



***Right now, Little Tree Bake and Brewhouse:***



1. Do not use plastic straws, plates or cutlery
2. Have a robust recycling program that includes:
  - bottles / cans
  - cardboard
  - organic waste and
  - oil
3. Use fully compostable straws, packaging, coffee cups and napkins
4. Only use recycled cardboard packaging and paper
5. Donate leftover baked goods to the local community / those in need
6. As of March 2020, use solar power to offset energy consumption



7. Use free range, locally farmed meat
8. Use pasture raised, free range, locally produced eggs
9. Offer a menu that caters for customers who choose not to eat animal products



10. Offer only rapadura sugar and sea salt on tables
11. Make all food on the menu in house, from scratch
12. Use local produce where possible and adjust menu according to seasonal availability
13. Grow a range of herbs and edible flowers onsite
14. Do not produce food with any fillers, preservatives, palm oil or MSG
15. Hold social events at the venue and offer a tranquil space to gather with friends

***Future goals include:***

1. Eliminating single use plastic in the kitchen
2. Continually growing relationships with local farmers and small businesses
3. Utilising 'imperfect' produce
4. Becoming Ocean Friendly certified