

TO WHOM IT MAY CONCERN

I am a regional food tourism leader in the Southern Flinders Ranges.
I am really keen to see greater flexibility to increase regional vibrancy.
We need to focus more on food than alcohol by creating food experiences that are healthy and educational and FUN & ENGAGING.

Using personal examples I am writing my thoughts with both personal and regional perspectives in mind and it is my hope these ideas will be well considered by your team.

I operate in partnership with my husband a micro food production and culinary tourism experiential business.

In a nutshell we are a certified organic fruit & vegetable growing operation that retails fresh produce directly into our local community.

We value add our seconds into Dried Fruit Naturals (sulphur free) in an effort to reduce waste (using a SA invented high tech solar electric dryer) - sales are Australia wide.

We offer farmhouse dining to small groups and have hosted folk from Cuba to the Netherlands. This is by booking only and for a fixed fee (we are not a cafe).

I truly believe that our own business model is the right one for us and shapes our story. It is environmentally sensitive and offers viable and productive value adds for our business.

In these days of concern re alcohol abuse but also recognising that a glass of wine can be good with a nice meal I would have liked to see more encouragement for light alcohol use.

Our business does not wish to be of needing to "sell" alcohol in order to cover the cost of alcohol licensing.

Given also where we live (10km off the bitumen), we will never get the traffic that could make the current liquor licensing arrangements viable for us.

We would like to see a conversation around BYO only licensing like what they have in Victoria.

All the other states of Australia do not require you to have a licence if it is BYO only.

South Australian businesses, particularly smaller remote ones need to have an increased parity with the rest of Australia.

Why can SA not have some arrangement on par with the rest of Australia?

This is what seems very strange and we seem to be holding ourselves back?

Recently David & I travelled interstate, part holiday and part market research.

One venue we ate at "Cafe Darya" sold divine home cooked Persian food.

We found it in a strip type mall in Jindabyne, a country town with a very urban centre.

The cafe is rated 5* on Trip Advisor but presents as very ordinary on the surface. BYO only and no credit cards, cash only. Seats 24 in 6x4 tables.

As I said the food was amazing and you have to book to get a seat!

NSW together with Qlds. and WA have no alcohol licence regulation if you wish to be a BYO establishment.

Victoria have a licence for BYO for \$237 pa which I consider to be very reasonable.

Currently in SA a registered food premises such as ourselves that charges a cover fee has to have a liquor licence if a member of the public decides to eat with us and wishes to have a glass of wine. Many book at short notice and some like to visit our local winery or pick up a bottle from a winery in the Clare Valley for example.

I am able to access a limited licence for the day for which I am required to pay a \$79 licence fee for them to BYO.

I can only do this if the booking is 14 days ahead. Those that book at short notice I either have to say no alcohol or accept "don't worry no one will catch you where you live".

To my mind this is not a very professional way to go and is hampering my ability to promote my product.

Another type of business which would be similarly affected and also a value add option for ourselves is the Kitchen garden cooking schools and the such like which are currently on the rise.

They are a registered food premises with a cover charge. I know of none that do not offer a glass of wine with the meals that they cook up.

I have spoken to a couple of high profile operators of these and the fact that they may need a liquor licence for their operation had completely escaped them.

One more example that is also growing is that of small bus tour companies offering packages a little outside the norm - more boutique.

Small groups are being hosted by small family style operators to home made experiences for lunch.

I spoke to a registered food business (producers of fine condiments) in Clare doing simple Italian lunches on their verandah and they had assumed that a licence wasn't required for "their" simple affair as the participants just arrived with the wine and they were not selling it as their package.

I hope this better explains the opportunities for increased vibrancy of food focussed operatives versus the current situation.

Yours sincerely,
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