





From the inception of Forward Drinking, we have prioritised a strong focus on our ingredient procurement, which we believe is as equally crucial as the donation of profits. We undergo rigorous sourcing from organisations who are positively impacting society, the environment and share similar values to Forward Drinking. This selective sourcing creates a key focus driving financial revenue for both indigenous and sustainability minded communities.

The Kakadu Plum product has been a community minded product focussed on indigenous exposure and community engagement.

We source our Kakadu Plums through The Australian Superfood Co. who supplied them in partnership with Palngun Wurnangat Aboriginal Corporation. PWAC is a Women's Centre in the Wadeye Community, located 400km south-west of Darwin, Northern Territory. Together, PWAC and TASC are working to reverse the ongoing pattern of poverty, poor health and oppression in Indigenous communities.

We source our Macadamia nuts through Macadamias Australia. Their farms are located in the Bundaberg Region of Queensland on Gooreng Gooreng land. They are a carbon positive grower that implements multiple best practises including an active Indigenous bee (*trigona carbonaria*) program supporting native biodiversity.

We source our Wattleseed through The Australian Superfood Co. They support the production of native ingredients through their Native Harvest Initiative, where they work directly with Indigenous communities and produce farmers to help scale their operations and increase the production of native crops.

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Tasting Notes

Macadamia (17% alc.)

Velvety, creamy, sweet, nutty, wattleseed. This product is a vegan native Australian style Baileys Irish cream.

Bull Kelp & Wakame (17% alc.)

Salty, Briny, Iodine, Umami vermouth.

Kakadu Plum 28.4% alc.

Japanese style plum wine (Umeshu) made with native Australian Kakadu plums. Sweeter style dessert wine. Half-way between vanilla Galiano and a sweeter style Cognac.

Bites

Smoked ocean trout betel leaf w chilli jam nahm jim and samphire

Micro Golden Kelp Martini – MGC Gin, Golden Kelp, Samphire

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Small Plates

Raw kingfish w green nahm jim, lemon myrtle and finger lime caviar

Golden Kelp Spirit

Grilled Wagyu beef striploin salad w river mint, ice plant, hot and sour dressing

Kakadu Rapids – Kakadu Plum, Marionette Orange Curacao, Lemon, Orange, Fizz

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Large Plates

Crispy pork w Davidson plum, tamarind sauce and nahm pla prik

Stir fry Moreton Bay bugs w XO sauce and sea parsley

Stir fry Warragul greens w chilli and oyster sauce

Outback Dreamtime Tiki – Kakaku Plum, Husk Bontanic Rum, Citrus

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Dessert

Chocolate macadamia praline mousse w calamansi ganache and passionfruit sorbet

Native Nutty Bee – Starward Two-Fold, Macadamia, Honeycomb/Macadamia Crumble

