

CASE STUDY 1: DANTÉ RESTAURANT DAREBIN



From waste reduction to business growth

Local cafés and restaurants are already making small changes that reduce costs and waste. Here are real examples of what worked.

Revenue
increased by
15%
within 7
months

What they changed

- Turned stale bread and leftover vegetables into soups
- Composted food scraps for their garden
- Removed single-use plastics
- Switched to reusable items like metal straws, linen napkins and containers
- Worked with local suppliers to reduce packaging and switch to reusable packaging in some cases
- Switched slow cooking from gas to induction

What happened?

- Revenue increased by 15% within 7 months
- Waste disposal costs reduced
- Gained more loyal customers
- Improved operational efficiency

Was it expensive?

At first, there were extra costs and staff training required.

Changing habits took time. However, the long-term benefits outweighed the initial effort.

Want to see how they do it?

Links to a
short video:



“Going zero waste helped us save money and operate better”

CASE STUDY 2: CROP KITCHEN MELBOURNE



How a local salad bar cut emissions and waste

Opened in 2022. Official salad provider for the Australian Open 2024.

Reduced
waste collection
from 3
times a week
to once
a month

Innovative Solutions

- **eWater System:** Replaced chemical cleaners with a water-based disinfectant that refills spray bottles on-site, reducing plastic waste and freight emissions
- **Creative Menu:** Used normally discarded broccoli and cauliflower stems in salads, adding flavour and freshness
- **Reusable bowls:** Offered reusable salad bowls on deposit to cut single use packaging

Local Partnerships

- **100km Rule:** Limited ingredients to seasonal produce within 100km to minimise food miles and support local farmers
- **Farm Recycling:** Partnered with a local farm that collects café's produce boxes for reuse and repurposes cartons for garden mulch
- **Keen Tracking:** Regularly monitored waste levels to identify further reduction opportunities

Key Results

- **Reduced waste collection from three times a week to once a month** within the first year of operation
- **Lower waste costs and improved operational efficiency**
- **Secured contract as Official supplier for Australian Open 2024**



Reusable bowls