

Bread to Booze; Northern Beaches couple's genius idea turns food waste into liquid gold

Hang 10 Distillery - the first distillery & brewery to open in Warriewood with a Sustainable Twist

They're doing good, making good, and they've just given the Northern Beaches a fresh, local cellar door and bar experience.

Reducing food waste is at the top of the agenda at Hang 10 Distillery, a boutique distillery specialising in sustainable craft spirits and beer. The new long-awaited cellar door and bar in the heart of Warriewood has been two and a half years of hard work and science and taste-testing for co-founders Marine Raynard and Deon Rowe.

Hang 10 Distillery prides itself on its commitment to sustainability and innovation to create truly iconic signature spirits, like the [*Bakers Dozen Gin*](#) - the first Australian gin hand crafted from surplus sourdough bread for the base, combined with 13 organic botanicals.

The couple had the ingenious idea of taking leftover bread sourced from local bakeries like Bonfire Bread and Berkelo, then crafting a range of premium spirits, including gin, vodka, and whisky.

What the bread brings is a crisp, refreshing taste that's making a positive impact on the environment.

The team at Hang 10 prides themselves on being one of the few distilleries that make their own base spirit, which they do from the grain of the bread – it's a pleasant and poignant point-of-difference you'll just have to taste for yourself.

But how did they make the connection between bread and spirits?

"We came upon the idea after watching the War on Waste documentary on the ABC and seeing how much food waste there is in Australia, and then another about people in Uganda using bananas to make gin," said Marine who shares a love of surfing with her husband, distiller and co-founder, Deon.

"We decided to give it a go ourselves. We began with bananas to see if it worked, but we had a lot of issues with the processing so Deon searched for another food source, other than fruit that was widely available with excessive waste. That was when we found bread," she said.

With so many local bakeries the team can't take all the waste but are making an impact on the reduction of the waste.

Inspired by their love for longboarding and surfing, Marine and Deon chose the name Hang 10 Distillery to encapsulate their passion.

“Hang 10' embodies the grace and style of longboarding, and just as mastering the perfect wave requires patience, skill, and dedication, crafting exceptional spirits demands the same level of commitment and expertise,” said Marine.

“Surfing isn't just a hobby; it's a way of life that inspires us to push boundaries and embrace adventure everyday,” she said.

"We're beyond excited to finally open our doors to the public. We will be offering Tasting Tours and will be open on Fridays and Saturdays," says Deon.

Drop into the cellar door and you'll meet the passionate team behind the brand, sip on a signature G&T, spoil yourself with a cocktail, tasting flight or sample the rotating selection of original craft beer made in collaboration with Half-Pace Brewing Company.

With a focus on community engagement and fostering meaningful connections, Hang 10 Distillery is a place to relax, unwind, and enjoy delicious spirits.

Cellar door and bar open to public: Thursday 5-9pm, Friday 3pm to 10pm, Saturday 2pm-10pm

Purchase: [via online store](#) or pickup at the cellar door

Location: Unit 48, 5 Ponderosa Parade, Warriewood, NSW.

For more information and to stay updated on the latest news and events, visit Hang10Distillery.com.au or follow Hang 10 Distillery on social media [@hang10distillery](#) or facebook.com/hang10distillery

Contact:

Marine Raynard
Co-founder & Creative Director
Hang 10 Distillery
0402 845 204
marine@Hang10distillery.com.au