NEWS | EVENTS

Bengaluru to host 3rd Annual Australian Macadamia Festival

A culinary celebration from September 9 to 16, 2025, is supported by the Australian Trade and Investment Commission

By **Sanjiv Das** | September 4, 2025



Macadamia

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The Australian Macadamia Society (AMS) has announced the Australian Macadamia Festival (AMF), taking place in Bengaluru from September 9 to 16, 2025. The week-long celebration will showcase the world's most luxurious nut across some of Bengaluru's restaurants, patisseries, cafes, and bars.

Participating restaurants and bars, including Toit, Ganache - The Ritz-Carlton, Lavonne, Lick, Kopitiam La, Lumara, Plaka by Chef Ajay Chopra, Olive Beach, Crackle Kitchen, Monkey Bar, Street Storyss, Soka, Jamming Goat 3.0, Shiro, Juny's Bakehouse, The Kind Roastery & Brew Room, Mäki Pâtisserie, Nenapu, Black Bazza Coffee Co. and Kalpaney, will unveil exclusive macadamia-inspired dishes and drinks crafted to highlight the nut's creamy texture, delicate crunch, and indulgent flavour profile. From pancakes, pastas, beers, gelatos and artisanal desserts to innovative cocktails and fine-dining experiences, Australian macadamias will take centre stage in a wide variety of formats.

Jacqui Price, General Manager Marketing, Australian Macadamia Society, said, "Bengaluru's culinary landscape is incredibly dynamic, and the Australian Macadamia Festival is the perfect way to introduce the richness and versatility of Australian macadamias to this city of food lovers. These nuts are not only delicious but also pack a nutritional and sustainable punch, making them a perfect fit for Bengaluru's evolving food culture. We're thrilled to see chefs here reimagining local and global favourites with a macadamia twist."

Read online: https://nuffoodsspectrum.in/news/32/22675/bengaluru-to-host-3rd-annual-australian-macadamia-festival.html
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