



World Indigenous Tourism Summit

Crown Perth
2023



**prepare
produce
provide**
LIVE TO TELL YOUR STORY



1. Gala Dinner



Djinda Ngardak Culinary Experience

2023



**djinda
ngardak**
under the stars

A PREPARE PRODUCE PROVIDE PROGRAM



Djinda Ngardak
Culinary Experience

There are four opportunities
for students to participate in
the 2023 WITS program.



Please note that
students can only
participate in one of
the options.

01

Culinary Gala Dinner

02

Cultural Culinary Sculptures

03

Non-alcoholic Beverages Masterclass

04

Chocolate Masterclass



djinda

WITS 2023



Welcome Drink

An-marabula
Vellini

Kakadu Kitchen x ALTD
Spirits, Ovant Verve,
An-marabula Native
Peach Bellini.



Albany

Western Australian
Marron *Gilgie* and
custard,
Samphire *Milyu*,
Youlk,
Bloodroot *Mearn* oil,
Sandalwood nut crumb.



Northern Territory

Smoked Berkshire Pork
Belly,
Arlepe Wattelseed Dahl,
Grilled King Oyster
Mushroom,
Caramelised Rosella
Onion puree,
Saltbush.

This menu has been created by First
Nation Youth from across Australia to
reflect the beautiful Country we live,
play and work on.

#RECONCILIATIONONAPLATE



Kimberley

Roasted WA
Barramundi *Barlga*,
Wattleseed Gnocchi,
Bush Tomato
Boonook Chilli jam,
Lemon myrtle beurre
blanc, Wild Thyme.



Tambellup

Quandong ice cream,
Yoghurt curd
crèmeaux,
Burnt meringue
Macadamia tuile
Honeycomb

Wattleseed Decadence

Infused Wattleseed
& Vanilla Bean in
Maple Syrup,



Box of Chocolates

Hand made with
Australian botanicals
from Kings Park
Botanical Gardens
Wrapped in artworked
designed by Molly West



Group One – Culinary team



Albany - Menang

Kalyang Wattleseed Ravioli

Made by Albany Students at Bred Co

Cockles and Seablite

Milyu Samphire

Menang Bloodroot

Beverages

Native Green

Native Pink

Native Green Ant

Native Lily Pily

Native Green Plum

Native Red Apple

Native Red Apple

Native Samphire

Ginger

Lemon Myrtle



Skills - Pasta making

Cooking methods - Poaching and steaming

Albany

Western Australian
Marron *Gilgie* and custard,
Samphire *Milyu*,
Youlk,
Ovant Verve,
Bloodroot *Mearn* oil,
Kakadu Kitchen x ALTD
Sandalwood nut crumb.



Kimberly Region

Crispy Skin Barramundi

Lemon Myrtle Butter Sauce

Dumplings

Bush Tomato Jam

Crispy Salt Bush



Skills - Dumplings

Cooking methods - Poaching, grilling, sauce emulsion, jam making and frying





Kimberley

**Roasted WA
Barramundi *Barlga*,
Wattleseed Gnocchi,
Bush Tomato
Boonook Chilli jam,
Lemon myrtle beuree
blanc, Wild Thyme.**



Northern Territory

- Binijnj

Wild Boar

Arlepe Wattleseed Dahl

Wattleseed Popcorn

Wild Boar Jus

QNT



Skills- Dahl making, sous vide
Cooking methods - Simmering, slow cooking,
grilling, smoking, air popping, boiling





Northern Territory

Smoked Berkshire Pork

Belly,

Wattelseed

Arwenth nyterm Dahl

Grilled King Oyster

Mushroom,

Caramelised Rosella

Onion puree,

Saltbush.





Skills - Ice cream, meringue, pastry and honeycomb making
Cooking methods - Boiling, baking, poaching



Tambellup
Quandong ice cream
Yoghurt curd
crèmeaux,
Burnt meringue
Macadamia tuille
Honeycomb





2. Sculptures



North
Metropolitan

#Reconciliationaplate

These individually handcrafted pieces have been inspired by Australian traditional foods, reflecting the treasures found on the land and the sea.

Each region across Western Australia and the Northern Territory have their own seasons and stories that are reflected on the dishes presented.

Each centerpiece has been developed and created by First Nation youth, in collaboration with Chef Tanya Healy, Prepare Produce Provide and TAFE Culinary Arts Joondalup for the World Indigenous Tourism Summit 2023.

Funds raised from sale of the sculptures will go towards supporting this culinary program which has been created and developed on Whadjuk Noongar Boodja and now benefits many First Nation peoples.

Darwin

Kimberley

Tambellup





6/20/2023

Team two- Sculpture team













3. Non-Alcoholic Beverages Masterclass



Welcome Drink

An-marabula Vellini

Kakadu Kitchen x ALTD
 Youlk,
 Spirits, Ovant Verve,
 An-marabula Native Peach Bellini.

Native Australian Drinks
 ALCOHOL FREE

AN-MARABULA VELLINI
 Ovant Verve, Kakadu Kitchen x ALTD
 Spirits An-marabula Native Peach Bellini and Nectarine.

WATTLESEED DECADENCE
 Wattleseed and Vanilla Beans infused in Maple Syrup blended with cream and served with ice.

MOODITI

KAMARI

Connect to earth wisdom one sip at a time with these native inspired drinks, so that we can be more present in this space together connecting to Country, Culture and Community.
 We trust our drinks will be celebrated and remembered.

THANKS TO OUR SPONSORS:

Wattleseed Decadence

Infused Wattleseed & Vanilla Bean in Maple Syrup, blended with cream and served with ice.



04 4. Chocolate Masterclass



WITS
2023



WORLD INDIGENOUS
TOURISM SUMMIT



Group Three- Chocolate Masterclass

WITS
2023

WORLD INDIGENOUS
TOURISM SUMMIT



Students from the Ngaanyatjarra lands



Ice Making Class with Chef Michelle Kays





Ice Cream Masterclass with Chef Michelle Kay's

djinda
ngardak
Under the stars





Youth Ambassadors

6/20/2023

djinda
ngardak
under the stars



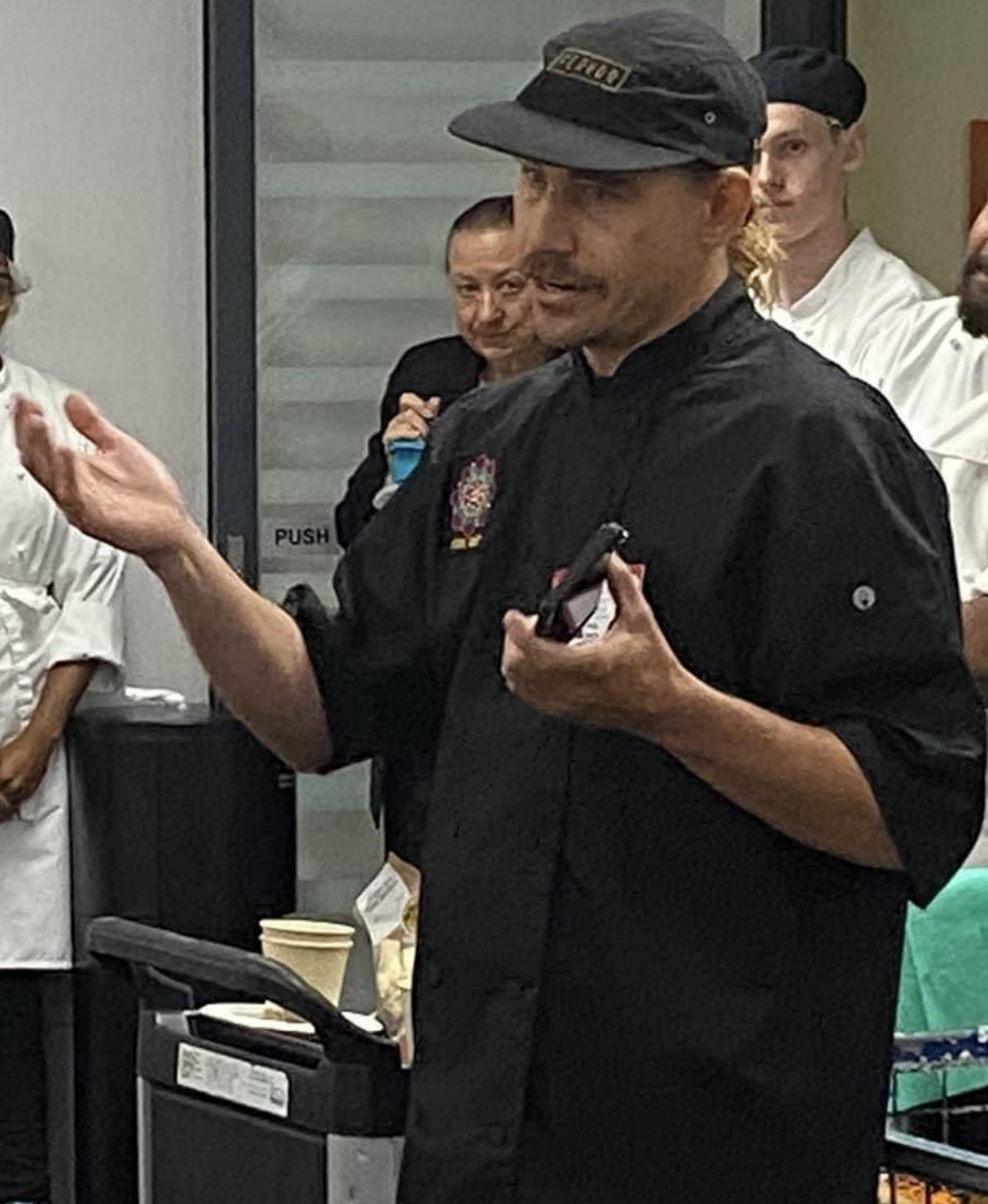


Molly West and Rishaye Shaw

6/20/2023



Mentors





Leadership





Teamwork



Friendship



THANK YOU

TANYA