

## ABOUT US

We are farmers and distillers, crafting Husk Rum and Ink Gin on our beautiful 150-acre family sugarcane and cattle farm. As Australia's only farm-to-bottle distillery, we invite guests to explore behind the scenes and witness the journey from farm, to barrel, to bottle.

Each visit to Husk Farm Distillery is a unique adventure, evolving with the seasonal rhythm of the harvest. See the landscape transform during the growing season, witness Australia's newest sugar mill in action during harvest, breath in the fresh sugar cane juice fermenting in our still house, and savour the taste of aging rum in the barrel house.

## DAILY DISTILLERY TOUR

Enjoy a guided behind-the-scenes tour of Australia's only working farm distillery. The daily distillery tour teaches guests about both gin and rum, and tours through all the active areas of the distillery. It's perfect for those who want to learn a little bit of everything.

## HIGHLIGHTS

The Daily Distillery tour kicks off with a welcome drink, followed by a tasting of the iconic Ink Gin range and a botanical exploration.

Venture outdoors to discover the unique geology of the region and learn how the land influences our spirits.

Then, go behind the scenes to see the farm-to-bottle process in action—from the onsite sugar mill and fermentation tanks, to watching Australia's only Forsyth still in operation.

Conclude your tour with a walkthrough of the operating bottling hall before sampling a Husk Rum flight in the barrel house.

## TOUR INCLUSIONS

- Welcome drink (non-alcoholic options available)
- Behind-the-scenes guided tour of Husk Farm Distillery
- Ink Gin flight in the gallery
- Husk Rum flight in the barrel house
- Exclusive tour discount on retail purchases
- Option to book a table at our restaurant before or after your tour

## BOOKINGS

Daily Distillery Tours run Wednesday through to Sunday at 11AM, 12PM, 1PM & 3PM. Minimum 2 and maximum 20 guests. Booking deadline is 10am the morning of. Private and group tours available by request.

## WHAT TO BRING

Comfortable shoes, hat and sunscreen.

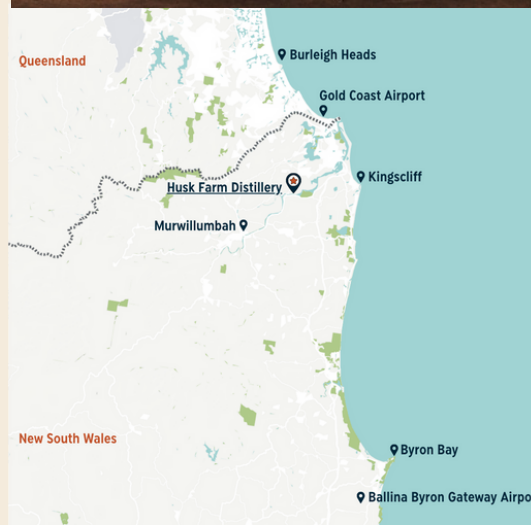
## RETAIL PRICE

\$45 PP (ADULT) INCLUDES GST | 1 HOUR EXPERIENCE

## CONTACT

Nicole Gallagher, Venue Manager | t: +61 2 6675 9149 | M: +614 0128 7118  
e: nicole@huskdistillers.com. For more information, visit [www.huskdistillers.com](http://www.huskdistillers.com)

VALID 1 APRIL 2024 - 31 MARCH 2025  
NOT SUITABLE FOR CHILDREN UNDER 18 YEARS



## LOCATION

1152 Dulguigan Rd, North Tumbulgum, NSW  
20 MINUTES SOUTH OF THE GOLD COAST  
INTERNATIONAL AIRPORT  
45 MINUTES NORTH OF BYRON BAY  
1.5 HOURS FROM BRISBANE



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## THE INK EXPERIENCE

Dive into the colourful world of Ink to discover why it's Australia's most popular independent gin brand.

This playful guided gin experience will have you reaching for a bottle of gin with a deeper understanding of the flavours, native botanicals and ways to mix this refreshing spirit. You'll leave having made your perfect custom G&T.

## HIGHLIGHTS

Touch & smell the botanicals that go into Ink Gin and see natural alchemy at play as we bring colour from nature to your glass.

Be guided on how to enjoy the spirit neat before adding mixers to witness the magic as Ink turns from indigo to blush pink.

We teach you about a variety of tonics and garnishes to create your ultimate G&T.

Then roll up your sleeves and become a bartender, learning how to mix up your very own Bitter Orange Fizz.

Drink in hand, you will then go behind the scenes to learn about the distillation process and see where we produce & bottle Ink Gin.

## TOUR INCLUSIONS

- Guided tastings of 4 spirits with specialty mixer pairings
- Ink Gin cocktail
- Behind the scenes tour of the still house and bottling hall
- Option to book a table at our restaurant before or after your tour
- Exclusive tour discount on retail purchases at the Distillery

## BOOKINGS

The Ink Experience operates Saturday & Sunday 3pm.  
Minimum 2 and maximum 20 guests. Booking deadline is 10am the morning of the tour.  
Private and group tours available by request.

## WHAT TO BRING

Comfortable shoes.

## RETAIL PRICE

\$59 PP (ADULT) INCLUDES GST | 1HR EXPERIENCE

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## THE FARM TO BOTTLE EXPERIENCE

Become a farmer and distiller for the day in this one of a kind experience.

An afternoon on our farm to bottle experience puts you right into the heart of what we do best here at Husk. From enjoying a ti punch overlooking Wollumbin Mt Warning, to harvesting sugar cane in our cane nursery, pressing your own cane juice next to our mill and hand feeding our friendly cattle. You are in for the true farm to bottle experience.

## HIGHLIGHTS

Start by making a traditional rum cocktail, the Ti Punch, overlooking the fields and hearing about this unique style of Australian cane juice rum.

Meet and feed our friendly recycling team of cattle, and hear how they are an important part of the rum making process.

Next, pick up a cane knife and cut your own fresh sugar cane (seasonal), before heading to the sugar mill and crushing it to express the sweet cold press cane juice.

Be guided through the fermentation tanks and still house, sampling our Pure Cane spirit before heading into the barrel house for an aged rum flight.

Finish off by mixing up a delicious & refreshing signature cocktail using Husk Rum and your hand picked fresh cane juice.

## TOUR INCLUSIONS

- 2 cocktails
- 3 Husk Rum tastings
- Taste rum straight from the barrel
- Learn how to harvest & juice sugar cane
- Behind the scenes farm & distillery tour

## BOOKINGS

The Farm to Bottle Experience operates on Saturdays & Sundays, 12pm and 3pm with a minimum 2 and maximum 20 guests. Booking deadline is 10am the morning of the tour. Private and group tours available by request.

## WHAT TO BRING

Comfortable walking shoes, hat and sunscreen.

## RETAIL PRICE

\$89pp (adult) includes GST | 90min experience

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Visit Husk Farm Distillery to learn & discover our spirits, enjoy delicious drinks and modern Australian farm to plate food from Planter's Kitchen. A day at Husk Farm Distillery is the perfect way to relax and connect to this ancient land.

## THE HUSK FARM SHOWCASE

This experience of a tour, tastings & a fully catered paired lunch is perfect for those who want to enjoy everything on offer at Husk Farm Distillery. Recommended for groups, corporate bookings and special events.

## HIGHLIGHTS

Enjoy a drink on arrival and an exclusive behind the scenes distillery tour, learning about the world's first colour changing gin and our unique farm to bottle rum, enjoying tastings of 6 spirits along the way.

Next, indulge in a three course lunch with curated drink pairings. Play lawn games overlooking the fields, before taking home a special gift to ensure you never forget your experience.

## TOUR INCLUSIONS

- Drink on arrival
- 6 spirit guided tasting
- Behind the scenes distillery tour
- 3 course long lunch
- Paired drinks with lunch
- Lawn games
- Gift of Husk Rum & Ink Gin minis to take home

## BOOKINGS

The Husk Farm Showcase operated Wednesdays through to Sunday at 11am, 12pm & 1pm. Minimum 2 and maximum 20 guests.  
Booking deadline is 10am the day before the experience.  
Private and group tours available by request.

## WHAT TO BRING

Comfortable shoes.

## RETAIL PRICE

\$200pp (adult) includes GST | 3 hour experience

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