

## Grower to guest: Southern Ocean Lodge guests connect with South Australian producers!

Southern Ocean Lodge showcases an exclusively Kangaroo Island and South Australian culinary experience, locally sourced food and beverages at Southern Ocean Lodge connects guests with Kangaroo Island farmers and artisan producers.

Kangaroo Island and broader South Australia are blessed with a healthy and growing number of high quality food and beverage producers. With a passion to providing a real 'sense of place' for guests, Southern Ocean Lodge commits to a local culinary experience that honours the best and freshest regional ingredients across every menu, including the in-suite bar!

To eat only what is grown or produced locally to Southern Ocean Lodge is easy and a delight. Menus are created daily and according to the seasons, and each is designed to emphasise the finest local ingredients. Chef [Tim Bourke](#) passionately subscribes to the local dining philosophy, with the belief that minimising the distance an ingredient travels before it reaches the plate ensures freshness and flavour.

The Southern Ocean Lodge kitchen team works with many local, small scale artisan food producers both on the island and in the mainland and have established many exclusive, mutually beneficial relationships with its growers. An inaugural 'KI producers' lunch' was established in late 2009 as a celebration of the relationships between the Lodge and its suppliers. In 2011 the first [KI Food Safari](#) started an annual sell-out event with Barossa food legend Maggie Beer and colleagues at the helm.

All fruit and vegetables used at the Lodge are sourced either on the island or within South Australia. All rate-included beverages including world-class wines and beers are sourced from Kangaroo Island and South Australia. A number of great local artisan producers supply the Lodge with seafood, beef, lamb, venison, pork and small goods.

Each producer has a commitment to quality, flavourful produce; there's passion behind the produce, and sustainable farming methods are increasing. New producers of quality ingredients continue to appear keeping Southern Ocean Lodge menus interesting and dynamic.

Produce highlights include the Island Beehive Ligurian honey, sustainably produced seafoods including marron, abalone, lobster and oysters, the new 'Rare Breeds' pork farm, Island Pure sheep milk dairy, Southrock lamb, Fryars eggs and free-range chicken, coastal succulent samphire, KI saffron, olive oil and the mineral-rich Bay of Shoals salt.

Southern Ocean Lodge is privileged to act as ambassador for the region's produce and for a growing host of suppliers and small businesses working with the Lodge, providing a great and increasing support to the local economy.

All dining and beverages are included in the daily rates at Southern Ocean Lodge (cellarmaster's list additional).

**Media Enquiries:** E [media@baillielodges.com.au](mailto:media@baillielodges.com.au) | W [southernoceanlodge.com.au](http://southernoceanlodge.com.au)

**Images:** A selection of [Southern Ocean Lodge](#) images is free for download

**Editors Notes:** Baillie Lodges is a collection of intimate luxury lodges in unique Australian destinations. Capella Lodge on Lord Howe Island launched the portfolio and continues to capture guests in its magic. Southern Ocean Lodge is Australia's most extraordinary luxury lodge offering a premium nature-based escape. Longitude 131° is a gathering of luxury tented pavilions overlooking fabled icon Uluru, delivering a journey to Australia's spiritual heart. The Baillie Lodges properties are honoured as founding members of [Luxury Lodges of Australia](#).