



LEARN AND GROW AT WELLINGTON POINT FARM



TO MARKET

FROM FARM



TO CONSUMER

FROM MARKET



School Excursions & Group Tours \$15 per person

Enquiries via Wellington Point Farmhouse
www.wellingtonpointfarmhouse.com.au
learn@wellingtonpointfarmhouse.com.au
07 3822 9476

Farm Tour:

Immerse yourself in regenerative paddock-to-plate farming on our Farm Tours led by Adrian, our dedicated farmer, offering hands-on experiences and educational insights.

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Market Hall Tour:

Continue the journey with a brief insight into the Market Hall, where Adrian shares how fresh produce moves from the paddock to the retail environment, highlighting the important steps that connect farming with the community.

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Chef Talks:

Delve into the world of hospitality and sustainable cooking with Chef Gordon MacGregor, as he inspires young Queenslanders through tailored talks covering industry insights and culinary skills.

Educational Farm Tours

About Wellington Point Farm

Wellington Point Farm is one of the few remaining operational market garden farms in Redland Coast and home to The Farmhouse Restaurant & Cafe and the fresh produce Market Hall.

Historically known as “Brisbane’s Salad Bowl,” the Redlands region has a rich farming heritage built on fruit and vegetable production. Today, Wellington Point Farm continues this tradition while sharing the story of paddock-to-plate farming with the community. Our vision is to grow quality produce, connect people with where their food comes from, and provide opportunities for visitors to learn about farming, food systems and sustainable agriculture.

Educational Group Talks & Tours

Participants are invited to experience the journey of food from paddock to plate through a guided educational visit at Wellington Point Farm.

The tour introduces regenerative farming practices, seasonal crops and the role farms play in feeding our communities, alongside a brief insight into the Market Hall and how fresh produce moves from the paddock into the retail environment.

Completing the paddock-to-plate journey, The Farmhouse Restaurant kitchen shares how fresh produce becomes the meals we enjoy, along with insights into hospitality, healthy eating and culinary careers.

Together, these experiences provide a valuable insight into the journey of food, from growing, to distribution, to the plate.

Designing Your Tour

We are happy to tailor each visit to suit student age groups, curriculum focus and teacher learning outcomes. An online booking form will be provided to help us understand your goals for the tour.

Bookings

Bookings and enquiries are managed via The Farmhouse Restaurant. Please contact our friendly team for bookings and enquiries.

Time & Cost

Educational tours operate during Term 2 and Term 3.

Arrival: 9:30am

Educational Talks & Tours: commence at 10:00am and run for up to one hour.

Cost: \$15 per person

Includes a shared morning tea of fresh fruit and mini croissants.

Additional food and drinks are available for purchase from The Farmhouse or Market Hall. Visitors are encouraged to bring their own drink bottles.

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