

TROPICAL DINING



TASTE THE TROPICS

Expect low food miles when you dine in Cairns & Great Barrier Reef, where fresh tropical produce is easily sourced within a 100km radius to provide the basis for most menus.



LOCAL PRODUCE

Delicate reef fish, the famous barramundi, juicy prawns and fresh mud crab are sourced straight from the ocean and its estuaries, while the Atherton Tablelands is the food bowl of the region, with exotic tropical fruits including mangoes and pineapples, as well as vegetables and Asian greens grown in its patchwork of farms.

This is the only place in the world where you can get everything you need for a hot drink - coffee, tea, milk and sugar. In fact, more than 70 percent of Australia's coffee is grown on the Tablelands. It is also home to dairy farms, which produce yoghurt, ice-cream, cheese and even chocolate that can all be sampled at the source. Buffalo mozzarella, macadamia nuts, honey, tropical fruit wines, red claw crayfish, salamis and smoked fish are among some of the gourmet produce available fresh from the farm.



ACCLAIMED RESTAURANTS

An excellent selection of restaurants can be found in Cairns, Palm Cove and Port Douglas where award-winning chefs delight diners with five-star cuisine and flavour combinations unique to the region. From celebrity chef restaurants, to a range of exotic cuisines, to Chef Hat award-winning fine-dining restaurants, Cairns & Great Barrier Reef has a flavour to suit every palette.



FARMERS MARKETS

Farmers markets are located throughout the Cairns & Great Barrier Reef region allowing visitors to sample an array of produce, with Rusty's Markets located in the heart of the Cairns convention precinct. With the majority of produce farmed within 150km radius, you can count on taste and quality.



FOOD & WINE TOURS

Food trail tours are an excellent way to taste the abundance of tropical produce on offer and are a popular activity for partner programs. Or learn from the pros with a cooking master class or a beachside cocktail-making workshop from one of our expert bartenders and be rewarded with the fruits of your labour.



FOODIE FESTIVALS

The many food festivals dotting the yearly event calendar are a testament to the abundance of fresh fare and local produce available in the region and are not to be missed by discerning foodies. From freshly farmed fruit and vege to exotic flavours from different cultures, food festivals are a delicious and easy way to taste your way through the tropics, one bite at a time.

