



Eat. Drink.
GIPPSLAND

**YOURS TO
KEEP**

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#VISITGIPPSLAND



GIPPSLAND WINE COMPANY

Fine wine vintaged by an independent vigneron, created by artisan winemakers - to be shared and enjoyed

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Welcome to GIPPSLAND



Photo Credit: Sunday Cormish Treloar

The great Gippsland shift started happening a while back. Young winemakers, chefs and hospitality professionals started discovering Gippsland. Some were returning from overseas to start families in their hometowns, others discovered the long, deserted beaches, the wild call of the bush and the ability to afford a patch of rich Gippsland soil to grow their fruit and vegetables. Then COVID hit and the trickle became a deluge. Now Gippsland has one of the most vibrant food cultures in the nation with a community of farmers, winemakers, butchers, bakers and chefs working together with community and local government to create an even better region in which to live.

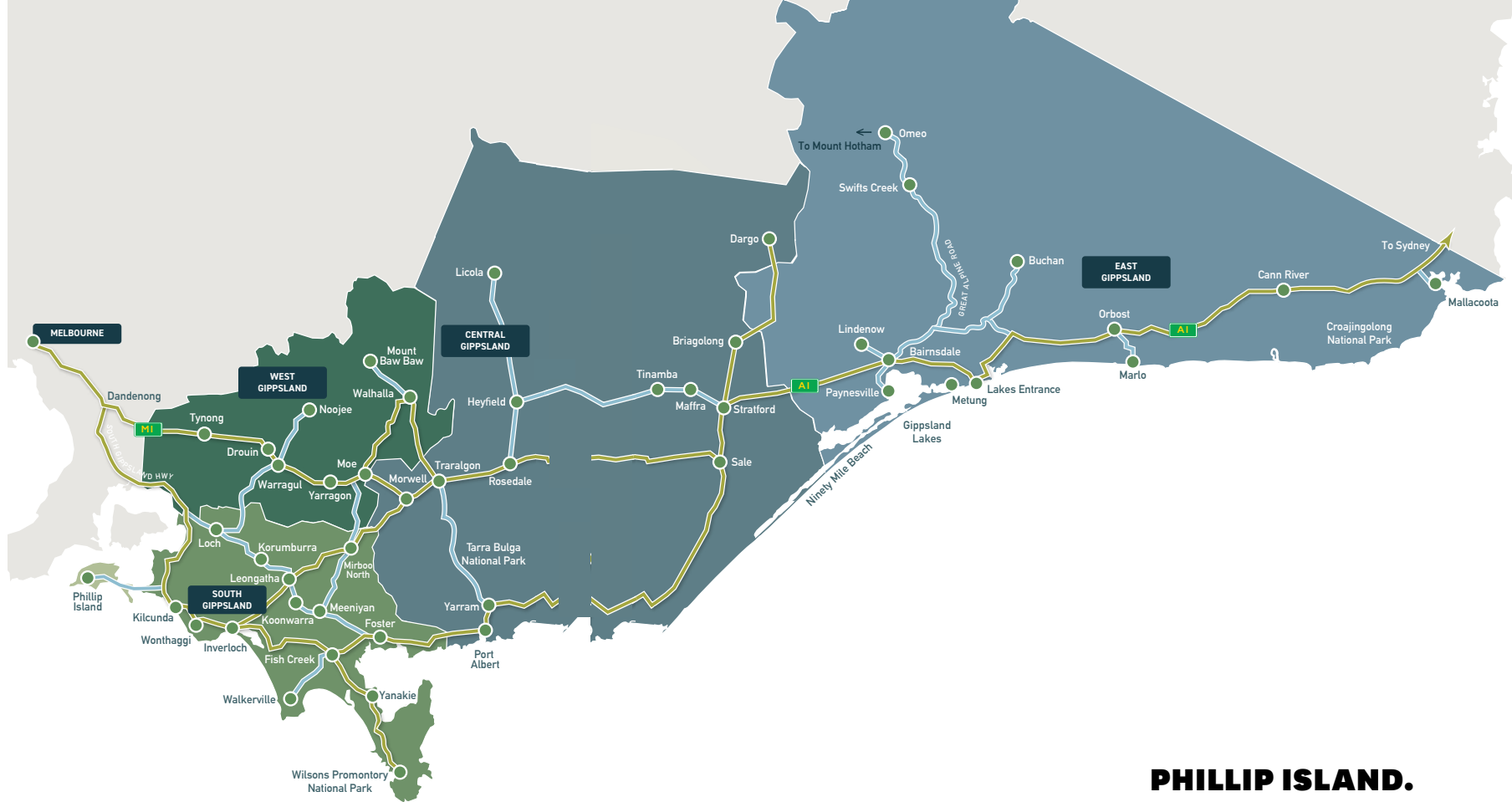
It starts with the produce. Gippsland is one of Australia's food bowls producing exceptional dairy, fruit, vegetables, seafood and wine grapes. Farm gates, farmers markets and online stores are getting more Gippsland produce into the kitchens of people, both local and those who live outside the region. Then there are the people who use their skill and technique to make outstanding cheese, preserves, smallgoods and wine. Finally there are the chefs who bring that all together to create memorable meals in unique locations. In historic pubs with blazing fires, in waterside restaurants where the fish is sourced from the fishing fleet moored next door. There are tearooms in enchanting gardens, and award dining rooms overlooking the vineyards.

Gippsland covers a massive part of Victoria from the ski fields to the sea, where brewers and distillers use native bounty to flavour their beverages and where bakers take the best of Gippsland's beef and fill their golden pies. This is why more and more people are discovering this beautiful region, not just for its great outdoors, camping, fishing, hiking and swimming, but for the fact that new restaurants, wineries, cafes and breweries are opening all the time. That's why I keep coming back.


Richard Cornish
FOOD WRITER & AUTHOR

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EAT.DRINK.



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Farm Gates OF GIPPSLAND

Visit with an empty esky. Fill it with the freshest seafood and smallgoods. Goey cheeses. Preserves and chutneys from country kitchens, eggs from free roaming hens and crisp homegrown veggies.



Slow down, savour produce from the land you're standing on, and give back to the small-scale farmers who make and grow here. Dotted across Gippsland's stunning countryside are farm shops, rustic sheds and the dearest little roadside stands.

Fruit and veggies are a Gippsland specialty. Fill your bucket and your belly with scrumptious, juicy berries over the summer months.

It's hard to resist the little old dairy at **I Love Farms** (Delburn), where shelves

burst with seasonal freshness. Or a platter at **Bassine Specialty Cheeses**, surrounded by the grazing herd.

Meanwhile, hens cluck happily through lush pasture on Gippsland's free range egg farms, just try to resist a stop at **Myrtlebank Roaming Farms** (Myrtlebank) giant chicken on the Maffra-Sale Road.

If you love a bit of natural sweetness, be sure to head to one of Gippsland's berry farms in the summer to pick your own sun-ripened fresh berries.

Sun-ripened strawberries from **Macca's Farm** (Glen Forbes) are simply unbeatable. Or the **Blue Tree Honey Farm** (Dumbalk), which is abuzz with sweetest local honey.

Sometimes the farm gate is the gateway to the sea, where you'll find fresh, locally caught seafood from Gippsland's pristine waters. So, seek out the freshest fish, prawns and other from **Off the Wharf** (Lakes Entrance), or buy your plump prawns fresh from the trawlers.

Year Round FARM GATES



SEASONAL FARM GATES

BERRIES

- 1** Phillip Island Strawberries Dec - Apr
- 2** Mystic Sands Berry Farm Nov - Mar
- 4** Fleming Berries ^ ‡ Dec - Feb
- 6** Sunny Creek Organic ^ Dec - Feb
- 8** Waterwheel Orchards ‡ Dec - Feb
- 9** Newman's Berries Dec - Mar
- 10** Berry Dairy Oct - Mar
- 11** Blueberry Fields Dec - Feb

FRUIT + VEGETABLES

- 3** Strzelecki Heritage Apples Feb - May
- 4** Thorpdale Potatoes ^ Jan - Jul
- 5** G's Spuds Dec - Apr
- 7** Gippsland Greenhouse Produce Sep - May

^ Phone ahead as opening hours can change

‡ Frozen berries sold year round

~ By Appointment Only

FRUIT, BERRIES & VEGETABLES

- 6** Garfield Fresh Harvest
- 8** Sherwood Park Orchard
- 10** Macca's Farm
- 12** Fankhauser Apples
- 13** St Fiacres Farm ~
- 15** Hazeldean Forest Farm ~
- 19** Thorpdale Potatoes
- 20** I Love Farms
- 27** Bob's Gardenfarm Shop
- 29** Wild Earth Mother
- 30** Kingfisher Citrus
- 31** Wilbert's Veggies & Cackleberries
- 32** Myrtlebank Roaming Farms
- 33** Picnic Point Farm

OLIVE OIL

- 1** Omaru Farm
- 22** Stone's Throw Olives ~
- 23** Grassy Spur Olives ~
- 24** Fish Creek Mount of Olives ^
- 25** Golden Creek Olives ~
- 28** Devon Siding Olives ~

EGGS

- 1** Omaru Farm
- 11** Freeranger Eggs*
- 17** WillowZen Free Range Eggs*
- 27** Bob's Gardenfarm Shop 27
- 32** Wilbert's Veggies & Cackleberries
- 32** Myrtlebank Roaming Farms

HONEY

- 1** Omaru Farm
- 21** Blue Tree Honey Farm
- 26** Dividing Creek Farm Honey ^
- 36** Wombat Honey ^
- 37** Happy Bear Honey

FISH & SEAFOOD

- 3** Bass Strait Direct
- 4** San Remo Fisherman's Co-op
- 14** Alpine Trout Farm
- 34** Off the Wharf
- 35** Trawlers moored along The Esplanade

CHEESE & DAIRY

- 5** Bassine Speciality Cheeses
- 9** Caldermeade Farm

MEAT

- 2** Hill Top Farm Meats
- 7** Gippsland Premium Meats
- 9** Macca's Farm
- 16** Wattlebank Park Farm
- 18** Hallston Valley Farm
- 27** Bob's Gardenfarm Shop

A VILLAGE FEAST

for Gippsland



VILLAGE FEAST
melbournefoodandwine.com.au

When it comes to villages, Gippsland has them in spades – perched on the shores of the lakes, peeping out among verdant hills or peppered along our sweeping coastline. So when the Melbourne Food & Wine Festival came looking for a location for the annual Village Feast, we knew they'd come to the right place.

The concept is simple: choose a gorgeous Gippsland village, invite Melbourne's hottest chefs, connect them with Gippsland's finest produce, add chic styling, live music... and voilà – you have yourself a Village Feast!

The first Village Feast launched back in 2019 and saw the likes of chef restaurateurs Matt Moran (Aria, Sydney), George Calombaris (The Press Club, Melbourne) and Alejandro Saravia (now at Farmer's Daughters, Melbourne) converge upon the tiny dairy-farming village of Jindivick. There were Sailors Grave beers at the pop-up pub, an array of Gippsland wines in Blackhearts & Sparrows bottle shop, charcuterie from Hogget Kitchen perfectly complemented by cocktails from Loch Distillery, and so, so much more.

The less said about 2020 and 2021 the better... The Village Feast returned with gusto in 2022, this time taking over the picture-perfect hilltop village of Thorpdale, deep in the heart of spud country. The Traveller's Rest Hotel had triumphantly reopened its doors

after a heartbreaking fire, and the Thorpdale Bakery had already put the town on the map for a vanilla slice detour. The scene was set, and Melbourne Food & Wine Festival brought the party.

Thorpdale was transformed into a two-day culinary Mecca thanks a multi-course feast of Gippsland's finest from Farmer's Daughters, traditional Latin American fare from Danielle Alvarez (an alum of Chez Panisse and The French Laundry in the US and Fred's in Sydney) and next level cheesy bacon and egg muffins from Melbourne sandwich royalty, Hector's Deli. There were workshops, tastings, dinners and winemakers' breakfasts, with bangin' tunes – let's just say, it was epic.

So where to next in 2023?

We can't tell you just yet, but we can tell you that Gippsland has another Village Feast marinating away for Spring 2023, so keep your eyes on @visitgippsland for all the deets.

ONE PERFECT DAY

in Gippsland



WRITTEN BY
**ALEJANDRO
SARAVIA**

PHOTOS BY
**JANA
LANGHORST**

As both the Gippsland Food Ambassador and Executive Chef at Farmer's Daughters and Victoria by Farmer's Daughters, I am privileged to have the chance to visit Gippsland on a regular basis! I love to get out to the region to visit farmers, producers, artists – and friends! Every time I visit, I discover something new – but I also like to re-visit regular favourites too.

FARMER'S MARKETS

I always start my regional exploration with a visit to local farmer's markets and in Gippsland there are so many to choose from! There's no better place to meet growers, producers, farmers and locals and get all of their secret tips on what to see and do. What better way to discover a region than direct from the source!

LOCH

Loch is a favourite stop for me on my journey to Gippsland from Melbourne. Whether I am picking up a snack at Olive at Loch, Loch Village Foodstore or The Loch Grocer or calling into Loch Distillery to see what's new. We feature Loch's gin in our Farmer's Daughters Rooftop Bar menu, so love to chat with the Distillery team when I am in town.

THE ALPINE TROUT FARM NOOJEE

A visit with David, Andrew and the team at Alpine Trout Farm in Noojee is always a pleasure. Our signature dish in the Farmer's Daughters Restaurant is a baked Baw Baw Trout from Alpine

Farm and so I love calling in and having a go at fishing for myself!

I LOVE FARMS FARM SHOP

There are so many farm-gates to discover throughout Gippsland and I love to drive the back roads and make discoveries, but I always love calling in to I Love Farms in Mirboo North to see what fresh produce they have available that day. The family-run farm and farm shop is a demonstration of focusing on specialisation and a commitment to quality produce.

HOGGET KITCHEN

When I have a bit more time, I love to stop by Hogget Kitchen and see what Trevor is cooking that day. I have worked with Trevor over the years and admire his passion and creative approach to local ingredients. If I am not driving home, I always love to sit back with a bottle of Patrick (Sullivan) or Bill (Downey's) wine and enjoy the vineyard views.

Gippsland's **FARMERS MARKETS**



BROWSE & BUY.
TASTE & SAVOUR.
MEET & LINGER.

With fertile hills and lush fields woven into a tapestry of rich brown and vibrant green, it's easy to see why the Gippsland region is known for raising and growing some of the best produce in the country.

The **Koonwarra Farmers Market** (first Saturday, Memorial Park) was one of the region's first true farmers markets, connecting farmers with those in search of exceptional local product. This authentic market specialises in items that are hard to find in supermarkets, like pastured free range eggs and chemical free vegetables, homemade strudel and fresh saffron.

The scent of paella fills the air at the **Inverloch Farmers Market**, (third Saturday, The Glade, Inverloch) where you can pick up fresh bread, cut flowers, local honey, mushrooms and local wine.

Warragul Farmers Market (third Saturday, Civic Park, Warragul) isn't just a grab-it-and-leave kind of gig. There is live music, ready to eat food and fantastic coffee, so you can take your time and enjoy shopping for organic fruit and vegetables, woodfired sourdough bread, local wines, gourmet sausage rolls and fresh local trout.

Enjoy the beautiful leafy setting of **Traralgon Farmers Market** (fourth Saturday, Kay Street Gardens) and be tempted by the range of beef jerky, salami, nut butter blends, farm raised eggs, plump seasonal berries.

Sale Producers Market (third Saturday, Sale Showgrounds) has pastured free-range eggs, preserves, pure honey and olive oil alongside plenty to keep you satiated while you're there, including dumplings, cupcakes and a tantalising brekky fry up.

The undercover **Farmers Market Bairnsdale** (first Saturday, Howitt Park Bowls Club) runs hail or shine. You can purchase lamb sausages, smoked meats, venison, Dargo walnuts, goats' milk and cheese, olive oil, organic breads, herbal and Himalayan teas.

Gippsland has so many vibrant markets which you can find on visitgippsland.com.au

Gippsland's FARMERS MARKETS



1ST SATURDAY OF THE MONTH

Churchill Island Farmers Market facebook.com/rfmchurchillisland	8am – 1pm	Samuel Amess Drive, Churchill Island
Farmers Market Bairnsdale farmersmarketbairnsdale.org.au	8am – 12pm	Howitt Park Bowls Club Cnr McEacharn St & Princes Highway, Bairnsdale
Koonwarra Farmers Market facebook.com/producemarket	8:30am – 12:30pm	Memorial Park, Koala Drive, Koonwarra

1ST SUNDAY OF THE MONTH

Maffra Rotary Community Market facebook.com/mafframarket	9am – 12:30pm	McMahon Drive, Maffra
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2ND SATURDAY OF THE MONTH

Coal Creek Farmers Market facebook.com/CoalCreekFM	8am – 12:30pm	Car park at Coal Creek Community Park & Museum, Silkstone Road, Korumburra
Metung Farmers Market facebook.com/MetungLions	8am – 12:30pm	Village Green, Metung
Rokeby Market rokebymarket.org.au	8am – 12:30pm (Sept - May)	1016 Brandy Creek Rd, Rokeby

3RD SATURDAY OF THE MONTH

Drouin Craft & Produce Market facebook.com/drouincraftmarket	8am – 12pm	Civic Park, Drouin
Inverloch Farmers Market visitbasscoast.com.au/events	8am – 1pm	The Glade, The Esplanade, Inverloch
Prom Country Farmers Market promcountryfarmersmarket.org	8am – 12pm	Foster War Memorial Arts Centre Hall, Main Street, Foster
Sale Producers Market facebook.com/SaleProducersMarket	8am – 12:30pm	Sale Showgrounds, Sale-Maffra Road, Sale
Warragul Farmers Market warragulfarmersmarket.com.au	8:30am – 1pm	Civic Park, Warragul

2ND SUNDAY OF THE MONTH

Nowa Nowa Creators Market facebook.com Nowa Nowa Creators Market	10am – 2pm	Recreation Reserve, Nowa Nowa
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4TH SATURDAY OF THE MONTH

Paynesville Farmers' & Makers' Market facebook.com/marketbythelakes	8am – 1pm	Paynesville Foreshore, Paynesville
Traralgon Farmers Market traralgonfarmersmarket.org.au	8am – 1pm	Kay Street, Traralgon
Yarragon Craft & Produce Market facebook.com/ YarragonCraftAndProduceMarket	8am – 1pm	Campbell Street (winter) or Waterloo Park (summer)

LAST WEEKEND OF THE MONTH

Mirboo North Market facebook.com/mirboonorthmarket	Saturday 8.30am - 1.30pm	Baromi Park, Mirboo North
Inverloch Community Farmers Market visitbasscoast.com.au/events	Sunday 9am – 1pm	The Glade, The Esplanade, Inverloch



- HOME OF THE - // tourlocal.com.au

SOUTH GIPPSLAND
FOOD & WINE TOUR

PHILLIP ISLAND
WINE, WILDLIFE, & PENGUINS TOUR

|| WEEKLY DEPARTURES || PICKUPS IN MELBOURNE & GIPPSLAND ||
|| PRIVATE TOURS & CHARTERS AVAILABLE ||



Cooking Schools + **FOOD TOURS**

PICK IT, STEW IT, ROLL IT, MAKE IT.
WHISK IT, KNEAD IT, GLAZE IT, BAKE IT.

COOKING SCHOOLS

Set your inner chef free at **String + Salt in Warragul**, whose intimate classes culminate in a shared meal with friends old and new. Take part in cooking up (and enjoying!) a modern middle eastern feast, or learn the culinary arts of preserving, fermentation or salami making.

Gather ingredients from an extensive kitchen garden and learn new skills with a cooking class in the **Jacican** cooking school in Mirboo North. Jaci will have you whipping up everything from home-made pasta to slow-cooked meats and even lollies for grown-ups.

Real Bread by George was the home of sourdough before it became pandemic-cool. Learn to craft your own artisan sourdough in the warmth of this West Gippsland country kitchen. Or if you just want to get your hands on their delicious loaves stat – you can find them at the Baw Baw Food Hub.

Sharpen your skills in barbecuing, cooking with seafood, herbs and spices, or specialise in flavours of the world with a class from the renowned **Culinaire Cooking School** in Swan Reach.

Delight in Australia's native foods at **Peppermint Ridge Farm** (Tynong North), their Native Pantry cooking classes run throughout the year, where you'll learn how to include native foods into everyday recipes. Be sure to take a few farmgate-fresh and dried native foods home with you, or grow your own from their Native Foods nursery.

Wild Earth Mother in the picturesque Tarra Valley offers fermenting and cheesemaking workshops, they also stock a wide range of handcrafted fermented food and drinks at their farm gate.



ALL-ROUNDERS

Culinaire Cooking School, Swan Reach
Jacican, Mirboo North
String + Salt, Warragul

BREAD

Culinaire Cooking School, Swan Reach
String + Salt, Warragul
Simply Sourdough, Trafalgar
Real Bread by George, Crossover

HEALTH & SUSTAINABILITY

Peppermint Ridge Farm, Tynong North

CHEESE

Culinaire Cooking School, Swan Reach
String + Salt, Warragul
Wild Earth Mother, Tarra Valley

FLAVOURS OF THE WORLD

Santhosa, Woolamai (Sri Lankan)
Culinaire Cooking School, Swan Reach
String + Salt, Warragul

PRESERVING & FERMENTATION

Jacican, Mirboo North
String + Salt, Warragul
Wild Earth Mother, Tarra Valley

FOOD TOURS

East Gippsland Variety Tours: guided tours of East Gippsland's best food and drink venues, book a tour on their 20-seat bus or build your own custom group tour. Tour and accommodation packages available.

Dianne's Venture Tours: departing Cowes, this guided tour visits South Gippsland's cheese, olive oil, wine and beer-making venues

Inverloch Food & Wine Tours: hosted tour of South Gippsland's finest wineries, breweries, distilleries and restaurants, multiple local pick up points

Lakes Entrance Helicopters: scenic flights over the Gippsland Lakes, dropping in to iconic destination restaurants and country pubs.

Peppermint Ridge Farm: guided tour of the native food garden in Tynong North followed by a meal in the cafe; workshops for native food growing and organic vegetable growing

Tour Local: visit Southern Gippsland's finest farm gates, breweries, wineries, distilleries and more... all interspersed with stretches of stunning dairy-country scenes and ocean views.

Venture Out: Ride & Dine or Paddle & Dine tours include bike or kayak hire for self-guided journeys paired with dining experiences

Wyanga Park Winery Cruise: cruise departs Lakes Entrance to Wyanga Park Winery for lunch at the cafe and winery tastings

Specialty Wine Tours: tour of West and Central Gippsland wineries including Cannibal Creek, Brandy Creek, Narkoojee, Baw Baw Cellar Door, and Ripplebrook Winery



GIPPSLAND TRUSTED *Provenance*



FOOD & FIBRE GIPPSLAND
foodandfibregippsland.com.au/gtp

Gippsland is widely known for its magnificent countryside, and increasingly for the clean, green, gourmet produce that hails from here. Supporting our local farmers and growers strengthens the communities that make this place so special. So how do you easily identify Gippsland's local produce both here, and further afield?



The term '*Provenance*' means 'origin,' or 'coming from.' So when you see the new *Gippsland Trusted Provenance* logo on labels or packaging, you know the product comes from the spectacular Gippsland region.

Launched in 2022 by Food & Fibre Gippsland, in partnership with Destination Gippsland, the Gippsland Trusted Provenance logo is helping local businesses to distinguish their product as grown, made, processed or produced in our spectacular region.

Early-adopters of the logo include some of Gippsland's most innovative and well-established producers, **Gippsland Jersey, Green Hills Farm** and **Maffra Cheese Company** to name but a few – and we look forward to seeing a lot more Gippsland Trusted Provenance both at home, and away.

"Gippsland producers, growers and makers are embracing the opportunity to define their product as

unique," says Food & Fibre Gippsland CEO, Nicola Pero.

"As the brand gathers momentum, consumers will increasingly see the Gippsland Trusted Provenance logo on the products they are seeking out. The brand mark speaks for itself; customers can buy with confidence knowing the origins of that product and where the paddock-to-plate journey began."

Promotion of the *Gippsland Trusted Provenance* brand is also helping to build the recognition of Gippsland, both domestically and internationally, as a region that produces premium gourmet products. We hope that this produce encourages more visitors to explore Gippsland, connecting with our producers and providores via farm gates, farmers' markets, food events and activities.

You can trust it's from Gippsland.



Eat
WEST GIPPSLAND

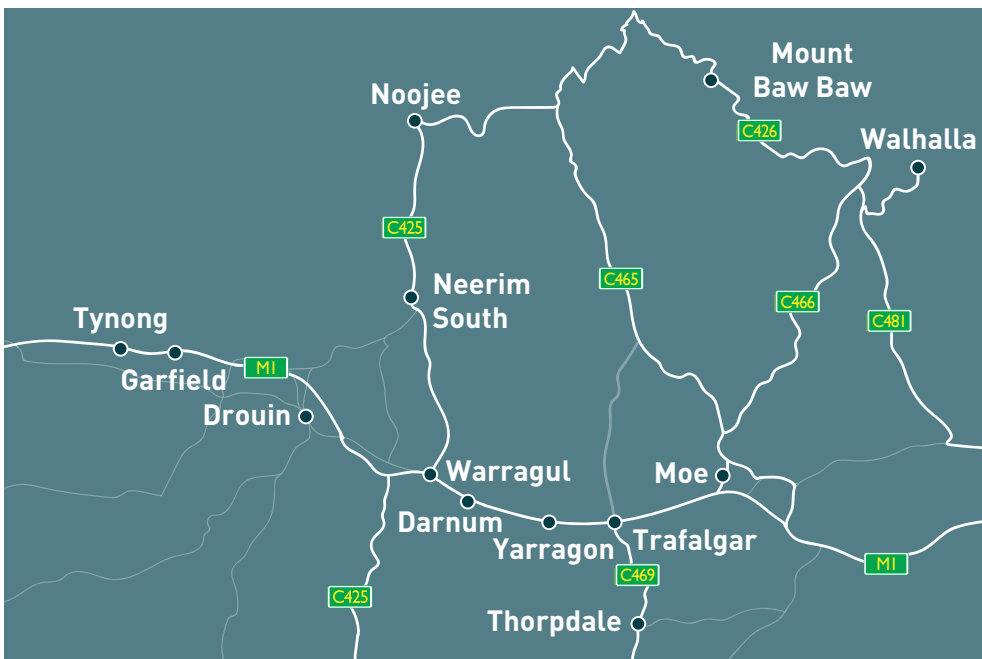
Go your own way

The cellar door at **Cannibal Creek Vineyard** opens at 11am on Fridays, their tutored wine experience is sure to get the weekend off to the right start.

For a truly indulgent addition to your weekend, why not book lunch with a side of massage at **Brandy Creek Estate's** on-site day spa?

Then let Trev cook for you at the acclaimed **Hogget Kitchen**. A butcher's son, with a nose-to-tail appreciation of food, their charcuterie boards are next level.

Cap it off with a session at **Five Aces Brewing** in Neerim South, where it's all about slow cooked meats and jammin' live gigs.



TYNONG

With the picturesque Bunyip State Park on its doorstep, Tynong is best known as the home of water and wildlife theme park, Gumbuya World, but it's also home to some quality food and drink experiences.

In Tynong North, learn about native Australian bush foods through **Peppermint Ridge Farm's** tour and taste, or cooking school experiences. Nearby, **Cannibal Creek Vineyard** offer award winning, low intervention wines alongside a tapas menu to die for – oysters and chardonnay anyone?

In central Tynong, light and bright **Granite Café** have all your breakfast favourites covered.



GARFIELD

A colourful railway township with an eclectic country feel, Garfield is home to an historic theatre still hosting live performances, a spa treatment centre, shops to browse and plenty of great places to eat.

Cannibal Creek Bakehouse serve fresh and delicious brunches, with artisan sourdough bread baked in their 125-year-old wood-fired scotch oven.

Just down the street, **Brewsters Foodstore & Café** are more than coffee and lunch, they also stock a range of fruit, vegetables, milk, bread and free-range eggs, plus delicious take home meals. Cute, cottage style **Little Miss Hangry** has ample sunny courtyard seating and a seasonal menu of beautiful dishes to try.

Open for lunch and dinner six days a week, **The Garfield Hotel** offers friendly country pub meals in their gorgeously renovated interiors, or in the beer garden.

BUNYIP

Home to the renowned Bunyip State Park and surrounded by rich farmland, Bunyip offers a quiet country town lifestyle and enticing food experiences.

Small and cosy **Biddy Martha's Café** gets your weekend off to the right start with a delicious breakfast menu, backed up with a fantastic range of tasty salads, toasties and more.

Surrounded by rolling farmland, **Lady Lavender's Tea Room** is an elegant setting for lunch, tea and scones, complete with antique furniture and delicate crockery. Just a little further along the highway, **Sherwood Park Orchard** has a café on-site with delicious pies, toasties, baked goods and coffee.

The Railway Hotel is a classic country pub with a glorious beer garden tempting us in for a lazy Sunday lunch. Or for something a little different, check out new kid on the block, the **Lost Mexican** for tacos, nachos, paella, frozen margaritas and more.

In nearby Longwarry, **Soul Sisters Café** does a cracking all day breakfast, because it's always the right time for pancakes.

WHERE TO STOCK UP

- **Sherwood Park Orchard** (Bunyip) local produce store with seasonal berries, cherries, pick-your-own apples and eggs from their free-range chickens.
- **The Butcher and the Chef** (Nar Nar Goon) for fresh meat, sausages, Gippsland cheeses, sauces and gourmet salts.
- **Country Style Meats Butcher & Smokehouse** (Garfield) a quality butcher and smokehouse, offering locally sourced Gippsland products
- **Lulu's Lolly Shop** (Garfield) is a nostalgic sugar rush.



CANNIBAL CREEK

A taste of the country



CANNIBAL CREEK VINEYARD

cannibalcreek.com.au

You're only an hour's drive from the centre of Melbourne, but on the gently curving, tree-lined track out to Cannibal Creek Vineyard, the hustle and bustle has well and truly given way to relaxed country vibes.

This boutique, single estate vineyard produces award-winning, delicate wines, best enjoyed with a meal from their fine dining restaurant.

At the cellar door you can choose to sample eight wines in a tasting or step it up to a tutored wine experience with a tasting platter. Their sparkling blanc de blancs is a solid crowd favourite, as is their reliably elegant pinot noir.

Just as their wines are inspired by France's most famous wine regions, Bordeaux and Burgundy, so too is their menu French-leaning. Salmon gravlax cured in beetroot and gin, braised ox cheek with parsnip puree and chocolate coffee mousse are among the favourite dishes in the restaurant. While the menu has a French tilt, the produce is proudly local, primarily sourced from Gippsland producers and supplemented by an abundant kitchen garden and orchard.

In keeping with the rural setting, the Cannibal Creek restaurant has been deliberately designed to reflect the original corrugated iron barn. This turn-of-the-century

shed was where owners Pat and Kirsten Hardiker did everything in the beginning - from winemaking through to tastings.

Inside the architect-designed new build, rammed hemp and timber walls bring warmth to the restaurant, complemented by a flickering wood heater running throughout the winter months. Huge glass windows overlook lush lawns and onto the bushland beyond, and there's a deck where you can soak up the sounds of surrounding birdlife.

From the time Pat and Kirsten planted out their vines over 20 years ago, their focus has been on continuous improvement in the sustainability of the vineyard. They put a spotlight on soil health and minimum interventionist winemaking, preferencing traditional methods and French Oak barrelling.

Supporting local producers is at the heart of Pat and Kirsten's venture. They share their favourite products for you to take home at their in-restaurant store and are always ready to recommend your next must-visit food experience.



DROUIN

You won't be short of quality cafe options in this small town near Warragul.

Young on Hope and **The French Pear** have your go-to lunch covered, while **The Health Barn** offers organic fairtrade coffee, raw slices, and a pantry of healthy staples.

Le-Meilleur-Drouin flies under the radar, and those in the know are treated to authentic Vietnamese food with a modern twist.

Middels Tapas Bar & Restaurant hearty breakfasts and extensive tapas menu draw a crowd from far and wide.

Just a stone's throw from the town centre, you'll find **Brandy Creek Estate** whose tapas restaurant takes in stunning views over the vineyard, and you can treat yourself at their on-site day spa.

Or take a short drive to the south, to be welcomed with authentic Italian hospitality, woodfired pizza and the antipasto platter of your dreams at **Ripplebrook Winery**.



WARRAGUL

Set amongst lush farmland and vineyards, Warragul is the thriving rural centre of West Gippsland. The area is abundant with fresh, quality produce and celebrated by many a savvy restaurateur.

You don't have to travel far into Gippsland to find your first restaurant of acclaim – head to **Hogget Kitchen** for a celebration of Gippsland's bountiful goodness. Dine on fresh rock flathead & King George whiting from nearby inlets, or local, grass-fed meat butchered, cured, smoked or slow-cooked to its succulent best in-house.

Bank Hotel Warragul offer up tasty meals and refreshing ales, while at the other end of Smith St, **The Courthouse Restaurant & Garden Bar** is a Warragul institution, with a modern-Australian menu enjoyed within a charming 1880's courthouse.

Relaxed local wine bar, **Everything's Better with Wine** live by their namesake, delivering delicious charcuterie alongside some of Gippsland's best wines.

Chasing a touch of spice? Treat your tastebuds with authentic Vietnamese fare, with a modern twist, at **Whitegrain**, or stop into local favourite, **Warragul Thai**.

Cafe culture is alive and well in Warragul with quality options including **Frankies**, **Main Street Cafe** and **South Brew Café**. On the outskirts of town, **Kings Café's** huge play areas is a family favourite providing space for kids to run, and mums to relax.

WHERE TO STOCK UP

- **Stella's Pantry** has pasta and grains, antipasto, spices, cheese and more
- General delicatessen items at **The Grange Cafe and Deli**
- **Warragul Lean & Green** has artisan bread, smokehouse meats and local fresh produce
- Spice blends at **String + Salt**
- Gippsland wine and beer at **The Press Cellars**
- The **Baw Baw Food Hub** for locally grown vegetables
- **Cheffields** stock local beef, lamb, milk, cheese, kefir, yoghurt, eggs, bread and garlic

THE BEST COUNTRY PUBS

of the West



THE NOOJEE HOTEL
noojeehotel.com.au

**TOOL SHED BAR,
BISTRO & CABINS**
toolshednoojee.com.au

YARRAGON HOTEL
yarragonhotel.com.au

TRAVELLERS REST HOTEL
travellersresthotel.com

ROBIN HOOD INN
therobinhoodinn.com.au



Just 90 minutes east of Melbourne, suburbia fades away into a verdant landscape, peppered with country pubs in every nook and cranny. From classic country watering hole to white tableclothed gastropub, what they have in common is delivering a high-potency dose of Gippsland warmth and hospitality.

There's nothing like a genuine country pub to match the backdrop of the Australian bush, among the foothills of the Baw Baw Ranges. **The Noojee Hotel** (or "The Nooj") has a huge balcony overlooking scenic bushland and the river. The traditional pub meals are excellent, and the beer is cold. So popular is this country hotel, you can even get the bumper sticker as proof that you've been.

Just down the road is **The Tool Shed Bar, Bistro & Cabins** (Noojee), a rustic setting to enjoy hearty pub mainstays. The hewn wooden walls are adorned with saws, hammers and rusted farming equipment, it's as if you're sitting in... well, a tool shed. Complete with enormous open fireplace, it's cosy-country at its best. We can't think of a pub that takes their parma menu more seriously.

You'll find all the pub classics on the **Yarragon Hotel's** menu, as well as a refreshing modern take on meals like a sticky glazed pork

belly salad or red wine braised beef cheek with mushroom ragout. Housed in an intimate and ambient heritage building, your dining experience includes crisp white linen tablecloths, silverware and full table service from attentive waitstaff.

Travellers Rest Hotel (Thorpdale) offers all the pub favourites, complemented by some international influences, all served with warm country hospitality. Plus downstairs they are distilling their very own vodka (it is potato country after all). We recommend sampling the house-made vodka in an espresso martini.

There should be warnings about the level of charm the **Robin Hood Inn** (Drouin West) exudes. While the 1870s hotel offers a level of grandeur, with high ceilings and wood-panelled walls, the vibe is relaxed, with beer garden, simple bistro menu and plenty of live acts. Their live music is known to get punters up out of their seats.

YARRAGON

This picturesque village along the Princes Highway is the perfect place to stretch your legs and grab a bite.

Yarragon is known for inviting laneway cafes. We dare you to resist **Café Piccolo's** fresh cakes and delicious lunch offering, or tucked away in the Village Walk, **Sticcado Cafe** offers another lovely brunch nook.

If you'd like more space, relax in the lush garden setting of **Fozigobble Café**, where fresh, healthy meals complement their smooth coffees (or green smoothies).

And if you're serious about your coffee, check out **The Shot House** for a brew of locally roasted beans and creamy Caldermeade Jersey milk.

At the **Yarragon Hotel**, pub meals are inventive, but you don't have to give up classics like fish and chips or a scotch fillet steak.

WHERE TO STOCK UP

- **Gippsland Food & Wine** for your delicatessen needs and a huge range of local wines
- **The Yarragon Ale House** stocks an immense range of craft beers, plus a 15-tap bar if beer shopping makes you thirsty.



NOOJEE

Just a hop, skip and jump from the iconic **Noojee Trestle Bridge**.

The **Alpine Trout Farm** is an experience unlike any other. Catch your own trout or salmon, and cook it up right there on the BBQ.

Afterwards, stop in for coffee and brunch at quintessential country café, **The Little Red Duck Café**, in the centre of town.

There's nothing like a genuine country pub to match the backdrop of the bush in the foothills of the Baw Baw Ranges. **The Noojee Hotel** (or "Nooj Pub" if you want to fit in with the locals) has a huge balcony overlooking scenic bushland and the river.

Just down the road the **Toolshed Bar, Bistro & Cabins** serves hearty pub favourites in a rustic setting, with an epic open fire and a selection of nine parmas. That's right, nine.

WHERE TO STOCK UP

- **Jindi Pig Butchers** in nearby Neerim South specialises in free range pork, flavoured sausages and smoked meats.

MORE EATS AROUND WEST GIPPSLAND

In the historic gold-mining village of Walhalla, ride the Walhalla Goldfields Railway and finish up with afternoon tea at the **Walhalla Goods Shed Cafe**. They're open anytime the train is running, and in the cooler months you'll be greeted with a roaring fire.

In the town centre, **Walhalla Witchery Cafe** has all your lunch and cake needs covered, with a side of sorcery. Meanwhile, **The Wally Pub** serves up all your pub favourites, including a section of the menu entirely dedicated entirely to schnitzels.

In nearby Coopers Creek, **Assaggio del Forno** offers authentic Italian wood fired pizzas and great coffee.

Calling all meat-lovers! **Sampsons Bar and Grill** in Trafalgar has a menu jam-packed with all your grilled, seared and smoked favourites, alongside loaded burger options and decadent desserts.

If you're looking for a tiny hilltop town that punches above its weight, look no further than Thorpdale. The lovingly restored **Traveller's Rest Hotel** invites visitors and locals alike, with hearty pub classics or refreshing ales in the sunny courtyard.

Across the road, **Thorpdale Bakery** is a must-visit for their famous vanilla slice.

Finally, it's hard to beat the views across snow-dusted snow gums from **Mt Baw Baw Alpine Resort's Village Central Restaurant & Bar**, which on a clear day reach all the way to Bass Strait.



FIVE ACES BREWING CO

135-137 MAIN NEERIM RD, NEERIM SOUTH

Located in beautiful Neerim South, Five Aces Brewing is home to local craft beers and smoky bbq American style eats, with indoor and outdoor dining, come and join us in a relaxing and family friendly atmosphere.

03 5628 1636 | fiveacesbrewing.com.au



WARRAGUL FARMERS MARKET

CIVIC PARK, WARRAGUL

3rd Saturday every month, 8.30-1pm. The place for you to meet and support local Farmers and Producers. Browse a huge range of fresh and handmade food. With a fun, community focused vibe every month, it is the place to catch up with friends or have a lovely family day out.

warragulfarmersmarket.com.au



A.R.C WINES

6 FARRINGTON CLOSE, WARRAGUL

ARC wines are wife and husband Jessica and James Audas who organically manage a selection of vineyards across West Gippsland. Located at the Wild Dog Winery they make terroir driven minimal intervention wines with techniques such as skin contact in whites and carbonic macerated reds.

@arcwines | arcwines.com.au



YARRAGON HOTEL

105 PRINCES HIGHWAY, YARRAGON

Built in 1926, Yarragon Hotel has provided travellers with friendly and efficient customer service for many years. Yarragon Hotel is well known for their consistently outstanding meals. Open 7 days a week

03 5634 2202 | yarragonhotel.com.au



Situated at the Gateway to Gippsland, our Tearooms, extensive Takeaway counter and Gourmet Produce Gift Store offer something for everyone. From housemade gourmet pies, cakes and slices, to locally roasted Artisan Swig coffee, as well as an extensive range of local produce, wine & cheese, you're sure to leave with an abundance of goodies.

123 Princes Hwy, Yarragon VIC 3823 | 03 5634 2451 | gippslandfoodandwine.com.au



Taste your way through Gippsland's finest ingredients and produce, prepared by head chef Trevor Perkins and his team. Our nose-to-tail philosophy and sustainable ethos is adopted throughout, to give our guests a truly unique and unforgettable experience.

6 Farrington Close, Warragul, VIC 3820 • 03 5623 2211 • www.hogget.com.au



Looking for a great cafe to enjoy a delicious coffee and meal before your train ride at Walhalla Goldfields Railway?

Look no further than the **Goods Shed at Walhalla** station! Our cafe offers excellent coffee and tasty treats that are perfect for a day out on our spectacular train journey.

We also cater for groups and special events, so why not pre-book and charter the train for a truly unique experience?

Our trains run on weekends, Wednesdays, and public holidays, find out more and book your tickets now online at www.walhallarail.com.au.

Call our office on 5165 6280 to learn more | www.walhallarail.com.au



BIDDY MARTHA'S

Cafe & Foodstore

Rustic/Industrial Cafe set in the Bunyip's old Butcher Shop building serving contemporary breakfast and lunch using local and Gippsland produce.

Speciality coffee is served from Gippsland's Zest Coffee.



MONDAY - FRIDAY 7.30AM - 2.30PM
SATURDAY 8AM - 2.30PM
CLOSED ON SUNDAY

11 MAIN STREET, BUNYIP 3815 | 0408 724 486





Brandy Creek

RESTAURANT, VINEYARD & DAY SPA
ESTD 1992



The restaurant & bar lounge is the ultimate place for that perfect winery experience!

Enjoy a relaxing meal with your friends or family at this beautifully appointed restaurant with floor to ceiling glass windows, impressive decor and exceptional service!

We can cater for both indoor and outdoor weddings. Our gazebo is perfectly positioned to have your ceremony to provide you with a stunning backdrop of the Baw Baw ranges. You're sure to get some amazing photos of your special day.

The ultimate escape for mind and body, Brandy Creek Day Spa offers five treatment rooms, a tranquil relaxation area, luxurious change room facilities and a Turkish Hammam.

570 Buln Buln Rd, Drouin East VIC 3818 | 03 5614 5233
 dayspa@brandycreekestate.com.au | restaurant@brandycreekestate.com.au
 functions@brandycreekestate.com.au
 brandycreekestate.com.au



Enjoy food and wine in a relaxed country setting.

The cellar door restaurant offers a warm and friendly spot to enjoy lunch matched to premium single vineyard wines, all handmade on site.

Alternatively, book in for 'tutored wine experience,' matched with tasting plates, or a wine tasting in our dedicated Cellar situated below the restaurant!

One Terroir, One Winemaker, One Quality Bottle Of Plonk!



CANNIBAL CREEK

p: (03) 5942 8380 m: 0438 518 506
 e: wine@cannibalcreek.com.au
 www.cannibalcreek.com.au
 260 Tynong North Rd, Tynong North
 Gippsland 3813 Victoria Australia

follow us:

Established in 1997



Drink.

WEST GIPPSLAND



The wine gods have blessed these lands with rich, chocolate-biscuit earth that produces delicate and sophisticated wines.

THE WINES: EXCEPTIONAL. THE DRIVE: UNFORGETTABLE.

Just a stone's throw from Melbourne, this scenic drive weaves through rolling, pastured hills which give way to more dramatic slopes of the Victorian Alps. The countryside is punctuated with charming villages, creating the perfect base to explore nearby national parks and mountain ranges.

With city skylines in the rearview mirror and the land opening out before you, your first stop is **D'Angelo Estate Vineyard**. You can try the wines and ciders, or visit the tapas bar where you'll often find live music.

Onwards to **Cannibal Creek Vineyard**. The cellar door offers a personalised tasting experience of the award winning wines. You can stock up on local produce and grab a picnic hamper to go, enjoy a light lunch or share plates in the restaurant.

Swampfox Winery, in Catani, has a cellar door open for tastings and sales on Sunday afternoons. Located on the rich peat soil in the West Gippsland Flats, the wines have extraordinary quality and vigour.

Closer to Warragul, **Brandy Creek Estate** offers an exceptional cellar door experience with tastings of their premium cool climate

wines. Enjoy a tapas or two, or take some time to unwind in the day spa.

At **Ripplebrook Winery**, in the undulating hills south of Drouin, enjoy wines from their organic vineyard accompanied by delicious woodfired pizza or an antipasto picnic under the trees.

In Neerim South, **Five Aces Brewing Co** marry up their small-batch, hand crafted brews with a side of live music and oh so tasty beer food.

Just on the outskirts of Warragul, **Bandolier Brewing** are an independent nanobrewery and bar proudly selling quality beer and authentic Mexican tapas.

In addition to the 300+ local and international craft beers available to take away or enjoy on tap at the **Yarragon Ale House**, they've also launched YAR Brewing Co, a small boutique brewery specializing in their own limited release beers.



WINERIES

- 1 D'Angelo Estate Vineyard
- 2 Cannibal Creek Vineyard
- 3 Swapfox Winery
- 4 Ripplebrook Winery
- 5 Brandy Creek Estate

BEERS & OTHER BREWS

- 1 Five Aces Brewing
- 2 Bandolier Brewing
- 3 Yarragon Ale House

Bars & Pubs

THE HIT LIST

YARRAGON HOTEL, YARRAGON

Friendly staff, generous meals, beer garden and regular live music

DROUIN HOTEL, DROUIN

Beautifully refurbished with a rustic modern interior, fantastic meals, live bands

COURTHOUSE RESTAURANT AND GARDEN BAR, WARRAGUL

Atmospheric with a lovely courtyard to enjoy a drink on a warm evening

NOOJEE HOTEL, NOOJEE

Relaxed, friendly country pub with a courtesy bus if you've imbibed

WALLY PUB, WALHALLA

Inviting and laid-back country pub

THE WORLD'S LARGEST *Cider Cellar*



GURNEYS CIDER

343 Fish Creek-Foster Rd, Foster
gurneyscider.com.au

You'd be excused for thinking that the world's largest cider cellar is in France, but it's right here on Gippsland's apple-loving soil.

You can now tour the cellar at Gurneys Cider, the small-batch artisan cider producers in Foster. Learn about the 'orchard to glass' process with an introduction in the production facility, and an intimate tasting of their most exclusive ciders, including the newly released seven-year-old apple brandy.

Journey inside a constructed hill to the atmospheric cellar, known as The Arches. The cavernous space is lined with rows of enormous French oak barrels, glowing under soft lighting, while Tibetan chants play on loop in a bid to make 'happy yeast'. Can harmonic music really aid fermentation? We can't say for sure, but we can say that Gurneys took out top honours in the 2021 Australia's Best Cider Selection of the Year Awards.

In a tale of transitioning industries for the Gippsland region, The Arches has been constructed using 350-tonne concrete panels repurposed from the Hazelwood

Power Station, which were destined for demolition following the closure of the power station.

The Arches is one part of a far broader approach to sustainability for Gurneys Cider, who aim to be completely carbon neutral by 2025. In addition to their solar power system, the construction of the cellar has reduced the heating and cooling needs for fermentation and storage.

Over 7,000 fruit trees and thousands of native trees and shrubs have been planted on the farm, which provides the bulk of their cider apples. Appearance is not important for cider apples, so there's no need for pesticides and much waste is composted. And in a gloriously satisfying example of Gurneys' circular economy, leftover apple pomace is used by the local free-range pork farmers who provide smallgoods for Gurneys delicious local produce platters.

Eat.
SOUTH GIPPSLAND



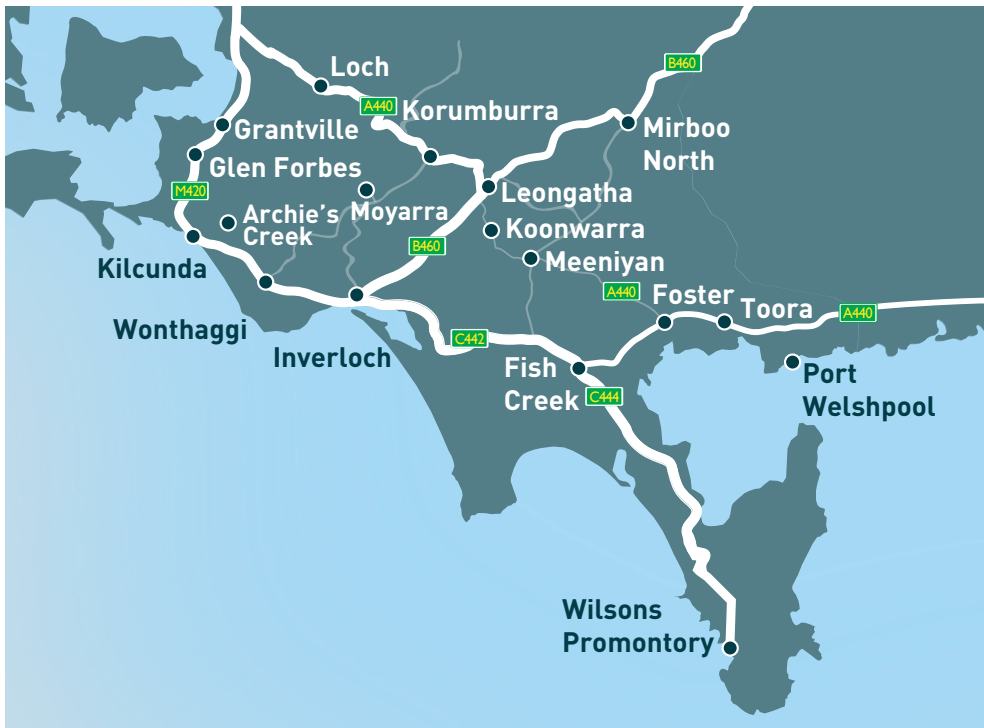
Go your own way

Slow down and immerse yourself in the principles of permaculture during a soul-nourishing farm stay at **Wattlebank Farm**.

Conversely, kick up your heels with a fun-filled afternoon of award-winning wines and platters of Gippsland cheeses, salumi and Trulli sourdough at **Dirty Three Wines'** urban cellar door.

Good vibes, wood fired pizza and easy-drinking brews are on the menu at **Burra Brewing Co.** in Korumburra, stop into this fun-loving brewery for a session.

Gurneys Cider boast more than just the best view in South Gippsland, now you can book a tasting of their award-winning, handmade ciders in the world's largest underground cider cellar.



KILCUNDA & SURROUNDS

With dramatic coastline and cliffs arching into the distance, the seaside town of Kilcunda is the meeting point for the George Bass Coastal Walk and the Bass Coast Rail Trail.

Kilcunda General Store is the seaside hangout of your dreams, still operating as a general store and post office, this popular cafe rates highly for coastal charm. The meals are healthy and flavour-filled, and the coffee is on point.

Just next door, **The Kilcunda Ocean View Hotel**, (or 'The Killy Pub' to locals) serves up great pub meals with a side of ocean views, live music and incredible sunsets.

Five minutes down the road you can soak up the atmosphere at the **Old Dalyston Church**, a beautifully renovated 100 year old church, now offering up a hearty menu of pizza, pasta, parmas and burgers.



The **Archies Creek Hotel's** live music line-up draws a crowd from miles around. Kick back with burgers, tapas and rustic pizzas and soak up the tunes at their popular Sunday sessions.

WHERE TO STOCK UP

- **Udder & Hoe** in Kilcunda celebrates the produce and lifestyle of local farmers; from eggs and cheese to fresh bread and craft beer, the owners know the story of every single stocked item.

WONTHAGGI

Wonthaggi is a hub from which to explore pristine beaches, surfing hot spots, walks and rides.

The exposed brick walls and industrial décor of the **Coffee Collective** make for an inviting urban brunch spot. Meanwhile, on the outskirts of town in a 100 year old cottage, **Hicksborough General Store and Café** offers modern, healthy fare including daily salads, raw treats and gorgeous breakfasts.

Coffee aficionados are spoilt for choice in this bustling Bass Coast hub, with eclectic local favourite, **FOLKS Specialty Coffee**, roasting small batches of selected beans from around the globe. Meanwhile, uber-trendy **Sth Drop Espresso** dishes up inner-Melbourne café vibes with your daily caffeine fix.

INVERLOCH

The seaside village of Inverloch offers a surf beach and gentle foreshore, and is flush with cafes and restaurants.

The cafe scene is strong in this popular seaside town. First up, **Bluette on Bear** is a stunning little brunch stop from Tamsin and the team at The Borough Dept. Store (Korumburra). Treat yourself with a danish from the Invy Baker and soak up the ambience of this creative hub.

The Local is a humming hole-in-the wall coffee shop, playing a strong coffee hand, while **The Bayside Lady** serves up gourmet pizzas in a retro-fab courtyard, complete with 70s wall mural and vintage caravan where drinks are served on summer evenings.

Meanwhile, **Vaughans Cafe Deli** are pitching fantastic coffee and all your brunch favourites.





The perfect way to end a lazy beach day is with gelati or pastries from **Gelato Al Mare**. This authentic gelateria dishes up a huge range of flavours, plus Italian classics such as tiramisu and cannoli, alongside an expanding menu of café-style fare.

For international flavours, head to **Tomo** for an extensive modern Japanese menu of gyoza, sashimi, soft shell crab and tofu dishes, or enjoy a wide array of authentic Mexican flavour bombs at **Lime & Co**.

Seaside sister-restaurant to The Grove (Krowera), **Pearl** has been making waves with their flavoursome, home-style Malaysian spread.

Longstanding favourite, **The Invy Espy Hotel** serves up a mix of pub classics, share plates and tasty mains. Venture upstairs to **The Captains Lounge** for a cheeky cocktail with a view.

Dine with a view at RACV Inverloch Resort's **Radius Restaurant**. The floor-to-ceiling windows boast unrivalled coastal views while you enjoy an à la carte dinner, that is abundant in local cheese, bread and meats.

WHERE TO STOCK UP

- **Chapmans Free Range Butchery**, Inverloch have a fantastic range of local produce, including seafood
- **Inverloch Quality Meats** has all the quality cuts you'd expect from a passionate local butcher
- **Green Heart Cafe & Providore** have an Australian fresh produce store, specialising in organic fruit & veg.
- **Macca's Farm Fresh Produce, Glen Forbes**. Free range pork & beef. Hydroponic Vegetables. 'Pick-your-own' strawberries. Café filled with house made goodness
- **Goshen Country**, Cape Paterson, is a small, family-run farm growing organic fruit and vegetables, and selling them in the sweetest little farm shop

LOCH

Lovely little Loch is a picture-perfect village bursting with collectables, antiques and gifts.

Follow the dreamy aromas of freshly baked cakes, pies and tarts to **Olive at Loch**. Across the road, **Loch Village Foodstore** offers light and airy interiors plenty of garden seating for brunch dates, while **The Loch Grocer** is bursting with beautiful local goodies and a welcoming cafe vibe.

Finally, mosey over to the **Loch & Key** for an afternoon tipple by the fireplace, and linger for dinner in their cosy dining room.

KORUMBURRA

Korumburra is a bustling township in the heart of glorious green farming country.

The Borough Dept. Store is a glorious space which has breathed new life into an historic department store. Their afternoon tea cakes are like a little plate of homestyle love.

Rolling Hills Korumburra have a range of treats from decadent breakfast waffles through to towering juicy burgers. Or check out **Luscious Café** for their range of specialty slices, even Golden Gaytime gets a run.

The Burra Brewing Co have an irresistible beer garden out front and pump out gourmet wood-fired pizzas that'll keep you coming back.

WHERE TO STOCK UP

- **The Loch Grocer** is a full local pantry of fruit & veg, meat, bread, dairy and vino.

LEONGATHA

Nestled in the foothills of the Strzelecki Ranges, Leongatha offers its own country charm.

Number 9 Dream Cafe and **The Rusty Windmill** have got your back for lazy brunches, while pint-sized **Lyon & Bair** hits the mark with their salad of the day.

Sweet Life Café & Cakes' offers up an array of treats for sweet teeth. And the aptly named, **In The Arcade**, is worth the hunt for their fantastic range of hampers and decadent treats.



KOONWARRA

The whistle-stop village of Koonwarra has a legendary reputation on the food and wine scene.

You'll feel instantly at home at **The Ethical Foodstore**, the house-made cafe fare is fresh and delicious, and the sunny courtyard is a delight.

Milly & Romeo's uses farm-fresh seasonal produce to shape their menu into gorgeous country-style breakfasts and light lunches, or grab fresh bread, cakes and pastries to go.

WHERE TO STOCK UP

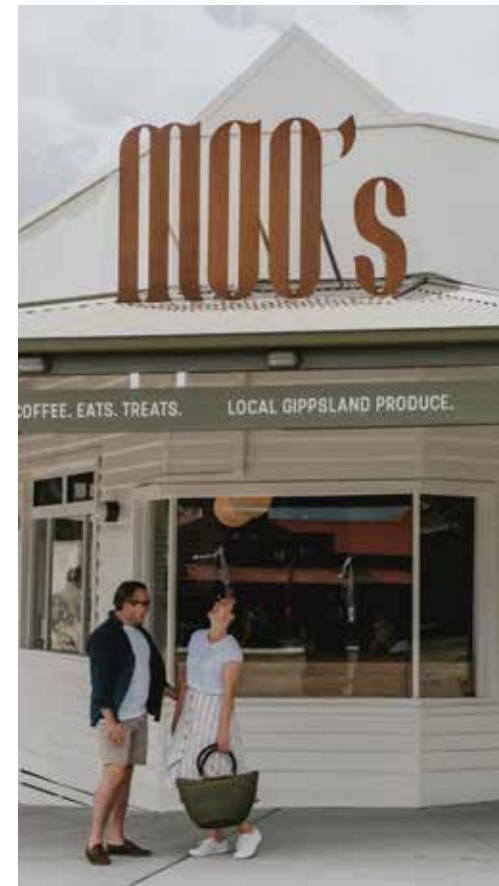
- The charm's not for sale at **Paddlewheel** in Koonwarra, but the fresh produce, cheese and meat are.
- **Fruiterer's Daughter** (Mirboo North) stocks fresh fruit and veg, locally-made bread, eggs and local flowers.

MIRBOO NORTH

Mirboo North has an inviting feel with heritage buildings lining the main street.

Café culture is strong here, **Lamezleighs** huge garden dining area beckons for next-level lunches and ST. Ali coffee. Meanwhile, **Jimmy Jambs** offers big breakfasts to start your weekend right.

Victoria's oldest independent brewery, the **Grand Ridge Brewery**, puts up juicy steak and seafood mains in the restaurant, while the **Mirboo North Hotel** serves up generous portions of classic pub meals.



MEENIYAN

The picturesque country town of Meeniyen is peppered with boutique gift and jewellery stores.

Hearty breakfasts and lunches have you feeling at home at **Moo's at Meeniyen**, they also serve dinner on weekends with a refined menu of local ingredients. Across the road, enjoy brunch in the sunny courtyard of **The Meeniyen Store**.

To appreciate the region's finest handpicked antipasto, pizza, pasta and meats, dine al fresco at **Trulli Outdoors**, check out the **Sailors Grave Brewing** container bar on-site!

Raining out? Grab a spot by the wood fire at the **Meeniyen Hotel** and soak up the country hospitality and excellent pub fare at this South Gippsland institution.

Avonleigh Farm Fine Food's decadent Victorian decor makes the perfect backdrop to enjoy a beautiful lunch, afternoon tea (their speciality) or even a private dinner.

Drop in to **Pandesal Bakery**, an artisanal bakery specialising in sourdough loaves. Think crusty baguettes, buttery croissants and flaky pastry pies.

WHERE TO STOCK UP

- If it's made in Gippsland, and it's wonderful, you're likely to find it at **The Meeniyen Store**.
- **Trulli Pantry** has local and international delicatessen items including an enormous cheese selection.

DOWN ON *the farm*



WATTLE BANK FARM

85 Desmond Rd
Wattle Bank
wattlebankfarm.com.au

What do you get when you cross mushroom growers with horse lovers, sustainability enthusiasts and outdoor adventurers? You get Wattle Bank Farm, a little patch of sustainable heaven, 10 minutes from Inverloch.

Here, you can go on a farm tour and wander through the citrus orchard, mushroom growing facility and vegetable gardens, all based on principles of permaculture and regeneration. Take a natural horsemanship lesson, saddle up for a trail ride, then round out your visit with a browse of the shop for some take-home goodies.

We can't blame you if you never want to leave this idyllic farming lifestyle. Thankfully, you can stay a little longer and soak up the tranquility from the tiny-house accommodation on the farm.

Wattle Bank is best known for producing gourmet oyster mushrooms. You might spot the fan-shaped caps with their delicate pink and grey gills throughout Gippsland and Melbourne restaurants, delis and grocers.

The farm is cared for by passionate people living in tune with the land. Those people are passionate husband and wife duo Pete Bland and Beatrice Imbert.

Pete's farming experience goes back to his family's beef and sheep farms in Macedon, Noosa and King Island. Although, farming isn't his only origin story... Ask him about that time he was the first Australian to walk to the North and South Magnetic Poles. True story.

Meanwhile, Beatrice's passion is collaboration, storytelling and creating beauty. This passion comes through the workshops and retreats she runs, which deliberately engage all your senses, as you wander through fragrant gardens and the citrus orchard to the background sounds of horses whinnying.

Pete and Beatrice share a passion for the outdoors, whether through horse-riding, growing organically, harvesting honey or putting on a feast from farm-sourced ingredients. They first connected over a love of creating experiences for people in the outdoors, and this is exactly what they deliver through Wattle Bank Farm. After a visit, you can't help but feel you've been invited to be part of the farm's story.



Don't Miss!

Kilcunda Lobster Festival

January
facebook.com/kilcundafestival

Mirboo North Italian Festa

February
italianfesta.net

Meeniyan Garlic Festival

February
meeniyan garlicfestival.com.au

Loch Food and Wine Festival

June
facebook.com/LochFoodandWineFestival

TIDAL Seafood Festival

September
tidalseafoodfest.com.au



FISH CREEK & FOSTER

These eclectic townships are located in South Gippsland's famed lush hills near the spectacular Wilsons Promontory National Park.

In Fish Creek, the art-deco **Fish Creek Hotel**, showcases the region's best produce and local wines. All ye landlubbers can enjoy an ever-evolving menu on the sun-baked deck at **Long John Pickles**, or stroll across the road, where **Gibsons** and **Little Oberon cafes** offer up a range of lunch favourites.

The Kitchen Table in Foster offer delicious focaccias, wraps and fresh Trulli pastries. **Coco De Mer Café** and **Latte Dah** café have a diverse menu of your breakfast and lunch favourites, while **Lyrebird Courtyard Cafe** has café fare with a twist including noodle and sushi specials.

Enjoy a round of golf, followed by dinner at 19 at Foster Golf Club. Meanwhile, **Cafe Max** serves up a varied menu of steaks, curries and seafood.

WHERE TO STOCK UP

- **Aherns Fruit Market** (Foster) is a greengrocer, gourmet deli and health food store.
- Check out **Foster Seafoods** for fresh local seafood including prawns, crays, oysters and more.
- **Gibsons** (Fish Creek) has an extensive picnic larder of local wines & gin, bread, cheese and decadent baked goods.
- **Long John Pickles** (Fish Creek) stock local beer, wine & gin, alongside fresh vegetables and preserves.



TOORA

A much-loved stop on the Great Southern Rail Trail and close to the gorgeous Agnes Falls, Toora has some beautiful dining options to reward weary adventurers.

Just off the highway, you're sure to find good vibes at **Food Move Love**, whose fresh poké bowls are proving popular with the locals. In the town centre, the **Windmill Café** offers house-made cakes and meals with an emphasis on fresh produce, gluten free, vegan and vegetarian dishes.

Meanwhile, **Toora Woodfired Pizza** are heating things up with an array of traditional Italian-style pizzas, they also bake their own delicious bagels to take away, if you're quick!

If you didn't manage to catch a feed along the coast, fear not! Toora's **Royal Standard Hotel** menu features fresh local seafood, alongside all your bistro favourites.



MORE EATS AROUND SOUTH GIPPSLAND

Dine in the cafe, pet the farm animals and see the cows being milked at **Caldermeade Farm & Cafe** (Caldermeade).

Embrace winter at the **Truffle House** in Jumbunna, an old dairy set in the glorious rolling hills of South Gippsland, where you can join a truffle hunt, and taste a range of delicious truffle dishes.

Fig & The Bay in Corinella invites you into a freshly renovated heritage homestead, with wide verandas and sun soaked outdoor seating. The coffee is top notch and the breakfast menu raises the bar.

Blue Tree Honey Farm, between Meeniyana and Dumbalk, offer up delicious Devonshire tea, honey tasting and even a working bee hive with viewing windows.

WHERE TO STOCK UP

- Taste your way around the cheeses at **Bassine Speciality Cheeses** (Glen Forbes) then take away your favourites.
- **La Provincia** (Corinella) is a family-run café and wine bar stocking homemade passata, small goods, fresh vegetables, cheese, wine and preserves.



BLUE TREE HONEY FARM

120 SWEENEYS ROAD, DUMBALK

Just a quick 5 minutes from Meeniyana. Enjoy tranquillity of country life on our Dumbalk farm. Indulge in a Devonshire tea, home baked cakes, slices, coffee, milkshakes and our renowned honey ice cream. Wood carvings, mural, free 'Pure Australian' honey tasting table, and (seasonal) bee observation hive.

0418 502 396 | 0437 501 133
fishersbeekeeping.com



INVERLOCH ESPLANADE HOTEL

1 A'BECKETT STREET INVERLOCH 3996

Locally Sourced x Crafted with Love. Owned, operated & managed by the Cook & Clark families for almost 30 years, this iconic venue offers an all in-one-venue that comprises spaces for dining, drinking, families, live sports & entertainment plus plenty more.

03 5674 1432 | invyesty.com.au

Olive at Loch

"Home of Baking"

Open 7 Days
Mon - Friday 8am - 3pm
Weekends 8am - 4pm

For Reservations
0417 381 962



Eat in, take away, or just come and browse our homewares - we'd love to meet you.

You'll love our coffee • Fresh baked goods • Browse our store

38 Victoria Road, Loch | oliveloch.com.au



Avonleigh

Fine Dining



Avonleigh: Elegant, Intimate, Unique.

Indulge yourself in lunch, **our speciality deluxe afternoon tea** or dinner in a lavish atmosphere of Victorian antiques. A true dining experience. Bookings only.

42 Thorsons Road, Tarwin (3 mins from Meeniyán)
03 5664 7264 • avonleighfarm@gmail.com

MOO'S

**FROM BREKKY TO BOOZE,
YOUR LOCAL IS MOO'S.**

Popular with locals and travelling foodies alike, Marty and the Moo crew offer a taste of South Gippsland, with locally sourced produce, friendly country service and a relaxing atmosphere.

Thurs to Mon: 8.30am - 4.30pm
Fri and Sat Dinner: From 5.30pm



89 WHITELAW STREET, MEENIYAN • 03 5664 0010 • EAT@MOOSATMEENIYAN.COM.AU
MOOSATMEENIYAN.COM.AU

Lamezleighs

CAFE & BAR



With a strong passion for coffee, good wholesome food and a love for feel-good interiors, she has created a space that feels like home. It's no wonder visitors find their favourite seat and stay a while, soaking it all in.

62 Ridgeway, Mirboo North Vic, 3871 | 03 5668 2455
LAMEZLEIGHSCAFEANDBAR.COM.AU

TRULLI

FROM PUGLIA TO
SOUTH GIPPSLAND
BUON APPETITO



TRULLI CUCINA POVERA | TRULLI PANTRY | TRULLI OUTDOORS

Coinciding with 10 years in their culinary playground of Meeniyán, Trulli brothers Francesco and Claudio are reopening their much loved restaurant, a neighborhood Cucina Povera, serving up some of the favorites you've missed.

Whether it's their perfectly crispy cannoli or artisan breads, they are going back to their roots with a menu that tells their story of humble food through deep connection to their Puglian heritage.

With a fresh new identity and plans to breathe new life into their Meeniyán spaces, Trulli has some magic to share in 2023.

See you at the table.

93 Whitelaw St Meeniyán | 03 5664 7397 | hello@trulli.com.au

trulli.com.au

Drink. **SOUTH GIPPSLAND**



SOUTH GIPPSLAND DRINKS TRAIL

Some parts of the world are just meant for growing grapes, distilling spirits and brewing beer and cider. South Gippsland is one of them.

Crafty and passionate growers and makers have flocked to South Gippsland and are responsible for a booming food and drink scene. The hilly

countryside is crammed with ambient cellar doors and rustic breweries... you'll definitely need to take a few days to make your way around the trail.



WINERIES

- 1 Bass River Winery
- 2 The Gurdies Winery
- 3 Gippsland Wine Company
- 4 djinta djinta Winery
- 5 Bellvale Wine+
- 6 Red Door Estate
- 7 Waratah Hills Vineyard
- 8 The Wine Farm
- 9 Drummonds Corrina Vineyard
- 10 Dirty Three Wines
- 11 Harman Wines

BEER & OTHER BREWS

- 1 Howler Brewing Company
- 2 Loch Brewery & Distillery
- 3 Burra Brewing Co.
- 4 Grand Ridge Brewery
- 5 Gurneys Cider

*Open by appointment only



Nestled among the hills-that-know-no-bounds, is **Bass River Winery** where you can taste the premium single estate wines at the cellar door. They even make limoncello, grappa and a dessert-style Iced Riesling. Just down the road is **The Gurdies Winery** where the picnic tables offer a fantastic vantage point toward the shimmering waters of Western Port.

Next in line is **Howler Brewing Company**, with a focus on local and natural, the craft beers are crisp and refreshing. The restaurant offers a beer-flattering menu based on locally-sourced ingredients.

Heading to Loch, your first port of call is **Gippsland Wine Company**. These guys make premium wines from their local vineyards. The cellar door is warm and inviting, and you can enjoy wine by the glass (or bottle) with a picnic in the scenic grounds which overlook Loch Valley.

When wine won't do, whet your whistle at **Loch Brewery & Distillery**. Traditional craft ales are served by hand pumps, and you can try gin, vodka and single malt whisky. Just down the road, you'll find Korumburra's **Burra Brewing Co.** Try a sample paddle of the craft beers, and be sure to get a wood-fired pizza in your belly.





Head toward Leongatha and you'll find **djinta djinta Winery**, where an onsite restaurant overlooks the beautiful grounds and generous platters complement their delicious wines.

While they don't have cellar door, we must mention **Bass Phillip**, who produce truly exceptional quality wines, and some of the best examples in South Gippsland.

During the summer months passionate biodynamic winemakers, **The Wine Farm** in Koonwarra, invite you to book a very special tasting experience. A spot at the vineyard bar yields more than a taste of their wines, but an understanding of how the vital regeneration of the land, plants, soils and microbes on their farm drives everything they do.

Call ahead to visit off-the-beaten-track award winners, **Bellvale Wine**, near the hilltop village of Mirboo North. This village is synonymous with the **Grand Ridge Brewery**, overlooking the rail trail - it's the ideal reward. And just out of town, **The Red Door Estate** is a boutique winery nestled in the rolling Mardan hills, open for weekend tastings or by appointment.

Inverloch's **Dirty Three Wines** make riesling, chardonnay, shiraz, but really, it's all about

the pinot noir. Downright dirty and delicious pinot noir. The cellar door is a contemporary space, just perfect for enjoying a gourmet local grazing platter, atipple of wine, local beers, gin and coffee.

Nearby, **Harman Wines'** cellar door is the ideal place to kick back. They sell beer, cider and coffee, and have games to enjoy on the lawns. It all happens on a Sunday where the wood-fired pizzas keep on coming, and live music adds to the vibe.

At Wonthaggi's new **Mates Gin** you can enjoy a delicious range of local gins, cocktails and food in their fun-loving tasting room, all while supporting a good cause. Mates Gin are set up as a social enterprise that aims to direct 50% of their profits into charities and local communities.



A dreamy drive through the verdant hills and valleys will take you to **Gurneys Cider** near Foster. Crisp, unique batch ciders are lovingly produced from the farm's heritage apples, and enjoyed alongside quality platters of local cheese, meat and vegan platters. Now you can even enjoy a special tasting among the barrels in the world's largest underground cider cellar.



At **Waratah Hills Vineyard** in Fish Creek you can sample high-end, premium wines (don't miss the pinot noir) and enjoy lunch with a gorgeous outlook over vine-covered slopes. Their menu of scrumptious antipasto has expanded to larger share plates - think smoked salmon with asparagus or chicken waldorf salad - plus kids meals, so you can stay a little longer.



Drummonds Corrina Vineyard wins points for being the absolute cutest cellar door. The quaint shoe-box sized cottage is full of bric-a-brac, complete with a pot bellied stove. There is minimal intervention in the wines to let the flavour of the terroir speak for itself.





Bars & Pubs **THE HIT LIST**

THE INVY ESPY

Al fresco area and ocean breeze, family friendly bistro & beer garden

FISH CREEK HOTEL, FISH CREEK

Stunning Art Deco building with bistro meals

POOWONG HOTEL, POOWONG

This country pub has plenty of charm and regular Sunday jam sessions

THE BAYSIDE LADY, INVERLOCH

Atmospheric beer garden serving drinks from the vintage caravan

KILCUNDA OCEANVIEW HOTEL, KILCUNDA

The ocean views from the deck of this seaside pub are spectacular

MCCARTINS HOTEL, LEONGATHA

Family-friendly venue and a favourite of the locals

ROYAL STANDARD HOTEL, TOORA

Large sun-drenched beer garden at this gorgeous heritage hotel

THE MIDDLE PUB, KORUMBURRA

A local's favourite, check out the char grill options

THE WONTHAGGI CLUB

Live music and events, sports bar and relaxed bistro dining

ARCHIE'S CREEK HOTEL

Eclectic live music from near and far, matched with local wines, beers and spirits.



BASS RIVER WINERY

1835 DALYSTON-GLEN FORBES ROAD, GLEN FORBES

Each bottle of Bass River wine holds a memory – a unique story that starts in the vineyard and becomes a part of your collective story when you sit down to enjoy it. We achieve this level of distinctiveness and excellence because we are both vigneron and winemakers.

03 5678 8252 | bassriverwinery.com



HOWLER BREWING COMPANY

47 WESTERNPORT RD, LANG LANG

Howler is a small, independent brewery with a focus on local, both in our brewing and our food. Our award winning brews are fresh, small batch and packed full of malt, hops and yeast. Kick back in our beer garden, enjoy a fresh brew, delicious meal and great hospitality.

0447 478 585 | howlerbrewing.com.au



MATES GIN DISTILLERY

13B INVERLOCH ROAD, WONTHAGGI

Small batch craft gin distillery, offering gin tastings, cocktails, local beer, wine & cider and food. Community focused 50% of profit goes to charity.

0424 669 356 | matesgin.com.au



RED DOOR ESTATE

175 NAPIER RD, MIRBOO NORTH

The picturesque Strzelecki Ranges is where Red Door Estate produce Pinot Noir, Cool Climate Shiraz, Rose and Sauvignon Blanc wines from their exclusively estate grown grapes. Take the wonderful scenic drive and call in for a taste, a friendly chat and, pre-book a cheese platter to round off the experience.

0409 250 218 | 0419 598 645
facebook.com/reddoorestate

Wattle Bank FARM

LOCATED MINUTES FROM INVERLOCH, ALL AGES WELCOME & NO EXPERIENCE REQUIRED

Horseriding for Adults & Kids
Mushroom Workshops
Farm Tours & Gate
Corporate & School Groups

Come Play!



Set between wetlands and pristine beaches of the Bass Strait, RACV Inverloch Resort is the perfect place to recharge in comfort while reconnecting with nature.

On your break, dine at Radius Restaurant. A stunning light-filled space showcasing local, regional products and an extensive wine list. With sweeping views of the coastline, Radius is a destination in itself.

70 Cape Paterson-Inverloch Rd, Inverloch, Victoria, 3996

03 5674 0000
racv.com.au/inverloch



HARMAN WINES SOUTH GIPPSLAND

Harman Wines is a multi award winning family owned Winery and Vineyard located just outside of Inverloch in the Bass Coast region in Victoria.

A popular tourist destination where friends and family meet, eat and drink to enjoy the very best of the region.

Visitors to the cellar door can enjoy delicious wood fired pizzas and tapas items featuring home grown and local regional produce, sitting inside or outside under the pergola whilst taking in the tranquil views of the vineyard and country vista, listening to live music, and enjoying a glass of premium cool climate wine or other local beverages.



Extended opening hours during January holidays - see website for more information

Bookings are highly recommended

Regular opening hours: Friday 12pm- 8.30pm, Saturday 12.00pm - 8.30pm, Sunday 12.00pm - 4.30pm
612 Korumburra-Inverloch Rd, Wattle Bank
(03) 5611 3857 | harmanwines.com.au



A family operated Vineyard & Cellar Door specialising in single vineyard Pinot Noir and Chardonnay. Offering lunch and tasting Fri-Sun 11am - 5pm. Everyday in January and the Easter school holidays.

f /waratahillsvineyard
@waratahillsvineyard
••• waratahills.com.au

20 COTTMANS RD, FISH CREEK VIC 3959 | 03 5683 2441





GREAT WEDDING VENUE

THE GURDIES WINERY

Situated high on the hill, The Gurdies Winery offers breathtaking views of Western Port Bay and French Island, while sitting back and enjoying some of the best wines the region has to offer.

Outdoor function area and Cellar Door available for all your special events.



CELLAR DOOR OPEN 11AM TO 5PM

17 Jade Road, The Gurdies VIC | (03) 5997 6208 | thegurdieswinery.com.au



DIRTY
THREE
WINES



DIRTY THREE WINES

64 CASHIN STREET
INVERLOCH VIC

THURS - SUN:
12PM - 5.30PM

DIRTYTHREEWINES.COM.AU



Our homeland is Gippsland, where we grow and make Pinot Noir from our three distinct "dirts". Our winery is in the heart of South Gippsland, Victoria somewhere along the coast between the Penguins and the Prom.

We make wine with soul, that sing of the dirt in which they're grown. The path we follow is quite simple... grow fantastic fruit and pick it just at the right moment.

We make wines with purity, balance and harmony.

We look forward to welcoming you at our Cellar Door when your next in Inverloch



Burra Brewing Co is a microbrewery located in the beautiful rolling hills of Korumburra, the gateway to South Gippsland.



2021 Gippsland Food and Fibre Awards
Winner
Food & Drink Manufacturing (small)

FEDERATION UNIVERSITY GIPPSLAND BUSINESS AWARDS
PERFORMANCE SUCCESS ACHIEVEMENT
2021
WINNER
Food and Wine Producers

We offer a range of freshly brewed, natural and handcrafted beers all made here on site. Our core range of beers are made up of approachable ales and lager.

Grab a sample paddle, sit back and enjoy our Pale, Golden, Dark and Lager. Or mix it up with the speciality range of seasonal beers. Local wines, spirits and woodfired pizza.



12 Commercial Street, Korumburra – 03 5658 1446
www.burrabrewingco.com.au



GURNEYS

Adjacent to the Great Southern Rail Trail, Gurneys Cidery is located in beautiful South Gippsland, overlooking the mountain ranges and northern beaches of Wilsons Promontory National Park.

The cidery produces a wide variety of smallbatch ciders and is home to the world's largest underground cider cellar 'The Arches'. Underground tours and tastings depart most days; bookings can be made by visiting gurneyscider.com.au

Enjoy delicious, locally sourced food platters in the rustic cellar door whilst sipping on cider and enjoying the stunning views.

Address: 343 Fish Creek - Foster Rd, Foster 3960
Phone: 0492 900 105



GURNEYSIDER.COM.AU

HONEY

I'm Home



BLUE TREE HONEY FARM
fishersbeekeeping.com

TAMBO VALLEY HONEY
tambovalleyhoney.com.au

Raw, local honey tastes incredible drizzled across your crumpets – but bees play a far more important role, with a whopping two-thirds of Australia's agricultural production relying on them for pollination. So, let's meet some of the passionate beekeepers caring for these hard-working little insects...

Blue Tree Honey Farm

Blue Tree Honey Farm sits just five minutes from the foodie haven of Meeniyah, South Gippsland. Rob and Sharon Fisher's unique farm gate café is set on a working farm, complete with cows lowing in the valleys and free-ranging chickens.

Their honey is sourced from beehives on the farm and the surrounding region. The flavour distinctly expresses nearby flora with the range including red gum, tea tree, banksia and clover.

The farm gate café stocks a delicious range of homemade jams, jellies, preserves and sauces, all made from produce grown on their farm or sourced nearby. Settle in for coffee, cake, or Devonshire tea with homemade scones and jam. You can even watch the bees in action in their seasonal indoor observation hive!

Tambo Valley Honey

Ben Murphy grew up in bakeries, spent several years in butchery, but beekeeping was where he really

found his niche. After learning the trade alongside generational local beekeepers, Ben and his wife Stacey, alongside friends, Ian and Robyn Cane, bought Tambo Valley Honey in 2018. Just 18 months later, the East Gippsland bushfires wiped out 200 of their hives, along with much of the native forest that provided for the bees.

Despite this setback, Tambo Valley Honey has prospered. Last year they opened their shop and licensed café in Bruthen, a gorgeous space with exposed beams and polished wooden benchtops. Order from the honey-inspired menu and stock up on honey confectionery, skincare and beeswax products. Be sure to try a tippie of their honey gin collaboration with Bancroft Bay Distillery or their Sailors Grave Brewing collab, Honey Bush Braggot.

Supporting local beekeepers keeps this vital industry thriving, check out the farm gates map on page 06 to get some Gippsland honey in your hamper.

Eat.

PHILLIP ISLAND



Eat and drink your way through Phillip Island and surrounds! Offering cute cafes, modern eats, waterfront restaurants, funky cocktail bars, traditional pubs, wineries and breweries, you'll be sure to find something that suits everyone's needs.

COWES

Go Italian at **Pinos Trattoria**, which has long been a Cowes favourite, or head to **Isola di Capri** which greets you with a welcoming atmosphere and Italian family charm. Keeping it international, **Anerie** offers a little touch of France on Phillip Island, where you can expect menu du jour in a warm and cosy setting, with everything from coffee and croissants to champagne and oysters. For authentic Greek cuisine in the heart of Cowes, family-owned and operated **Banis Kitchen** is a favourite amongst locals.

The Waterboy Café, G'day Tiger and **M&O Café** bring a dash of the Melbourne café scene to the island.

Located on the Esplanade, **The Tipsy Cowe** is the newest edition to the Cowes night scene, offering a range of delicious dishes, all created fresh in-house daily and served with flair, alongside a range of cocktails.

For something off the beaten track, check out **Wild Food Farm and Cafe at Rhyll**. Enjoy breakfast on the veranda at their homestead café or take a walk through the farm and learn about the native food trail.

For waterfront dining on the Cowes Foreshore head to **Hotel Phillip Island, North Pier Hotel** or **Beach HQ** to enjoy a leisurely lunch or dinner with sumptuous views over Western Port.

WHERE TO STOCK UP

- **Hill Top Meats** is a family run business bringing you the very best in Grass Fed and Free Range Meats.
- **Omaru** is a farm store stocking fresh and pickled vegetables, jams and chutneys.
- **Phillip Island Strawberries** is the island's first strawberry and produce farm where you can pick your own or buy pre-packaged ones. (Seasonal only).
- **Bass Strait Direct** is where you will find fresh local seafood straight off the boat - plucked from Bass Strait daily.

CAPE WOOLAMAI

Bright, fun and friendly, **Bang Bang Bar and Food** is the place to go to with your best crew for fresh beers.

For a night out, the **Wooli Tavern** boasts fantastic food, beer on tap, beautiful local wines, cocktails and live entertainment.

NEWHAVEN

Right on the water **Saltwater Phillip Island** boasts views of the Phillip Island bridge and a menu of seaside favourites.

Phillip Island Chocolate Factory is a chocoholic's dream. Watch chocolate being made, create chocolate art, indulge at the cafe and don't forget to stock up for home.

If you are in need of a caffeine fix, **Espresso 3925** is a coffee aficionado's heaven, or take a drive up to **Churchill Island's Cafe** and enjoy the picturesque views to enjoy a cake and coffee or a farm-fresh all-day breakfast menu.

VENTNOR

At **Omaru Cafe and Farm Store** buy fresh eggs, honey and more, directly from the farm produce store.

The Store is a one stop shop for all your local gourmet staples. Grab a coffee and a pie, or collect sourdough, cheeses, doughnuts, fruit, vegies, flowers, plants, and much more.

SAN REMO

For the freshest fish and chips, head to **San Remo Fisherman's Co-op** with stunning views over the very waters where your meal was caught.

San Remo Hotel sources produce to execute their bistro menu, including Gippsland pork-belly sliders and beer-battered Bass Strait gummy fillets. **The Westernport Hotel** is where you can enjoy traditional pub fare, cold beers, and a range of local live music acts on weekends. Signature cocktails, fish tacos and a coastal island vibe make **Kelp** one of San Remo's hottest and newest destinations to dine and imbibe.



SMITHS BEACH

For a post or pre-beach time snack, **Smith's Bar and Beach Food** offer a range of goodies including great coffee, delicious pastries, wraps, vegan treats and a selection of local products and produce.

WHERE TO STOCK UP

- **IGA San Remo** has an ever increasing focus on local produce from oil, honey and seafood, to in-store hydroponic lettuce. Or the **Corner Dispensary** for a range of organic produce and eco-friendly products.
- Discover seafood delights to cook at home from the San Remo **Fisherman's Co-op** or **Bass Strait Direct** (Newhaven) where you'll find fresh local seafood plucked from Bass Strait daily.

DINING

- 1 Beach HQ Restaurant
- 2 Topsy Cowe
- 3 Isola di Capri
- 4 Anerie, Wing Lock
- 5 Bani's Kitchen, G'Day Tiger
- 6 Youkis Japanese Tapas Bar
- 6 La Porchetta
- 7 Wing Ho Restaurant
- 10 Pinos Trattoria
- 12 Sambreros Tex-Mex Cantina
- 18 Rusty Water Restaurant
- 22 Bang Bang Bar & Food Island Burger Bar
- 23 Saltwater Phillip Island
- 24 Kelp
- 25 Watermark @ Silverwater

CAFES

- 1 M&O Cafe and Tapas
- 8 The Waterboy Café
- 13 The Store
- 19 Smiths Bar & Beach Food
- 20 Wild Food Farm
- 21 Churchill Island Cafe
- 23 Espresso 3925

SEAFOOD

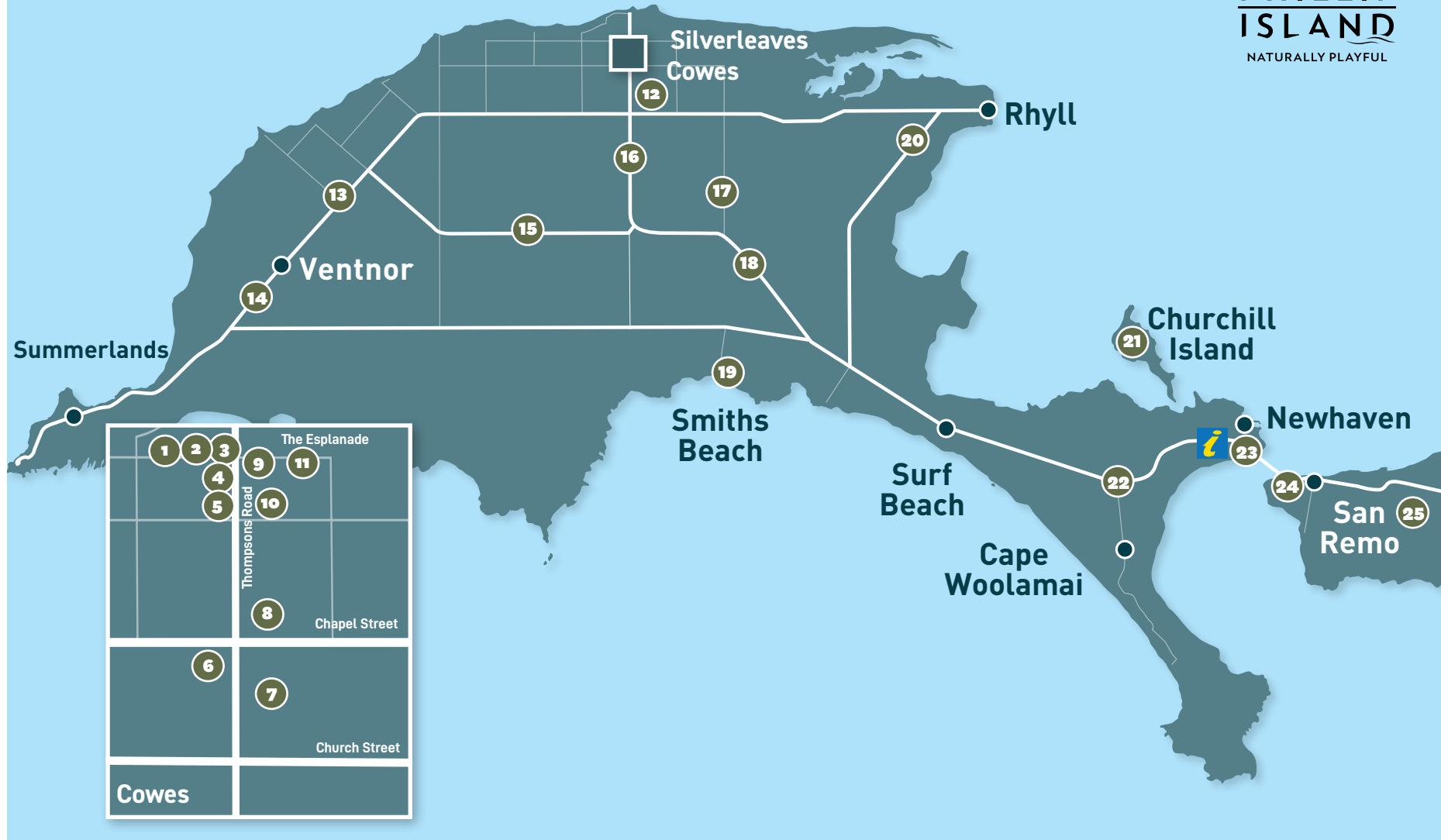
- 1 Fishermans Wharf
- 23 Bass Strait Direct
- 24 San Remo Fishermans Co-Op

HOTEL + BISTROS

- 9 Hotel Phillip Island
- 11 North Pier Hotel
- 12 Phillip Island RSL
- 22 The Wooli Tavern
- 24 The Westernport
- 24 San Remo Hotel

PRODUCE + CATERING

- 13 The Store
- 14 Omaru Cafe & Farm
- 15 Phillip Island Strawberries
- 17 Hill Top Meats
- 23 Phillip Island Chocolate Factory
- 24 Beachside Bakehouse



Drink. PHILLIP ISLAND



WINERIES

- 1 Purple Hen Wines
- 2 Phillip Island Winery

BEER & OTHER BREWS

- 1 Ocean Reach Brewing
- 1 Grenache Wine Bar
- 1 Shearwaters and Bandicoots
- 2 Phillip Island Brewing at Rusty Water

PHILLIP ISLAND DRINK TRAIL

It's all in a day's work making your way around the Phillip Island Drink Trail, with plenty of time for side trips to explore the island's famed beaches and wildlife.

At the end of a quiet country road, you will find **Purple Hen Wines** overlooking the tranquil waters of Western Port. The large, open cellar door takes in a stunning view and is open five days a week.

Phillip Island Winery has a cottage-style cellar door with beautiful views over their countryside location to Berrys Beach. Drop

in for a tasting or stay for a glass alongside a ploughman's platter of meats and cheese, smoked trout or homemade dips.

Grenache Wine Bar is a 'one stop shop' for wine lovers, it also has an extensive spirit collection. Gin? They have 80+ varieties ready and waiting for you to try.



The newest wine bar in town, **Shearwaters and Bandicoots** is a small family owned retail store and wine bar focusing on boutique wines and craft beers.

Ocean Reach Taphouse is an independent brewery that sells a range of locally-brewed beers and a more experimental range of seasonal beers, plus a selection of mouthwatering burgers.

Phillip Island Brewing specialises in small batch, handcrafted beers, which can be sampled at **Rusty Water Restaurant and Bar**. Stay for a beer or two with some bar snacks, or get comfortable for an à la carte dining experience at this acclaimed restaurant.

Bars & Pubs THE HIT LIST

THE WOOLI TAVERN

Fantastic food, cold drinks, local live music on weekends and an outside beer garden.

WESTERNPORT HOTEL, SAN REMO

A bustling pub with live music and regular events

SALTWATER, NEWHAVEN

Enjoy cocktails on the jetty, with views across San Remo and Western Port

KELP, SAN REMO

San Remo's newest edition, Kelp, oozes coastal vibes offering a delicious tapas menu, summer-inspired cocktails, great coffee and good food.





THE YARDS

PHILLIP ISLAND WINERY

414 Berrys Beach Rd Ventnor
 Bookings via the website: phillipislandwinery.com.au



- ✓ Live music EVERY weekend
- ✓ Overlooking San Remo Jetty
- ✓ Bar - bistro - boutique accommodation
- ✓ Family friendly
- ✓ Open 7 days, 12pm - late

161 Marine Pde San Remo
 5678 5205
www.thewesternport.com.au
 IG westernportsanremo



Eat.

CENTRAL GIPPSLAND



Go your own way

The Woodside Beach Hotel is a classic country pub revived after years of neglect – beautifully renovated, the pub is back to serving refreshing drinks and delicious meals for beach-bound travellers.

Perched in the forest atop the Strzelecki Ranges, **Carrajung Estate** has relaunched an impossibly beautiful winery, restaurant and accommodation at the former Toms Cap winery.

Tucked away in peaceful parkland in Traralgon, heritage-listed **Stellina** is a boutique Italian restaurant with a sunny courtyard for summertime brunch and a crackling fireplace to warm the winter blues.

Oh-so-good **Good Land Brewing Co**, in Traralgon, have got 10 taps of beery goodness on the go, plus specialty brews, guest taps - and tasty food trucks on weekends.



TRARALGON

First up, coffee. Those on the go should hit hole-in-the wall coffee connoisseurs **One Shot Double Shot**. Or savour your morning brew in an out-of-the-way second-hand bookstore, linger longer at **Bodhi Specialty Coffee**.

Enjoy pancakes in the sun-dappled garden of **Food Co On Franklin**, chilli scrambled eggs at humming urban **Frankie's** or decadent waffles in the broody interior of **MOMO Traralgon**, who can take you from breakfast to cocktails on their rooftop deck.

For something delightfully different, treat yourself to an indulgent high tea with a backdrop of gorgeous pink floral-adorned walls at **Portraits Cafe and Tearoom**.

Dishes hitting the table at **Little Prince Eating House & Bar** would not be out of place in an inner-city queue-at-the-door eatery. Famous for their cocktails and 'Feed Me,' a seven-course degustation consisting of a range of Asian fusion tapas, a main meal and dessert. Nearby, **A Red Dot** offers up authentic Japanese fare worthy of its rave reviews, try the melt-in-your mouth salmon sashimi.

Sophisticated, charming and elegant, **Neilsons Kitchen** prides itself on its innovative, Gippsland focused menu. From breakfast through to dessert, their sumptuous dishes are prepared with finesse and flawlessly presented.

Or step back in time at authentic Italian gem, **Stellina**, where the huge sun-drenched courtyard is just perfect for a cheeky afternoon rosé, and the lamb ragu with conchiglie simply melts in your mouth.

In the industrial east of Traralgon, **Good Land Brewing** are slinging sticky wings and more-ish beer food to accompany their innovative local brews.

Just out of town, in Glengarry North, you'll find one of Gippsland's big drawcards. **Narkoojee** is a 5 Red Star Winery as rated by James Halliday. Critics consistently praise their bold reds and complex chardonnay, which you can enjoy with a meal in their restaurant overlooking the vines.

As the sun goes down, indulge with classic cocktails in the luxe interiors of **The Benjamin on Franklin**, then make your way over to **The 3844** for tapas, more cocktails, and DJ dance-offs.

WHERE TO STOCK UP

- **The Source Traralgon** has over 350 bulk products including nuts, seeds, grains, herbs, spices, dried fruit, pasta, chocolates and sweets.
- **Manny's Market** has a wide range of the freshest fruit and vegetables, along with groceries and deli items.

NARKOOJEE



NARKOOJEE WINERY & RESTAURANT

220 Francis Rd,
Glengarry North

narkoojee.com

How do you describe the wines made by a civil engineer who decided to return to the land, from a vineyard steeped in family connection?

"Consistently immaculate." This is how respected wine writer and critic, James Halliday, described Narkoojee, as his Wine Companion once again rated them a 5-red star winery – a rating awarded to only 7.9 percent of Australia's wineries. Team Narkoojee is no stranger to accolades, having two wines previously listed in Halliday's sought-after Top 100, and a Michelin Trophy for their Reserve Chardonnay.

Despite this success, Narkoojee remains, at its heart, a family vineyard. The first vines were planted in 1980 on Harry Friend's parents' dairy farm. This is the land where he was raised, and where his son Axel now continues to produce some of Gippsland's finest wines,

alongside his father Harry and mother Val. The team cultivate 15 hectares of vines and oversee production of a wide range of wines.

Located in an idyllic setting surrounded by vines, the restaurant and cellar door has certainly earned its 'destination' status. The meticulously curated Mediterranean-leaning menu brings out the best in the estate's superb wines.

While you're there, sampling the Valerie range is a must. Named for Harry's wife, these wines are selected from two or three of the best oak barrels from an exceptional season, making them the finest representation of Narkoojee wines.



MORWELL

The heart of the Latrobe Valley, Morwell boasts a vibrant arts and cultural scene.

Inconspicuously nestled between the Mid Valley Shopping Centre and Village Cinemas, **Cafe Qu Bah** exceeds expectations as it seamlessly takes you from decadent French toast for brunch, through to sizzling seafood or pork belly for your pre-movie date.

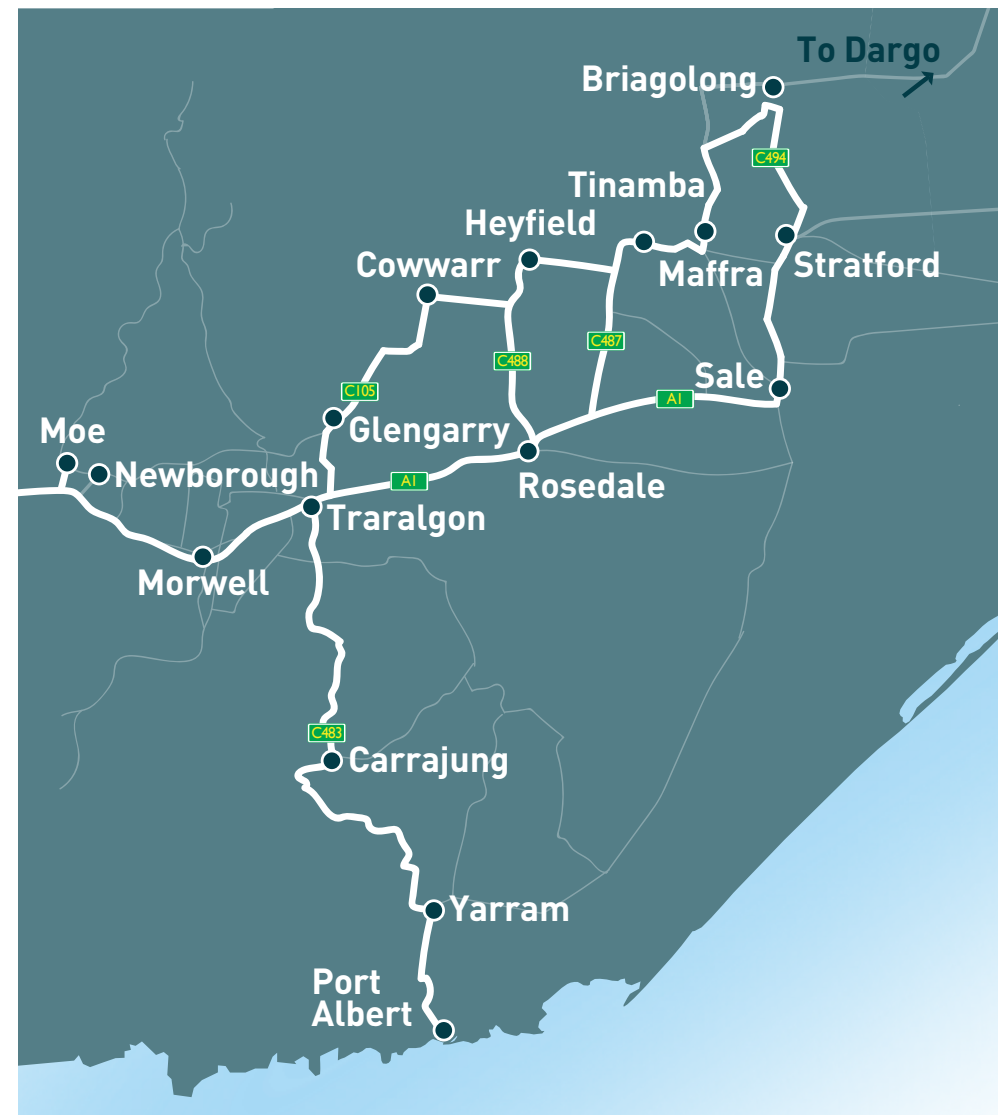
Light and bright newcomer, **The Daily Café & Foodstore**, has a tempting cabinet stocked full of fresh and tasty rolls, salads, quiche and pastries, plus a coffee window for those on the go.

A little left of field, **St Peter's Café** have an extensive menu of fresh café favourites and locally baked desserts, all which come with a side of generosity – in the form of regular donations to charity.



WHERE TO STOCK UP:

- **Mavro's Deli** has you covered with general delicatessen items, meats and cheeses
- **Manny's Market**, Morwell and Traralgon, has a huge range of fresh fruit, veg, meat, seafood and deli items



MOE

Moe is a historic town in the Latrobe Valley, the perfect stopover to explore nearby national parks.

Behind their exotic arched windows, **Tommy Brock Café** take your favourites up a notch with the likes of their pulled brisket eggs benedict, or crispy prawn tacos with a Corona on the side.

Coffee window and café by day, swanky tapas restaurant by night, **Twenty20 Tapas** offers up a

flavoursome tapas menu to complement their popular cocktails – the baked gnocchi with lamb ragu is a must try!

New kid on the block, **Penny Lane Wine Bar**, are slinging your favourite cocktails and Gippsland wines, alongside delicious tapas bar snacks and woodfired pizza.

WHERE TO STOCK UP:

- **Butchers on George** have high quality, local meat at affordable prices



SALE

Perfectly located between the high country and the coast, Sale is a historic port town which boasts one of Victoria's leading art galleries.

Down at the Port of Sale, **Shirley's Café & Bar** have brought their delicious meals, coffee and cocktails from the sandy shores of Golden Beach to their new home next to The Wedge theatre.

In the town centre, the **Redd Catt** is a popular café and bar whose modern Australian menu earns strong reviews. Meanwhile, **Raymond Cafe** raises the bar for cafe fare, while **Wild Honey** boast a fresh, tasty menu with a range of juices, smoothies and protein shakes.

The Criterion Hotel is a historic pub with a difference, boasting gastropub meals in a beautifully refurbished hotel. There is ample alfresco seating on the upstairs veranda.

Take a casual roll of barefoot bowls followed by lunch at the **Lakeside Club**, whose extensive menu heroes local seafood and beef.

On the next block, **The Gippsland Hotel** (The Gippy in local-speak) offers great value bistro favourites.

WHERE TO STOCK UP:

- **The Hunting Ground** stocks handmade treats, gourmet delights and an enviable range of gluten free products, as well as excellent coffee and meals in the café.
- **The Nutrition Pod** stocks a great range of vegetarian and vegan friendly fare, including snacks and drinks for all to enjoy in the café.
- **Padula's Delicatessen** is a staple of good food in Sale. With fresh baked goodies, locally sourced meats, cheeses and breads
- Hit the 90 Mile Beach for some locally-caught fish and piping hot chips at the **Seaspray General Store** (Seaspray), and you'll be pleasantly surprised to find a huge range of Gippsland produce to fill your hamper

YARRAM & PORT ALBERT

Famed Heesco mural town, Yarram, is the perfect base to explore Port Albert, the 90 Mile Beach and Tarra Bulga National Park.

Coffee aficionados take note! Be your preference Ethiopian, Brazilian or Columbian - **The Bean Pedlar** in Yarram roasts coffee on-site from all over the world, to enjoy in the café or at home. Nearby, uber-cool **Café Aga** serves up a great coffee, and brunch favourites, while the historic **Federal Coffee Palace** is the perfect place to catch up in a cosy booth seat.

Soak up the charm and rich maritime history of nearby Port Albert. It doesn't get much fresher than the fish at **Port Albert Fish & Chip Co**, caught by their own family fishing fleet. They also have mouth-watering cakes and coffee for dessert, so there's no need to rush off.

New kid on the block, **VerSicilia Ristorante**, is an authentic Italian pasta and pizzeria bringing their handmade pizza dough together with fresh local ingredients for a wide variety of pizzas, a range of pastas and salads, and delicious Italian desserts.

ROSEDALE

Antiques and eclectic gift shops give this quaint little town plenty of character.

Entering Rosedale's enchanting **Victoria Rose Tea Rooms** is like stepping into another era, where high tea brings an old-world charm to the cottage garden courtyard.

Eclectic **Cafe 3847 & Co.** proudly serves an array of delicious muffins, pies and lunch essentials. Just across the road, enjoy wraps, toasties or a cheeky piece of cake in the huge sunny courtyard at **Walter's Cafe & Bar**. While **Smokehouse 81** is heaven for carnivores - with melt in your mouth smoked meats, ribs, pork belly and epic burgers.

WHERE TO STOCK UP:

- **Tarra Valley Foods** (Rosedale) is your place to go for all things preserves, you'll find a great range of relishes, jams, mustards and much more.
- **Port Albert Fresh Seafoods** offer fresh takeaway fish, boats for hire, takeaway meals and sweet treats.



MAFFCO

Brewery & Taphouse



MAFFCO BREWERY & TAPHOUSE

13-17 Railway Pl, Maffra
facebook.com/maffcobrewery

A 100-year-old derelict factory, a couple of locals with a dream and a community who rolled up their sleeves to help – Maffra's brand-new Maffco Brewery & Taphouse already boasts a solid yarn.

The former milk-factory-come-farm-supplies-store was derelict for so long, it was very nearly sold for its bricks. Thankfully, the owners were holding out for a better offer that would breathe new life into their community.

So, it was a welcome visit when beef farmer and stock agent, Nicky Reeves, and secondary college teacher, Lashay Tricker, came forth with a dream of seeing local beef – including their own – hitting the plates of a bustling brewery.

Their vision was to put the tiny village of Maffra on the epicurean map by complementing the area's burgeoning foodie scene. A clutch of award-winning wineries and the heavy hitter destination restaurant, Tinamba Hotel, are in the town's orbit.

The renovation was an inspiring story of community spirit. The tradespeople, the brewer and distiller are all local. Working-bees saw committed locals come out

in droves to help. The renovation was regularly interrupted as community members dropped in with old photos, stories and original milk bottles that have since been recessed into the wall to preserve and display them.

Everything that could be salvaged has been, from original beams to an old out-building... even the bar and restaurant furniture has been made using the old exterior cladding and fences.

The hyper-local vibe has continued since the doors opened. Hearty and delicious meals celebrate a host of nearby small-scale producers, including beef from Nicky and Lashay's own farm, of course. Maffco pale ale, lager and farmhouse ales are sliding across the bar, and we're eagerly awaiting the first batches of the distillery's gin, vodka and rum.

A whole new story is just beginning for this reborn Gippsland gem.



HEYFIELD & COWWARR

At the base of the Southern Alps, the idyllic rural townships of Heyfield and Cowwarr are packed to the rafters with country hospitality.

Heyfield's cafes will warm the cockles of your heart. **Stag & Doe** for the warming fireplace in winter and rustic cakes year-round, and **Cafe 3858** for its cosy décor, excellent coffee and generously portioned lunches.

The Railway Hotel Heyfield, which dates back to 1878, offers a traditional country pub feel and a focus on hearty country food with a warm welcome to make you feel at home.

Cowwarr is the ideal stopover on the Gippsland Plains Rail Trail. Slow down and enjoy lunch in the glorious garden setting of **Amarti** - be sure to call ahead as they are popular with weddings and events.

MAFFRA & TINAMBA

Beautiful, tree lined Maffra has a string of café treats to uncover, while Tinamba is a destination for dining.

Maffra's **Coffee House 138** does epic burgers and delicious breakfasts - try the Benny Pig with pulled pork, bacon and chilli hollandaise. Just up the street, **The Pickle Pot** looks after your gut, literally, with vegetarian, vegan and gluten free fare alongside sushi, dumplings and organic fair-trade coffee and tea.

Head to **The Food Store** for gourmet woodfired pizzas or the **Maffra Community Sports Club** for a top-notch pub meal.

A short drive (or cycle) out of town, the **Tinamba Hotel** is an award-winning destination restaurant with a fresh take on traditional pub fare. The fine dining restaurant serves extraordinary meals, think beef cheek with potato galette and flooding creek fungi or confit duck breast.

WHERE TO STOCK UP:

- Grab your fermented goods, health and wholefoods from **The Pickle Pot** (Maffra)

STRATFORD

Set on the Avon River, Stratford is a tranquil town with an artsy vibe.

Dining is a must at **Badger & Hare Café** whose moody interior and sunny courtyard will tempt you in, whatever the weather, for flavoursome brunches and burgers with all the trimmings. Across the road, the **Avon River Bakehouse** plays a strong hand of all your lunch favourites.

Or kick back for Sunday Sippers at nearby **Vines on Avon** and indulge in their moreish share plates.

WHERE TO STOCK UP:

- **Wa-De-Lock Cellar Door** has your cafe, wine bar and providore needs covered.

MORE EATS AROUND CENTRAL GIPPSLAND

Soak up the winery views at **Carrajung Estate** (formerly Toms Cap, Carrajung), where new owners have reimagined this very special dining experience.

The beloved **Woodside Beach Hotel** has been completely renovated and a new team are at the helm rolling out all your bistro favourites.

Stop in for a cool drink and a generous feed at the iconic **Dargo Hotel** or the nearby **Dargo River Inn**, at the entry point for some of our best 4x4 National Parks.

Claim a table outside the **Lakeview Bar and Bistro**, Loch Sport, for views across Lake Victoria to the majestic high country.

Tiny Briagolong offers hearty pub grub at the **Briagolong Hotel**, en route to Blue Pool.



Don't Miss!

Tinamba Food & Wine Festival

Tinamba, April

facebook.com/tinambafoodandwinefestival

Heyfield Food & Wine Festival

Heyfield, October

facebook.com/heyfieldfoodandwine

International Rose Garden Festival Morwell

Morwell, November

irgfm.com.au



GLENMAGGIE WINERY

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0437 357 050 | glenmaggiewines.com



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The perfect venue for all ages. Large playroom for the kids along with a sportsbar for the adults. Pull up a seat outside, take the opportunity to get barefoot with a casual roll of lawn bowls. Hit the bistro up for a serve of modern Australian cuisine alongside favourites for lunch and dinner.

03 51442324 | lakesideclub.com.au



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The Berry Dairy

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The Berry Dairy will have something for everyone, from family fun to a foodie adventure.

Open 7 days a week October-March

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Badger & Hare is a trendy yet country cafe offering a deliciously considered menu using local produce and ingredients - there's sure to be something for everyone.

Whether it's a quick coffee to go or you've got time to enjoy the peaceful gardens, Badger & Hare is an experience you don't want to miss.

20 Tyers Street, Stratford, Victoria | (03) 5145 7043 | badgerandhare.com.au



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KITCHEN OPEN 11:30AM UNTIL LATE TUESDAY TO SATURDAY

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TRARALGON VIC 3844
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LITTLEPRINCE.NET.AU

Drink.

CENTRAL GIPPSLAND

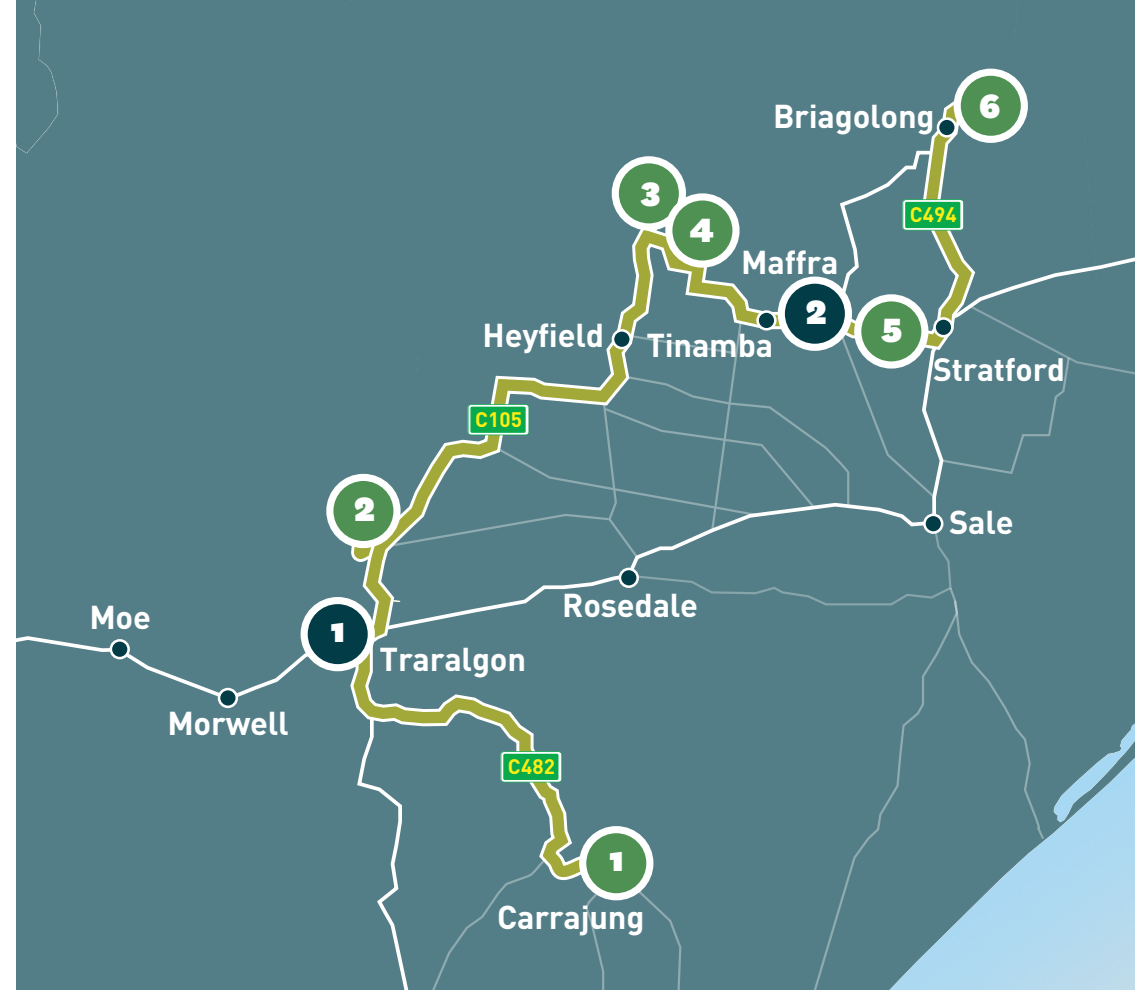


CENTRAL GIPPSLAND DRINKS TRAIL

Enjoy a tippie passing through ever-changing scenery, from fern glades to grassy plains, ending in the foothills of Victoria's high country.

Starting near the lush cool temperate rainforest of Tarra Valley, passing through the Gippsland plains and ending in the foothills of Victoria's high country, this wine trail passes through spectacular country scenery.

Relaunched in April 2023, **Carrajung Estate** is a small, boutique vineyard where you can sample the estate-grown wines at the cellar door. The property has a restaurant set amongst the gardens with views of the scenic vineyard. Stay at the beautiful accommodation on the property and enjoy a visit to nearby Tarra Bulga National Park.



WINERIES

- 1 Carrajung Estate
- 2 Narkoojee
- 3 Blue Gables Vineyard
- 4 Glenmaggie Wines
- 5 The Vines on Avon[^]
- 6 Mt Moornapa Wines

BREWERIES

- 1 Goodland Brewing Co
- 2 Maffco Brewery and Taphouse

[^] Tastings not available; purchase by glass or bottle



Located in an industrial pocket of Traralgon, **Good Land Brewing Co** has opened with a bang. There are 12 taps of Good Land beers to enjoy in the tap room or out in the beer garden. Plus a selection from other Gippsland brewers including Sailors Grave, Burra Brewing, Gurneys Cider, plus some of Gippsland's favourite wineries and meaderies.

Nestled in the foothills of the Great Dividing Range, **Narkoojee** is a 5 Red Star Winery as rated by James Halliday. Enjoy the impressive backdrop while you sample the full range of current release wines at the cellar door, or stay for lunch at their Mediterranean-inspired restaurant.

Recharge at scenic Lake Glenmaggie, a boating, swimming and picnic hotspot, before continuing the journey to **Blue Gables Vineyard**. Situated high on a hill, the vineyard experiences temperature extremities that create elegant wines, best paired with their wood fired pizzas.

Ten minutes down the line is **Glenmaggie Wines**. If you're lucky you'll get to meet passionate owners Tony and Fleur, who have a hands-on philosophy. They guide the grape growing cycle from start to finish and the labour of love has paid off with their premium, award winning wines.



Set amongst rolling pastures of the Avon River Valley, **The Vines on Avon** offers a superb vista for lunch overlooking the vines, with wine by the glass or bottle (no tastings). The restaurant produces an innovative menu from locally sourced ingredients making for a delicious day out.

A 100-year-old former milk factory, saddlery and grain store in Maffra has been given new lease on life and reopened as **Maffco Brewery and Taphouse**. The owners have their own beef farm, so the food is proudly local, and the bar serves icy cold Maffco Lager and Pale Ale alongside a strong list of Gippsland beer and wine

Your journey ends at **Mt Moornapa Wines**, near Briagolong. Wine tastings are conducted in their unique underground cellar, which is the perfect temperature for wine storage and ideal for an intimate tasting experience. Feel free to linger with a glass of your chosen wine to soak up magnificent mountain views through the cellar's huge wooden doors.



Bars & Pubs **THE HIT LIST**

MAFFCO BREWERY & TAPHOUSE

Local beers in a 100-year-old dairy and grain store

HOUSE OF FRANK, TRARALGON

Enjoy a drink in a lively bar setting

LITTLE PRINCE, TRARALGON

Savour a wine with tapas in this bustling restaurant and bar

CROWN HOTEL, TRARALGON

Completely refurbished, mouth-watering smoked meats

THE 3844, TRARALGON

Atmospheric lounge and cocktail bar with beer garden and fireplace

THE BENJAMIN ON FRANKLIN, TRARALGON

Luxe, velvety interiors and classic cocktails

THE CRITERION, SALE

Live music every Friday and Saturday night in the main bar

THE STAR HOTEL, SALE

Your family-friendly pub with an enormous local wine selection

WA-DE-LOCK CELLAR DOOR, STRATFORD

Arguably the biggest wine selection you'll get in a small country town

Blue Gables offers award winning wines, and magnificent views, served with delicious wood fired pizzas and cheese platters.

OPENING HOURS

Please refer to website for opening hours as they are subject to change throughout the year.

FOR BOOKINGS

Please call (03)5148 0372. Bookings essential.



100 Lanigan Road, Maffra West Upper
(03) 5148 0372 | www.bluegables.com.au



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03 5194 2215 / CARRAJUNG.COM.AU
322 LAYS RD, WILLUNG SOUTH 3847



ESTATE



CARRAJUNG

Get away to a place of simple pleasures, where pure escapism & down-to-earth luxury await.

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MT MOORNAPA WINES

Mt Moornapa Wines is a small vineyard and winery east of Briagolong in the foothills of Gippsland, looking north towards Mt Moornapa.

Wine tastings are conducted in the underground cellar. Full of charm and character, it provides the perfect temperature for wine storage and is ideal for groups or individuals looking for a special experience.

Magnificent views to the mountains can be had out through the huge wooden doors at the end of the cellar, where you are welcome to sit and enjoy a glass of wine.



Open 12pm to 4pm on weekends, most public holidays or by appointment
0407 049 675 | 741 Briagolong/Stockdale Rd, Stockdale 3862

www.mtvwines.com.au



The Vines on Avon pride themselves in delivering exceptional customer service & providing you with quality delicious food, which is sourced from the finest local products and produce available.

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THEVINESONAVON.COM.AU





We are newly opened Brewery and Distillery in Maffra. We have renovated a 100 milk factory to include a large taphouse and will soon open a restaurant that will highlight the great produce we have in our local area.

03 5147 2885 | 13-17 Railway Place, Maffra

NARKOOJEE



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12 STANDING DRIVE,
TRARALGON

Eat.
EAST GIPPSLAND



Go your own way

This pocket of Gippsland is abundant with fresh seafood.

At acclaimed restaurants **SARDINE** in Paynesville, and **Sodafish** in Lakes Entrance, fresh seafood and foraged greens mixed to foodie perfection.

But if it's a burger and beer you're craving, **Red Bluff Brewers** precision-built burgers and are only bettered by their beers. It's the perfect space to grab a paddle, after a paddle, on the lakes.

Enjoy wine with a view at **Lightfoot Wines**, sitting high on a limestone bluff, where a love of fine wine and banter translates into good times and a great drop.

Round out the swirling and sipping with brunch at **The Long Paddock**, whose handmade gnocchi alone is worth the drive, and the cakes are simply exquisite.

CATCH of the day



SODAFISH
Middle Boat Harbour,
The Esplanade,
Lakes Entrance
sodafish.com.au

Seafood is an omnipresent piece of any visit to the Gippsland Lakes, where Australia's largest inland lakes system meets an uninterrupted stretch of sand 90 miles long at Lakes Entrance.

The best of Lakes Entrance's daily catch can be found at Sodafish. The fine dining restaurant gets bragging rights for the hyperreal waterfront views of moored fishing boats. In fact, the restaurant is a boat. The former Raymond Island ferry houses the dining room, gently bobbing in the very waters from which your meal was plucked.

Sodafish is the brainchild of Nick Mahlook, former executive chef of the highly acclaimed restaurant, The Atlantic at Crown in Melbourne. But Nick felt the call to return to his childhood stomping ground at the lakes. He launched Sodafish in late 2020, bringing with him an unparalleled flair for executing exquisite seafood dishes.

Head chef Luke Mcmenamay-Collins shifts the menu with what's biting, some favourites include a lightly grilled King George whiting with smoked sweetcorn, barbeque gummy shark with burnt butter and a succulent octopus ragu risotto with chilli confit.

If you don't know where to start, go for the Taste of Sodafish. This four-course menu shows off the best of whatever is in season, paired with wines. The menu changes regularly, taking you on a journey that may encompass Sydney rock oysters, scallops and woodfired octopus before coming to rest with a decadent dessert and a sip of Pedro Ximenez overlooking the fishing fleet.

Beyond seafood, the produce remains proudly local with Gippsland grass fed beef, and sides of fresh Lindenow greens coupled with delicate goat's curd and almonds.

Of course, the drinks list doesn't need to cast a wide net (pun intended) owing to East Gippsland's repository of A-list beer and wine producers. There's icy cold beer from Sailors Grave, Bullant Brewery and Red Bluff Brewers, proudly sitting alongside local wineries Lightfoot Wines, Tambo Wines and Wyanga Park.



LINDENOW

The peaceful village of Lindenow rests on the floor of the Lindenow valley, a natural food bowl that is home to seven of Australia's top ten salad producers.

Despite being set up by chefs who hail from The Ledbury London, Vue de Monde, Circa and the Botanical, **The Long Paddock** is deliberately unpretentious. They effortlessly transform seasonal local produce into a feast worth the road trip, and be sure to leave room for dessert as their cake selection is renowned across the region.



BAIRNSDALE

Fill your stomach from this gateway town before setting off to explore the Gippsland Lakes, pristine coastline or the high country.

A little bit of the city in downtown Bairnsdale, **Northern Ground** is a renowned daytime cafe come evening restaurant. Try steamed pipis & Portarlington mussels, freshly shucked oysters, or the hyper-local Ploughmans with local game terrine, Gippsland cheese and Seasalt Sourdough.

At **The Grand Terminus Hotel**, they work with the region's most passionate producers, from seafood to beef or vegetables, to bring the freshest possible produce to the plate. Continuing the tradition of fine bistro dining, the **Mitchell River Tavern** takes it to the next level with a luxurious menu of celebrated pub classics, with beautiful local wines to match.



Mr D's boasts an extensive all day breakfast/lunch menu, plus fun and fruity cocktails to put the finishing touches on your day. Soak up some rustic history and a hearty feed in the beautifully refurbished **Old Grain Store**, or stop in for a serve of gorgeous pancakes at **The Stables est 1889**.

Atmospheric is an understatement at **Cinnamon Thai Restaurant**, where the high ceilings and exposed brickwork create an airy feel, and authentic Thai cuisine is a delight for the senses.

In nearby Nicholson, long-standing Gippsland winemakers **Nicholson River Winery's** restaurant has sweeping views of the Nicholson River.

WHERE TO STOCK UP

- Meat, fish, fruit and veggies at **David Lucke's Fresh Food Market**
- Stop at **Picnic Point Farm** for everyone's favourite apples and a huge range of fresh produce
- Gluten free and dietary friendly items at **Paper Chase Cafe & Providore**





PAYNESVILLE

Surrounded by gently lapping lakes and canals, Paynesville is a boating paradise. Take a short ferry across to Raymond Island to spot koalas in the wild.

Former Vue de Monde head chef, Mark Briggs, builds the menu of his destination restaurant, **SARDINE Dining**, from the fishermen's catch each morning, drawing in the freshest local produce to celebrate East Gippsland on a plate. The team have expanded the dining room into the premises next door, connecting the dining space with **Sardine CANTINA**, a stylish wine bar specialising in fine cheese and charcuterie from very near, and very, very far.

If you're chasing waterfront views, look no further than **Pier 70**, where the prime location is supported by a classy selection of mains starring local seafood and lovingly prepared meat dishes.

Meanwhile, **Three double8zero** is open for breakfast, lunch and dinner with fantastic pizza and an extensive modern-Australian menu that shows off the best local ingredients.

Art-lovers should check out **Paintsville Café** for an eclectic mix of authentic Vietnamese dishes, art classes and events.

METUNG

This small village located on a peninsula in Lake King has jaw-dropping views across shimmering lakes almost every way you look.

The opening of the Metung Hot Springs has heralded a new era for the **Metung Country Club** (formerly Kings Cove Golf Club) with the club house being reborn as a luxe restaurant overlooking the lush green of the golf course. Here you can savour the best of Gippsland's produce, whilst working your way through a strong local beer and wine list.

We recommend you start the day with a relaxed brunch at Hamptons-style **Aroma Café**, whose healthy breakfast bowls will bring a pop of colour to your morning.

Across the road, the **Metung Café and Bakery** offers so much more than fresh bread – with a range of dumplings and banh-mi that's sure to impress. Meanwhile, **Effloresce Metung** delivers an ever-evolving range of unique and delicious cakes. **The Local Metung** takes thin crust woodfired pizza to the next level with local ingredients including Snowy River Black Garlic and Flooding Creek Fungi. And at the end of the day, you simply cannot beat the waterfront views from the **Metung Hotel**.

WHERE TO STOCK UP

- **The Farmer & the Cook** has an incredible range of local cheese, antipasto and gourmet meats.
- **Culinaire Cooking School** (Swan Reach) sell a range of preserves, chutneys and sauces.





LAKES ENTRANCE

Work up an appetite boating, swimming or catching your own dinner in this popular coastal town.

There's no going past fresh seafood in Lakes Entrance, where fishing boats bob along The Esplanade and trawlers peddle fresh prawns. Local boy come head chef of The Atlantic, Nick Mahlook, knows fresh is best when it comes to seafood. That's why he chose to open his top-rating seafood restaurant, **Sodafish**, where the kitchen is a five-minute walk from the fishermen.

The Central Hotel features the freshest, local produce on their seafood-leaning menu. And nearby in Lake Tyers, you can enjoy your pub meal on the deck of the **Waterwheel Beach Tavern** with a spectacular water view.

Albert & Co is a stand-out brunch spot with modern, French-provincial decor and lakeside views – be sure to grab one of their famous vanilla slices to go! Meanwhile, **Funkey Monkey Café** is a local favourite for generous breakfasts and epic burgers.

Did you know that Lakes Entrance has a winery you can access via boat? **Wyanga Park Winery** specialise in casual wine tastings and lazy lunches in a rustic bush setting.

WHERE TO STOCK UP:

- **Off the Wharf** showcases the best of locally-caught, fresh seafood
- **Big Bears Donuts** are a local institution offering over 20 flavours of decadent donuts.
- At **Basically Local** you'll find delicious local Biltong, and a wide range of local produce.



GREAT ALPINE ROAD

From the Gippsland Lakes to Victoria's high country, there are exceptional dining spots worthy of a stop on this stunning drive.

Passionate local beekeepers, **Tambo Valley Honey** have opened a licenced café with a honey-inspired menu in Bruthen, and it's a must-see. An ode to their 100% Pure Australian Honey, the café includes a gift store, live beehive and free honey tastings.

When you're done with your sticky fix, enjoy a scenic lunch from the expansive deck at **Bullant Brewery** where the best regionally sourced food is paired with craft beer brewed

onsite. Stroll the rail trail, then watch the sun set over the river flats with a hearty pub meal from **The Bruthen Inn Hotel**.

A short drive on in Omeo, the **Crazy Cow Café & Bakery** is renowned for having the best pies around. **Pippa's Pantry** offers up fantastic homemade cakes, and the **Fresh Air Café** is the local's tip for great coffee.

Omeo's **Hilltop Hotel** menu offers a mix of Asian-inspired dishes alongside pub classics, while the iconic **Golden Age Hotel** does a great line of hearty steaks.



NOWA NOWA & BUCHAN

If you're heading back toward the Gippsland Lakes, be sure to make a stop at **Mingling Waters Cafe** in Nowa Nowa. And the locals are raving about the burgers!

After working up an appetite in the extraordinary underground world of the Buchan Caves, **The Willow Buchan Valley** offers warm hospitality and fantastic coffee, plus decadent cakes for the trip home.

Across the road, you can soak up the friendly atmosphere and generous serves at the **Buchan Caves Hotel**, where the wood fire is a real treat in the cooler months. This pub was famously crowd-funded and rebuilt from the ground up after it burnt down in 2014, which is a testament to the strength of this very special community.

ORBOST & SURROUNDS

Pretty little Orbost, set upon the plains at the mouth of the Snowy River is a hot-spot of culinary creativity.

East Gippsland Coffee Roasters gather raw green coffee beans from around the world, then roast and package them right here in Orbost. Stop in to savour a barista-made brew alongside a decadent brownie, browse gifts from local makers and be sure to take home some of their freshly roasted beans.

Treat your tastebuds to a delicious pasta or hearty burger at **Crumb Café**, while you're there check out their diverse specials menu which can be known to offer up ramen, bao buns and sushi.

Salt Organics are your go-to for crusty, 100% organic sourdough. Also, for coffee and croissants, fresh fruit and veg, organic beef pies, sausage rolls... oh, and try their stone baked sourdough pizzas and butter pastry pizza pies, delicious!

Venture a little further toward the coast where the **Marlo Hotel** has unbeatable views from its elevated deck, cold brews and tasty pub food with a seafood-lovers menu.



MALLACOOTA

Mallacoota is your base for untouched, resplendent coastline, sand dunes and the world-renowned Croajingolong National Park.

Start your day right at **Origami Coffee**, a popular coffee shack with loads of seating in the garden, serving up coffee with a side of happiness from skilled baristas.

Next door, you'll find **Alf's Pizza** slinging laid-back morning coffee and breakfast focaccias, followed up with delicious woodfired Neapolitan pizzas for dinner.

Overlooking the lake, **s.u.n.dayss** offers up a healthy range of juices, smoothie bowls and Wild Rye ciabatta toasties.

While in town, don't miss **Lucy's**, a Mallacoota institution famed for homemade rice noodles and Cantonese dumplings.



Don't miss this!

EAST GIPPSLAND WINTER FESTIVAL

June-July
egwinterfest.com.au

METUNG FOOD AND WINE FESTIVAL

Metung
facebook.com/MetungFoodWineFestival



NORTHERN GROUND



Rob Turner, Head Chef of Northern Ground in Bairnsdale, has a passion for Gippsland produce that belies his relatively recent arrival.

Turner has been working in kitchens since his late teens, learning the ropes in the early iterations of UK 'gastro-pubs,' before first moving to Australia in 2010 and taking on the role of Head Chef at Perth's Sentinel Bar and Grill. On returning to the UK, Turner moved into development cheffing - developing products for household names including, Marks & Spencer and Virgin Atlantic.

Fast forward to 2017, Turner has returned to Australia, where he has completely overhauled a run-down café in the main street of Bairnsdale, throwing open the doors to Northern Ground.

The café's narrow frontage, snuggled among high street shops, is easy to miss - but the rear courtyard is a spacious oasis and the outstanding reputation of this eatery sees food-focused visitors making a point of dining here.

The Northern Ground menu shifts with the availability of produce, and thus, never ceases to inspire. Be it a bowl of Steamed Portarlington Mussels with a garlic-sherry sauce mopped up with Seasalt Sourdough, or 'eating the problem' with a Wild Gippsland Venison Sausage Pasta... Northern Ground is one of East Gippsland's best surprises.



Inspired by the surrounding Gippsland lakes, Paynesville's destination restaurant, SARDINE dining, features an ever changing menu focused on fresh local seafood.

Sardine CANTINA, a wine bar + store, accompanies the restaurant for pre-dinner drinks or an afternoon of cheese, charcuterie + wine.

69 ESPLANADE, PAYNESVILLE + SARDINEDINING.COM.AU

SARDINE
dining
ESTD 2017

sardine
CANTINA
ESTD 2021

NORTHERN GROUND

Northern Ground is a modern, stylish day time cafe and evening restaurant

More than just a cafe! Showcasing the very best seasonal produce Gippsland has to offer. Ingredient led menus, with a European influence, creating big bold flavoursome dishes, accompanied by local wines or beers.



144 Main Street, Bairnsdale, 3875
(03) 5152 1544 | northernground.com.au





ALBERT & CO

COFFEE | FOOD | CATERING

Offering Breakfast, Brunch, Lunch & Dinner on selected evenings. Cocktail Bar, Off Site Catering & a 200 seater function center.

Albert & Co loves local produce, especially East Gippsland's finest fruit, vegetables, wines & dairy products.

201 Esplanade, Lakes Entrance
Phone 03 5155 1209

albertandcocatering

ALBERTANDCO.COM.AU



SODAFISH

Capture the stunning sunsets and sea air, in a laid back, casual dining offer that explores and features some of the regions finest produce and wine. Sharing the wharf with the Lakes Entrance fishing fleet means each day brings something new & fresh to the doorstep. A focus on seasonal & quality food, sodafish is not to be missed.

- 0477 567 581
- hello@sodafish.com.au
- www.sodafish.com.au
- Middle Boat Harbour, The Esplanade, Lakes Entrance 3909



THE GRAND TERMINUS HOTEL

A heritage of hospitality – with a dash of charm

The Grand Terminus Hotel has been a part of Bairnsdale since 1889. Refurbished to blend modern-day beauty with the building's original fixtures, the Grand Terminus offers turn of the century charm with modern comforts. Our warm hospitality, Old World beauty and endearing character are sought by locals and out-of-town travellers alike.

If you're after a hearty meal, relaxed drinks with friends, or restful nights – we've got you covered for any occasion.

We are open for lunch and dinner 7 days a week



98 Macleod Street, Bairnsdale, Vic 3875
03 5152 4040 / grandterminus.com.au



Tambo Valley Honey is a wonderful, unique experience. Offering free taste testings of the many varieties of honey, harvested from the Victorian bush by their own beekeepers. Tambo Valley Honey is a hub for local collaboration and giftware, including a walk through to a licensed cafe space. Which showcases local produce in the honey inspired menu. Tambo Valley Honey is working towards education on the importance of trees, bees and the food that is on our plates.



64 MAIN STREET, BRUTHEN, VICTORIA 3885 | 0497 773 160 | TAMBOVALLEYHONEY.COM.AU



Hearty country meals, refreshingly cold ales and, most importantly, a welcoming atmosphere year-round.

The Buchanan Caves Hotel has huge wrap-around verandahs for outdoor dining, and warm cosy fireplaces for those cooler days.

This is a classic country pub, set in the stunning setting of the historic Buchanan township where you will arrive as strangers, leave as friends.

49 MAIN ROAD, BUCHAN, VIC, AUSTRALIA, 3885 | 03 5155 9203

BUCHANPUB.COM.AU



glamp, graze and bathe

Experience pure relaxation in premium glamping accommodation at Metung Hot Springs. Nestled in natural surrounds, each luxuriously appointed safari-style glamping tent features a king-size four poster bed, ensuite and private bathing barrels on your personal deck. Complimentary welcome drinks, canapés, breakfast and all site bathing for two ensure a rejuvenating getaway in nature.



bookings can be made by calling the reservations team on (03) 5141 2300.

metunghotsprings.com



Drink.

EAST GIPPSLAND

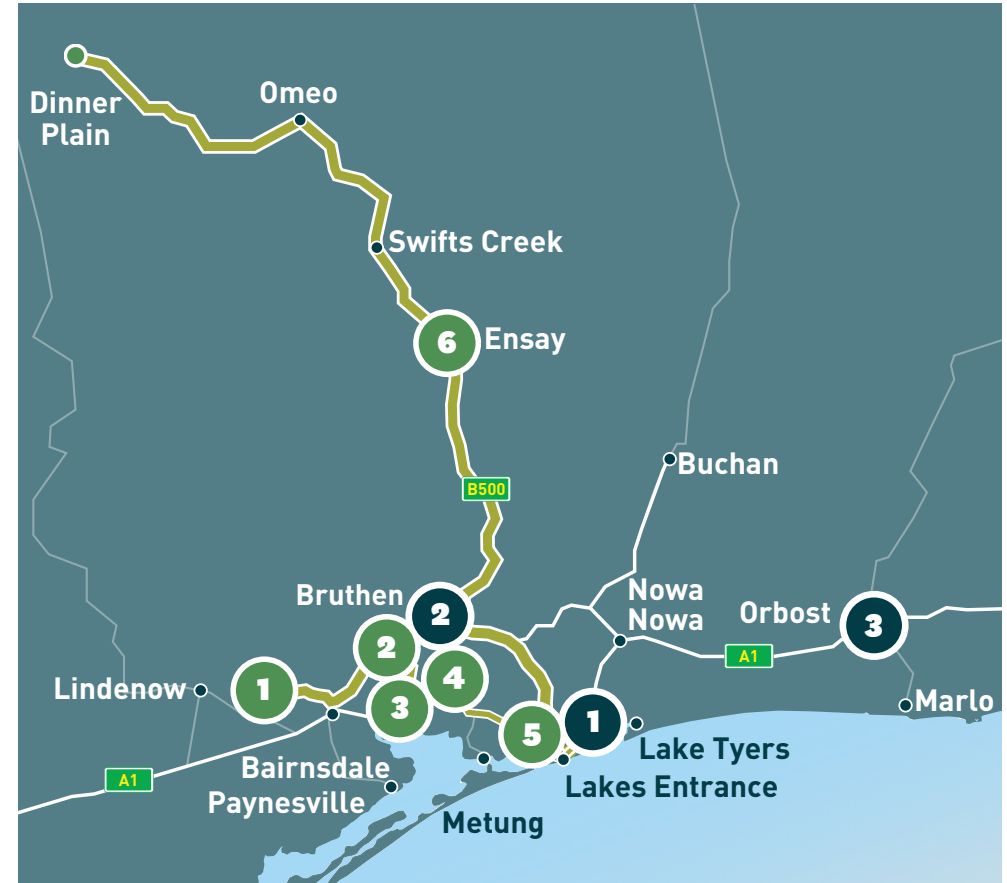


EAST GIPPSLAND DRINKS TRAIL

Earn your refreshing ale with on-the-water pursuits, alpine country hiking, camping and fishing.

Many wineries of East Gippsland are clustered around the Gippsland Lakes, perfect for leisurely days spent exploring the towns of Bairnsdale, Metung and Lakes Entrance. Wineries and breweries are peppered along the Great Alpine Road, tucked into the gently sloping

foothills and magnificent peaks. For those adventurous in spirit, towns along the way make the perfect base for hiking, camping, fishing and even rafting down the mighty Mitta Mitta. With all these physical pursuits, you'll be in need of a cleansing ale. Go on, you've earned it.



WINERIES

- 1 Lightfoot Wines
- 2 Sarsfield Estate Vineyard & Winery⁺
- 3 Nicholson River Winery
- 4 Tambo Wine
- 5 Wyanga Park Winery
- 6 Ensay Winery

⁺ Open by appointment only

[^] Tastings not available; purchase by glass or bottle

BEER & OTHER BREWS

- 1 Red Bluff Brewers
- 2 Bullant Brewery
- 3 Sailors Grave Cellar Door



Start your journey at **Lightfoot Wines'** stylish cellar door. The tasting space connects beautifully with the region, using reclaimed timber from the old Calulu Bridge and Gippsland Lakes jetties. The exposed position on a limestone cliff creates both exceptional views and excellent conditions for producing fine wines, which can be enjoyed with a local tasting platter on the deck.



Sarsfield Estate Vineyard & Winery is popular with the locals, they don't do tastings but you'll find this wine on most local wine lists and it's worth making an appointment to grab a few bottles for home.

At **Nicholson River Winery**, the wines reflect the unique character of the area while paying homage to a European style. There is an extensive range of wines to taste at the cellar door, complete with local cheese and antipasto platters which can be enjoyed in **The Barrel Room** restaurant overlooking the Nicholson River.

Just down the way is **Tambo Wine**. A long hunt and a lot of research brought owners Bill and Pam Williams to this very spot, their "warm site in a cool area," allowing them to produce fine wines with a sense of place.

Red Bluff Brewers handcrafted ales are named for places of interest around the traps and you can pop by for a tasting in their retro-industrial fitted brewery.

Wyanga Park Winery is Gippsland's oldest winery, where a range of award winning wines, including the famed frozen muscat, are served at the cellar door. The winery can be reached by road, or by Wyanga Park Winery Cruise, departing from Lakes Entrance.



Heading toward Bruthen, the land starts to open out to hilly countryside, passing through pockets of magnificent native bush. Vistas of this beautiful patch can be enjoyed from the expansive deck at **Bullant Brewery**, whose beers are full flavoured, hop-forward and very easy to drink. Have a tasting paddle to sample the dozen or so beers made on-site and choose from an extensive food menu to match.

The scenery becomes more dramatic as you make your way up the Great Alpine Road. Call in at **Ensay Winery's** rammed earth cellar door to taste the shiraz, cabernet sauvignon, chardonnay and pinot noir, which are grown and made on the estate.

Further east, innovative Orbost-based craft brewers, **Sailors Grave**, forage and gather natural, fresh ingredients from the ocean, rivers and farms of the region, to push the boundaries of beer with the likes of their Lemon Meringue Sour, Down She Gose with seaweed or Law of the Tongue oyster stout. You can savour their beer in their on-site cellar door, and in any Gippsland restaurant or bar worth their salt, of course!



Bars & Pubs

THE HIT LIST

JUNCTION HOTEL, SWIFTS CREEK

Laid back country pub with hospitality to boot

BUCHAN CAVES HOTEL, BUCHAN

The town's only pub has a big heart, rebuilt with funds raised by the community

THE CLUB HOTEL, ORBOST

Serves up a great parma and local Sailor's Grave beer

GRAND TERMINUS HOTEL, BAIRNSDALE

A popular local pub with a relaxed, friendly atmosphere and fantastic bistro meals.

GOLDEN AGE, OMEO

This splendid Art Deco hotel oozes with the warmth of Gippsland's high country

THE CENTRAL HOTEL, LAKES ENTRANCE

Local seafood, waterfront views, and an extensive local wine list.

MARLO HOTEL, MARLO

The elevated sun-drenched deck boasts views over the Snowy River estuary

METUNG HOTEL, METUNG

Absolute waterfront views of the lakes to go with your beer

SARDINE CANTINA, PAYNESVILLE

A wine bar and deli store, serving the finest wine, cheese, charcuterie and conservas.

WATERWHEEL BEACH TAVERN, LAKE TYERS

The views don't come much better than from the deck of this country pub



TAMBO WINE

96 PAGES ROAD, TAMBO UPPER

GIPPSLAND LAKES | SINGLE VINEYARD WINERY

Relaxed cellar door, piazza, wine tasting and sales. Open 11 in the morning to 5 in the afternoon Thurs to Sun, and every day during Victorian school and all public holidays, (closed winter school holidays), or by appointment.

0400 134 298 | tambowine.com.au



MITCHELL RIVER TAVERN

59 MAIN STREET, BAIRNSDALE

The Mitchell River Tavern is located in the heart of Bairnsdale and only a minutes' walk to the town centre & shops. Cosy country pub accommodation is available with your choice of budget, double, queen & family rooms. Our bistro consists of Beautiful food with some of your traditional pub favourites and fine dining options. Open 7 days.

03 5152 4030 | mitchellrivertavern.com.au



TAP
SHACK

OPEN FRIDAY - SUNDAY
+ BY APPOINTMENT

7 FOREST ROAD, ORBOST — SAILORSGRAVEBREWING.COM





Enjoy a glass of wine with local cheese and antipasto platters on the Barrel Room deck.

Cellar Door is open for tastings and sales, 10am to 4 pm Wed to Sun
20 Cabernet Close, Nicholson 3882 | Bookings preferred PH 0409 568 241

nicholsonriverwinery.com.au



WYANGA

We are a family owned and operated winery and restaurant offering casual, no pressure wine tasting, honest, heart warming, comfort food and a relaxed, rustic bush setting. Perfect for lazy lunches, cheeky afternoon wines, weddings, Christmas parties or even a leisurely cruise. Join us for Brunch, Lunch or Dinner all year round.

Wyanga Park Winery | 248 Baades Road, Lakes Entrance VIC 3909 | 03 5155 1508
wyangapark.com



golf, graze and sip

Overlooking one of Victoria's best 9-hole golf courses, THE CLUBHOUSE restaurant showcases the best of Gippsland's food, wine and beers.

Recently renovated and located just 500m down the path from Metung Hot Springs, THE CLUBHOUSE offers breakfast and all-day dining service 7 days a week, and dinner Thursday – Saturday*.

Catch up with family and friends with a cocktail on the deck - the perfect way to relax after a round of golf or a soak at the Metung Hot Springs.

**Opening days and times are subject to change.*



bookings and enquiries: please phone 03 5156 2927 or email info@metungcountryclub.com
metungcountryclub.com

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