



GOURMET CAMP OVEN EXPERIENCE
KUNUNURRA, WESTERN AUSTRALIA
— DINING WITH A DIFFERENCE —

Our attraction strives to hero the East Kimberley and offer guests a world class experience that the region can be proud of. We provide a unique 3 course dinner, cooked in camp ovens and over local Indian Sandalwood coals, that highlights local produce, supports local business and helps contribute to the overall fantastic product that the East Kimberley offers tourists when they visit. Our dinner also adds another option of dining for guests that visit our area.

We are members of Australia's Northwest and the Kununurra Visitor Centre and are extremely proud of our tour's contribution to the tourism industry and the reputation we have built over the last 7 years. We are also actively working together with Tourism WA to encourage more visitors to our area.

We believe our experience leaves a lasting memory that gives visitors a desire to return. To support this, we have received the TripAdvisor 'Traveller's Choice' award for the last 3 years running. This is awarded to only the top 10% of attractions worldwide.

We also have support from the Shire of Wyndham East Kimberley's CEO Vernon Lawrence, please see the attached letter.

To continue offering our experience, an important aspect is a location that is quintessentially 'the Kimberley'. For 2023, we have been granted a licence to use a portion of Lot 707 on Deposited Plan 217504. This location serves the purpose we require. To solidify our experience's future we would like to apply for a lease. Please accept this letter as a request to lease the portion of land we are currently using.

Tour specifics:

The experience runs from roughly 4pm-7pm, 6 days a week from mid April to mid September. We collect guests from their hotel accommodation and return them home again after the event, catering for a maximum of 13 guests. We provide guests with a complimentary drink on arrival and live acoustic music is played during the main course. Being acoustic, the music is non invasive and is finished by 6:15pm. BYO is welcome and we provide ice for our guests.

The land is impacted minimally and everything on the site is of the non-permanent nature.

We will simply use a gazebo frame to attach solar lights to, these are secured with star pickets. Please refer to the photos below:



We also use 2 camp oven pits that are made of stone and concrete. These are not concreted into the ground so they can be knocked down and completely removed if need be. Please see photos below:



We also have put up a few sheets of corrugated iron to create privacy for the toilet area, these are secured with star pickets. The toilet itself is a caravan porta-loo and is taken and emptied by us at the conclusion of each night. Please see photo:



For our fire pit we simply move flat rocks into a rectangle shape. We have a backboard behind the rocks, held in place by removable rods, to protect the coals and fire:



If you have any questions please don't hesitate to contact me.

Thank you for your consideration.

Kimberley Regards,
Josh Melville

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