
Broken Hill NSW 2880
Phone 08 8087 4541
Email sturt@sturtclub.com.au
Web <http://www.sturtclub.com.au>



THE MULGA HILL TAVERN

OPEN 12.00 – 9.00pm



The Mulga Hill Tavern caters for meetings, functions or dinner parties and offers an extensive menu with a weekly specials board. Enjoy dining seven days in the alfresco area or the restaurant.

Bistro open weekdays from 12 - 2pm and dinner 7 nights per week from 6 - 9pm

Address: 264 Oxide Street

Broken Hill NSW 2880

Phone 08 8087 7138

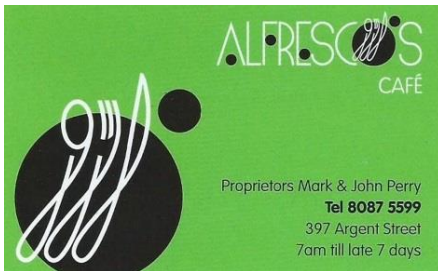
Email mulgahilltavern@bigpond.com

Web: <http://www.brokenhillaustralia.com.au/mulga-hill-tavern/>



ALFRESCOS

OPEN 7.00am – late



While Alfresco's is known for making gourmet pizza. On Sundays, this diner-style restaurant is jammed with locals enjoying their choice of beef, lamb or chicken roast for just \$15.

Open early for brekkie and all the way through to late dinner and coffee!



Address: corner 397 Argent & Oxide Streets

Broken Hill NSW 2880

Phone 08 8087 5599

Email jrmperry@hotmail.com.au

Web:



THOM, DICK AND HARRY'S

OPEN 8.30am – 5.30pm



Welcome to thom, dick & harry's
– a shopping emporium in the heart of Broken Hill.

Homewares • Kitchenware • Gifts • Florist • Gourmet Grocer •
Café

If your blood sugar drops while browsing the home wares at
Thom, Dick and Harry's, don't panic because the shop also does
sandwiches and sweet treats. They also serve up good coffee if
you're in need of a caffeine fix.

Address: 354 Argent Street
Broken Hill NSW 2880
Phone 08 8088 4774
Email hello@thomdickharrys.com.au
Web: <http://thomdickharrys.com.au>



TEMPTATIONS CAFÉ & DESSERT BAR

OPEN 11.30am – 11.00pm



Next to 'Red Lush Wine Bar' and 'The Astra Hotel' in Argent
Street. Locally owned & operated licensed Cafe & Dessert bar,
catering for Lunch & Dinner with a tasty range of pizzas &
Desserts.

Every Sunday in winter to go with your lunch meal as our treat
to you, is a complimentary beverage!! Sunday lunch at
Temptations is our Family & Friends Day, providing a relaxed
and cosy atmosphere.

Opened late for coffee

Address: 393b Argent Street
Broken Hill, New South Wales
Phone 08 8087 1342



RED LUSH WINE BAR & COCKTAIL LOUNGE

OPEN 10.00am – late



Red Lush Wine Bar & Cocktail Lounge is the only one of its kind in the Silver City. Open till late its atmosphere is unsurpassed with two main area's being: The Cocktail Lounge complete with dance floor, Laser lights, DJ, Jukebox and a great variety of cocktails.

Available anytime is a great range of Tapas, cheese boards, and a variety of hot snacks & gourmet pizza's. Happy hours are a regular occurrence with Ladies night's being popular,

Address: 393 Argent Street

Broken Hill NSW 2880

Phone 08 8087 5428

Email: enquiries@theastra.com.au

Web: http://www.theastra.com.au/html/red_lush.html



THE SILLY GOAT

OPEN 6.30am – 5.00pm



The Silly Goat located in Argent Street, brews great coffee and blends its best smoothies. The café also serves excellent breakfasts including huevos rancheros (Mexican style eggs), creamy mushroom ragout, shakshouka (Middle-Eastern style baked eggs with parmesan cheese) and healthy baked goods. Conveniently, it also opens early-ish on a Sunday morning.

Open for delish lunches

Address: 425 Argent Street

Broken Hill NSW 2880

Phone 08 8088 4774

Email: thesillygoat@gmail.com



CAFES

AIRPORT KIOSK

OPEN daily



Located at the airport, coffee, tea, snacks, newspapers, magazines etc

Address: Broken Hill Airport
Broken Hill NSW 2880
Phone 08 8088 5702

CAFÉ KONA

OPEN daily 8.00am – 5.30pm



Located in Westside Plaza
Open 7 days, specialising in good coffee, Focaccias, Sandwiches, Wraps, delicious sandwiches, Free Coffee Club

Address: Shop 33, 5 Galena Street
Broken Hill NSW 2880
Phone 08 8088 1227



STONE'S ON ARGENT

OPEN daily



Located in the main street, offering casual relaxed lunchtime dining, great meals and coffee.

Address: 198 Argent Street
Broken Hill NSW 2880
Phone 08 8087 8344 / 0455 677 756



CHARLOTTE'S AT THE GRAND

OPEN daily



Casual relaxed dining in the town square - main street opposite the Post Office, breakfast, coffee, cake, café style food

Address: 317 Argent Street
Broken Hill New South Wales
Phone 08 8087 2230

THE CAFF

OPEN daily



At The Caff the staff enjoy creating wholesome, fresh, homemade style foods. At The Caff you can experience the passion for good food and coffee in a funky, relaxed atmosphere.

Casual relaxed dining at the GP SuperClinic in Thomas Street
coffee, cake, tasty meals

Address: 235 Thomas Street
Broken Hill, New South Wales
Phone 08 8088 3232
Email eat@thecaff.com.au
Web <http://www.thecaff.com.au/>



THE ORANGE SPOT

OPEN daily



Located in the main street - offering cafe style foods and drinks
Breakfast and Brunch Restaurant

Address: 326 Argent Street
Broken Hill, New South Wales
Phone 08 8087 4278



GLORIA JEANS

OPEN daily
7.30am - 5.30pm M – F
8.00am - 5.00pm S - S



Coffee house serves and sells a range of espresso coffee drinks, cold drinks, blended and estate whole bean coffees and speciality teas along with pastries and coffee accessories.

Located in the Broken Hill Visitor Information Centre corner Blende & Bromide Streets

Address: 23-27 Bromide Street
Broken Hill, New South Wales
Phone 08 8087 9272
Email brokenhill@dodo.com.au



SILVER CITY CAFE

OPEN daily
6.00am - 7.00pm



Coffee lounge, and huge variety of delicious ice cream, a unique cafe in the main street of Broken Hill offering a wide range a meals, including breakfast, coffee, smoothies

Address: 326-1a Argent Street
Broken Hill, New South Wales
Phone 08 8087 9997



GOURMET CRIBTIN

OPEN daily
6.30am - 4.00pm



The Gourmet Cribtin is a great little authentic café.

Located in the main street serving a range of coffee drinks, cold drinks, speciality teas along with rolls, sliders, sandwiches, laksa, pies, pasties, cakes, including vanilla slice

Address: 305 Argent Street
Broken Hill, New South Wales
Phone 08 8088 5496

CHALKY'S

OPEN daily 7.30am – 3.00pm



Located in the main street - offering delicious gourmet home-made foods, shakes and drinks

Address: 315 Argent Street
Broken Hill NSW 2880
Phone 0474 921 260



BAXTERS BAKERY & CAFE

OPEN daily
9.30am – 4.00pm



Located Westside Plaza - Bakery offering cafe style foods and drinks. At Baxter's Bakery all pies are made in store daily. Beautiful sweets with fresh cream. Old time favourites like cream horns, vanilla slices and the freshest donuts, the best you will find anywhere.

Internet avaiambe

Address: Galena Street
Broken Hill NSW 2880
Phone 08 8087 1785
Email flairh.s@bigpond.com

McLEOD'S TRADITIONAL BAKERY

OPEN daily
9.30am – 2.30pm



Famous pies and pasties made locally here in the Silver City and distributed far and wide around Australia.

McLeod's Traditional – Beryl Street
Macs Oven Foods – Chapple Street
Macs Argent Street

Address: 491 Beryl Street, 413 Argent Street, corner Chapple and Zebina Streets
Broken Hill NSW 2880
Phone 08 8087 2531

ADDIE MERLE'S

OPEN daily 8.00am – 4.00pm



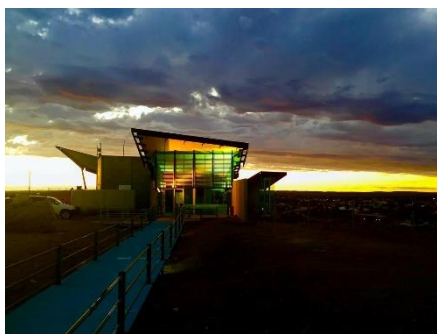
Located next to Coles Supermarket in the Broken Hill Village complex – family friendly café quality food and service with a smile

Address: Garnet Street
Broken Hill NSW 2880
Phone 08 8088 6061



BROKEN EARTH CAFÉ & WINE BAR

OPEN daily 9.00am – 5.00pm



Located on the Line of Lode - Enjoy the views of Broken Hill and a coffee and cake - family friendly café quality food and service with a smile

Magnificent views of the Silver City

Address: Federation Way
Broken Hill NSW 2880
Phone 0411 823 152



OUT OF THE ORDINARY OUTBACK CAFÉ

OPEN 9.00am – 5.00pm
422 Argent Street
Phone 1300 688 225



is a coffee and cake café located in the heart of Broken Hill City!



SUPERMARKETS

COLES

Broken Hill Village
Phone 08 8087 2317
Garnet Street
Open 7 days per week 7.00am – 10.00pm



FOODLAND BROKEN HILL

347 Beryl Street
Phone 08 8087 2657
Open 7 days 7.00am - 9.00pm



SCHINELLA'S IGA FRIENDLY GROCER

135 Argent Street
Phone 08 8087 4806
Supermarket & Discount Liquor
Open 7 days per week



IGA NORTH

652 Williams Street
Phone 08 8087 6088
Open 7 days – 7.00am – 7.00pm
Supermarket

WOOLWORTHS LTD SUPERMARKET - PETROL STORE

Westside Plaza, Galena Street
Phone 08 8080 2602
Food Open 7.00am - 10.00pm – 7 days

Liquor store open 7 days from 10.00am



ELAMAR SUPERMARKET

Wholesale Supermarket

5 Calcite St, Broken Hill NSW 2880
Phone: (08) 8087 7153, 08 8087 4489
Email don@elamar.com.au
Web <http://www.elamar.com.au/>



CHINESE

GOLDEN LOTUS ROOM

328 Crystal Street

Phone 08 8087 2656

<https://goldenlotusroom.wordpress.com/>

Chinese Food - great selection eat in or takeaway. Situated upstairs inside the Comfort Inn Crystal Motel, adjacent Railway Station, eat in or takeaway



SILVER CITY CHINESE RESTAURANT

1 Oxide Street

Phone 08 8088 5860

Chinese Restaurant – Tasty & authentic, eat in or takeaway – home delivery



TAKE AWAY FOOD

OUTBACK PIZZA AND KEBABS

27 Sulphide Street

Phone 08 8088 2434

Open 12 – 10.00pm Pizza, Kebab, Home deliveries



CHELSEA PIZZA

178 Patton Street

Phone 08 8088 1350

Pizza, Home deliveries - located in South Broken Hill



DOMINOS

143 Oxide Street

Phone 08 8080 3088

Fast delivery Great variety of pizza's home delivery available
Dessert and drinks



SPARGOS KITCHEN - PIZZA, TAKEAWAY & EVENT CATERING

389 Argent Street

Phone 08 8088 3040

7 Days from 4pm Broken Hills newest Pizzeria, where everything is made from the freshest ingredients



CAPER'S TAKEAWAY

397 Argent Street Phone: 08 8087 8986, located next door to Alfrescos

Gourmet Pizza/Pasta & Gelato home deliveries



LANCY'S TAKEAWAY

282 McCulloch Street Shopping Centre Phone: 08 8088 7788

Chicken, fish, chips and takeaway meals - home deliveries - located in the North Shopping Centre



RED ROBIN DELI

88 Gypsum Street Phone: 08 8087 2729

Chicken, fish, chips, sandwiches rolls and takeaway meals - deliveries - catering



PEPE's MILK BAR

142 Patton Street Phone: 08 8087 2633

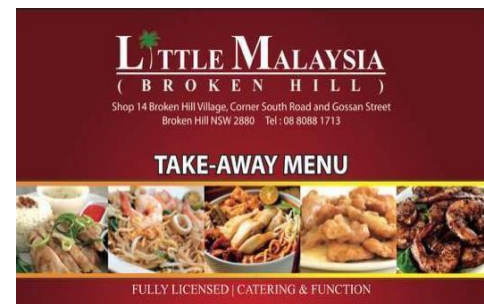
Open from 7.00am - 6.00pm Fresh produce, some grocery lines, milk, bread and fast foods, Tucker Trucks



LITTLE MALYASIA Broken Hill

Shop 14 Broken Hill Village Phone 08 8088 1713, 0437211614

Malaysian, eat in, take away



MASALLAS

Masallas Indian Cuisine is Broken Hill's first ever authentic Indian cuisine outlet, located next door to the Sturt Club. Masallas is open from Mondays to Saturdays and offers lunch, dinner and drinks.

38 Chloride Street Phone 8087 7405

Email madgrads-m@hotmail.com



UNCLE FRANKIE : : COFFEE VAN/WINE BAR/CATERING

Food and beverage company catering for all your needs

Phone 0437 711 817

Website: <https://nathanandsumma.wixsite.com/unclefrankie>



KATH'S GOURMET DINING

Family owned Catering business creating and serving quality food at a minimal price, using products from local businesses

Phone 0428 838 580

Website <http://kathsgourmetdining.wixsite.com/kathsgd>

KG D

Kath's Gourmet Dining



FISH & CHICKEN

ANNEX FISH SHOP

185 Argent Street

Phone 08 8087 3167

Fish, Chips, Hamburgers, fast food



BEN'S RAINBOW SNACK BAR

39 South Street

Phone 08 8087 5042

Fish & Chips, Chickens, fast food



BERNEL'S FISH SHOP

139 Oxide Street

Phone 08 8087 2952

Fish, Chips, hamburgers takeaway meals, supplies of fresh fish



CHICKEN COOP

181 Argent Street

Phone 08 8087 4555

BBQ Chickens and a variety of take away meals



EXCELSIOR SEAFOOD CENTRE

314 Brookfield Avenue

Phone 08 8087 7951

Fresh KG Whiting, flathead, boarfish, deep sea cod, red snapper, albacore tuna, cooked crabs, Atlantic salmon, fresh mussels and oysters

RAGENOVICH CHICKEN/FISH SHOP

167a Oxide Street

Phone 08 8087 3961

Chickens, Fish, chips and takeaway foods

HOCKOS CHICKEN SHOP

Open 11.00am - 10.00pm Phone 08 8088 4072

453 Argent Street

Fast food, chickens, hamburgers, fish, chips



SANDWICHES /ROLLS

SUBWAY - BROKEN HILL

233 Argent Street Phone: 08 8088 1788
Open 7.00am – 9.00pm
Subway of Broken Hill located in the main street, opposite the Courthouse



HUNGRY JACKS FAMILY RESTAURANT

443 Argent Street Ph: 08 8087 8388
Open 7 days - located in the main street.



MCDONALDS FAMILY RESTAURANT

Galena Street (Westside Plaza) Phone: 08 8088 3332
Open from 6.00am everyday located near Westside Plaza.
McCafe for the best coffee and snacks - great cappuccino



KFC - KENTUCKY FRIED CHICKEN

Lane Street (Corner Oxide Street)
Phone: 08 8088 2808



BAKERS

BAKERS DELIGHT

Open 7.00am – 6.30pm
Shop 30a Westside Plaza, Galena Street
Phone 08 8088 2800
Web <http://www.bakersdelight.com.au/>
Facebook



Large selection of traditional and gourmet breads are created

WILCANNIA

LIBERTY ROAD HOUSE

OPEN Daily



Service station and roadhouse/diner

Coffee and Cafe
Food
Restaurant Take-Away

Corner Barrier Highway and Woore Street
WILCANNIA NSW 2836
Phone 08 8091 5957

MISS BARRETT'S BITS N BOBS

OPEN Monday to Friday
9.30am –3.30pm
Closed Saturday and Sunday



Miss Barrett's Café is a coffee shop with real espresso coffee

Book Exchange, second hand things, local history and tourism

54 Reid Street
WILCANNIA NSW 2836
Phone 08 8091 5888



WILCANNIA FRIENDLY GROCER

OPEN 7 days 7.00am – 8.00pm



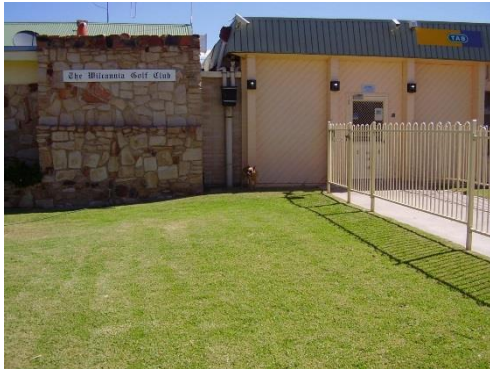
Full range of grocery items, fresh and frozen foods, breads, household cleaning products, general electrical and hardware, papers and magazines

16 Myers Street
Wilcannia NSW 2836
Phone 08 8091 5989



GREEN DRAGON RESTAURANT

OPEN Daily



Chinese, Thai and Australian Dishes, located inside the Wilcannia Golf Club, dine in or takeaway.

The Wilcannia Golf Club is partly composed of the original Resche's Brewery, the first brewery that the Resche brothers built in Australia - the trade associated with the brewery helped Wilcannia become the third largest inland port in Australia.

Ross Street
WILCANNIA NSW 2836
Phone 08 8091 5943
Email wgolfclub@bigpond.com
Web <http://www.wgolfclub.com.au/>

COURT HOUSE CAFÉ & GALLERY

OPEN Hours – dependant on season



Catering for eat-in and take-away lunches and dinners, for between 8 and 35 people.

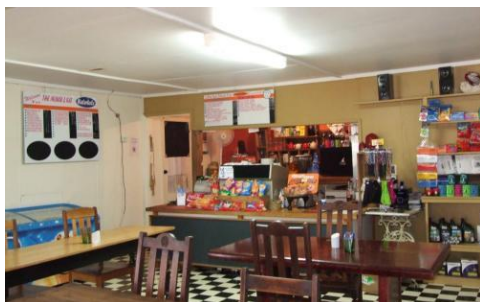
Art Gallery inside

66/69 Reid & Cleaton Streets
WILCANNIA NSW 2836
Phone 08 8091 5910
Email av.fethers.com.au
Web <http://www.courthousecafe.net.au>



EMMDALE ROADHOUSE

OPEN 7 days 7.00am – 8.00pm



Emmdale Roadhouse is a coffee shop, restaurant, food stop, takeaway and service station

2 Barrier Highway - 170 kms east of Wilcannia
COBAR NSW
Phone 02 6837 3979
Email emmdale@bigpond.com



WHITE CLIFFS



General Store

Keraro Road
WHITE CLIFFS NSW 2836
Phone 08 8091 6611
Email



TIBOOBURRA

TJ's ROADHOUSE

OPEN 7.00am – 8.00pm



Post Office, Banking, Licensed Restaurant, Souvenirs,
General Store, Laundromat,

Freshly cooked breakfast, best coffee in the outback.

Silver City Highway
TIBOOBURRA NSW 2880
Phone 08 8091 3477
Email jackson.corp@bigpond.com

CORNER COUNTRY STORE

OPEN 7.00am – 6.00pm



Breakfast from 7.00am, Café & Takeaway, fuel & gas
bottle refills, groceries and hardware, tyre repair,
EFTPOS, freight service. Local Painting and drawings
for sale

Brisco Street
TIBOOBURRA NSW 2880
Phone 08 8091 3477

THE FAMILY HOTEL

ALWAYS OPEN



Cold drinks and meals available

30 Briscoe Street
Tibooburra NSW 2880
Phone 08 8091 3314
Email: familyhotel.tib@bigpond.com
www.tibooburra.com.au



KENNEWELLS TIBOOBURRA HOTEL

ALWAYS OPEN



Meals, drinks and accommodation

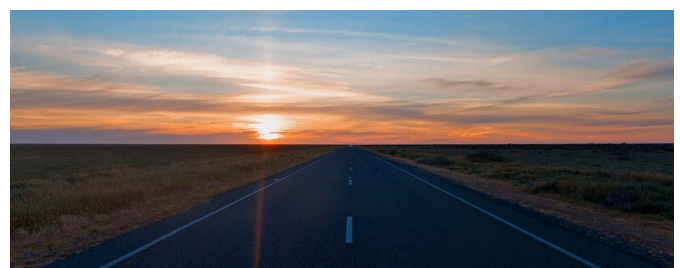
43 Briscoe Street
Tibooburra NSW 2880
Phone 08 8091 3310
Email: familyhotel.tib@bigpond.com
www.tibooburra.com.au



IVANHOE

THE OASIS ROSE CAFÉ

OPEN 8.00am – 6.00pm



A tucker stop on the Cobb Highway which is reminiscent of the cafes and milk bars of the 1960s. Also a family-friendly gathering place for the locals.

40 Columbus Street
IVANHOE NSW
Phone 02 6995 1335



IVANHOE HOTEL MOTEL

OPEN 12pm til late



Food – A la Carte Menu and accommodation

10 Columbus Street
Ivanhoe NSW 2878
Phone 02 6995 1320
www.ivanhoehotelmotel.com.au



MILPARINKA

THE ALBERT HOTEL

ALWAYS OPEN



Lunch and snacks, EFTPOS & credit card facilities
evening meals, large open fire, icy cold beer and soft
drinks, souvenirs, ice creams

Large group catering available for coaches and tours

Loftes Street
MILPARINKA NSW
Phone 08 8091 3863
www.outbacknsw.com.au/albert-hotel-milparinka.html



MENINDEE

REDSANDS TAKEWAY

Delicious takeaway Food



32 Menindee Street
MENINDEE NSW 2836
Phone 08 8091 4444



MAIDENS HOTEL

OPEN 7 days per week

Dine in, great pub food and accommodation, also good selection of beers, wines & spirits, historic hotel, Burke and Wills were guests in 1860 on their way north, but never to return.



59 Yarlta Street
MENINDEE NSW 2879
Phone 08 8091 4208
Email maidenshotelmenindee@gmail.com

ALBEMARLE HOTEL

OPEN Daily Lunch 1.00pm – 2.00pm
Dinner 6.00pm – 9.00pm

Counter Meals Daily and selection of cold beers



38 - 40 Menindee Street
MENINDEE NSW 2879
Phone 08 8091 4212



**MENINDEE FRESH, WOOD FIRED
PIZZAS & REAL COFFEE**

OPEN Daily



Delicious wood fired pizzas with loads of topping,
great coffee, fresh produce available

31 Yartla Street
Menindee NSW 2879
Phone 08 8091 4438



DARLING RIVER SUPERMARKET

OPEN Daily



Supermarket available with all your requirements

Yartla Street
MENINDEE NSW 2879
Phone 08 8091 4288

SILVERTON HOTEL

OPEN Daily 9.00am - 11.00pm



Home of the international movie world.

A large range of cold beers and wines are available,
supported by the Famous Silvertown Hotel Hot Dogs,
counter meals and light snacks, the beer garden
caters for larger groups, with live music on weekends.

12 Layard Street
SILVERTON NSW 2880
Phone 08 8088 5313
Email silvertownhotel@bigpond.com
Web <http://www.silvertown.org.au/hotel.htm>



PACKSADDLE ROAD HOUSE

OPEN Mon-Sat: 8am-Midnight
Sun: 8am - 10pm



175 km north of Broken Hill, and provides a welcome stopping place for travellers.

PACKSADDLE Road House
Silver City Highway
Phone 08 8091 2539
Email packsaddleroadhouse@bigpond.com
Web <http://www.packsaddleroadhouse.com.au>



LITTLE TOPAR

OPEN Daily



85 km east of Broken Hill, Hotel established inc 1895 and operates a restaurant, shop, post office and fuel supplies and serves excellent pub food

Barrier Highway
LITTLE TOPAR NSW 2880
Phone 08 8091 9428



Far West NSW

Taste the Outback

Geography is no barrier



**Regional
Development**
Australia
FAR WEST NSW



An Australian Government Initiative



Far West NSW
Business
Awards



A NSW Government Initiative