



Sustainability Plan, Climate Action Plan & Emissions Reduction Plans

Sustainability Plan

Our Commitment

At Our Italian Table, sustainability is woven into every aspect of our business. We believe that authentic Italian hospitality is founded on respect for people, food, community and the environment. Our goal is to deliver memorable culinary experiences while minimising our environmental footprint and contributing positively to the Hunter Valley community.

Rather than viewing sustainability as a single initiative, we have embedded responsible practices into our daily operations, long-term planning and business decision-making. We are committed to continually improving our environmental performance while creating experiences that celebrate local producers, seasonal food and meaningful human connection.

Sustainability Vision

To become a leading sustainable tourism and culinary experience in regional New South Wales by operating responsibly, reducing our environmental impact, supporting local communities and encouraging guests to embrace slower, more sustainable ways of living.

Sustainability Objectives

Our Italian Table aims to:

- Reduce greenhouse gas emissions across all business operations.
- Minimise waste through reduction, reuse, recycling and composting.
- Increase energy efficiency and maximise renewable energy use.
- Reduce water consumption wherever practical.
- Support local farmers, producers and suppliers.
- Purchase environmentally responsible products whenever possible.
- Protect and enhance the natural environment surrounding the property.
- Educate guests about sustainable food practices and seasonal cooking.
- Continuously review and improve sustainability performance.

Our Sustainability Initiatives

Renewable Energy

Our cooking school has invested in solar energy, allowing a significant proportion of our electricity requirements to be generated on-site through renewable power.

Benefits include:

- Reduced dependence on grid electricity.
- Lower greenhouse gas emissions.
- Reduced operating costs.
- Increased long-term energy resilience.

Local & Seasonal Food

Whenever possible we source ingredients from:

- Hunter Valley producers
- Local farmers
- Regional artisan suppliers
- Australian growers

Using seasonal ingredients reduces transport emissions while ensuring guests experience produce at its best.

Waste Reduction

We actively minimise waste by:

- Careful menu planning.
- Purchasing only what is required.
- Utilising whole ingredients wherever practical.
- Composting suitable food scraps.
- Recycling paper, cardboard, glass, aluminium and plastics.
- Reducing unnecessary packaging.

Food Waste Management

Italian cooking traditionally values using every ingredient, and this philosophy guides our kitchen.

We:

- Design recipes that maximise ingredient use.
- Re-purpose suitable leftovers safely.
- Compost unavoidable organic waste.
- Monitor purchasing to minimise spoilage.



Water Conservation

Water conservation initiatives include:

- Efficient irrigation of gardens.
- Careful kitchen water management.
- Regular maintenance to prevent leaks.
- Water-wise landscaping.

Sustainable Purchasing

When selecting suppliers we consider:

- Local sourcing
- Product quality
- Ethical production
- Reduced packaging
- Recyclable materials
- Long-term supplier relationships

Sustainable Tourism

We encourage responsible visitor experiences through:

- Small group classes.
- Authentic cultural experiences.
- Longer visitor engagement.
- Local business recommendations.
- Supporting regional tourism.
- Encouraging slower travel and meaningful experiences.

Community Support

Our Italian Table contributes positively by:

- Providing inclusive cooking experiences.
- Delivering specialised classes for children with additional needs.
- Supporting local charities and community initiatives.
- Partnering with local businesses.
- Purchasing from regional suppliers.



Climate Action Plan

Our Commitment

Climate change presents significant challenges to tourism, agriculture and regional communities.

Our Italian Table is committed to reducing emissions while increasing resilience through practical, measurable actions.

Climate Action Priorities

Reduce Energy Consumption

Actions include:

- Maximising use of solar energy.
- Installing energy-efficient appliances.
- Using LED lighting.
- Switching equipment off when not in use.
- Monitoring electricity consumption.

Reduce Waste

We aim to:

- Continue reducing landfill.
- Increase composting.
- Expand recycling.
- Minimise single-use items.
- Improve purchasing efficiency.

Reduce Transport Emissions

Where practical we:

- Consolidate deliveries.
- Purchase locally.
- Reduce unnecessary freight.
- Encourage guests to explore other local businesses during their visit.



Protect Natural Resources

We will continue to:

- Improve gardens using sustainable landscaping.
- Increase biodiversity around the property.
- Maintain healthy soils through composting.
- Improve water efficiency.

Sustainable Education

Every cooking class provides an opportunity to educate guests about:

- Seasonal cooking
- Reducing food waste
- Local sourcing
- Traditional Italian cooking techniques that naturally minimise waste
- Sustainable entertaining at home



Emissions Reduction Plan

Our Objective

Our objective is continual reduction of greenhouse gas emissions through operational improvements, renewable energy and smarter purchasing decisions.

Current Emissions Reduction Initiatives

Renewable Electricity

Our solar installation significantly reduces electricity drawn from the grid and lowers operational emissions.

Local Purchasing

Buying locally reduces transport distances and supports regional producers while lowering supply chain emissions.

Efficient Equipment

We continue replacing older equipment with more energy-efficient alternatives as part of normal business upgrades.

Waste Diversion

Reducing landfill through recycling and composting lowers methane emissions associated with organic waste.

Garden Composting

Organic kitchen waste is composted where practical, returning nutrients to gardens and reducing waste disposal.

Seasonal Menus

Menus are designed around seasonal ingredients, reducing reliance on imported or heavily transported produce.

Future Emissions Reduction Goals

Over the next three to five years Our Italian Table aims to:

- Further increase renewable energy usage.
- Continue replacing equipment with higher-efficiency models.
- Reduce electricity consumption per guest.
- Further reduce landfill waste.
- Increase composting capacity.
- Expand sustainable purchasing policies.
- Increase locally sourced ingredients.
- Improve water efficiency.
- Continue measuring environmental performance annually.

Monitoring & Continuous Improvement

Progress will be reviewed annually by considering:

- Electricity consumption
- Solar energy contribution
- Water usage
- Waste sent to landfill
- Recycling volumes
- Composting performance
- Local supplier engagement
- Guest feedback relating to sustainability
- New opportunities for improvement

Annual reviews allow new initiatives to be incorporated as technology, best practice and business operations evolve.

Guest Participation

Our guests play an important role in helping us reduce our environmental impact.

We encourage guests to:

- Respect the natural environment.
- Minimise food waste.
- Recycle correctly during their visit.
- Support local producers.
- Purchase locally made products.
- Continue sustainable cooking practices at home.



Our Commitment to the Future

Sustainability is an ongoing journey rather than a destination. Through thoughtful planning, continuous improvement and responsible decision-making, Our Italian Table is committed to protecting the environment while delivering authentic Italian culinary experiences that celebrate local food, community and the beauty of the Hunter Valley.

By combining renewable energy, responsible resource management, support for local producers and education through food, we aim to ensure future generations can continue to enjoy the landscapes, produce and hospitality that make our region so special.