

# 9 steps to a more sustainable bar, restaurant or café

Here are some ways to keep costs down and give a boost to the planet!  
How many items can your business tick off this list?

- Use your buying power for good. Buy less, and buy recycled where you can. You can also opt for GreenPower from your energy retailer.
- Look for reusable alternatives to paper cups, napkins, coasters and paper towel. Say bye bye to straws or consider reusable.
- Ask suppliers about their choice of packaging.
- Turn appliances off when you can and make sure the dishwasher is full every time.
- Compost onsite or find a local community garden to take your compostable waste.
- Green your clean - use eco-safe cleaning products.
- Go local / go seasonal - reduce food miles and support local businesses.
- Green your menu with more plant-based options and less resource-intensive red meat.
- Spread the word - make sure staff and customers know what you're doing and why. Tell Council so we can showcase your efforts!

If you're a business that takes sustainability seriously, join 200 other local businesses in the **Sustainable Business Network**. The network is here to help you with free advice and support. available to all businesses in the City of Port Phillip.

Find out more and join the network: [www.portphillip.vic.gov.au/sustainability](http://www.portphillip.vic.gov.au/sustainability)

