

BOOK TODAY



localvore

dining on **100%** local produce
exclusive to capers

localvore dinner & tour

Join us for a 'Paddock to the Plate' tour, as we visit our exclusive Localvore farms. These tours have been designed for guests to visit local farms, touch and taste the growing produce, and experience the delights of organic farming. Following our tour, guests will be served a 2-course Localvore Dinner in Capers Restaurant.



Saturday 16th April
2.30pm to meet in reception

\$69
per
person

\$299
including
accommodation,
tour & dinner for
two people

Localvore is an exclusive menu in Capers, that serves only 100% locally grown and sourced fresh produce from our region. This socially conscious concept not only supports the local economy, but also promotes environmental and health benefits, not to mention the meals just taste so incredibly clean and fresh.

- Our tour itinerary includes:**
- Whitsunday Hydroponic Farm
 - Macadamia And Dried Fruit Farm
 - Australian Native Lemon Myrtle Farm
 - Whitsunday Beefalo And Whitsunday Berksire Gold Farm
 - Only 20 seats available

- What's included in the tour:**
- Airlie Beach Hotel Host
 - Whitsunday Water
 - Tasting samples
 - Lemon Myrtle Tea and Whitsunday Gold Coffee
 - 2-course Localvore dinner after the farm tour served at Capers as a group dining experience
 - Glass of Queensland wine
 - Esky and ice if guests would like to buy produce

Bookings essential
Phone 4964 1999



Capers
at the beach BAR|GRILL