

## PLATING UP WA

### *Statement*

**HON JACKIE JARVIS (South West — Minister for Agriculture and Food)** [5.28 pm]: I want to thank my colleague Hon Stephen Dawson for that beautiful tribute to those lost in the famine. By some awkward juxtaposition, I am going to be speaking about a festival of food.

On Tuesday, I was delighted to launch Plating Up WA, a Buy West Eat Best campaign backed by the McGowan government to showcase the best of our state's seasonal produce and beverages. The campaign encourages Western Australian diners to head out this June and enjoy delicious WA ingredients on the menus of more than 40 venues across metropolitan and regional Western Australia. For the second year in a row, there will also be a Singapore edition of Plating Up WA held in July.

The international campaign is led by Invest and Trade WA and will see more than 20 Singaporean restaurants participate. Singapore is an important emerging market for our food producers in WA and on Monday night I had the opportunity to meet with a Singaporean delegation from major supermarkets, airline catering companies et cetera who are here in WA to meet with food producers.

Participating venues for Plating Up WA will use a premium WA product or ingredient as the hero of the meal. Dishes will include premium Wagyu beef, western rock lobster, native herbs and, of course, the very best fresh seasonal produce, paired with regionally distinctive wines, craft beers and spirits. Plating Up WA is an opportunity for all Western Australians to support Western Australian farmers and food producers, but it also supports local cafes and restaurants that prioritise using the very best local produce, and that is produce that is in season and produced right here.

As I said, Plating Up WA is an initiative of the Buy West Eat Best program, and many people will know the Buy West Eat Best symbol. The program has grown from 38 founding members in 2008 to around 240 members from a diverse range of businesses across the entire food and beverage supply chain. Buy West Eat Best is supported by the McGowan government and, as I said, members might recognise the distinctive bite mark logo, which enables local shoppers to clearly identify food and drink that has been grown, farmed, fished, processed, prepared or served here in WA. Restaurants that want to use the Buy West Eat Best logo must ensure that a minimum of 70 per cent of local ingredients on their menu are from Western Australia.

Our local food and beverage producers and the hospitality industry have faced significant challenges over the last few years and, as we know, many restaurants and cafes see a downturn in trade over the winter months, when a lot of us like to stay home. I urge members in this chamber and all Western Australians to take this opportunity to explore new foods and venues in June. They can check out the menus and venues at [platingupwa.com](http://platingupwa.com). They can eat their way through the 40 venues in WA in June and then they can go to Singapore and eat their way through the 20 venues in Singapore!

I want to thank the Buy West Eat Best team at the Department of Primary Industries and Regional Development for creating this amazing opportunity. I give a special thanks to all the farmers, food processors, chefs and venue operators for taking part.