



*"It's good to know
where your food comes from"*



The Ship Inn owns and operates its own farm, Boonara Station just 50 kilometres west of the Ship Inn on the banks of the Bremer River.

We produce our own Beef, Lamb and chickens with animal welfare being our core priority.

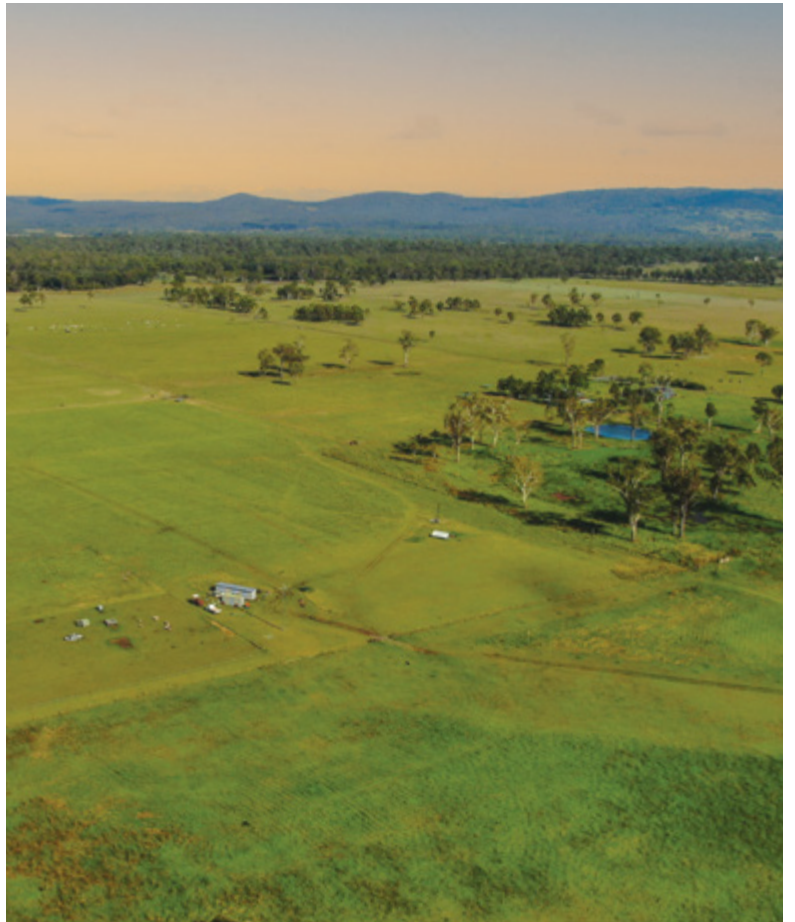
We have also partnered with some of the best local free range farmers including the amazing Gooralie free range pork and Bangalow Ducks from the Northern Rivers of New South Wales.



The Farm

Boonara station is a 100 acre property a mere 50km west of The Ship Inn. On the banks of the bremer river in the stunning Scenic Rim, Boonara was originally an irrigated lucerne farm. Since purchasing the property in early 2021, we have adopted a holistic approach with animal welfare and land care our core priorities. We acknowledge that Mother Nature farms with animals and through proper grazing practices, pasture improvement and the planting of trees, we are slowly returning the land to its original state.

BOONARA
G R A Z I N G C O



The Farmer

The owner of the Ship Inn, John Mander-Jones was raised on a sheep and cattle property at Dirranbandi in South Western Queensland. For the past 30 years, John has been involved in the hospitality industry and has been a strong supporter of the concept of ethically raised, local products for his restaurant. John recently took up Boonara Station to grow stock specifically for the Ship Inn and in doing so becomes a 6th generation Queensland farmer.



The Beef

Our cattle are bred in the Channel country in far western Queensland on Cannaway Downs by Hamish and Mary McIntyre before being backgrounded on Mooramanna Station and finished on the lush pastures of Boonara Station with access to natural grains as a supplement as required. No growth promotants or hormones are used with our stock and their well being is our top priority.

BOONARA
GRAZING CO



The Chicken

Arriving as one day olds from Bonds hatchery in Toowoomba, our chickens are raised for the first Month in a temperature controlled area before being released to run on the green grasses of Boonara Station or the Friday Hut Farm at Bangalow in the Northern Rivers of New South Wales.

The Chickens live in large chicken coups that slowly move over the land to give the chickens constant access to fresh grass and they always have access to fresh water from the Boonara Spring.



The Lamb

We are proud to be raising Charollais sheep, a breed in its infancy in Australia.
From the same region of Eastern France where Charolais Beef hails from.
The Charollais is quickly gaining a reputation as an extremely well muscled
sheep that produces superior tasting lamb.

Bred on Myee Stud on the fertile Darling Downs by Gary and Nicky Cooley
and finished on Boonara Station with a mix of irrigated grasses and constant
access to natural grains. Our sheep have access to their own shed for their
protection and comfort - The Sheep Inn.



The Pork

Situated near Goondiwindi in the heart of Queensland's Darling Downs, Gooralie is a long established mixed farming enterprise operated by Mark and Charisse Ladner.

The care, passion and dedication to animal welfare in Gooralie's farming consistently produces exceptional quality pork.

Free of growth hormones and antibiotics, Gooralie free range pork is known for delivering on taste, tenderness and flavour.



The Duck

Bangalow Ducks are raised on Friday Hut farm at Bangalow in the green hills of the Northern Rivers. Our ducks are genuinely free range and we do not use any growth promotants etc. As with all of our animals their welfare and happiness is our core priority. We try hard to let them live as natural a life as possible.



THE HISTORY OF *The Ship Inn*

Beginning construction in 1864 and opening in April 1865, The Ship Inn has had a colourful history. Originally known as the 'New Bowen Hotel', the hotel changed its name in 1866 to the 'Railway Hotel' in anticipation of the arrival of the rail line from Ipswich. Initially the wharf opposite the hotel was busy as much cotton was being exported to America due to the American Civil War. However, soon the hotel fell upon hard times and Daniel Donovan abandoned the hotel on 18th April 1867.

The hotel acted as a boarding house under the name 'Acton House' before regaining its licence in 1879 and changing its name to The Ship Inn which it has been known as ever since. The dry dock opposite The Ship Inn was constructed and the railway arrived in the late 1870s. With horse drawn trams (1885), reticulated gas for lighting (1886), reticulated water (1888) and finally electric lighting (1919) following. In 1938, the Queensland Government began to transfer overseas shipping facilities from South Brisbane to Newstead and Hamilton as the proposed Story Bridge was too low for shipping of the time.

During WWII The Ship Inn experienced strong patronage with American troops based at Somerville House and St Laurences and was popular with African American troops who were forbidden from socialising outside of South Brisbane. The dry dock worked non-stop on damaged allied ships and submarines. However, in the early 1970s, the dry dock closed, and the trams ceased operations. The clientele changed for the worse and the hotel was closed on 11th April 1979 due to numerous breaches of the Liquor Licensing legislation.

In 1988, The Ship Inn showed off to the world at Expo. Enjoying spectacular trade, the hotel again closed at the completion of Expo before reopening in 1992. The hotel was purchased by Griffith University in 2000. The property was removed from the national heritage register in 1993 due to the renovations carried out for Expo, however, the university with its strong social conscience, retained the northern part of the building and a long term lease was taken by the current owners in 2004 who redeveloped the property to its current glory.

The Ship Inn now stands as a South Bank icon, known for its rich heritage and quality pub meals.

