



# LEARN AND GROW AT WELLINGTON POINT FARM



TO MARKET

FROM FARM



TO CONSUMER

FROM MARKET



## School Excursions & Group Tours from \$15 per person\*

Enquiries via Wellington Point Farmhouse  
[www.wellingtonpointfarmhouse.com.au](http://www.wellingtonpointfarmhouse.com.au)  
[admin@wellingtonpointfarmhouse.com.au](mailto:admin@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.

TO MARKET

FROM FARM

### Market Hall Tour:

Witness the journey of fresh produce from farm to store shelves with our Market Hall Tours, guided by our friendly produce team, exploring distribution processes and essential steps in food retail.

TO CONSUMER

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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.

## **School Excursions and Group Tours**

The Wellington Point Farm is one of the very few remaining operational market garden farms in Redland City and home to The Farmhouse Restaurant & Cafe and the fresh produce Market Hall. Since the 1800's until the late 1900's, fruit and vegetable growing was the dominant activity in the Redlands which was widely recognised and celebrated as "Brisbane's Salad Bowl".

The vision that led to the new commercial development on the Farm, on the one hand grew out of the economic necessity for a sustainable farming future. The vision was crafted by the desire to produce high quality fruit and vegetables for direct sale to the community, promote a "farm to plate" and the healthy eating philosophy. We also endeavor to provide the opportunity to educate the wider community on the food chain and celebrate, in a modest way, the Redlands farming heritage and visual amenity.

### **Educational Tours and Talks**

Join us for a comprehensive journey through our farm-to-market process with our Farm Tours. Led by our dedicated farmer, Adrian, these tours offer an immersive experience in regenerative paddock-to-plate farming. Students, teachers, and visitors alike will gain valuable insights and hands-on experiences during every visit, leaving with a profound understanding of sustainable agriculture.

Continue your educational adventure with our Market Hall Tours, guided by our friendly produce team. Witness firsthand how fresh produce and other food items transition from farms and manufacturers to the store shelves. Experience the intricate distribution process, logistics, and essential steps involved in bringing food to retail outlets.

Completing the cycle, Chef Talks, hosted by Gordon MacGregor, Chef/Owner of The Farmhouse, offer a unique perspective on the journey from farm to market to consumer. As an advocate for the hospitality industry and a leader in tourism, Gordon inspires young Queenslanders to pursue careers in these fields. Tailored to various age groups, his talks delve into industry insights, sustainable cooking, and healthy living, providing a captivating glimpse into the creative arts and culinary skills of chefs. These talks not only educate but also inspire individuals to appreciate the interconnectedness of food production and consumption.

### **Designing your Tour**

We are happy to design each tour topic with the students' abilities, the curriculum and the teacher's desired learning outcomes.

### **Bookings**

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

### **Time and Cost**

Farm Tours and Talks are hosted during term two and three. If you would like to discuss time out with these hours, please contact us.

The cost per person is \$15 and includes a shared morning tea of fresh fruit platters and mini croissants\* with fresh fruit juice/water. An upgrade to a shared lunch is also available upon request.

\*Pastry items may differ, dietaries can be catered to.