

GATHER

by Eddie Bulatao

'Bush food is a calling. Eddie's respect in preserving our knowledge and practices through modern culinary expression makes my koort djerripin (heart happy). Eddie's work and this book are a critical part of this resurgence.'

Dr Vivienne Hansen, author of *Noongar Bush Medicine*

ABOUT THE BOOK

Incredible food is growing all around us.

Chef Eddie Bulatao gathers the native ingredients, the flavours, and the inspiration you need to create simple yet delicious dishes.

Eddie's foraged ingredients – wood sorrel for chimichurri, finger limes for salsa, lemon myrtle and saltbush for mash – elevate classic recipes to inventive, modern Australian cuisine. Wattleseed-coated brisket, fudgy Davidson plum brownies, quandong jam and Kakadu plum kosho are all part of his easy, innovative style.

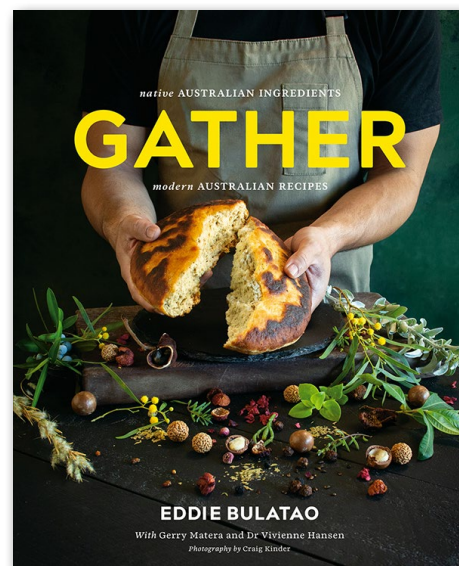
ABOUT THE AUTHOR

Eddie Bulatao joined Gather Foods (now Manjaree) as Head Chef in 2024, after stints at some of Perth's most celebrated restaurants, including Coogee Common and Lawson Flats. Eddie specialises in showcasing native ingredients through his talent and technique. Developing his understanding of bush tucker and foraging via teachings from Aboriginal Elders, he enjoys exploring and experimenting with the wide variety of ingredients on offer in the Perth and South West regions.



NOTES

- Chef Eddie Bulatao and Nyoonngar Traditional Owner Gerry Matera are available for interviews and events.
- Widely respected as one of the country's most exciting chefs, from supporting local farmers to foraging on Country with Aboriginal Elders, the provenance of native ingredients and sustainable best practices underscore everything Eddie does.
- The book was a collaboration with Manjaree an Indigenous-owned business offering catering, tours, and a wonderful new destination event venue. Led by Gerry Matera, the company is an agent for positive social change, whether they're promoting reconciliation through the power of delicious, native-inspired food or providing opportunities for young Aboriginal people to develop their careers in hospitality. More information: <https://manjaree.au/#gatherings>
- Craig Kinder is an award-winning food photographer who has worked with Curtis Stone, Ben O'Donoghue and others. More information: <https://craigkinder.com.au/>



Pub. Date	November 2026
ISBN	9781760996604
RRP	\$60.00 AU \$65.00 NZ \$34.95 US
Age	17+
Genre	Non-fiction
Format	Hardcover, 22.5 x 28 cm
Extent	216 pp



**For interviews, events,
extracts and reviews
contact:**

Claire Miller

HEAD OF SALES AND MARKETING

M +61 (0)419 837 841

T +61 (0)8 9430 6331

E cmiller@fremantlepress.com.au

Find us on Facebook

@FremantlePress



FREMANTLE PRESS
fremantlepress.com.au