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# Bangalore set to celebrate 3rd annual Australian Macadamia Festival

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The Australian Macadamia Society (AMS) has announced the highly anticipated return of the Australian Macadamia Festival (AMF), scheduled to take place in September 2025 from the 9th to the 16th. Following the resounding success of the past two editions in Mumbai and Delhi, this third edition promises to be even bigger and more exciting. Proudly supported by the Australian Trade and Investment Commission (Austrade), the week-long celebration will showcase the worldâ??s most luxurious nut across some of Bangaloreâ??s most loved restaurants, patisseries, cafes, and bars.

Bangaloreâ??s reputation as Indiaâ??s culinary trendsetter continues to grow, with food lovers and critics from across the country flocking to experience its dynamic, ever-evolving dining landscape. Its vibrant mix of global cuisines, homegrown concepts, and experimental chefs has turned the city into a beacon for gastronomic innovation. It's only fitting that the Australian Macadamia Festival chooses Bangalore as its stageâ??here, adventurous foodies and discerning palates drive a culture that values both quality and creativity in equal measure.

This year, the festival brings an even bigger, bolder, and more diverse culinary experience, reflecting the cosmopolitan vibrancy of Bangalore. 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 Stories, Soka, Jamming Goat 3.0, Shiro, Junyâ??s Bakehouse, The Kind Roastery & Brew Room, MÃ¤ki PÃ¢tisserie, Nenapu, Black Bazza Coffee Co. and Kalpaney, will unveil exclusive macadamia-inspired dishes and drinks crafted to highlight the nutâ??s creamy texture, delicate crunch, and indulgent flavour profile. From pancakes, pasta, beer, gelato, and artisanal desserts to innovative cocktails and fine-dining experiences, Australian macadamias will take centre stage in a wide variety of formats.

Speaking about the festival, Jacqui Price, General Manager Marketing of the Australian Macadamia Society, said, â??Bangaloreâ??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 packed with nutrition and sustainable, making them a perfect fit for Bangaloreâ??s evolving food culture. Weâ??re thrilled to see chefs here reimagining local and global favourites with a macadamia twist.â↷