

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.



That's Amore Cheese

That's Amore is a local Victorian cheese producer offering nearly 65 varieties. We source our Fior Di Buratta from them to ensure exceptional quality while minimising food miles and supporting sustainability.

Richmond Oysters

We source Pacific oysters from the pristine waters of Southern Australia. Our supplier employs sustainable farming practices, including innovative floating bags and baskets, supporting healthier marine ecosystems and responsible oyster farming.



Simon George & Sons

Simon George & Sons source their berries from the Yarra Valley and Dandenong Ranges, where sustainability is a priority. They conduct regular pH testing to maintain quality, ensuring the region remains vibrant and green for future generations.

Chefs Choice Meat

Our lamb is sourced from Mount Leura, renowned for its superior grass-fed quality. The lambs graze on native crops, promoting natural vegetation regeneration and reducing the carbon footprint by minimizing reliance on feed crops.



Coolibah Herbs

Our wild rocket is sourced from Coolibah Farms in Victoria, where sustainability is a priority. They maintain healthy soil, encourage native species, and have planted thousands of trees to create natural windbreaks and support local flora and fauna.



Stahmann Webster

Our pecans are grown near Gwydir River, New South Wales. Stahmann Farms uses insecticide-free farming and advanced biological pest control, like natural predators and moulds, to protect crops while preserving soil health and biodiversity.



Richmond Oysters

Our Southern calamari is from the cold waters of East Gippsland, Victoria. They are fast-growing and quick to reproduce, and are mainly caught using jigs or haul nets. These methods have minimal impact on marine habitats and wildlife.



Chefs Choice Meat

Our Colac pork is sourced from southwest Victoria, where pigs enjoy a natural grain-based diet free from growth promotants and hormones. The farm uses sustainable practices such as enhancing soil health, minimizing disturbance, and rotating pigs with crops to improve waste management and reduce food miles.

CFM Victoria

CFM Australia provides deep frying oil that prioritizes sustainability and quality. Their Swap & Go Oils system is HACCP certified, ensuring food safety. Plus, they hold ISCC EU certification, recognized in the UK and Australia, covering agricultural biomass, biogenic waste, renewables, and recycled materials for carbon reduction.



Hazeldene's Chicken

We supply our chicken from Hazeldene's Chicken, who have a 300kW solar solution comprised of 222 solar panels, generating renewable energy estimated to offset 300 tonnes of greenhouse gas emissions annually.

Ashbolt Farm

Ashbolt Farm in Tasmania's Derwent Valley uses clean Derwent River water, organic compost and seaweed fertilizers to nurture its elderberries. They mulch nutrient-rich cover crops for extra organic matter and are constantly drought-proofing the farm to create a self-sufficient ecosystem.

