



Our Story – Mansfield Park - Graham and Glenys Mansfield and Sons

In 1997 we travelled Queensland and Tasmania in search of a property that would provide us with an abundance of water and plentiful pastures to establish our farming business with our then young family. Amazingly we were led right back to Graham's home town of Sarina. The 200 acre property was purchased on Sarina Range, an area well-known for dairy farming in earlier years. During that year we set about fencing boundaries, building our family home, adding infrastructure and building our herd of cattle. The abundance of fresh flowing water through West Funnel Creek and the climate was one of the drawcards to the property. The air is clean, and we are surrounded by rolling hills, and beautiful landscapes. Once established we operated a very successful farm stay and animal nurseury on our property offering farm adventures to tourists and locals. It was a perfect place to take a deep breath and unwind. However, when we purchased a Motel and Restaurant in the heart of Sarina Township, Sarina Motor Inn Hideaway Restaurant & Café 10 years ago we were no longer able to maintain the Farm Stay.

After a couple of years in the Restaurant we began experiencing frustration with the quality of produce that was on offer to our restaurant and we began our journey of producing our own free-range pork which is now served in the Restaurant. This has provided us with more control of quality of products and cuts of meat that are served. Graham enjoys breeding his Large Black and Berkshire pigs, both old English heritage breeds and seeing them develop at all stages of their life cycle. These breeds are rich in flavour and well marbled; ensuring a genuine quality product for the Restaurant is consistently produced with not a lot of waste. The Mansfield's believe they are quite unique as there are not many farmers around that also own their own Restaurant.

Glenys says we have no ambitions towards supplying 100% into our Restaurant as we feel it is important to support other growers and producers too. With the creation of the Greater Whitsunday Food Network we have been able to build strong relationships with other producers and suppliers. Our customers have a keen interest to know where their food is coming from and how it is produced. At our Restaurant, we have a farming story to tell and Graham and Glenys are always happy to share their love of farming with customers. There is a great deal of pride when you supply your own product into your own Restaurant. It also means that our paddock is not far from the plate. Our customers can talk to the farmer behind the product, learn some local history and taste delicious food. It's a wonderful way to experience Mansfield Park by dining in our Restaurant.

The family also has a Stud herd of Grey Brahman cattle on the property, along with a mixed commercial herd. We are very lucky that both our grown sons have a genuine interest in the property and animals and over the last few years we have been consistently working towards improving our breeding herd, paddocks and systems. Our eldest son Jason is a Vet and his knowledge has assisted us in improving the way we manage and plan our pastures and livestock to maintain the quality of our beef. Our youngest son Shaun assists us on the property as well by looking after the farm when we need to travel or have a short break.

Of our many goals, number one is to conserve the local heritage through sustainable farming practises; we want our sons and their families to enjoy our land and its abundance long into the future.

