

Sustainable Amilla



Cape Grim Beef

Tasmania is world-renowned for its rugged wilderness, pristine beauty, and landscape of vivid contrast. Cape Grim in the far northwest corner, shaped by the wild Southern Ocean swells, abundant rainfall has the cleanest air in the world.

Raised on rich pastures with nothing else added, Cape Grim Beef is hand-selected and rigorously graded, rewarding you with pure beef flavour – made by nature.

Dingley Dell Pork

Third-generation UK family farmers and brothers with a deep love and respect for the countryside and agriculture. Starting 15 years ago with the philosophy of animal welfare, taste, and sustainability.

For them, it is a privilege to work with animals and it is their belief that it is the human-animal relationship that defines welfare. This is what is cultivated at the farm level.

The Dingley Dell Farm is also helping to save bumblebees through the vast planting of wildflowers on 33.8 hectares of land.

Silver Fern Farms Lamb

Raising sheep as nature intended on pure New Zealand grass with clean air and plentiful water, Silver Fern farmers pasture raise animals with the ability to wander and graze freely. The animals can eat and live as they would naturally – reducing stress and promoting better animal welfare.

Maldivian Fish and Seafood

The Maldives promotes traditional and sustainable fishing methods. Net and dragline fishing are not allowed in the country. All fish served in Amilla is caught with pole and line methods by small-scale local fishermen. This supports not only healthy fish stocks but the local economy.

Regal King Salmon

Raised in the clean and cold waters of New Zealand's Marlborough Sounds, Regal Marlborough King Salmon is known for its incredible flavour, colour, texture, and healthy omega-3 fatty acids. It's the unique mix of currents, water quality, and temperatures

Their farms are scattered through the cool, deep waters of the Marlborough's pristine Pelorus and Queen Charlotte Sounds. The salmon have plenty of room to grow with only 2% of the sea farm being occupied by salmon and the remaining 98% by water.

Hazeldenes Chicken

Farming free-range chickens since 1960 as a proud family-owned company based at Lockwood, near Bendigo in Central Victoria. Their free-range birds have the ability to forage naturally and instinctively amongst grasses, weeds, bushes, and trees in a secure environment. Their diet is supported with locally-supplied multi-grains, blended with spice extracts and essential oils, creating happy, healthy, and tasty chicken.

They have state of an art facility for breeding and rearing chicks before moving them to the pastures.