

Local Food Innovators: Mr Goaty Gelato



Inspired by and made with Central Coast ingredients, Mr Goaty Gelato is unique, delicious and has won the tastebuds of many local fans.

We catch up with Julia to hear the story of Mr Goaty Gelato and how they are bringing the taste of gelato to Central Coasties during lockdown.



Can you tell us how Mr Goaty Gelato came about?

Yep ok! Bit of a long story...Dan is the chef and creator, and my role is more marketing and head taster. I guess Mr Goaty came about from a desire to do something different, do our own thing and do something delicious. We had just moved from London to Sydney. Dan is English but I'm Bondi born and bred. We were so excited by the Aussie sunshine, living back by the beach and slipping back into Sydney's exciting food scene, that making gelato seemed like a good call.

The first batches of Mr Goaty Gelato were churned in our tiny home kitchen in Bronte Beach. In between working long nights as a chef at the [Three Blue Ducks](#) and running around after our then baby Dylan, Dan perfected Mr Goaty's signature flavours and we had our first stall at Bondi Markets.

In 2016 seeking greener pastures and less crowded surf breaks, the Goats moved to the Central Coast and never looked back. Mr Goaty Gelato is now a proud Coastie product, churned at [Bar Botanica](#) in Erina and made with locally sourced ingredients.

With an amazing 'fragrant garden' at our disposal, many of the flowers, botanicals and fruits that go into the gelato are plucked straight from the garden.

In 2018, we opened the doors to Bar Botanica - a gelato bar and cafe set in the lush grounds of Distillery Botanica in Erina. Here you will find a custom-built Italian Pozetti filled with Mr Goaty gelato and sorbet. So the story continues....

Side note, when we started making gelato in 2015 it was all goat's milk flavours. A year or so later we realised the market for pure goat's milk gelato wasn't comparable to traditional dairy gelato, so most of our gelato is now made with grass-fed cow's milk, with just a few signature goat's milk flavours. But the name stuck!

Now a proud Coastie product, made and served at Bar Botanica in Erina, what has it been like establishing the European-inspired gelato bar?

Like any hospo venue, it's hard graft, lots of coffee and a real labour of love. We're fortunate to be in a beautiful garden that makes coming to work a pleasure. We have a great team too that work hard and all love gelato. It probably took a few months to establish what we are about - people would come in asking for hot chips or bacon and eggs and we're not that kind of café. Once we settled in and found our niche and flow, it all got easier. Now I suppose we've become a destination and it's always so nice to watch people's amazing reactions when they walk in and see the garden and waterfall wall. They enjoy a fresh gelato scoop and/or a gin and tonic, and it's a little slice of heaven.

There are such delicious and unique flavours, where do the ingredients and inspiration come from?

Thank you! Flavours are inspired by what's growing in our garden, places we've been, and the lush natural surrounds and tastes of the Central Coast. From our regular grass-fed cow's milk flavours, or our cult goat's milk flavours, to our vegan sorbets made from fruits grown in nearby Mangrove Mountain. Our unique natural flavour combinations are precisely formulated so beautiful and delicate taste meets smooth and creamy texture. I'm chief flavour developer and it's a fun job.

Your gelato truck and bikes are such a great addition to events, where are we likely to see Mr Goaty Gelato pop up (when we're not in COVID-19 restrictions)?

Pre-COVID we were fixtures at awesome local markets like Avoca and Olive Tree, plus other big food festivals and events. During lockdown, we've been focusing on local community visits and pop-ups and it's been really well received. It's been so heartening to see hundreds of people turn up to a carpark or beach to buy scoops and tubs. I think even after COVID we will keep cruising in the truck and bringing people together for gelato.

How has the business adapted over the last year with the impact of COVID-19 restrictions?

We're very fortunate to be mobile with our Vintage Ice Cream Truck and a delivery van. We've adapted through lockdowns to offer local home deliveries and pop-ups across the Coast. Both these pivots have proved very popular. Since March last year, we have delivered to over 1,000 customers, and over 5,000 tubs of gelato into home freezers from Wamberal to Woy Woy! Our "Ice-solation Gift Packs" have been particularly popular, so you can send a little gelato love to family and friends instead of a home visit or hug. We've absolutely loved being the bearer of these sweet gestures.

This lockdown we've expanded our online shop - adding wine and gelato packs, deli hampers and DIY "Affogelato" packs with Mr Black. It's fun and different and we've had a great response from our beautiful customers.

You've won some impressive awards, what's the secret that makes Mr Goaty Gelato so special?

No shortcuts, no compromise, no additives or preservatives. We use the best ingredients and you will always get a scoop of Mr Goaty fresh from the churn.



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