[](https://luxurylodgesofaustralia.com.au/)Luxury Lodges of Australia Media Backgrounders: HALO EFFECT

# Halo Effect: Partnerships

|  |  |
| --- | --- |
| Partnering with like-minded businesses to build thriving, sustainable communities | As high-profile tourism drawcards, the [Luxury Lodges of Australia](https://luxurylodgesofaustralia.com.au/) are integral to the economies of the remote and regional areas in which they operate. Across the collection, the lodges deliver over 350 individual experiences. To achieve this, they partner with over 4,000 local, regional, Australian businesses.  These partnerships help foster thriving communities and support growers, makers and artisans who take pride in their quality products being used at Australia’s best lodges. They enable small, family-owned and artisanal businesses to viably produce the finest goods and offer services locally. Frequently these businesses share the lodge ethos around sustainable and regenerative practices.  It is lodge policy to buy local wherever possible, minimising food miles and the emissions footprint of long-distance freight, and ensuring economic benefits permeate the surrounding regions. We call this our ‘halo effect’.  A great number of these local businesses are producers of food and beverage items. Guests appreciate the proximity of provenance, the sustainable approach and the distinctly regional flavours that resonate in every meal. Fresh, seasonal and reflecting the unique qualities of the local environment, the result for guests is a genuine experience of ‘Australia’. |
| Bread and Honey  at Lake House | Since 1981, [Lake House](https://luxurylodgesofaustralia.com.au/lodges/lakehouse/)’s Culinary Director, Alla Wolf-Tasker AM has fostered partnerships with dozens (if not hundreds) of local producers to explore and develop sustainable methods of food production that are high in nutrition and flavour, true to tradition, while exploring a contemporary approach to cuisine and leave a positive impact on the environment. Alla’s efforts have not only put Daylesford on the foodie map globally: she has inspired and mentored numerous local, family-owned businesses to produce some of the finest sustainable food products in the country.  Dairy Flat Farm by Lake House opened in March 2020. A labour of love for the Wolf-Tasker family and an extension of what they had been doing at Lake House for close to four decades, the key pillars are sustainability and authenticity of provenance. The 15-hectare farm practises regenerative agriculture and sustainability in the provision of produce for the Lake House tables. It includes extensive vegetable and herb plantings, a two-hundred-tree olive grove, a three-hundred-tree orchard and productive beehives. Agistment is offered to fellow regenerative farmers who are often also suppliers to Lake House and other regional operators.  In a ‘meeting of minds’ collaboration with venerated baker, Michael James, the cellar and tunnel under the farm have been converted to a working bakery producing sourdough breads and bakery goods in the traditional slow fermentation method.  The idea behind the collaboration is to ‘fly in the face’ of industrialised bread production, re-connect people with food provenance, and to support the growers and millers of small local and un-modified grain economies.  Guests at Lake House and Dairy Flat Lodge can tour the bakery or take a baking class to learn about the traditions, techniques and nutritional benefits of sourdough.  And what is bread without honey? The lodge works with local apiarist, Dan the Bee Man, whose bees provide both vital pollination for the fruit and vegetables at Dairy Flat Farm, and magnificent honey, perfect to spread on the Lake House Bake House bread! |
| Supporting Farmers of the Future at The Louise | The Barossa may be one of Australia’s best known wine regions, but it also boasts Australia’s oldest continuous non-Indigenous food culture. The traditions of the butcher, baker and winemaker appear in many forms, moulded by a contemporary approach to food, underpinned by respect and sustainable care for the soil and lands that are farmed.  In addition to relationships with an extensive network local producers such as Hutton Vale Farm, Mehl bakers and The Dairyman, [The Louise](https://luxurylodgesofaustralia.com.au/lodges/thelouise/) has supported the student agriculture and aquaculture programs at local Nuriootpa High School, purchasing produce and products that range from goats to greens. The salad greens are a by-product of the school’s aquaponics program, which is also used to raise the trout that grace the dining tables at The Louise.  The school programs enable students to learn and work with a variety of agricultural enterprises where they develop skills including animal handling and nutrition, and safe work practices.  The lodge also sources delicious honey from the student Beekeeper Club, which teaches teenagers the art and business of bee-keeping. The Louise’s chefs will also begin purchasing more products from the school, supporting the farmers of the future and delivering Lodge guests the freshest of quality, local produce. |
| Lodges Partnering to  Create Signature Gins | With the proliferation of ‘hyper-local’ gin distilleries and breweries around the country, many lodges have established partnerships with boutique, artisanal businesses to showcase the local botanicals – and create bespoke gins and lagers reflecting regional flavours. Among them:   * Baillie Lodges has an exclusively Australian gin offering across all its properties, including the signature baillies9 gin, crafted by the team at KI Spirits using Kangaroo Island’s local juniper, which was served as the house gin at each of the Australia-based lodges for years. This is supplemented at each lodge by local gins from Lord Howe Island Distilling Co ([Capella Lodge](https://luxurylodgesofaustralia.com.au/lodges/capellalodge/)); Seppeltsfield Road Distillers House Gin ([The Louise](https://luxurylodgesofaustralia.com.au/lodges/thelouise/)); a variety of gins using indigenous botanicals ([Longitude 131°](https://luxurylodgesofaustralia.com.au/lodges/longitude131/)); and tropical-tinged gins at [Silky Oaks Lodge](https://luxurylodgesofaustralia.com.au/lodges/silkyoakslodge/). * On [Lizard Island](https://luxurylodgesofaustralia.com.au/lodges/lizardisland/) guests can enjoy a Lizard Lager sundowner, a beer crafted especially for the Lodge by local Cairns brewer Hemingway’s, or try a Tropical Gin and tonic or soda courtesy of Cairns distiller Wolf Lane, featuring tropical fruit flavours and botanicals sourced from the region’s Atherton Tablelands. |
|  | |
| The Sustainable Development Goals (SDGs) are a set of 17 global goals adopted by the United Nations in 2015 to achieve a more sustainable and equitable world by 2030. In addition to supporting local businesses, the Luxury Lodges of Australia also prioritize partnering with like-minded businesses to build thriving, sustainable communities. By collaborating with organizations that share their commitment to sustainable tourism practices and the SDGs, the Lodges are able to make a greater impact in promoting environmental stewardship and social responsibility in the areas where they operate. | |