

### **Café Queensberry productive land use summary:**

The Café Queensberry development will follow farm- and garden-to-table principles, which rely on growing produce on site to be used in menu items and preserves. The story of this produce will be shared with café customers through staff interaction and menu tasting notes, creating an authentic and wholly immersive experience. Café customers will have the chance to wander through the orchard and gardens surrounding the café to learn more about the produce served and the property's organic and regenerative growing practices.

The café building and dwelling have been located in a position where the soil is stony and not suitable for food production. The proposed productive land use on the 7-hectare site will see 4.5 hectares at the north-western end retained in pasture for grazing. Approx. 5000m<sup>2</sup> will be planted as an orchard, 2000m<sup>2</sup> will be developed as vegetable and herb gardens, and approx. 1000m<sup>2</sup> will be planted as a saffron field. The remainder of the site will be planted in shelter belts and native trees and shrubs. A 200m<sup>3</sup> pond will be formed near the south-eastern corner of the site.

Two-thirds of the 7-hectare site has already been fenced off and k-line irrigated for pasture to support cattle or sheep. Ms Jessup and Mr Lynch have formed a partnership with a neighbouring farmer, Kim Landreth, to breed and farm suitable sheep to support the farm-to-table principles of the café and nose-to-tail menu items. A 6-hectare paddock belonging to their western neighbour, Alfred Lynch, has also been irrigated and will be grazed over the 2021 summer. This area of land will be managed under the Jessup-Lynch Farm Partnership.

Ms Jessup and Mr Lynch have successfully trialled growing saffron on their son's neighbouring property and have more than 10,000 saffron corms – enough to produce a harvest of more than 1kg of saffron threads. Saffron not only produces a high-value harvest, but also provides a stunning seasonal display of flowers, which will create a natural landscape feature for café customers to enjoy. Saffron is a highly sustainable crop to grow in this location due to Central Otago's hot, dry summers and cold winters and relatively dry climate. The phytochemistry and sensory attributes of saffron are well documented and it will feature as a hero ingredient in home preserves produced on-site as well as in café dishes.

An orchard has been planted predominantly in heritage apples for on-site cider production and will continue to be expanded over time. Other fruit production (pip and stone fruit) will be utilised for the on-site production of home preserves and hero menu items.

It is intended that the Café's organic waste will be composted and returned to the on-site gardens. This resource will return valuable nutrients to the soil to grow more food.

A café in this location is consistent with Central Otago's growing reputation as the wine and produce centre of the south. The entire ethos as well as the design of the café will complement its rural location and create a unique destination for local customers and visitors alike to the Central Otago region.