

AAEP team wins at the 2025 Australian Biosecurity Awards

Long Table Dinner coming up

Food Safety Mythbusting

Have Your Say!





Photo by Sue-ellen Quintal

KEY TOPICS

Road Works Update	2
Council News	3
Have Your Say!	5
AAEP win at Biosecurity Awards	6
NI Natives: Mountain Rush	7
Weed Watch: Cranky Weed	8
The Liquor Bond Report	9
Tourism News	10
Recruitment	11
Health Matters	12
Mark your Calendar	13
Events	14
Council Information	15

Have you booked your tickets for the Long Table Dinner?

Reserve your place today and join us for a gourmet, three-course dinner under the stars to celebrate community and culinary delights.

- **Date and time:** 6pm, Tue 25 November
- **Location:** Behind the New Military Barracks, Quality Row in Kingston

Tickets are still available, but not for long!

Book your tickets now

ROADWORKS

The Roads team has been working hard through the backlog of potholes, which is allowing the potholing program to return to a more manageable level. Approximately 100 metres of Bumbora Road before the Bumbora Reserve cattle grid has now been reconstructed, with works completed on 17 November.

The loader was out of action for a few weeks due to safety issues which has now been rectified. The Jetmaster patching truck also faced mechanical issues, but the team successfully managed them.

Newer team members have been training on the Jetmaster truck, giving the crew greater flexibility in patching potholes. Additionally, we have had some trainers from away for the period of 3 to 14 November upskilling new and existing staff on the various plant and equipment the team use for road making.

The Roads department has taken receipt of a ute that arrived safely on the November ship. This addition to the Roads department fleet will improve workplace efficiency, increase task flexibility, and reduce road wear by using lighter vehicles where practical.



Calebs Lane before (left) and after (right) works



Bumbora Road before (left) and after (right) works



Storage bays



Calebs Lane during reconstruction works

PROJECTS

- The **Roads Depot** new metal (gravel) storage bays have now been completed. These will provide a place for washed metal (gravel) to be placed ready for use in road reconstruction works increasing the efficiency of road making.
- **Calebs Lane** reconstruction works were successfully completed on 24 October after delays due to wet weather.
- Approximately 100 metres of **Bumbora Road** before the Bumbora Reserve cattle grid has now been reconstructed, with works completed 17 November.
- The team have now started work on **Selwyn Pine Road** on the downhill gradient after Highlands, to improve the connection to Palm Glen. Once these works are complete, they will look to improving **Captain Cook Road**.

PROPOSED AMENDMENTS: Airport Fees and Charges

Council is proposing amendments to the Airport Fees and Charges Register to support sustainable flight operations. Changes include clarifying the existing after-hours fee and introducing a new in-hours Flight Operations Fee to recover costs for mandatory Unicom and Aerodrome Reporting Officer (ARO) services.

The new in-hours fee enables cost recovery for Unicom/ARO Flight Operations Officer services, which have previously been provided free during business hours. Until now, these costs have been absorbed by the airport's grounds maintenance budget, reducing resources available for essential upkeep and compliance works.

Introducing this fee applies a demand-driven cost model that ensures the airport can sustainably support flight operations without compromising maintenance priorities. Each aircraft movement requires two officers to deliver safe operations in accordance with established procedures.

By implementing this change, Council aims to minimise the financial impact on operators while preserving limited maintenance resources for their intended purpose. The proposed fees will be placed on public exhibition for 28 days to allow community feedback before adoption.

*For more information,
read the [full Media Release here](#).*

AUDITOR'S REPORT Highlights Challenges Ahead

At its October meeting, Council received the audited financial statements for FY 2024-2025. Independent auditor, Mr Jacob Sauer, provided an overview of the audit and shared key observations from his team's review of the reports.

The main concerns identified during the audit were the obligation for Council to remove waste from Norfolk Island, and the many uncertainties surrounding the financial liability this might represent.

The report noted that Council was still in the process of calculating the cost of the current obligation and so had relied on an estimate to freight the waste from the island, although not practical. He further noted the 27.5% reduction in grants and contributions revenue, resulting from the finalisation of grant funded projects, with the auditor noting that grant funding appears to be slowing in the local government space, generally.

In acknowledging the results of the work undertaken by Mr Sauer and his team, Lead Administrator, Mr Scott Mason noted the severity of Council's financial situation.

"The dire state of our financial predicament is clear. When I consider we have available cash of \$4.5M, and the magnitude of our asset backlog of \$55M, it is my opinion that during this or next financial year, we will become insolvent!"

"We will do everything within our power to avoid this outcome and identify ways we can do the best we can, with fresh perspectives about possible solutions for NI problems. The executive team is on board to find ways to innovate to improve our current standing including looking to the community for local knowledge that may assist us in this goal," Mr Mason said.

Financial Administrator, Mr Gary Mottau, suggested that a deliberate effort of engaging with community would be made to access local knowledge which may to assist in finding solutions.

RECEPTION FOR ADMINISTRATOR OF IOT

On 10 November 2025, the Island Administrator, George Plant and his wife Meliame extended a warm invitation to Acting General Manager, Scott Hackney, to attend the official reception for the Administrator of Cocos Keeling Islands and Christmas Island (IOT) Farzian Zainal.

The reception offered a valuable opportunity to strengthen relationships, share insights, and hear first-hand the similarities and differences from representatives of both external territories. We extend our thanks to Government House for their hospitality and everyone who made the event happen.



Scott Hackney, with Administrator of the Indian Ocean Territories, Farsian Zainal.

DELIVERING ESSENTIAL SAFETY TRAINING

NIRC is committed to building a safer, more resilient future for our unique paradise. That's why we're thrilled to announce our latest initiative: hands-on **White Card and Non-Friable Asbestos Removal training** tailored specifically for council staff, local builders and contractors.

Recent sessions brought together a dedicated group of professionals for practical workshops, from hazard identification to safe disposal techniques, all under expert guidance from Pinnacle Safety Training.

If you're interested in upcoming sessions or resources, reach out to NIRC. Let's continue to keep Norfolk safe, one trained team at a time!



Draft Code of Meeting Practice Feedback

Norfolk Island Regional Council invites feedback from the community to inform the development of the Code of Meeting Practice

A hard copy may be obtained from Customer Care. You can view the draft document on our website [HERE](#).

Submissions should be marked as shown below and can be made in the following ways:

In Person:

Customer Care, Bicentennial Centre,
39 Taylors Road, Burnt Pine

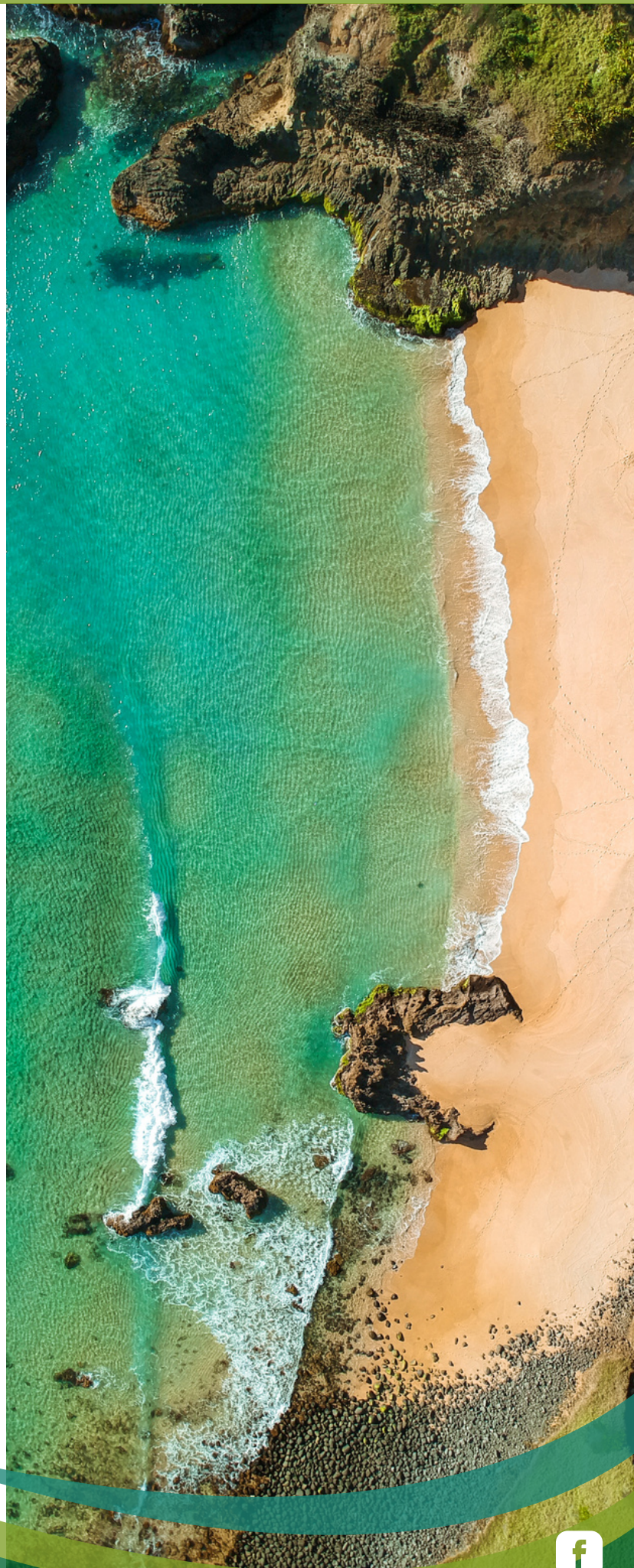
By Mail:

Mark the envelope *Draft Code of Meeting Practice Feedback* and mail to:
Norfolk Island Regional Council
PO Box 95, Norfolk Island

By Email:

Subject line: *Draft Code of Meeting Practice Feedback* to customercare@nirc.gov.nf.

**Closing date for submissions is
4:00pm on 11 December 2025**



Taking home a win at the 2025 Australian Biosecurity Awards

Argentine Ant Eradication Program (AAEP) team wins Government category at 2025 Australian Biosecurity Awards.

Presented during the National Biosecurity Forum held on 5 November in Canberra; the award was accepted by Doug Donaldson on behalf of the team. The award recognises and celebrates the outstanding contributions that individuals, groups and organisations significantly contribute to maintain and protect biosecurity.

No mainland jurisdiction has eradicated Argentine ants from an area as large or as complex as Norfolk Island! This is a true testament to the community's hard work, support and trust in the program.

A huge congratulations and thank you to all the staff involved, the community and the Commonwealth who provides a significant contribution for the funding for this important program.



Find out more

- [DAFF Australian Biosecurity Awards](#) (includes a video about what the team does)
- [DAFF LinkedIn post](#)
- [Australian Biosecurity Facebook post](#)



MOUNTAIN RUSH

Freycinetia baueri

Family: Pandanaceae

Status: Endemic – critically endangered

Description

A woody, climbing evergreen plant that inhabits the more mountainous areas of Norfolk Island and the National Park. Its brown stems are long, winding and woody with clear markings where old leaves once grew, and aerial roots emerging along the stem. The plant will climb along banks, up trees and form dense thickets.

Freycinetia can grow long and winding stems that snake along the ground, up trees and around each other. Its name 'screw palm' comes from the nature of the leaves growing in a corkscrew formation up the stem.

Long, narrow pandanus-like leaves grow in a spiral pattern up the stem and appear in 'tufts' at stem ends with multiple, close twisted ranks around the stem. Dark green leaves are long and narrow (up to 1m) with scabrid (toothed but not serrated) edges and midrib.

Flowers emerge from the centre of the leaf 'tuft' at the stem axis with large, orange, fleshy bracts. The plants are dioecious, meaning there are male plants and female plants, and therefore male flowers and female flowers. Female flowers, once pollinated, develop into fruit that contain seed. Multiple fruit can grow from within the same 'tuft'.

Distribution

Grows in native forest, primarily in the National Park and favours areas of high elevation

Growing conditions

Likes protected forest below the canopy. Is often growing on sloped ground.

Look-alikes

No look-alikes on Norfolk Island, but is similar in appearance to other *Freycinetia* sp. found in New Zealand.

Common names

Norfolk Mountain Rush, Norfolk Screw Palm, *Freycinetia*

Photo credit: Lilli-unna King



Freycinetia flower



Freycinetia fruit



Freycinetia leaf base



Freycinetia whole plant



Freycinetia roots

CRANKY WEED

Daytura stramonium

Family: Solanaceae

Origin: Central America

Common Names: Thorn Apple, Common Thorn Apple, Jimson Weed, Devil's Trumpet

Description

Cranky Weed is a fast-growing annual plant that flowers from spring to autumn. It typically stands 60–100 cm tall, though it can reach up to 1.5 m. Its green, branching stems are smooth but woody at the base, anchored by a large taproot that makes mature plants hard to remove. The leaves are large (8–35 cm long), diamond-shaped with jagged edges, dark green above and pale underneath. They grow alternately on fleshy petioles and emit a strong smell when crushed.

The plant produces white, trumpet-shaped flowers with five fused petals, about 10 cm long. These develop into large, spiky, egg-shaped seedpods that turn brown as they dry and split open, releasing thousands of small black seeds.

How do they spread?

By seed. One plant can produce over 30,000 seeds, which can survive in the soil for up to 40 years.

Why are they an issue?

These fast-growing plants spread rapidly across pastures and roadsides. They are **highly toxic to both humans and animals**, posing serious health risks and even death to livestock. Once seedpods form, they become difficult to manage and a major nuisance in paddocks.

Where are they likely to occur?

Cranky Weed thrives in open, sunny areas with good moisture - especially paddocks, roadsides, and disturbed soils. It can also adapt to other environments.

How can I control it?

Preventing seed formation is key. Slash or plough plants **before** they seed; young ones can be hand-weeded. Dig or chip out mature plants and burn any seedpods. Glyphosate works best on actively growing plants or seedlings.

Using Glyphosate 450 g/L (various products)

Mix rate: 60–80 mL per 15 L of water

- Use the higher rate for weeds taller than 15 cm, dense infestations, or when applying less than 5 L per 100 m².
- Apply via knapsack sprayer to actively growing plants for best results.

Withholding period: None

Herbicide group: Group 9 (previously Group M) – EPSP synthase inhibitor

Resistance risk: Moderate



Photo credit: Lilli-unna King

Uncork & Fork: Three everyday food and wine pairings - without the snobbery!

01. Chicken Schnitzel & Clare Valley Riesling

Chicken Schnitzel, to me, is one of those “seems easy but there’s an art to it” dishes, and the lemon wedge that often accompanies the perfectly golden chicken (or should, in my opinion) isn’t just there to look pretty!

Why it works

Clare Valley Rieslings are known for their vibrant, citrus and green apple profiles, zippy acidity, and the good ones are often balanced by notes of fresh herbs and aromatic white florals.

The acidity and citrus notes perfectly cut through any oiliness, elevate the chicken and balance out the savoury saltiness of that perfect crumb coating.

Try: *Petaluma Hanlin Hill Riesling \$29.90 or Leo Buring Clare Valley Riesling \$22.90*

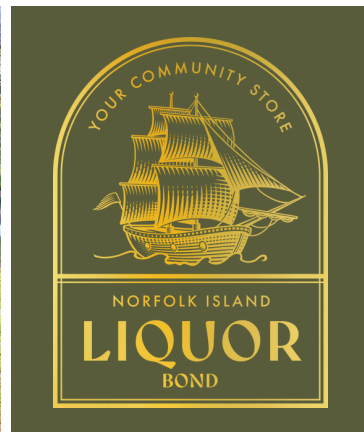
02. Pavlova & Marlborough Sauvignon Blanc

I adore pavlova – particularly my dad’s recipe and growing up in the tropics resulted in pavs piled high with seasonal tropical fruit – whatever was good at the time. The ultimate version always included kiwi fruit and was drizzled generously with fresh passionfruit pulp.

Why it works

The racy acidity of the wine balances the intense sweetness of the meringue, while the typical Marlborough tropical fruit characters in the wine complement the tropical fruit toppings perfectly. My suggestions for toppings – mango (fresh or frozen), kiwi fruit, banana, guava and fresh passionfruit. Alternative – if you can’t bear to part with classic mixed berry topping for your Pav, opt for a dry French rosé.

Try: *The Ned Marlborough Sauvignon Blanc \$19.90 or Giesen Organic Sauvignon Blanc \$24.90*



Emma Christian from The Liquor Bond is back with her top favourites for pairing every day meals with delicious, affordable wines that are available right now at The Liquor Bond!

03. Dark Chocolate & Barossa Shiraz

As simple as that, but with two important rules. Look for a cocoa content between 50 – 70%, and don’t be stingy - grab the good block!

Why it works

The Barossa Valley produces full bodied wines with distinct profiles of rich, dark fruits and earthy black pepper.

Dark fruit notes such as blackberry, black cherry and plum compliment the earthy, bitterness of the cocoa, whilst the sweetness of the chocolate balances the tannin and acidity in the wine.

Throw on a movie, plonk onto your couch with your wine and chocolate and thank me later.

Pro-tip – use a nice, big wine glass to enhance the aromas of the shiraz. (Okay, I kept it mostly snob-free!).

Try: *Peter Lehmann The Barossan Shiraz \$31.90 or Penfolds Koonunga Hill Shiraz \$19.90*

Emma



SEE YOU AT THE LONG TABLE DINNER

Tickets are still available for the fabulous Long Table Dinner.

Check out the menu below and reserve your place today via the QR code or [the tourism website here](https://www.norfolkisland.gov.nf/tourism).



Please let us know if your club or association has confirmed event dates for 2026. Email nitourism@nirc.gov.nf

Long Table Dinner

Tuesday 25th November 2025 | 6pm for 6.30pm
Live entertainment.

Three course

ALTERNATE DROP GOURMET DINNER

Hosted by Sorrel Wilby

Long-time Norfolk Island resident and die-hard good food tragic!

Welcome glass of bubbles on arrival

Seared diver Scallops

crispy pancetta, cauliflower puree

Venison Carpaccio

garlic gel, caperberries, sweet potato crisp

-

Poached Veal Tenderlion

choucrate, potato pave, jerez jus

Seared Duck breast

cherry demi, english pea, pickled apple

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Chocolate areo

dark chocolate mousse, salted caramel

Lemon meringue

honey cremeux, lemon curd

Drinks will be available to purchase

THANKS TO THE WANDERER.

Location: Outdoors at the New Military Barracks, Quality Row Kingston | **Dress - Cocktail**

Tickets \$160 per person, can be purchased at the Visitor Information Centre, enquiries ph. 22147. Or book online via the QR code.



WE'RE HIRING

Collections & Museum Assistant



Norfolk Island Museum is looking for enthusiastic, history-loving people to join the team *douwn-a-touwn*.

Are you curious about historic items such as a convict's leg iron and how to preserve it to inspire wonder for future generations?

If so, the Collections Assistant role will teach you the fundamentals of collection management. You will assist the collections officer in the preservation and conservation of Norfolk Islands tangible history. The successful person will work in a structured environment, learn heritage compliance and be safety conscious.

This is a great introductory role for anyone with an interest in preserving Norfolk Island's rich history.

Please lodge your application with enclosed resume, together with two recent referees, by email to admin@museums.gov.nf no later than **5pm Monday 1 December**.

For full position descriptions and more information please visit <https://www.nirc.gov.au/Your-council/Working-for-council>.

FOOD SAFETY MYTHBUSTERS

Think you know the truth about leftovers or the “five-second rule”? In this segment, we’ll separate fact from fiction and tackle common food safety myths that could put your health at risk.

MYTH #1

If you drop food on the floor, it is okay to eat it for if it is picked up within five seconds

No – bacteria don’t politely wait five seconds to contaminate food dropped on the floor. Don’t eat dropped food as your floor will be contaminated from dirty shoes, by pets walking through and general day-to-day life.



MYTH #2

It’s okay to cut mould from food

No – even if there is only a small amount of mould, some moulds make and release poisons, called mycotoxins into the food that could, over time, make you very sick.



MYTH #3

You need to throw out food after its “best before” date

“Best before” is only an indicator of quality and food can still be eaten safely after that date, but you should use (or freeze) food by its “use by” date.

MYTH #4

The last thing I ate made me sick

A common myth is that food poisoning is always caused by the most recent meal. In reality, symptoms can appear days or in some cases even weeks — after eating contaminated food. If symptoms persist, seek medical advice to rule out other underlying conditions.

THANKSGIVING CLOSURES

A reminder that the following services will be closed on the Thanksgiving Day public holiday.

	Tuesday 25 Nov	Wednesday 26 Nov	Thursday 27 Nov
Waste Management Centre	Closed (as usual)	Closed	Open
VIC	Open	Closed	Open
The Liquor Bond	Open (until 6pm)	Closed	Open

CHRISTMAS CLOSURES

Council will close its office over the Christmas and New Year period from **4:00pm Wednesday 24 December 2025**, reopening at **9:00am Friday 2 January 2026**.

Essential and Emergency Services will be in place with contact numbers available on Council's website and Facebook from December.



2026 COUNCIL MEETING DATES

The schedule of meeting dates as detailed below have been confirmed for the 2026 Ordinary Meetings of Council. For more information, please visit <https://www.nirc.gov.au/Your-council/Council-meetings>.

- 4 February
- 25 February
- 1 April
- 29 April
- 27 May
- 24 June
- 29 July
- 26 August
- 30 September
- 28 October
- 26 November (Thursday)
- 9 December





5 and 19 November

Government House Charity Open Day

9 November

Norfolk Island Around the Island Relay 2025

15 - 22 November

2025 Masters Squash Tournament

25 November

Long Table Dinner

26 November

Thanksgiving Day (Public Holiday)

10 December

Government House Charity Open Day

19 December

Christmas Parade and Pageant

Click [HERE](#) for details of all upcoming events

LATEST NEWS IS ONLINE

Did you know you can find our most recent media releases, including Council meeting briefs, on our website? You can find them under News on our homepage or you can click [HERE](#) to view them.

JOBS AT NIRC

View details about our current vacancies, including position descriptions and how to apply, head to [Working for Council](#) on our website.



NEXT COUNCIL MEETING DATE

The next Council Meeting is scheduled to be held at **2:00pm on Thursday 27 November 2025** at Bicentennial Complex 39 Taylors Road, Burnt Pine, Norfolk Island.

Meetings can also be viewed online and are aired live on Radio Norfolk.

Link to the Council Meetings [here](#).

PUBLIC ACCESS MEETING

Requests for Public Access are open to members of the public until 4:30pm on the Monday prior to Council Meeting day, with public access to be conducted on the day of the Council meeting commencing at 2:00pm, as part of the meeting's order of business.

Intending speakers should read item 4. Public Access in the [NIRC Code of Meeting Practice](#), adopted 25 June 2025 before making their request.

To arrange Public Access speaking at a Council meeting, please email executiveassistant@nirc.gov.nf with details of your request.

CONTACT NIRC

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NORFOLK ISLAND 2899

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International callers +6723 22001

EMAIL: customercare@nirc.gov.nf

WEBSITE: www.nirc.gov.au

OPENING HOURS:
Monday to Friday 9:00am to
4:00pm (closed on public holidays)