

AIRO

Taste Victoria's Finest

At Airo, we are dedicated to sustainability by sourcing the finest ingredients from local farmers, artisans, and producers. By choosing locally grown and crafted products, we reduce our environmental impact while celebrating the vibrant flavours and exceptional quality of Victoria. This commitment ensures that each dish not only delights your palate but also supports our community and the environment.

PARKROYAL
MELBOURNE AIRPORT





Durkin Produce Cocktail Potatoes

Grown in the famous, nutrient-dense volcanic red soil of Thorpdale, Victoria, Durkin Produce's cocktail potatoes represent the pinnacle of Australian farming excellence. Produced by a trusted, third-generation family business established in 1946, these premium baby-sized potatoes are celebrated for their naturally fluffy texture, exceptional flavour, and paddock-to-plate freshness. As a proud, long-standing partner of Foodbank Australia, the Durkin family ensures that their commitment to quality goes hand-in-hand with supporting communities in need.



Chef's Choice Meat

Our grass-fed beef is sourced from Parwan Valley, Victoria, where cattle are raised naturally on open pastures. As part of a commitment to sustainable farming practices and animal welfare, the beef is produced without intensive feeding systems, allowing the animals to develop naturally. This approach delivers high-quality beef with excellent flavour while supporting responsible, locally based agriculture.

PARKROYAL
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Florida Cheese

Haloumi from the traditional cheesemakers of Thomastown thrives on fresh cow's milk sourced directly from contracted regional Victorian dairy farms. As such, sustainability is always in season here and throughout the production lines, the company implements localized transport routing and strict supplier environmental standards at the forefront of their core business, ensuring our suburban manufacturing footprint stays clean and green for generations to come. Farm-gate effluent control plays a vital role in long-term environmental protection, as improper waste management can alter local soil and water quality—unregulated runoff compromises surrounding ecosystems, so regular compliance audits and strict adherence to dairy safety legislation are essential.



Hudson Pacific

Double cream from the fertile Otway foothills and volcanic plains thrives where pristine nature has always been the 'lungs' of western Victoria. As such, sustainability is always in season here and across the region, businesses are implementing environmental and socially responsible initiatives at the forefront of their core business, ensuring our dairy landscape stays clean and green for generations to come. Pasture management plays a vital role in long-term future soil health, as its quality can be altered with shifting weather patterns—heavy winter rain can waterlog pastures and erode topsoil, so regular rotational grazing and multi-species sowing are essential.



Chef's Choice Meat

Our premium pork cutlets are proudly sourced from Goulburn Valley, Victoria, where pigs are ethically grown in a happy, free-range outdoor environment. Committed to the highest standards of animal welfare, the livestock grow entirely naturally without hormone enhancements or intensive confinement. This outdoor lifestyle and specialized natural grain diet yield a tender, beautifully marbled cutlet with an incredible, rich depth of flavour, while directly supporting responsible, regional Victorian agriculture.

PARKROYAL
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Hellenic Cheese

Locally produced Persian feta made from Victoria's high country dairy farms is a highly innovative, premium dairy option meticulously crafted from local regional milk networks. Delivered in partnership with independent farming communities, Hellenic Cheese works to streamline supply chain logistics and production efficiencies as part of modern sustainable dairy manufacturing, which aims to provide high-quality food options while protecting the local environment. The team operates a dedicated cut-and-pack division that incorporates environmentally friendly packaging using advanced monolayer films. Comprised of locally sourced pasteurised ingredients and oils, their manufacturing systems are designed under strict Organic Certification standards to substantially offset raw agricultural waste and minimize plastic impact each year.



Richmond Oysters

Tassal is a leading Tasmanian salmon producer and the first globally to achieve full Aquaculture Stewardship Council (ASC) certification. They emphasize sustainable farming through rigorous water quality monitoring, transparent antibiotic use reporting, and investment in fish welfare technology like the AquaTas wellboat. Tassal is pioneering seaweed biofiltration trials to naturally reduce nutrient pollution and has set ambitious science-based targets to cut greenhouse gas emissions by 2033. They also commit to 100% recyclable or compostable packaging by 2025, supporting circular economy goals. Despite some environmental challenges in Macquarie Harbour, Tassal actively works to minimize impacts through innovation and partnerships.



Hazeldene's Chicken

Chicken is one of the most sustainable healthy meat base protein option.

Delivered in partnership with Bendigo Sustainability Group, Hazeldene installed solar as part of the Community Power Hub Loddon Mallee project, which aims to provide local businesses with renewable energy to power their operations. The team designed a 300kW solar solution, split into three 100kW installations across three Hazeldene's facilities. Comprised of 222 solar panels on each of the three sites, the system is estimated to offset 300 tonnes of greenhouse gas emissions a year.



Hudson Pacific

Artisan cheese from the specialty dairy-makers of Epping thrives on a strict commitment to sourcing one hundred percent Australian-farmed sheep and goat milk. As such, sustainability is always in season here and throughout the production lines, the company implements resource-efficient monolayer packaging and automated portioning at the forefront of their core business, ensuring our national agricultural footprint stays clean and green for generations to come. Precision cold extrusion plays a vital role in long-term food waste mitigation, as improper handling can alter overall efficiency—unnecessary product loss creates heavy factory waste, so custom-engineered portioning and strict quality assurance protocols are essential.