



At World Expo 2025 Osaka, cuisine is a key ingredient of the experience at the Australia Pavilion. From curated dining to relaxed café dishes, every bite tells the story of Australia's land, culture and people.

Guiding this culinary journey is executive chef **Andrew Ballard**, who leads the pavilion's food program in close collaboration with state and corporate partners and producers. Named Australian Professional Chef of the Year 2021, Andrew brings global expertise and a passion for celebrating Australia's food culture through sustainable, regionally inspired menus.

Hospitality in the Special Events Zone

The Special Events Zone is a bespoke hospitality space dedicated to promoting Australia's trade, investment and cultural excellence. Open to official partners and invited guests, the venue features a curated events program

where Australian food and drink take centre stage.

Guest Chefs

Throughout the Expo period, leading Australian chefs will participate in the pavilion's guest chef program. A week-long interactive program will include co-creating bespoke menus for special events and Cafe Koko, live cooking demonstrations for the public, cross-pavilion collaborations, Q&As and media events.

A thoughtful approach to sustainability

Australian producers embrace clean, sustainable practices across farming, energy use and supply chains.

Australian beef is globally recognised for its clean, green reputation, raised in wide open pastures with strict quality and safety standards. Producers are embracing renewable energy, improving soil health through regenerative grazing, and exploring carbon-conscious land management techniques such as carbon sequestration. These efforts not only help reduce environmental impact, but also ensure the integrity and traceability of every cut—from farm to table.

All food packaging at the pavilion's food cabin is fully biodegradable, supporting Australia's commitment to sustainable dining.

Our food and beverage partners

Australia Pavilion's cuisine is supported by iconic producers and innovation leaders, including:

- **Meat & Livestock Australia:** delivering premium cuts for the pavilion's special events
- **Australian Southern Bluefin Tuna Industry Association:** supplying sashimi-grade tuna and hosting live tuna-cutting displays
- **Metala Wines:** crafting vibrant frozen rosé cocktails utilising their Killibinbin rosé wine for summer sipping
- **Single O:** providing ethically sourced coffee and training our pavilion baristas
- **Four'N Twenty Meat Pies:** offering Australia's much-loved meat pies with a modern twist
- **Wakefield Wines:** showcasing high quality Australian wines in Cafe Koko and for the pavilion's special events



Café Koko: everyday Australia, served fresh

In the Cultural Precinct, Café Koko brings the spirit of Australia's café culture to life - friendly, relaxed and proudly local. The menu features favourites that showcase native ingredients and bold, familiar flavours.

Visitors can enjoy dishes like **honey-glazed lamb ribs**, **beer-battered prawns** with finger lime aioli, and **pepper berry-spiced Australian salmon bowls**. Australian classics such as the **Four'N Twenty pie** and **lamington** offer a nostalgic taste of home and a memorable first bite for international guests. Whether you're in the mood for a flat white or something heartier, Café Koko captures the diversity of Australia's food scene.

A Taste of Australia

The Australia Pavilion's gift shop offers visitors a chance to bring home a taste of Australia through a selection of natural products, including **aromatic bush teas** featuring native lemon myrtle, **smooth Manuka honey** prized for its antibacterial properties, and **roasted macadamias** in both natural and wasabi flavours. Also available are Mood Food Bars - nourishing snacks designed to support wellbeing.

Be sure to visit the pavilion to taste the flavours of Australia for yourself, and don't forget to take home a uniquely Australian product from the gift shop!