

Local Food Innovators: Green Tangerine



With a **fresh, vibrant menu** and a **lively venue to match**, it's no surprise that Green Tangerine has become a **must-stop shop** in Long Jetty.

From a **seriously good cup of coffee**, to a **mouth-watering brunch**, and even a **decadent sweet treat** or **fresh-baked loaf of bread**, this bustling local café is guaranteed to tick all of the boxes.

We caught up with co-owner **Katie Walters** to hear how they're serving up **unique, modern flavours** and **quality dining experiences** for their customers.



There are a number of new and exciting hospitality venues emerging on the Coast. What is it that makes Green Tangerine stand out from the crowd?

We strive to keep our dishes unique, fresh and modern. We are not only a café, but also an onsite bakery.

Sounds like the best of both worlds! What do you think your customers would say are your best features?

I think our customers would say our amazing staff, the freshness of our delicious meals and baked goods, and our amazing coffee by The Little Marionette are the best things about our business.



With the hospitality landscape constantly changing and evolving, how do you contribute to innovation within the industry?

I would say our unique dishes and flavour combinations are quite innovative.

Plus, the fact that all of our delicious baked goods are made and baked fresh onsite every day.

Of course, killer flavour combinations often start with fresh ingredients. Do you utilise any local suppliers to whip up your specialty dishes?

We have a few local suppliers, including Coastal Providores and The Egg Shed in Erina.

We also stock Grandma Bees preserves and honey, and the famous Shhmoakesys Gourmet Pies!

It's no secret that the past few years have presented a number of challenges. What has been the hardest hurdle to jump for your business?

Definitely going through two lockdowns. Only being able to provide takeaway during those times was tough, especially when a lot of people were afraid to go out at all. But, our amazing customers helped us get through that hard time by supporting local!

Staffing has also been an issue for the hospitality industry over the last two years.

Glad to see you were able to push through. How did you manage to overcome these obstacles?

We set up our counter right at the front door, offered a simple yet delicious takeaway menu, and amped up our freshly baked goods.

Clearly you have a knack for problem-solving, but a helping hand never goes astray. What support would be the most beneficial in growing your business in the new year?

A little bit of everything, I suppose. Word of mouth especially is a great way of getting publicity. We want our customers to talk to their friends and family about the great experience they had dining with us, so we strive to make sure all of our customers leave Green Tangerine satisfied.

As an established local business with a number of years of experience behind you, what do you predict the hospitality scene on the Central Coast will look like five years from now?

I think the Central Coast is already booming with amazing hospitality venues - to see this continue to keep growing and have more people wanting to work in the industry would be great!



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