

February 25, 2026

## Tasting the Tropics Events & Activations

### Events

Feast of the Senses brings food lovers to Innisfail on the Cassowary Coast for a four-day smorgasbord of tropical food in March. Food trails and a River Feast on March 29 featuring rare fruit tasting, cooking demonstrations, food vans and market stalls are part of the event which is now in its 23rd year.

Mt Uncle Distillery will celebrate local artists, musicians, producers and native ingredients with Music at the Mount – Barrel & Brush Edition on April 4 from 2pm. Artists will paint rum barrels live with the winning barrel part of the next FNQ Rum Co. Iridium rum release. BBQ Bros will use locally sourced meat from Bryant's Family Butcher's in Woree, and cheeseboards will showcase Gallo's Cheese alongside Mt Uncle's signature cocktails and gin and tonics featuring native ingredients. Visitors can make a weekend of the event with onsite camping and RV facilities.

Little Eden will host Harvest on the Hill on April 11 from 11am to 2.30pm, a relaxed, shared-table long lunch designed to bring people together and celebrate the Atherton Tablelands' incredible food bowl, featuring local meats from Yungaburra Butcher, berries and avocados from Costa Group, and fresh local limes. Sticky local pork belly bites with coconut sugar, lime, and gentle chilli and oven-roasted beef short rib with blueberry compote and macadamia crumb are included in the five-course progressive menu that guests enjoy at communal tables.

Bushman Pies are offering free party pie tastings of their many flavours as well as small cake samples on 11 April from 11.30am to 1pm. Visit their store at 187 Scott Street, Bungalow.

Back Country Bliss will be dishing up a Secret River Lunch of gourmet locally sourced dishes in the Mossman River on April 17. This exclusive river dining experience along a private stretch of the Mossman River in the Daintree Rainforest will follow a 10am River Drift adventure including an interpretive walk along the rainforest riverbed and a river sled journey to your lunch location where you will sit with your feet in the water. The two-course menu highlights seasonal tropical produce served by private staff in this remarkable natural setting.

Pullman Port Douglas Sea Temple Resort & Spa will celebrate its 20th anniversary on April 18 from 6pm with an exclusive ticketed dining evening for food and wine lovers. Canapes and a decadent oyster bar will be served as guests enter the historical library. A four-course degustation menu showcasing seasonal produce and innovative techniques paired with premium wines will be served on the Lagoon View Terrace followed by a dessert station.

Learn to cook three Thai dishes using Australian native and Asian produce grown in the Oaks Kitchen and Garden Farm with Chef Ben Wallace at his Jungle Fowl restaurant in Port Douglas on April 18 at 12-3pm. Ben and his partner Rachael Boon have a 1.6ha farm at Oak Beach where they grow tropical produce and use chickens to fertilise and keep pests at bay.

Dine overlooking the Coral Sea as Chef Marco presents a Taste of the Tropics at King Reef Resort in Kurrimine Beach on the Cassowary Coast for lunch and dinner on April 24-27. From locally caught mud crab and reef fish to vibrant tropical mango and hibiscus, each dish celebrates the flavours of Tropical North Queensland — best enjoyed with ocean breezes, fine Australian wine and sunset views of Dunk Island, the South Bernard Islands, King Reef, and the Coral Sea. Start with King Reef Culinary Seafood Bisque and finish with baked mango cheesecake with hibiscus and lime coulis, served with coconut gelato.

# MEDIA RELEASE



## Activations

Ochre will have a range of Ooray plum specialty dishes and cocktails throughout April to promote the use of Ooray. These include an Australian antipasto plate, Ooray plum mousse, macadamia pacoca, coconut and lemon myrtle ice cream, and the April Cocktail Special, Hooray, made with Mt Uncle Ooray Plum Gin, elderflower, lime juice, and egg white. If guests note 'Hooray for Ooray' when booking online during April, they will receive an Ooray fact sheet along with an Ooray Plum palate cleanser on arrival.

The Dairy Ice-Creamery and Milk Bar by Mungalli Creek will have a local Choux Sundae of the Month. Made in-house, the sundae will have local fruit sauces, ice cream and trimmings including local honeycomb. Each week there will be a different fruit smoothie on offer and local dessert platters.

Newell Street Café in Bungalow will convince you to ditch the smoked salmon when you try their smoked green papaya toastie during April. The toastie will be a classic combination of cream cheese, capers, red onion and dill along with the smoked green papaya on their house-made focaccia.

Hitching Rail Retreat is launching a three-night Food & Alcohol Experience Package for April with a special discount to celebrate Tasting the Tropics on the Atherton Tablelands. You will be welcomed with a generous cheese platter before settling into three nights of slow mornings, long lunches, and memorable local flavours. Enjoy curated tasting platters at the Billy Cart Brewery, Eventide Hills Gin Distillery, Mt Uncle Distillery, chocolates at Gallo Dairyland, Shaylee's strawberry ice cream, and Lake Barrine Devonshire scones. It includes an \$80 breakfast voucher at Gillies Café & Bar and a \$100 dinner voucher at Our Place Restaurant in Yungaburra, so dining out is effortless.

The Belson Sharing Table is a carefully curated communal dining experience designed to be enjoyed with friends and family each Friday in April at 5-9pm. Taste the tropics through a vibrant celebration of the Tablelands and Tropical North Queensland, showcasing seasonal, locally sourced produce and thoughtfully crafted sharing plates. Created for connection and conversation, the menu is built around generous dishes placed at the centre of the table, encouraging guests to enjoy a balance of new and familiar flavours in one relaxed, abundant experience. The modern cocktail menu highlights local distilleries and fresh tropical elements, carefully paired to complement the plates. Enjoy gin from Narrow Tracks Distillery in the Cucumber Gin Sour or try a spicy margarita featuring Agave Australis from Mt Uncle Distillery.

Ease into the weekend with Wine Flights & Lite Bites at Epicurean Port Douglas each Friday at 3-6pm where wine takes centre stage. Choose your own wine flight from a thoughtfully curated selection, inviting you to taste, compare, and discover at an unhurried pace. Alongside the wine, enjoy beautifully simple lite bites available for grazing and sharing — perfect for lingering without distraction. It's a relaxed Friday ritual made for wine lovers: no set pairings, no rules, just good wine, easy plates, and time well spent.

**Discover many more Tasting the Tropics April events and activations at:**  
[cairngreatbarrierreef.org.au/tasting-the-tropics](http://cairngreatbarrierreef.org.au/tasting-the-tropics)

**ENDS**

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