



SPRING 2017

# Healthier Vendor Guide



YOUR GUIDE TO SELECTING  
HEALTHIER VENDORS

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## HEALTHIER COMMUNITY EVENTS

Local events provide an opportunity for families and communities to get together for entertainment, increase skills, keep active, network with other people in the area as well as service providers.

You can make a positive difference to the health and wellbeing of your community by choosing the food vendors at events wisely and by encouraging healthier food options to be available.

## ABOUT THE HEALTHIER VENDOR GUIDE

The Healthier Vendor Guide (HVG) has been designed as a go-to-guide for groups, organisations and event planners that are responsible for coordinating the food and drinks offered at an event. The HVG is updated quarterly - summer, autumn, winter and spring.

The guide has been produced by the team at the Western Australian School Canteen Association Inc. (WASCA). WASCA is a not-for-profit health promotion charity that assists food services to provide and promote healthy choices in schools, workplaces, hospitals and in the community.

To be included in the HVG, food vendors work with WASCA to determine the suitability of the products on their menu. This involves using a 'traffic light' system to categorise food and drinks as green, amber, and red. All food vendors in this guide offer a minimum of 40% green and a maximum of 30% red choices.

## 'TRAFFIC LIGHT' SYSTEM

GREEN Fill the menu	AMBER Select carefully	RED Only occasionally
<p>These are the healthiest choices because they are excellent sources of important nutrients and represent one or more of the five food groups needed for optimum health and wellbeing. They are low in saturated fat, added sugar and salt. Fill the menu with mostly green options.</p> <p>Examples include:</p> <ul style="list-style-type: none"> <li>» breads and cereals, preferably wholegrain</li> <li>» fruit, vegetables and legumes</li> <li>» plain water</li> <li>» plain and flavoured reduced fat milk (300mL or less)</li> <li>» 99% fruit juice (250mL or less)</li> <li>» soup and vegetable based meals e.g. pasta and rice.</li> </ul>	<p>These have some nutritional value but contain moderate levels of saturated fat, added sugar and/or salt and can contribute to excess energy intake. These need to be chosen carefully and eaten in moderation.</p> <p>Examples include:</p> <ul style="list-style-type: none"> <li>» plain or flavoured full fat milk</li> <li>» plain or flavoured reduced fat flavoured milk (greater than 300mL)</li> <li>» 99% fruit juice (greater than 250mL) and diet drinks</li> <li>» small fruit muffins</li> <li>» savoury foods (e.g. reduced fat and salt varieties of pastries)</li> <li>» lean ham</li> <li>» burgers, meat based meals e.g. pasta bake with bacon.</li> </ul>	<p>These are energy dense and have little nutritional value. Most are high in saturated fat, added sugar and/or salt and can contribute to excess energy intake. These should only be eaten only sometimes and in small amounts.</p> <p>Examples include:</p> <ul style="list-style-type: none"> <li>» all deep fried food</li> <li>» soft drinks, energy drinks, sports drinks</li> <li>» chocolate and lollies</li> <li>» iced cakes</li> <li>» premium ice-creams (e.g. chocolate coated).</li> </ul>

## WASCA'S PARTNERSHIP APPROACH

WASCA works in partnership with many Healthway sponsored organisations to guide them with advice to increase healthy food options at events. In many cases, working with WASCA is a conditional element of the sponsorship agreement with Healthway.

There is no one size fits all approach that works for all events. That's why we discuss the type of event, the location, demographics of attendees, how many people you expect to attend, at what stage you are at with the food vendors, the sorts of food and drink that are usually provided, your ideas for increasing the healthy choices and then recommendations are made with these factors in mind.

The HVG has been designed to make it easier for event organisers to find suitable food vendors who offer a large range of healthier food options. It can be used in conjunction with our other resources including the *Catering guidelines for community events*.

## HOW TO USE THE HVG

The food vendors are listed in alphabetic order. Each food vendors has a profile which includes information on the type of food provided as well as contact details.

At the back of the Guide you will find a list of all the food vendors according to the region/s they are willing to operate within. These food vendors can be in high demand and we suggest contacting them as early as possible to secure a booking.

It is also really important to advise them of your Healthway sponsorship obligations and request that they provide the 'healthier' alternatives. Some examples listed in this resource include salads, paella, sushi, rice paper rolls, water, fruit smoothies and freshly squeezed juice.

It is important to note when a food vendor is added to the HVG they met the eligibility criteria at the time of assessment i.e. offering a minimum of 40% green and a maximum of 30% red choices.

As food vendors often make changes to the menu/recipes we encourage the vendors to work with us to receive a free menu assessment specifically for your event.

In addition, we are more than happy to work with new vendors, simply forward WASCA the contact details and we will offer the menu assessment service to them. Should they meet the eligibility criteria they will also have the opportunity to be added to the HVG in the future.

Eligibility for the HVG allows vendors to display the 'Certified Healthier Vendor' logo to promote their 'healthier options'. The logo is updated quarterly in line with the production of the HVG and matches the styling of the edition. Certified Healthier Vendors in Winter 2017 are permitted to display the following logo:



## *Bantastic Mi*

Contact person	Dong Pham
Phone	0412 156 347 or 0413 776 566
Email	bantasticmi@gmail.com
Facebook	facebook.com/BantasticMi
Regions	Perth metropolitan area
Healthier menu items	Vietnamese baguette Soft tacos Rice paper rolls Fresh salads

## *Bona Pizza*

Contact person	Donna Benini
Phone	0438 361 069
Email	bonapizza@optusnet.com.au
Facebook	facebook.com/bonapizzaoz
Regions	Perth metropolitan area Wheatbelt South West
Healthier menu items	Woodfired pizza Rocket salad

## *Gazablanca Real Moroccan Cuisine*

Contact person	Hassan Adam Fadil
Phone	0412 702 702
Email	realmoroccancuisine@gmail.com
Website	authenticmoroccancuisine.com.au
Regions	Perth metropolitan area
Healthier menu items	Moroccan beef, chicken or vegetables Rice, couscous

## *Dal Pizzaiolo*

Contact person	Domenico Ventura
Phone	0415 583 650
Email	domenico@dalpizzaiolo.com.au
Website	dalpizzaiolo.com
Facebook	facebook.com/Domenicocatering
Regions	State-Wide
Healthier menu items	Pizza margherita Pizza hawaiian Pizza vegetarian Vegetarian calzone Woodfired roasted potatoes with rosemary Roast meat rolls

## *Dinner Peace*

Contact person	Sherri Smith
Phone	0409 131 314
Email	dinnerpeacecatering@gmail.com
Facebook	facebook.com/dinnerpeace.au
Regions	Perth metropolitan area South West
Healthier menu items	Vegan curry Healthy kids meal Soups Salads 99% fruit slushy

## *Food & Co*

Contact person	Ryan and Tennille O'Neill
Phone	0450 612 096
Email	foodnco@mail.com
Website	foodnco.com.au
Facebook	facebook.com/foodncoaustralia
Regions	Perth metropolitan area South West
Healthier menu items	Paella Meat and vegetable tacos Mexican tortilla salad

## *Fresh Turkish Gozleme*

Contact person	Basak Candemir
Phone	0422 288 602
Email	dayal_kadir@hotmail.com
Facebook	facebook.com/FreshTurkishGozleme
Regions	Perth metropolitan area
Healthier menu items	Various gozlemes

## *Fruity Fanatics*

Contact person	Deborah Marten
Phone	0419 916 154
Email	sales@fruityfanatics.com.au
Regions	Perth metropolitan area
Healthier menu items	100% frozen fruit ice cream 100% frozen fruit tubes 100% fruit juices

## *Green on the go*

Contact person	Brittany Barnes
Phone	0423 424 205
Email	hello@greenonthego.com.au
Website	greenonthego.com.au
Facebook	facebook.com/greenonthegofoodtruck
Regions	Perth metropolitan area
Healthier menu items	Soups Sandwiches Salad bowls Frittatas Yoghurt pots Smoothies Coffee

## *Healthy and Tasty Gozleme*

Contact person	Eda Adlig Firat
Phone	0423 663 416
Email	edaadlig@hotmail.com
Regions	Perth metropolitan area
Healthier menu items	Chicken mince, cheese, mushroom and herb gozleme Feta and spinach gozleme Mince, cheese, spinach and herb gozleme

## JD's

Contact person	Julianne Brshaw
Phone	9296 0026 / 0412 099 586
Email	admin@jdsfastfood.com.au
Regions	Perth metropolitan area Regional locations considered
Outlet	<b>JD's Corn Stall</b>
Healthier menu items	Bottled water Hot buttered corn - providing a maximum of 5g butter is used per corn cob
Outlet	<b>JD's Spud Van</b>
Healthier menu items	Fruit salad Kebabs Salads Sandwiches Stuffed spuds Sushi Wraps

## Ma La Dumplings

Contact person	Teesh Law
Phone	0458 887 878
Email	info@margaretriverdumplings.com
Facebook	facebook.com/maladumplings.com
Regions	South West Perth metropolitan area
Healthier menu items	Dumplings Noodles Salads Coffee

## Ole Paella

Contact person	Brad Lamb
Phone	0452 500 451
Email	brad@olepaella.com
Website	olepaellacatering.com.au
Facebook	www.facebook.com/olepaellacatering
Regions	State-wide
Healthier menu items	Paella Fresh coconuts



## *Paella on the Move*

Contact person	Mirco Bortolozzo
Phone	0412 018 341
Email	paellaonthemove@gmail.com
Website	paellaonthemove@gmail.com
Facebook	facebook.com/paitumaca
Regions	Perth metropolitan area South West Great Southern
Healthier menu items	Chicken paella Kale and mushroom paella

## *Picante Street Kitchen*

Contact person	Josh Foster
Phone	0448 847 037
Email	josh@picante.com.au
Facebook	facebook.com/picantekitchen
Regions	Perth metropolitan area South West Great Southern
Healthier menu items	Spanish quesadillas Carrot eschabeche with crispy tortilla

## *Porta Pizza*

Contact person	Oliver Lemke
Phone	0419 868 489
Email	info@portapizza.com.au
Website	portapizza.com.au
Facebook	facebook.com/portapizza.com.au
Regions	Perth metropolitan area South West
Healthier menu items	Woodfired pizza

## *Raw Life Juice Bar*

Contact person	Kylie Johnston and Chris Barnao
Phone	0409 984 001 or 0467 604 505
Email	info@rawlifejuice.com.au
Website	rawlifejuice.com.au
Facebook	facebook.com/RawLife.com.au
Regions	South West
Healthier menu items	Fruit and vegetable juice Coconut water

## *Russian Sisters*

Contact person	Michael Hodgens
Phone	0428 355 685
Email	mjh0668@gmail.com
Regions	South West
Healthier menu items	Lean meatballs served in a wholemeal bun Russian Borscht soup

## *S'Juice*

Contact person	Mario and Claire Abram
Phone	0417 986 869
Email	marzio@westnet.com.au
Facebook	facebook.com/sjuicesperance
Regions	Goldfields-Esperance
Healthier menu items	Freshly made fruit and vegetables juice Smoothies Seasonal soups

## *Spice Odysee*

Contact person	Satish Kumar
Phone	0448 392 509
Email	spiceodysee@gmail.com
Website	spiceodysee.com.au
Regions	South West
Healthier menu items	Vegetable curry with basmati rice Meat and vegetables with basmati rice Oven baked samosas

## *Sunny Jims Wood Fired Pizza*

Contact person	Sean Bryce
Phone	0413 054 483
Email	admin@sunnyjimsmobilepizza.com.au
Website	sunnyjimspizza.com.au
Regions	Anywhere up to 200km from Perth
Healthier menu items	Various wood fired pizzas Hot beef and gravy rolls Lasagne Fresh salads

## *Sweet Dreams Foods*

Contact person	David Whorrall
Phone	0419 653 296
Email	dream@sweetdreamfoods.com.au
Website	sweetdreamfoods.com.au
Facebook	facebook.com/SweetDreamFoods
Regions	Perth metropolitan area South West Great Southern Wheatbelt
Healthier menu items	Toasted bagels Breakfast bagels Bagel burgers Vegan nachos Water

## *The Acai Corner*

Contact person	Maddie and Andrew
Phone	0488 044 806 or 0499 049 931
Email	theacaicorner@gmail.com
Website	acaicorner.com.au
Regions	Perth metropolitan area South West
Healthier menu items	Acai bowls Smoothies Cold brew coffee Water and coconut water

## *The Rare Flower Food Truck*

Contact person	Peter Bogar
Phone	0449 287 423
Email	p.bogarau@gmail.com
Website	rareflower.com.au
Facebook	facebook.com/RareFlowerFoodTruck
Regions	Perth metropolitan area
Healthier menu items	Grilled chicken wraps Salads Fruit salad

## *The Stuffed Spud*

Contact person	Brett Herron
Phone	0414 947 052
Email	herron@highway1.com.au
Website	stuffedspud.com
Regions	Perth metropolitan area South West Great Southern Wheatbelt
Healthier menu items	Stuffed spuds, various toppings Water

## *The Well Dressed Potato*

Contact person	Michael Fear
Phone	0447 768 288
Email	michael@thewelldressedpotato.com.au
Website	thewelldressedpotato.com.au
Facebook	facebook.com/thewelldressedpotato
Regions	South West
Healthier menu items	Baked potatoes, various toppings 99% fruit juice Water

## *The Wooden Box Cart*

Contact person	Kunj Shal and Komal Patel
Phone	0403 369 198 or 0401 651 769
Email	enquiry@thewoodenboxcart.com.au
Facebook	facebook.com/The-Wooden-Box-Cart-849723355149203
Regions	Perth metropolitan area
Healthier menu items	Stuffed potato skins Acai bowls Cold pressed juices

## *Two Queens Pizza Queens*

Contact person	Jules Colson and Izabel Machese
Phone	0416 008 514 or 0430 920 440
Email	Jules@pizzaqueens.com.au Izabel@pizzaqueens.com.au
Website	pizzaqueens.com.au
Facebook	facebook.com/PizzaQueensWoodfired-StreetPizza
Regions	State-wide (excluding North West)
Healthier menu items	Wood fired pizzas Paella Fresh fruit

## *Vibelicious - high vibe food van*

Contact person	Andrea Nerva
Phone	0432 024 722
Email	vibelicious@outlook.com
Facebook	facebook.com/VibeliciousFoodVan
Regions	South West Great Southern
Healthier menu items	Spanish beans and egg Gourmet toasties Moroccan lentil soups Homemade muesli and yoghurt Green smoothies

## *WA Spit Roast*

Contact person	Sean Powers
Phone	9331 4100 or 0419 531 644
Email	sean.p@iinet.net.au
Website	waspitroast.com.au
Facebook	facebook.com/waspitroast
Regions	Perth metropolitan area
Healthier menu items	Roasted meats and vegetables Beef or pork with gravy rolls Salads Water

## *Yahava Koffee Works Mobile Express Van*

Contact person	Fran Sheffield
Phone	0418 914 446
Email	fran@yahava.com.au
Website	yahava.com.au/content/109-mobile
Regions	South West
Healthier menu items	Coffee made with reduced fat milk Herbal tea Water

## HEALTHIER VENDOR GUIDE BY REGIONS

PERTH METROPOLITAN AREA					
Vendor	Products	Contact person	Contact number	Email	Page
Bantastic Mi	Vietnamese Baguettes, rice paper rolls, salads	Dong Pham	0412 156 347 0413 776 566	Bantasticmi@gmail.com	5
Bona Pizza	Woodfired pizza and salads	Donna Benini	0438 361 069	bonapizza@optusnet.com.au	5
Casablanca Real Moroccan Cuisine and Catering	Moroccan food	Hassan Adam Fadil	0412 702 702	realmoroccancuisine.com.au	5
Dal Pizzaiolo	Woodfired pizza and roast meat rolls	Domenico Ventura	0415 583 650	domenico@dalpizzaiolo.com.au	6
Dinner Peace	Curry, salads, soups and fruit slushy	Sherri Smith	0409 131 314	dinnerpeacecatering@gmail.com	6
Food&Co.	Paella and salad	Ryan and Tennille O'Neil	0450 612 096	foodnco@mail.com	6
Fresh Turkish Gozleme	Gozlemes	Basak Candemir	0422 288 602	danyal_kadir@hotmail.com	7
Fruity Fanatics	frozen fruit tubes	Deborah Marten	0419 916 154	sales@fruityfanatics.com.au	7
Green on the go	Soups, salads, sandwiches, frittatas, yoghurt, smoothies	Brittany Barnes	0423 424 205	hello@greenonthego.com.au	7
Healthy and Tasty Gozleme	Gozlemes	Eda Adlig Firat	0423 663 416	edaadlig@hotmail.com	7
JD's	spud van and corn stall	Julianne Bradshaw	0412 099 586 9296 0026	admin@jdsfastfoods.com.au	8
Ma La Dumplings	Dumplings, noodles and salads	Teesh Law	0458 887 878	info@margaretriverdumplings.com	8
Ole Paella	Paella, fresh coconuts	Brad Lamb	0452 500 451	brad@olepaella.com	8
Paella on the Move	Paella	Mirco Bortolozzo	0412 018 341	paellaonthemove@gmail.com	9
Picante Street Kitchen	Spanish food	Josh Foster	0448 847 037	josh@picante.com.au	9
Porta Pizza	Woodfired Pizza	Oliver Lemke	0419 868 489	info@portapizza.com.au	9

**PERTH METROPOLITAN AREA (CONTINUED)**

<b>Vendor</b>	<b>Products</b>	<b>Contact person</b>	<b>Contact number</b>	<b>Email</b>	<b>Page</b>
Sunny Jims Mobile Fired Pizza	Woodfired pizza, lasagne, salads	Sean Bryce	0413 054 483	admin@sunnyjimsmobilepizza.com.au	11
Sweet Dreams Foods	Toasted bagels with various fillings	David Whorrall	0419 653 296	dream@sweetdreamfood.com.au	11
The Acai Corner	Acia bowls, smoothies	Maddie and Andrew	0488 044 806 0499 049 931	theacaicorner@gmail.com	11
The Rare Flower Food Truck	Hungarian Style Food	Peter Bogar	0449 287 423	p.bogarau@gmail.com	12
The Stuffed Spud	Baked potatoes	Brett Herron	0414 947 052	herron@highway1.com.au	12
The Wooden Box Cart	Tortillas, stuffed potato skins, acia bowls	Kunj Shal and Komal Patel	0403 369 198 0401 651 769	enquiry@thewoodenboxcart.com.au	12
Two Queens - Pizza Queens	Pizza, paella, BBQ, coconuts, fresh fruit	Jules Colson and Izabel Machese	0416 008 514 0430 920 440	jules@pizzaqueens.com.au izabel@pizzaqueens.com.au	13
WA Spit Roast	Roast meats, rolls, salads	Sean Powers	9331 4100 0419 531 644	sean.p@iinet.net.au	13

## SOUTH WEST

Vendor	Products	Contact person	Contact number	Email	Page
Bona Pizza	Woodfired pizza and salads	Donna Benini	0438 361 069	bonapizza@optusnet.com.au	5
Dal Pizzaiolo	Woodfired pizza and roast meat rolls	Domenico Ventura	0415 583 650	domenico@dalpizzaiolo.com.au	6
Dinner Peace	Curry, salads, soups and fruit slushy	Sherri Smith	0409 131 314	dinnerpeacecatering@gmail.com	6
Food&Co.	Paella and salad	Ryan and Tennille O'Neil	0450 612 096	foodnco@mail.com	6
Ma La Dumplings	Dumplings, noodles and salads	Teesh Law	0458 887 878	info@margaretriverdumplings.com	8
Ole Paella	Paella, fresh coconuts	Brad Lamb	0452 500 451	brad@olepaella.com	8
Paella on the Move	Paella	Mirco Bortolozzo	0412 018 341	paellaonthemove@gmail.com	9
Picante Street Kitchen	Spanish food	Josh Foster	0448 847 037	josh@picante.com.au	9
Porta Pizza	Woodfired Pizza	Oliver Lemke	0419 868 489	info@portapizza.com.au	9
Raw Life Juice Bar	Fruit and vegetable juices	Kylie Johnston and Chris Barnao	0409 984 001 0467 604 505	info@rawlifejuice.com.au	10
Russian Sisters	Traditional style Russian food	Michael Hodgens	0428 355 685	mjh0668@gmail.com	10
Spice Odyssey	Indian food	Satish Kumar	0448 392 509	spiceodysee@gmail.com	10
Sunny Jims Wood Fired Pizza	Woodfired pizza, lasagne, salads	Sean Bryce	0413 054 483	admin@sunnyjimsmobilepizza.com.au	11
Sweet Dreams Foods	Toasted bagels with various fillings	David Whorrall	0419 653 296	dream@sweetdreamfoods.com.au	11
The Acai Corner	Acia bowls, smoothies	Maddie and Andrew	0488 044 806 0499 049 931	theacaicorner@gmail.com	11
The Stuffed Spud	Baked Potatoes	Brett Herron	0414 947 052	herron@highway1.com.au	12
The Well Dressed Potato	Baked potatoes	Michael Fear	0447 768 288	michael@thewelldressedpotato.com.au	12
Two Queens - Pizza Queens	Pizza, paella, BBQ, coconuts, fresh fruit	Jules Colson and Izabel Machese	0416 008 514 0430 920 440	jules@pizzaqueens.com.au	13
Vibelicious - high vibe food van	Spanish beans, muesli, rolls, green smoothies	Andrea Nerva	0432 024 722	vibelicious@outlook.com	13
Yahava Koffee	Coffee (with reduced fat milk), herbal teas	Fran Sheffield	0418 914 446	fran@yahava.com.au	13



### WHEATBELT

Vendor	Products	Contact person	Contact number	Email	Page
Bona Pizza	Woodfired pizza and salads	Donna Benini	0438 361 069	bonapizza@optusnet.com.au	5
Dal Pizzaiolo	Woodfired pizza and roast meat rolls	Domenico Ventura	0415 583 650	domenico@dalpizzaiolo.com.au	6
Ole Paella	Paella, fresh coconuts	Brad Lamb	0452 500 451	brad@olepaella.com	8
Sunny Jims Wood Fired Pizza	Woodfired pizza, lasagne, salads	Sean Bryce	0413 054 483	admin@sunnyjimsmobilepizza.com.au	11
Sweet Dreams Foods	Toasted bagels with various fillings	David Whorrall	0419 653 296	dream@sweetdreamfoods.com.au	11
The Stuffed Spud	Baked potatoes	Brett Herron	0414 947 052	herro@highway1.com.au	12
Two Queens - Pizza Queens	Pizza, paella, BBQ, coconuts, fresh fruit	Jules Colson and Izabel Machese	0416 008 514 or 0430 920 440	jules@pizzaqueens.com.au	13

### GREAT SOUTHERN

Vendor	Products	Contact person	Contact number	Email	Page
Dal Pizzaiolo	Woodfired pizzas and roast meat rolls	Domenico Ventura	0415 583 650	domenico@dalpizzaiolo.com.au	6
Ole Paella	Paella, fresh coconuts	Brad Lamb	0452 500 451	brad@olepaella.com	8
Paella on the Move	Paella	Mirco Bortolozzo	0412 018 341	paellaonthemove@gmail.com	9
Picante Street Kitchen	Spanish Food	Josh Foster	0448 847 037	josh@picante.com.au	9
Sweet Dreams Foods	Toasted bagels with various fillings	David Whorrall	0419 653 296	dream@sweetdreamfoods.com.au	11
The Stuffed Spud	Baked potatoes	Brett Herron	0414 947 052	herron@highway1.com.au	12
Two Queens - Pizza Queens	Pizza, paella, BBQ, coconuts, fresh fruit	Jules Colson and Izabel Machese	0416 008 514 or 0430 920 440	jules@pizzaqueens.com.au	13
Vibelicious - high vibe food van	Spanish beans, muesli, rolls, green smoothies	Andrea Nerva	0432 024 722	vibelicious@outlook.com	13

### GOLDFIELDS - ESPERANCE

Vendor	Products	Contact person	Contact number	Email	Page
Dal Pizzaiolo	Woodfired pizzas and roast meat rolls	Domenico Ventura	0415 583 650	domenico@dalpizzaiolo.com.au	6
Ole Paella	Paella, fresh coconuts	Brad Lamb	0452 500 451	brad@olepaella.com	8
S'Juice	Juices, smoothies and soups	Mario and Claire Abram	0417 986 869	marzio@westnet.com.au	10
Two Queens - Pizza Queens	Pizza, paella, BBQ, coconuts, fresh fruit	Jules Colson and Izabel Machese	0416 008 514 or 0430 920 440	jules@pizzaqueens.com.au	13

### MID WEST

Vendor	Products	Contact person	Contact number	Email	Page
Dal Pizzaiolo	woodfired pizzas and roast meat rolls	Domenico Ventura	0415 583 650	domenico@dalpizzaiolo.com.au	6
Ole Paella	Paella, fresh coconuts	Brad Lamb	0452 500 451	brad@olepaella.com	8
Two Queens - Pizza Queens	Pizza, paella, BBQ, coconuts, fresh fruit	Jules Colson and Izabel Machese	0416 008 514 0430 920 440	jules@pizzaqueens.com.au	13

### GASCOYNE

Vendor	Products	Contact person	Contact number	Email	Page
Dal Pizzaiolo	woodfired pizza and roast meat rolls	Domenico Ventura	0415 583 650	domenico@dalpizzaiolo.com.au	6
Ole Paella	Paella, fresh coconuts	Brad Lamb	0452 500 541	brad@olepaella.com	8
Two Queens - Pizza Queens	Pizza, paella, BBQ, coconuts, fresh fruit	Jules Colson and Izabel Machese	0416 008 514 0430 920 440	jules@pizzaqueens.com.au	13

### NORTH WEST - PILBARA AND KIMBERLEY

Vendor	Products	Contact person	Contact number	Email	Page
Dal Pizzaiolo	Woodfired pizzas and roast meat rolls	Domenico Ventura	0415 583 650	domenico@dalpizzaiolo.com.au	6
Ole Paella	Paella, fresh coconuts	Brad Lamb	0452 500 541	brad@olepaella.com	8



# Healthier Vendor Guide

## CONTACT WASCA

✉ PO BOX 25, HILLARYS WA 6923 [waschoolcanteens.org.au](http://waschoolcanteens.org.au)

☎ 9264 4999

[facebook.com/wascainc](https://www.facebook.com/wascainc)

✉ [wasca@education.wa.edu.au](mailto:wasca@education.wa.edu.au)

[twitter.com/wascainc](https://twitter.com/wascainc)

