

x

 Life Unhurried

Noosa.

UNHURRIED

COAST • RIVER • HINTERLAND

A WORD

There's so much more to Noosa once you venture off the beaten path.

Most people arrive here chasing something – a table at a good restaurant, a patch of sand at Main Beach, the perfect wave at First Point. And Noosa delivers all of it, beautifully. But if that's all you find, you've only met the surface of a place that runs far, far deeper.

Noosa holds a quiet contradiction at its heart. It is, at once, one of Australia's most celebrated destinations and one of its most carefully protected ecosystems. The champagne brunches and the ancient scribbly gums. The designer boutiques and the wild koalas sleeping in the canopy above them. This is a place where luxury and ecology don't compete – they coexist, improbably and wonderfully, because the people who love Noosa have chosen to keep it that way.

Which is why Noosa rewards those who arrive ready to slow down.

The kinds of visitors who come to linger, not tick boxes. Who understand that staying longer changes everything – that the real rhythm of this place only reveals itself once you stop rushing to find it. You need to slow down, take your time. Let a morning stretch unhurried across the Noosa Everglades. Follow a trail into the national park when the light goes golden. Eat when you're hungry, swim when the tide calls, and resist the urge to be anywhere other than exactly where you are.

Inside these pages is the Noosa you may not know – the coastal reaches, the rivers and lakes, the hinterland beyond, and the people and experiences in each who truly make this place. Each one rewarding you for showing up slowly.

As you move through the region, we'd encourage you to explore the [Tread Lightly. Noosa](#) program – a simple way to lighten your footprint and give something back to this remarkable Biosphere Reserve.

You might come for the beach, but you'll stay for everything else.

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Scenic drives, makers, quiet cabins.

PHOTO: TINY HEIDI | INTO THE WILD ESCAPES



I. CHAPTER ONE

The Coastal *Rhythm.*

You came for the beach, but the best ones aren't always signposted. What you want is the insider info from the locals who know – where to paddle out, where to drink a coffee slowly, and which sand path leads somewhere quiet.

I.02 · IN CONVERSATION

It starts with surf

For local chef Sara Dillon, the best Noosa mornings begin before the crowds arrive – with a board underfoot, a friend by her side, and good coffee waiting on the shore.



INTERVIEW · SARA DILLON

"It's not about the *best wave*."

Most days start like this. Golden light on the water and a clock that hasn't quite hit 6am.

Barefoot surfers pad their way along sandy beach tracks, or jump in the car to check out their preferred break depending on which way the wind is blowing. A quick survey, a decision made, and boards waxed up.

Local chef Sara Dillon of [Tuckshop Catering](#) has been surfing here since moving to Noosa around nine years ago.

Often she'll meet up with a girlfriend – today it's fellow cook Kristal Smith from Clay Cantina – and usually, the surf extends to coffee afterwards.

With its gentle peeling right-handers, Noosa is a renowned surfing destination, not least because it's been recognised as a [World Surfing Reserve](#). Sara's go-to break is Little Cove, but she also loves Tea Tree Bay.

But when it's flat elsewhere, she says you can still be guaranteed of a wave at The Spit, at the opposite end of Noosa Main Beach where they're catching waves this morning.

"I've met a lot of people through surfing here," she says. "It's a nice community, most people know each other."



And while she says it can get hectic in the busy times, the locals are kind and respectful as long as you're not getting in there to hog the waves.

"I wasn't very good when I first started and I probably did the wrong things, and got told off a couple of times," she says. "But I kept learning."

When the saltwater is rinsed off and clothes pulled back on, the girls continue the catch up at one of their favourite coffee spots. Today, it's Moonstruck. "They do a pretty good ham and cheese croissant," Sara says.

"Otherwise I will go to [Organika](#) in Noosaville. I love their coffee and they use my favourite almond milk."

By 9am, the day has barely begun – and already, it's been a good one.

THE COASTAL RHYTHM

Secret Swim Spots

Move beyond Main Beach and seek out these quieter pockets of the coast.



SWIM · SHELTERED

Little Cove

A sheltered 100-metre crescent of turquoise water just a short stroll from Hastings Street.



WALK-IN · 20 MIN

Tea Tree Bay

Walk 20 minutes into the National Park for this beloved strip of sand – a favourite with surfers and snorkellers.



WALK-IN · 35 MIN

Granite Bay

Keep walking through the National Park. This spot is wilder, rockier, almost yours alone – even on a Sunday.



LONG SAND · CAFÉS

Sunshine Beach

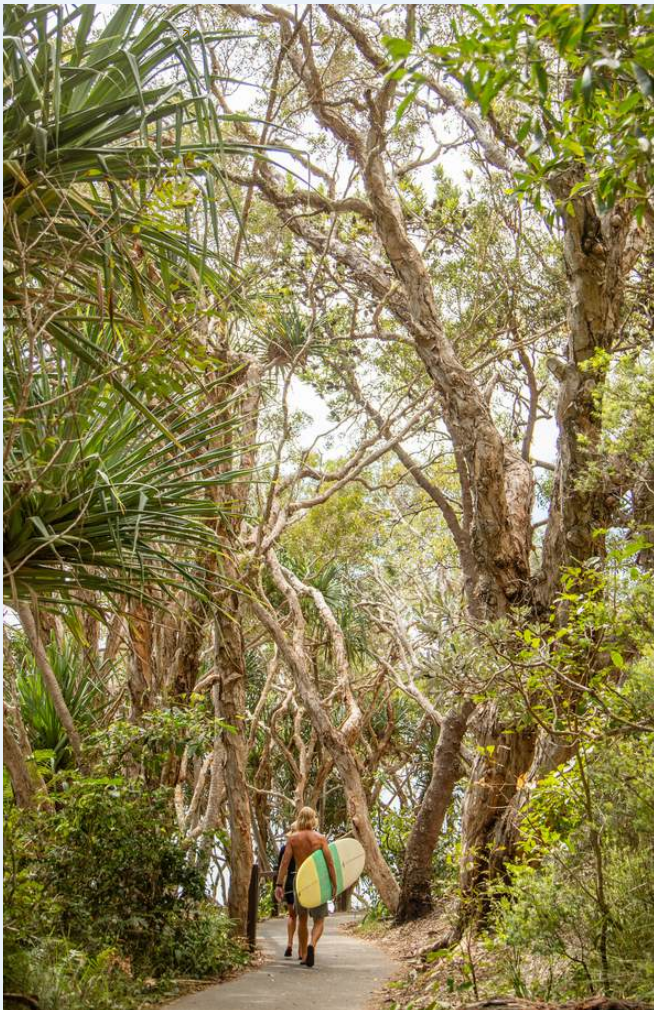
Join Generation SPF for a sunrise swim and cards each week, or visit solo for long beach walks and its cafe scene.

THE COASTAL RHYTHM

Lesser walked coastal tracks

Everyone knows Noosa National Park – but venture beyond the main trail and a quieter, wilder Noosa begins to reveal itself.

Instead of heading to the main day use area, start from Sunshine Beach to walk the Coastal Trail, or branch off onto the [Tanglewood Track](#) to leave the holiday crowds well behind.



Marcus Beach to Castaways Beach

A little further south, the 3.2 km Marcus Beach to Castaways Beach Trail winds alongside sandy dunes before edging into bushland and joining the coastal pathway. Timber bridges cross over creeks, and several secluded beach access points make it well worth packing your swimmers.

[OPEN MAP](#)

Noosa National Park – Peregian Section

Equally rewarding is the Peregian Section of Noosa National Park – something of a local secret. Highly varied in its vegetation, the trail leads to a remote corner of Peregian Beach with peaceful views back toward Emu Mountain.

[OPEN MAP](#)

Cooloola Great Walk

For those who want to go deeper, the [Cooloola Great Walk](#) offers a fully guided five-day experience with [Adventure Tribe](#).

Whatever trail you choose, Queensland Parks asks that you tread lightly – stay on marked paths, respect the natural environment, and leave everything exactly as you find it. These places stay special because of the people who care for them.

CONSERVATION CHAT

Jarrah Small

Noosa is the kind of place travellers seek out precisely because of the passionate locals who fiercely protect it.

One such local is Jarrah Small, a 17-year-old Year 12 student and conservationist. As the Noosa Biosphere Youth Representative, Jarrah channels her love of the outdoors into hands-on change – from beach clean-ups and wildlife rescues to school workshops and social media advocacy.

Q: When did you first feel the pull to get involved in conservation?

I was just six years old when I started discovering plastic pollution littered on the beaches I loved and in the ocean. I remember seeing plastic in the ocean when I was out surfing and seeing a plastic water bottle washed up on my local beach, lying right next to an endangered sea turtle nest. From then on, I realised I needed to do something, I couldn't sit back and do nothing, and so at the age of six, my conservation journey began and it's still going strong 11 years later.

Q: What are some of the most harmful plastic finds you've come across?

From what I've seen through my clean-ups, wildlife rescues and from the data I've collected, discarded fishing line is one of the most harmful plastics. A lot of my wildlife rescues are due to fishing line entanglements that sadly don't end well for our beautiful seabirds, turtles and other species.



JARRAH SMALL

Single-use plastic items like plastic bags, plastic drink bottles, coffee cups and lids, are another harmful plastic that can be avoided simply by bringing reusable items with you. These single-use items are used for maybe a couple of minutes but stay in the environment, causing harm to ecosystems and wildlife for hundreds and thousands of years.

Q: What are some simple ways visitors can help when they come to Noosa?

Bring your reusable items with you – these small actions will make a difference and help you to tread lightly when visiting Noosa. Be mindful of the wildlife that you encounter and give wildlife space and show them respect as you holiday in their homes. Join in a community event, like a tree-planting morning or beach clean-up, and leave Noosa better than you found it.

[@jarrah._j._j](#)

Coastal Eats

PEREGIAN BEACH

Bask

Pair paddock-to-plate dining with a sea breeze at this refined diner in Peregian's village square.

[VISIT](#)

NOOSA HEADS

Bistro C

You can't ask for a better vantage spot than a beachfront table at Bistro C.

[VISIT](#)

NOOSA HEADS

Sails

Stop by for coffee in the morning or make a booking for lunch with one of Noosa's best views (and its longest wine list).

[VISIT](#)



PHOTOS ABOVE: BASK



PHOTO: BISTRO C



PHOTO: ELYSIUM NOOSA WELLNESS SUITE

Coastal Wellness

NOOSA

Wellness Suites at Elysium Noosa

Design your own retreat with in-room treatments, reformer pilates, yoga, infrared sauna and private jacuzzi.

[VISIT](#)

NOOSA

Sensaura Day Spa

Slip into this sanctuary on Hastings Street for Ayurvedic treatments and a life-changing facial.

[VISIT](#)

NOOSA

TH7 - Contrast therapy

Balance beach time with one of the science-backed protocols, moving between infrared sauna, hot and cold pools, and cold plunge.

[VISIT](#)

NOOSA

Noosa Springs Golf and Spa Resort

Make a day of it at this destination spa with hydro-massage and float pools, sauna, stream room, and thermal capsule.

[VISIT](#)

Coastal Stays



NOOSA

Halse Lodge

An 1880s Queenslander with wide verandahs, private rooms, and garden bar. The beach is 90 seconds away.

[VISIT](#)



NOOSA

Little Cove Penthouse

A luxe three-bedroom apartment perfectly positioned overlooking Little Cove and on the edge of the Noosa National Park.

[VISIT](#)



NOOSA

Elysium Noosa

A new era of coastal luxury on Hastings Street with Italian eats from Cibaria, wellness suites, and that iconic pool bar.

[VISIT](#)



NOOSA

Netanya Beachfront Resort

Absolute beachfront luxury on Hastings Street's quiet end – open the gate and step straight onto Noosa Main Beach.

[VISIT](#)



II. CHAPTER TWO
*The River,
and The Lakes.*

Where the ocean exhales. Pick a paddle. Find the bend of the river where the noise drops off. Stay longer than you planned to.

II.02 · A MORNING ROUTINE

Women on *water*

On the glassy waters of the Noosa River, a women's paddling group is proof that the best way to know a place – and the people who love it – is to slow down and let it come to you.



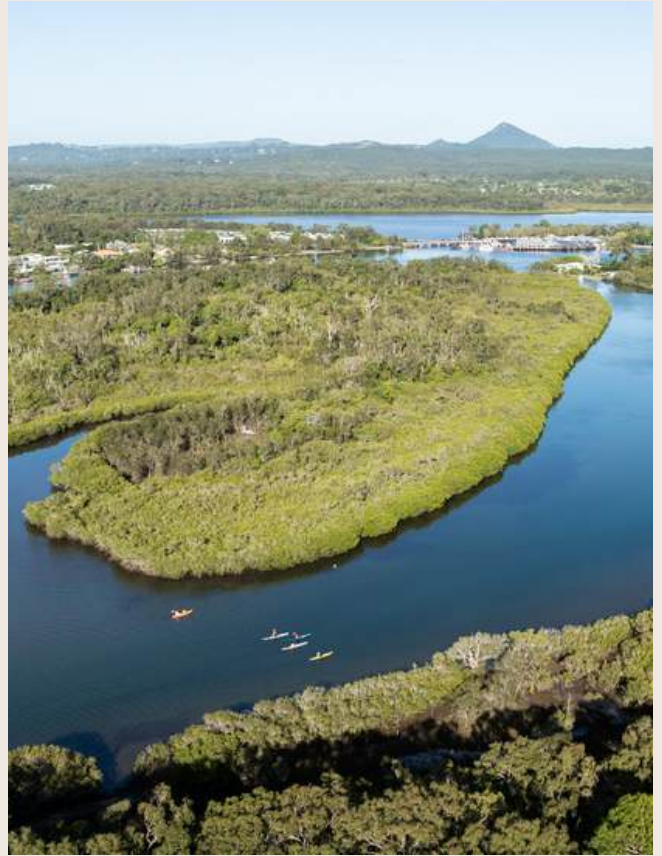
CONSERVATION CHAT

It's just after 7am and the river looks like glass. Locals are walking dogs or jogging along the waterfront pathway, while others gather on a bench, cradling coffee and catching up on the morning's news.

We clip up our lifejackets and slide into the kayaks waiting for us at the water's edge. An hour from now we'll be deep in conversation about wedding plans and restaurant recommendations, new friends made in the way only early mornings seem to allow. But first, we paddle.

This is Women on the Water, a women's only paddling group from [Kayak Noosa](#) that takes place three mornings a week on the Noosa River. You can do one, or do them all. You'll likely recognise your fellow paddlers, and you'll definitely get to know guide Leisl Doery, who has water in her veins.

We cross swiftly to the North Shore and cruise gently past the long-held beach shacks that line the river's edge. Simple houseboats bob on their moorings. A local paddles past and gives a nod. We pause to watch a pelican dunk its head in pursuit of fish, then glide our kayaks over the seagrass in the shallows as we pass Goat Island – one of a handful of small islets scattered throughout the river.



NOOSA RIVER

"The river has a lot of lessons to teach us," says Leisl. "Some days it is calm and blue skies, some days rain and rainbows, and some days it is windy and turbulent but the river builds resilience and appreciation of nature's ability to move slowly through life's changes."

Leisl knows something about pushing through. In a former life she was a chef, accustomed to loud, busy kitchens and the relentless demands of service. Then, four years ago, she went on a paddling tour through the Noosa Everglades, and something shifted.

"I asked what I needed to do," she says. "Did a guiding course, started paddling with them." She never really looked back.

Now she paddles every chance she gets – twice a week with Kayak Noosa, and other days, wherever the feeling takes her. With the Noosa hinterland on her doorstep, the options are many. Sometimes it's crossing Lake Cootharaba to reach the tannin-stained waters of the Narrows in the Noosa Everglades. Others, she'll paddle the gin-clear stretch of the Noosa River to where it meets the sea.

We paddle under the Tewantin bridge and nudge our noses into the calm of Lake Doonella. And we muse about Noosa's status as a protected Biosphere, recognising its balance between the natural and man-made. This symbiotic balance is what continues to draw people to its waters, just as we were called this morning.

"Each person comes for different reasons," Leisl says. "And sometimes the river and the people you paddle with give you something that you didn't know you needed."

Women on Water started about 15 years ago here on the Noosa River but it also exists in all kinds of iterations around the world. Today you'll find versions of it built around surfing, bodyboarding and more, in communities around the world. Robyn Singh was instrumental in its early days and still guides groups of women on the water each week.

Originally sessions ran only on Mondays, drawing around twenty women. Then someone posted a notice on a community message board, and everything changed.

"We often have people who come to Noosa for three months each year, or they've moved here to start anew," says Robyn. "With this, they can connect with the community right away."

We join our new friends for coffee at The Jetty. Conversation drifts easily from wedding plans to restaurant recommendations, the kind of chat that only happens when there's nowhere to be. The river glitters beside us. Nobody is in any hurry.

Robyn says the best way to experience Noosa is to simply slow down. "Don't rush around – stop and meet the people. There's just gold here," Robyn says. "Everywhere."

KAYAKNOOSA.COM.AU



NOOSA RIVER

II.03 · ON THE RIVER

Where the *water flows*

The Noosa River and its lakes aren't just a backdrop – they're the main event, and there's no wrong way to get out on them.

Whether you're gliding through mangrove tunnels, sleeping under the stars deep in the Everglades, or simply strolling the foreshore at golden hour, the water pulls you in. Here's how to make the most of it.

Stand-Up Paddle Boarding

Glide through the serene estuaries and mangrove tunnels of the Noosa Biosphere Reserve on a [guided SUP tour](#).

Everglades Multi-Day Paddle

The Noosa Everglades encompasses majestic lakes, upper river wilderness, and 44 per cent of Australia's bird species. Pack light, [paddle deep](#), and sleep somewhere genuinely wild.

Gympie Terrace Foreshore

Two kilometres of flat, shaded riverside path along the Noosa River – equally good for a run, stroll, or meander.

BBQ Pontoon Boats

[Cruise](#) over 20km of the Noosa River and canals, anchoring at sandbanks to swim, fish, and fire up the onboard BBQ and pizza oven – no boat licence required.



KANU KAPERS, NOOSA EVERGLADES

11.04 · GOLDEN HOUR · ON WATER

Sunset *Spotting*

In Noosa, the end of the day is an event.
Here's where to watch it unfold.

Golden Hour

Stillwater Sunset Cruise by Noosa Ferry Cruise Company

Slip aboard the hybrid-powered catamaran and feel the world slow down. Almost silent on the water, the boat glides through lesser-travelled reaches of the Noosa River – past mangroves, small islands and bobbing houseboats – as cool lounge beats set the mood. Like your favourite bar, but with a constantly changing view. Sink into the lounges, canape in hand, drink nearby, and watch the north shore's waterfront homes drift past as the sky catches fire.

[VISIT](#)

Mt Tinbeerwah

A short, easy climb rewards you with a helicopter-like, 360° view unlike anywhere else in Noosa – beaches, hinterland and glittering lakes spread out below. Arrive at golden hour and watch the whole region turn amber.

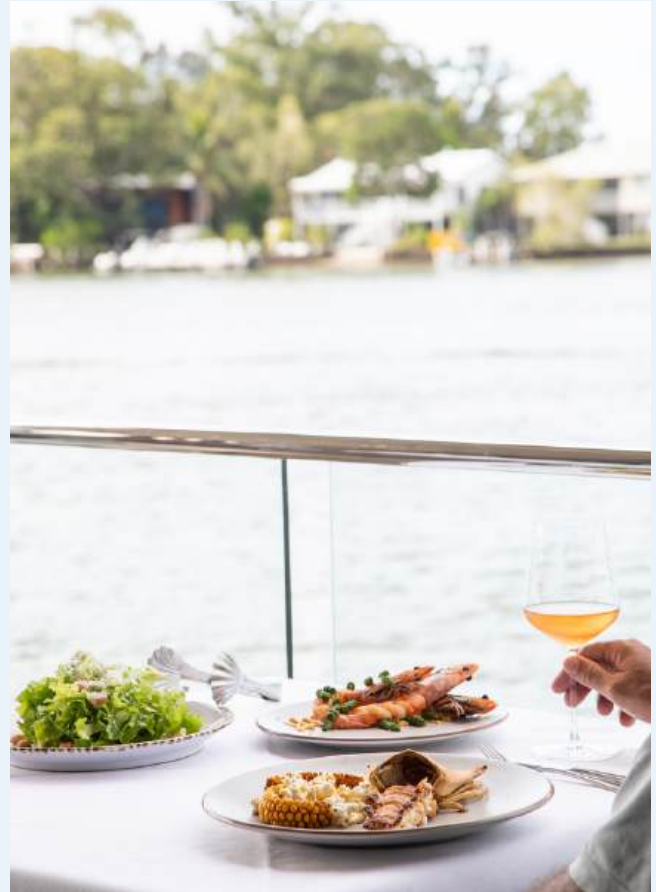
[VISIT](#)

Laguna Lookout

A short forest walk through towering eucalypts – keep an eye out for koalas and lace monitors – opens to sweeping views of Laguna Bay, the coastline and the volcanic hinterland plugs, glowing at sunset.

[VISIT](#)





LUCIO'S MARINA

River Eats

TEWANTIN

Lucio's Marina

There's a moment at Lucio's when the hum of the river, the warmth of the light and a plate of just-caught seafood arrive together – and you forget, briefly, which country you're in. The cooking has that quietly confident quality you find in good European restaurants: a handful of exceptional ingredients, treated with restraint, allowed to speak. Pair that with a riverside table and a view that stretches lazily across the water, and the experience feels unhurried, authentic, and completely of this place.

[VISIT](#)

NOOSAVILLE

Lanai

Slip into relaxation mode and nosh on local produce by renowned chef Ryan Fitzpatrick, with the Noosa River shimmering beyond.

[VISIT](#)

NOOSA HEADS

Rickys River Bar & Restaurant

A waterfront icon with its own private jetty – arrive by water taxi if you like. Much of the menu is crafted around produce from the kitchen's own Maravista Farm.

[VISIT](#)

River Stays



NOOSA

Eumarella Shores

Lakehouse and cottage stays on peaceful Lake Weyba, where kangaroos roam the grounds and canoes await a gentle paddle.

[VISIT](#)



NORTH SHORE

Senses Noosa North Shore

Forty acres of unspoiled wilderness, with architect-designed homes, three pools, and seclusion perfect for families and groups.

[VISIT](#)



NOOSA

Culgoa Point Beach Resort

Self-contained apartments with private beach and river access, a lap pool, spa, sauna, kayaks, paddle-boards, and a pickleball court.

[VISIT](#)



NOOSA

Habitat Noosa Everglades Eco Camp

Glamping tents and campsites on Lake Cootharaba's shores, with an onsite restaurant.

[VISIT](#)

III.

CHAPTER THREE

The *Hinterland.*

Beyond the beach, a quieter Noosa unfolds – one of red soil farms, ancient forest, regenerative paddocks and unhurried makers doing things properly.

III.02 · ONE LOOP, ALL DAY

Country *Drives.*

Trade the beach towel for a back road. Noosa's hinterland is closer than you think – and is well worth the detour.

Leave the coast behind and let the road do the talking. Heading inland from Noosa, the beachside bustle softens quickly, replaced by undulating green hills, patches of rainforest, grazing cattle and the kind of unhurried countryside that reminds you why you came here in the first place.

Your first stop is **Cooroy**, about 20 minutes from Noosa Heads. The town has an easy charm – pop into the Butter Factory Arts Centre to see what local creatives are up to, then let the kids loose on what might be the best adventure playground in the hinterland. Before you leave, duck into A Little Shop of Soul for a browse and a slice of cake. If you're feeling leisurely, a game of bowls at Crackerjack is never a bad idea.

From Cooroy, the road winds north through open farmland toward **Pomona**, where Mt Cooroora rises dramatically above the rooftops. Lace up your boots for the climb – it's steep but rewarding, with sweeping views across the Noosa hinterland – or head straight for Pomona Distilling Co for a gin tasting. Either way, you've earned lunch.

The final leg to **Kin Kin** is arguably the most beautiful stretch of the whole drive – rolling green hills stacked one behind the other, quiet roads, and a sense that time moves differently out here. The tiny township punches well above its weight: brilliant coffee and extraordinary pastries served from 8am Thursday to Sunday at the Kin Kin Hotel, creative workshops that pop up regularly, and come evening, The Woodshed serves up the kind of dinner worth planning your whole day around.

Loop home via **Boreen Point** on the edge of Lake Cootharaba, where the light on the water as the afternoon fades is reason enough to have taken the long way round.

The Four Routes

Visit Noosa has mapped four self-drive loops, each a full day's adventure.

Northern Loop: Lake Cootharaba, Kin Kin, Cooran and Boreen Point; paddock-to-plate produce, craft brews, aquatic adventures and heritage sites.

Central Loop: Cooroy, Pomona and Eumundi; arts and culture, distilleries, markets and the shadow of Mt Cooroora.

Southern Loop: Eumundi, Doonan and surrounds; historic markets, galleries and lush hinterland scenery.

Mary Valley Drive: Heads beyond the hinterland into the Mary Valley, linking Noosa to Gympie through peaks, farmland and timber country.

[DOWNLOAD THE MAP](#)

DEGUSTATION + STAY

The Woodshed *at Kin Kin.*

A hinterland pub reborn. Produce-driven dinners, nine new rooms upstairs. This might just be one of the best food experiences to be had in Australia.

DEGUSTATION + STAY

There is a particular kind of meal that you carry with you long after the plates are cleared. Not just the memory of flavours, but the feeling of having truly arrived somewhere – unhurried, present, and full in the deepest sense of the word. Dinner at The Woodshed at Kin Kin Hotel is that meal.

In the tiny hinterland town of Kin Kin, about 40 minutes' winding drive from Noosa, The Woodshed opened in August 2025 inside a beautifully restored old shed – its original tin roof kept intact, its bones reimaged by co-owner and interior designer Ellie Ezrine of Squid Ink Interiors. Exposed beams, wood-panelled walls and ceramic wall lights – each one handcrafted by local potter Prue Macfarlane – set a mood that is rustic and incredibly stylish.

The lighting is low, the velvet tub chairs feel like a warm hug, and generous circular banquettes invite you to settle in for the long, lovely evening ahead. At the centre of it all sits an open kitchen where the fire is the undeniable star.





At its helm is Head Chef Oscar Holgado, who has worked in Michelin-starred kitchens including Coombeshead Farm in Cornwall, UK – a guesthouse, working farm and restaurant that has long been a benchmark for thoughtful, produce-led hospitality. Here at The Woodshed, he has created his parallel: a seven-course degustation built almost entirely from what grows, swims and is made within reach. The bread is baked across the road, the cultured butter and young brie is his own, and the vegetables come from the pesticide-free market garden across the road. Tonight, wasabi leaf appears on the menu, grown from a single stalk Oscar planted that simply took off. The yabbies were brought in by a local couple who are regulars at the pub. Nothing on the plate feels like an accident, and everything on it feels like a story worth hearing.

What makes the experience genuinely extraordinary is the intimacy Oscar has engineered into the room. Only ten tables, a maximum of forty guests, and a deliberate negative space between them – tables built for eight seating only two or four – means the room breathes in a way that fine dining rarely allows. A two-metre open entry to the kitchen is an invitation rather than a boundary, with stools running along its edge for those who want to lean in a little closer. "We want people to feel comfortable coming over and having a look," he explains. Our sommelier, Baptiste, extends this spirit of ease further still: rather than presenting a wine list, he offers options by the glass for each course (a complete wine pairing is also available) – standouts among them a petit chablis from his native Normandy and a Yarra Valley nebbiolo by Mac Forbes – turning each pairing into a gentle conversation and study in viticulture.



"We say we're more of a restaurant with rooms than a hotel," staffer Riley tells us at check-in, and from the moment you step inside, that philosophy shapes everything. The nine rooms upstairs are reserved exclusively for Woodshed guests, with doors that open onto a wide verandah, waffle-weave robes and slippers waiting, and communal bathrooms finished with unexpected style and heated floors. Sleep comes easily up here, satiated and swaddled in quality linens.

In the morning, breakfast is served back in the Woodshed: garlic toum on toast with broccoli and poached eggs, a housemade beef and jalapeño sausage, First Batch coffee from Noosa, and pastries so good the memory stays on the tongue all day. Throughout the service, Oscar wanders out from the kitchen to chat – about the garden, the suppliers, the wasabi that simply refused to stop growing. It is that kind of place. One where the chef knows your name by morning, and where you realise, somewhere between the first cocktail and the last pastry, that you're in absolutely no hurry to leave.

[KINKINHOTEL.COM](https://www.kinkinhotel.com)

[@KINKINHOTEL](https://www.instagram.com/kinkinhotel)



MAKERS

Eastwell Farms

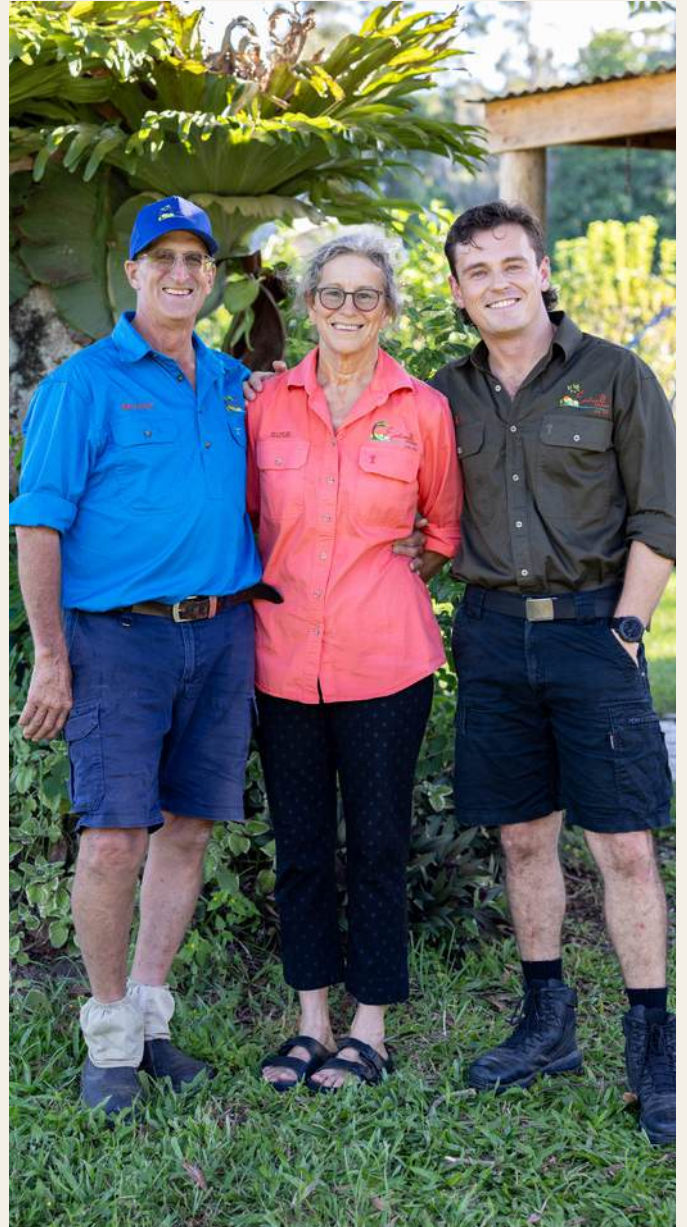
Growing something real in Kin Kin.



MAKER

Bryant Ussher was seven years old when he first went to school in Kin Kin. The paddocks, the mountains, the slow rhythms of the hinterland, all seeped into him early. Decades later, when he and his wife Susie took over the family's 400-acre property in 2018, it felt like a homecoming.

The land has been in Bryant's family since the late '60s. But the version of Eastwell Farms that exists today – with its new fences, new roads, and a firm commitment to chemical-free farming – is something Bryant and Susie built together from the ground up. The motivation wasn't purely philosophical. In 2013, Bryant was diagnosed with prostate cancer. The experience quietly rewired the way he thought about food, land, and health and the connection between it all.



Left to right Bryant and Susie Ussher, and Alex Thompson-Welch

"When we came here to the farm, we just said we'll do it chemical-free if we can," Bryant says. "And doing chemical-free in this coastal environment is definitely a really big challenge."

It's a challenge they've embraced with methodical care. Their 255 Nguni cross cattle – a breed naturally resistant to parasites – are moved twice a day across 37 permanent paddocks in a high-intensity grazing rotation. The cows eat grass their whole lives. Nothing else, nothing artificial.

"We work on trying to make this place 100 percent ground cover 100 percent of the time," Bryant explains. "That's one of our mottos. And effectively clean, green beef – because we don't do anything that is not natural with the animals."

The result is beef they sell almost entirely direct to the public, bypassing the industrial supply chain to reach the people who'll actually cook and eat it. A small handful of produce stores in Noosa and Gympie also stock their meat, but the connection between farmer and eater is something Bryant and Susie clearly value. "Environmental health is really everything," Bryant says quietly. "Absolutely. And that's not just for the animals."

THE SHOP

Pull up to the Eastwell Farms storefront on their farm and you're immediately somewhere unhurried. The building was once nothing more than a BBQ shelter, now transformed using recycled timbers salvaged from an old dairy shed on the property. It has the texture and warmth of something built with intention rather than speed.

Inside, it's less a farm shop and more a small curated world. Local free-range eggs, Noosa Black Garlic, tea from nearby producers, and honey from hives the local bee man keeps on the property sit alongside their beef, tallow skincare, and mushroom extracts. Out back, a bountiful veggie patch and fruit trees are Susie's pride and joy.

The farm holds three to four open days a year, and is also open by appointment. Both are worth planning around.





ALEX AND THE MUSHROOMS

Susie's son Alexander came to farming by an unlikely route. He studied computer science, spent years restarting other people's computers, and eventually hit a wall.

"I got really sick of being in an office," he says. "I wanted to do something a bit more tangible. I didn't realise, but I really wanted to be out in the sun too."

EASTWELLFARMS.COM.AU

[@EASTWELLFARMS](https://www.instagram.com/EASTWELLFARMS)

That was around five years ago. In 2020, Alexander started cultivating medicinal mushrooms on the property – and hasn't looked back. The operation now runs out of two 40-foot converted cool rooms beside the meat freezers, completely powered by solar: one for incubation, one for fruiting. He bags his own substrate, steams it, then inoculates it with mushroom spawn. The varieties – oyster, lion's mane, shiitake, reishi, turkey tail – spend up to three months in incubation, then move to the fruiting room before they're picked.

It's painstaking, hands-on work, the kind that doesn't translate easily into a job description but makes perfect sense once you see it. The mushrooms turn up on the menus of some of the region's most respected kitchens: Spirit House, Locale, Croc Hunter Lodge, Bandita, and The Kin Kin Hotel, and find their way into the cooking of celebrated chef Matt Golinski. This year, Alexander is also starring on *Farmer Wants a Wife* – which might bring a new kind of attention to the quiet paddocks of Kin Kin. "It's so rewarding working with people, providing them food, and then seeing the reactions when the food is fulfilling and nourishing," he says, "as opposed to restarting someone's computer."

Eastwell Farms is in Kin Kin, about 45 minutes from Noosa. Open days run three to four times a year; while farm tours and visits outside those times are by appointment. Check their socials for upcoming open day dates.

MAKERS

Pottery for the Planet

Shaping a better world, one cup at a time.

MAKER

In Noosaville's quietly buzzing industrial precinct – what founder Renton Bishopric calls a "bubble of creativity" – something purposeful is taking shape. Literally. At Pottery for the Planet's studio and showroom, lumps of clay are slowly becoming the reusable cups, plates and homewares found in over 600 outlets across Australia. And if you time your visit right, you can watch it all happen.

Renton grew up with clay in his hands. His parents were potters, running a studio and gallery in Yeppoon, and he's been making his own pots since around 2002. But the idea for Pottery for the Planet arrived with a single, bold move: in early 2017, he threw 400 cups, loaded them into a vehicle and headed to the Woodford Folk Festival. They sold out on the first day.

"Then *The War on Waste* (ABC docu-series) came out," he recalls, and within four months, he had four staff. What began in an old horse stable in Mount Coolum quickly outgrew itself. Delivery trucks were cutting across cow paddocks, neighbours were raising eyebrows,



and Renton knew it was time to get organised. In 2019, the operation moved to its current Noosaville home – a working studio now topped with solar panels that offset the electric kilns, alongside gas kilns that lend finished pieces their own distinctive character.

The studio runs tours at 11am and 2pm, Monday to Friday, giving visitors a rare window into a genuine production. Each piece takes two to three weeks from start to finish – a process that rewards patience and demands skill. Coming here is a lesson in where things come from and what goes into making them well.

That ethos extends to the planet beyond the studio walls. Pottery for the Planet works with 4ocean, meaning every purchase contributes to removing plastic from the ocean. Collaborative pieces go further still: whale cups support Sea Shepherd, while turtle cups raise funds for the Australian Marine Conservation Society.

If you can't make a tour, seek out their work around Noosa. Reusable cups are on the shelves at [Sunshine Social](#) café in Sunshine Beach and the [Noosa Visitor Information Centre](#) on Hastings Street. [Coya](#) restaurant in Noosa Junction plates up on their tableware – a line introduced during Covid, when reusables were off the table and cafés pivoted to takeaway.

But for the full experience – and the pieces that never make it to the website – visit the showrooms in Noosaville or Eumundi. It's the unhurried way to shop: knowing the story, meeting the makers, and taking home something that does a little good in the world.

[Pottery for the Planet](#) have a studio and showroom in Noosaville, where they run daily tours Monday to Friday, and another shopfront in Eumundi.

[POTTERYFORTHEPLANET.COM](https://www.potteryfortheplanet.com)

[@POTTERYFORTHEPLANET](https://www.instagram.com/potteryfortheplanet)



Hinterland *Eats*

TRAVESTON

Dingo Creek Winery

Locals love the unassuming nature of the cellar door at Dingo Creek in Traveston where loaded grazing platters are served alongside wine tastings.

[VISIT](#)

EUMUNDI

Popina

First-rate Italian served in an intimate setting on Eumundi's main street, championing a paddock-to-plate ethos.

[VISIT](#)

POMONA

Pomona Distilling Co.

Try a Providore Ploughmans board with the likes of local scotch eggs, Noosa Red tomatoes, and Kenilworth and Wombye cheeses alongside your G&T.

[VISIT](#)



KIN KIN

Kin Kin Hotel

If you can't get a booking at The Woodshed, the main pub menu at the Kin Kin Hotel is just as impressive. Try the Eastwell Farms mushrooms with cashew cream or house-made rillettes with grilled sourdough and pickles. Or just make the pilgrimage Thursday to Sunday for freshly baked sourdough, coffee and pastries from the ex-Agnes (Brisbane) pastry chefs.

[VISIT](#)

Hinterland *Wellness*

KIN KIN

Kin Kin Spring Bathhouses

A buggy ride up a hillside, a hand-crafted stone bath drawn and waiting, and nothing but rolling green paddocks stretching out before you. That's the welcome at Kin Kin Spring Bathhouses – one of the hinterland's most underrated wellness experiences. The two private bathhouses are built from recycled materials and fed by natural springwater drawn from the land's own geology, and while the aesthetic is charmingly rustic, the setting is nothing short of sublime. Pack a book, load up a BYO platter, pop some bubbles and let the two hours dissolve. Add Epsom salts or choose from a selection of essential oils to take it up a notch – or book a sunset session for the full golden-hour effect. From \$129 per bathhouse for two.

VISIT





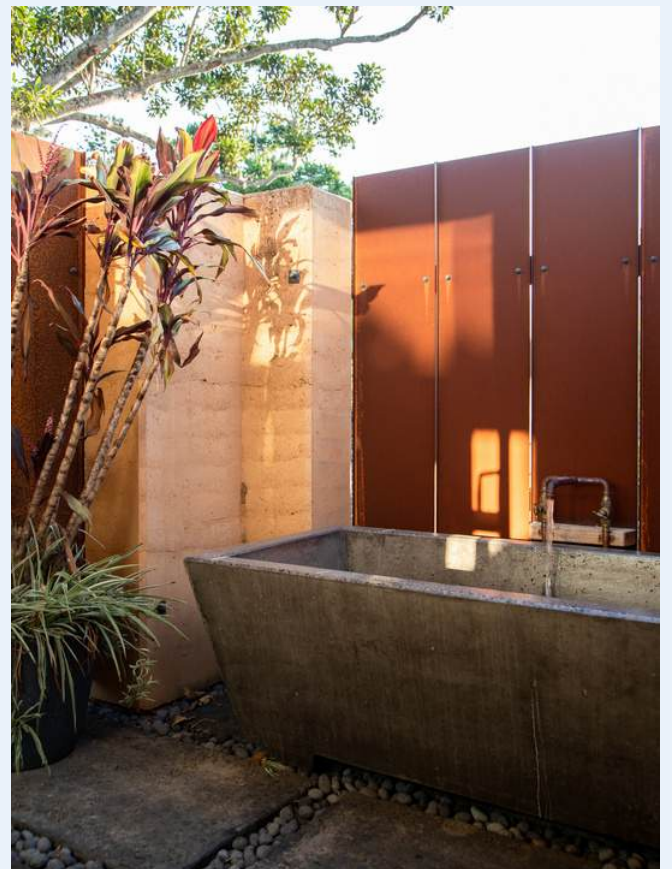
KIN KIN

Hinterland *Stays*

Mayan Farm Villas

Rammed earth walls, repurposed concrete and recycled materials – this is sustainability made sensuous. Spread across a working farm, the main house and four villas offer effortless comfort: exquisite beds, well-stocked kitchens, and a central hub with pizza oven and fire pit. Catering, if you want it, is local and delicious.

[VISIT](#)





COOROY

Thirlestane Farm

A renovated workers' cottage and new barn near Cooroy – book one or both. Lawn games, a fire pit and an outdoor projector make this the ultimate family escape.

[VISIT](#)



KANDANGA

Killara Farm

Forty acres in the Mary Valley, shaggy highland cows at the fence, a pool and fire pit. Simple, soul-restoring perfection.

[VISIT](#)



BOLLIER & PINBARREN

Into The Wild Escapes - Tiny Aahana & Tiny Heidi

Gorgeous off-grid tiny homes hidden in the hills near Noosa. Sweeping views and outdoor tubs.

[VISIT](#)



BLACK MOUNTAIN

Atelier34

A beautifully styled studio retreat built for solo female travellers with plunge pool, fireplace, copper bathtub and in-room wellness.

[VISIT](#)

CREDITS

Thank you for *slowing down.*

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For more slow travel inspiration, wellness ideas and a carefully curated directory of Slow Stays across Australia, visit us at lifeunhurried.com

[@LIFEUNHURRIED](https://www.instagram.com/lifeunhurried)

To plan and book your next (unhurried) escape to Noosa, head to visitnoosa.com.au

[@VISITNOOSA](https://www.instagram.com/visitnoosa)