



## PRESS RELEASE

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### **HOT ON THE HEELS OF THE MORETON BAY FOOD + WINE FESTIVAL**

*Where Culinary Excellence Meets Breathtaking Landscapes: The Tastes of Moreton Bay Feastival Returns!*

Moreton Bay Region, QLD – As the sun sets on the resounding success of the Moreton Bay Food + Wine Festival held from 4-6<sup>th</sup> August 2023, a new chapter in culinary exploration unfolds in the heart of the City of Moreton Bay.

The highly anticipated Tastes of Moreton Bay Feastival is back, promising a month-long celebration of flavours, landscapes, and culture that will take visitors on an even deeper journey with local produce and producers.

The Moreton Bay Food + Wine Festival, held earlier this month, was a resounding triumph that brought together the finest culinary talents, the most exquisite wines, and vibrant community spirit.

Culinary enthusiasts indulged in a myriad of mouthwatering dishes, expertly crafted by local chefs, complemented by the region's renowned wines. The event showcased the undeniable synergy between food, wine, and camaraderie, leaving participants with a taste of the Moreton Bay Region's abundant offerings.

But the feast continues, and the story deepens with the upcoming Tastes of Moreton Bay Feastival, running from 1<sup>st</sup> September to 1<sup>st</sup> October 2023. This festival is not just about savouring extraordinary dishes; it's a transformative experience that immerses attendees in the very heart of Moreton Bay's culinary and agricultural tapestry.

Moreton Bay Region Industry and Tourism (MBRIT) CEO Natassia Wheeler reflects on the significance of this culinary journey: "The Moreton Bay Food + Wine Festival was a triumph that showcased the excellence of our local chefs, producers, distillers and brewers. Now, with the Tastes of Moreton Bay Feastival, we delve even deeper, inviting visitors to truly connect with the roots of our region. This Feastival is an embodiment of our commitment to celebrating local produce and producers, fostering a deeper connection between our community and the food that sustains us."

As attendees embark on this month-long culinary adventure, they will not only indulge their palates but also gain insight into the labour of love behind each dish. The Feastival offers a range of events, from free gatherings highlighting local artisans to ticketed experiences that allow patrons to partake in interactive workshops, guided tours of farms and vineyards, and unforgettable long-style lunches and dinners.

Food & Agri-Business Network (FAN) CEO Nicole McNaughton underscores the significance of this unique culinary event: "The Tastes of Moreton Bay Feastival is a fantastic celebration of the dedication of our farmers, producers, and chefs. It provides a platform to showcase the passion of our Moreton Bay growers and makers for their produce, industry and region. This Feastival is truly a tasty mix of all of Moreton Bay's best ingredients."



The Tastes of Moreton Bay Festival promises to be an extraordinary journey that goes beyond the plate, encapsulating the heart and soul of the local food culture. It is an invitation to celebrate, connect, and savour the very essence of Moreton Bay.

Tastes of Moreton Bay Festival events include:

- Smoke 'N' Beers at Hip Hops Brewers
- Tempest Seafood Long Lunch
- Bribie Island Seafood Boil
- Cooking School: Tastes of Italy
- Cooking Masterclass: The Art of Preserves
- Cooking Masterclass: Pick, Cook & Eat
- Kakadu Organics Native Lunch
- Gin & Oysters: A Sunset Cruise Soiree
- Bush Tukka Yarns & Tapas
- Djawun (Home Country) Tours
- Father's Day Strawberry Sesh
- The Jetty Lunch
- Wamuran F.A.M. Festival
- Moreton Bay Eco Fest
- Dayboro Music in the Park
- Journey through Wamuran's Past
- Samford Long Lunch

For event details, ticket information, and a full calendar of events, visit the official Festival website at [www.tastesofmoretonbay.com.au](http://www.tastesofmoretonbay.com.au).

This Festival program is made possible thanks to the support of City of Moreton Bay.

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**About Moreton Bay Region Industry & Tourism (MBRIT):**

Moreton Bay Region Industry & Tourism (MBRIT) is the official destination management and marketing organisation for the Moreton Bay region. MBRIT is committed to promoting and supporting the region's tourism industry to maximize visitor experiences and economic growth.

Discover the wonders of Moreton Bay, where hidden treasures await in every corner. From peaceful seaside towns to picturesque hinterland villages, this region offers a tapestry of beauty and charm. Immerse yourself in the tranquillity of coastal landscapes, with golden beaches and soothing waves that beckon you to unwind and relax. Venture deeper into the heart of the region and explore the captivating hinterland villages. Here, rolling hills, lush forests, and breathtaking vistas create a picturesque backdrop for your adventures. Embrace the warmth of the local communities, as friendly locals share their stories and traditions, leaving you with a sense of connection and belonging.

**About FAN:**

The Moreton Bay Region is well positioned for future growth. It enjoys an enviable and diverse lifestyle offering, with capital city convenience without the price tag. Our combined lifestyle and affordability have driven considerable population growth over the last decade, making it one of the fastest growing regions in Australia (ABS, 2020). Agriculture has been an important part of the local economy, with the region producing 57% of Queensland's strawberries and 32% of the state's pineapples as well as prawns, bugs and crabs. While there are opportunities to continue expanding in these areas, there are also new areas to explore including oyster and seaweed production, more intensive agriculture, further value-adding and processing opportunities, and production of a range of food and beverage products.