

Eat. Drink. **GIPPSLAND**



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#VISITGIPPSLAND



GIPPSLAND WINE COMPANY

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



Welcome to **GIPPSLAND**



Photo Credit: Sunday Cornish Treloar

Gippsland is a region that offers a lot. It is a fertile food bowl. It has miles of long sandy beaches and vast tracts of forest cloaked mountains. It's the place to go for long relaxing weekends by the fire in winter and long walks along the coast in summer. Gippsland's meandering roads are dotted with farm gates, cellar doors, and farmers' markets. Gippsland is also a dining destination. Its legion of great pubs and casual cafes has been bolstered by the 2020 Good Food Guide award-winning restaurants Sardine in Paynesville and Hogget near Warragul.

From the shores of Westernport to the wild country on the New South Wales border, Gippsland punches above its weight for the quality of its offer. It is home to four of our state's commercial fisheries. Good rainfall and mild climate mean great pastures, abundant crops, healthy herds, and flavoursome grapes. Here you'll find really impressive beef, lamb, seafood, vegetables, cheese, fruit, wine, spirits, and beer.

Gippsland is powerful country, home to the Gunaikurnai and Bunurong nations. A place of natural beauty, idyllic farmland, and towns undergoing dramatic transformation. Gippsland is a place where people still have time to talk to you in the street, by the fire in a pub, sharing a view in a winery or brewery, opening the esky by the beach or dining in one of the state's best restaurants. I love Gippsland. I come to eat and drink, lose myself in nature, and be looked after by the locals. Come, join me.

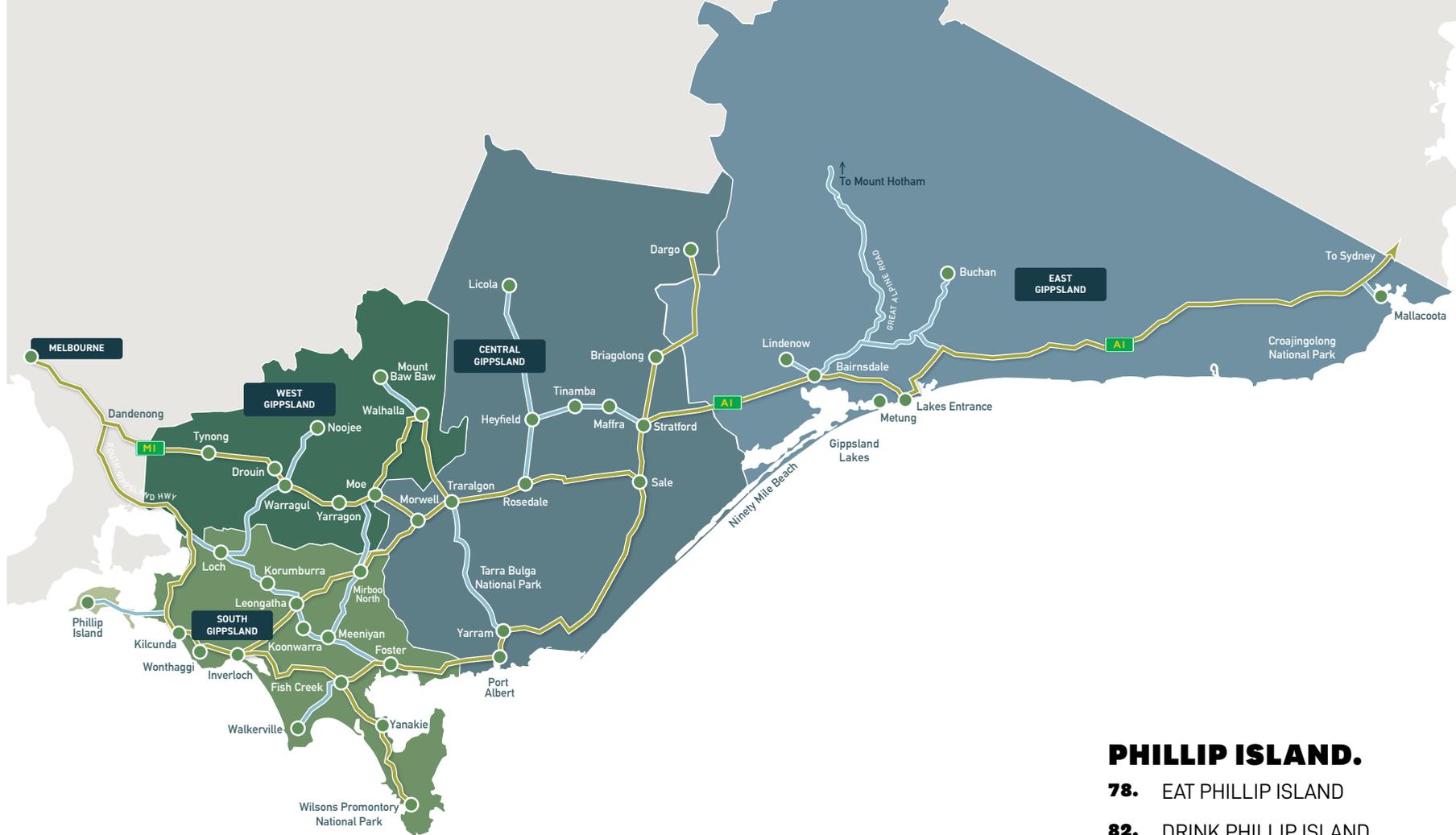
Richard Cornish
FOOD WRITER & AUTHOR

gippslandwinecompany gippslandwinecompany.com Gippsland Wine Company

6835 South Gippsland Highway Loch 3945, Victoria 0477 555 235 - Cellar Door

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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. Orchard-fresh apples and cherries from **Picnic Point Farm** (Bairnsdale) are simply unbeatable.

It's hard to resist the little green shed in the hills at **Thorpdale Organics** (Thorpdale), or the 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, happy 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. 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 humble shack on the port at **Port Franklin Fresh Fish** (Port Franklin) for the catch of the day, or buy plump prawns fresh from the trawlers in Lakes Entrance.

Year Round FARM GATES



SEASONAL FARM GATES

BERRIES

- 1 Phillip Island Strawberries Dec - Apr
- 2 Fleming Berries ^ ‡ Dec - Feb
- 5 Sunny Creek Organic ^ Dec - Feb
- 7 Waterwheel Orchards ‡ Dec - Feb
- 8 Newman's Berries Dec - Mar
- 9 Picnic Point Farm Jan - Apr
- 10 Blueberry Fields Dec - Feb

FRUIT + VEGETABLES

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

^ Phone ahead as opening hours can change
 ‡ Frozen berries sold year round
 ~ By Appointment Only

FRUIT & VEGETABLES

- 6 Garfield Fresh Harvest
- 9 Macca's Farm
- 11 Fankhauser Apples
- 13 Hazeldean Forest Farm ~
- 17 Thorpdale Organics
- 19 I Love Farms
- 26 Bob's Gardenfarm Shop
- 29 Wild Earth Mother
- 30 Kingfisher Citrus
- 31 Wilbert's Veggies & Cackleberries
- 32 Myrtlebank Roaming Farms
- 33 Perry Bridge Farm Fresh Produce
- 34 Picnic Point Farm

OLIVE OIL

- 1 Omaru Farm
- 21 Stone's Throw Olives ~
- 23 Fish Creek Mount of Olives ^
- 22 Grassy Spur Olives ~
- 24 Golden Creek Olives ~
- 27 Devon Siding Olives ~
- 35 Nullamunjie Olives

EGGS

- 1 Omaru Farm
- 10 Freeranger Eggs*
- 16 WillowZen Free Range Eggs*
- 26 Bob's Gardenfarm Shop
- 31 Wilbert's Veggies & Cackleberries
- 32 Myrtlebank Roaming Farms

HONEY

- 1 Omaru Farm
- 20 Blue Tree Honey Farm
- 38 Wombat Honey ^
- 39 Happy Bear Honey

FISH & SEAFOOD

- 3 Bass Strait Direct
- 4 San Remo Fisherman's Co-op
- 12 Alpine Trout Farm
- 25 Fresh Fish Port Franklin ^
- 36 Off the Wharf
- 37 Trawlers moored along The Esplanade

CHEESE & DAIRY

- 5 Bassine Speciality Cheeses
- 8 Caldermeade Farm
- 14 Prom Country Cheese ^

MEAT

- 2 Hill Top Farm Meats
- 7 Gippsland Premium Paddock to Plate
- 9 Macca's Farm
- 15 Wattlebank Park Farm
- 18 Hallston Valley Farm
- 26 Bob's Gardenfarm Shop
- 28 Eaglehawk Farm Produce

GIPPS

Seafood Lovers

LAND



BY RICHARD CORNISH

SODAFISH
sodafish.com.au

SARDINE
sardinedining.com.au

WILDFISH
wildfishrestaurant.com

The waters of Gippsland are rich in seafood and the coastline is dotted with small fishing fleets. From there the boats head out to fish along the coastline and in the deeper water of Bass Strait.

The fishers target species such as scallops, lobster, sardines, whiting and flathead. You can pack an esky, travel along the coast and buy lobster, known locally as crayfish, from the fishers at **San Remo**, from the **Cripps Family at Port Franklin** and at the **Lake Entrance Fishermen's Co-op**.

If you'd prefer a professional to cook your seafood, head to one of Gippsland's specialist seafood restaurants. Chef Nick Mahlook, formerly of The Atlantic at Crown, has **Sodafish**, a floating restaurant moored next to the Lake Entrance fishing fleet. He literally walks from the kitchen, takes the fish straight from the boats and starts preparing them for the next service. Expect scallops grilled with finely sliced cured pork, ceviche of seasonal white fish and the most exquisitely fresh pan-fried John Dory.

Down on the Lakes at Paynesville Chef Mark Briggs at **Sardine** transforms the lesser loved

duckfish with the Japanese flavours of shiso, ponzu and edamame into a sublime tartare or puts fleshy morsels of spanner crab with chili and parsley through freshly made bucatini. His skill is consummate, hand filleting sardines into delicately meaty morsels seasoned with smoked garlic and pickled onions. With a view out over the yachts moored to the jetty, a brilliant wine list and a casual wine bar next door Sardine has been recognised by the critics as one of the best seafood restaurants in the nation.

Down past Wilson's Prom, in the historic harbour of Port Albert is **Wildfish**. It's a casual dining room with stunning views over the water and a hyper local menu and wine list. Owner Michael Hobson is one of the port's sustainable fishermen and puts sweet little fish like garfish on the menu. Expect scallops in brown butter or leatherjacket ceviche with finger lime and coriander.

GIPPS *the* LAND *of good cheers*



BY RICHARD CORNISH

WINE GIPPSLAND
winegippsland.com.au

Nestled between the Great Dividing Range and the waters of Bass Strait, Gippsland is known as Australia's most diverse wine region.

Grapes are grown in small valleys in South Gippsland, in the rolling hills of West Gippsland and on the sparse limestone soils of East Gippsland. It is a wonderful place different soils and microclimates, where the winds can blow down from the mountains or the breeze comes in from the coast, a region known in particular for chardonnay, pinot noir and sparkling wines.

The opening of new cellar doors over the past few years has cemented Gippsland as wine destination for visitors from afar as well as servicing local people who want to get out and taste the wines grown in their part of the world.

Lightfoot Wines sits just outside of Bairnsdale overlooking a limestone escarpment above the Mitchell River. A beautiful place to try their estate wines, watch the wines being made during vintage or come for a Taste of East Gippsland grazing plate, made by three local restaurants to go with the estate chardonnay, pinot noir and shiraz.

Hidden in the steep folds of the Hoddle Hills near Fish Creek, **Waratah Hills Vineyard** is a beautiful, small scale cold climate wine producing Burgundian style estate chardonnay and pinot noir and a voluptuous blanc de noir sparkling. Try them in the cellar door looking out over the hills, check out their casual Prom Road range and stay for a light lunch and a bottle of rosé on the lawn.

At Inverloch is the fun and funky cellar door for South Gippsland winemaker Marcus Satchell and Lisa Sartori's **Dirty Three Wines**, situated in an unsuspecting industrial estate. They make wine from vineyards across South Gippsland, and you can try them in guided structured flights or head to the wine bar for outdoor fun in summer or by the woodfire in winter with a platter of local cheese.

There are over 30 cellar doors across Gippsland, get to know them along meandering drinks trails in this guide, or take a deep dive into our wines with Wine Gippsland. winegippsland.com

Provenance GIPPSLAND



FOOD & FIBRE GIPPSLAND
foodandfibregippsland.com.au

Buy local. Paddock to plate. Zero food miles.
The message is loud and clear and has never resonated more that we should shop, dine and buy from the local producers, providores, farm gates and farmers markets at home and when we travel.



In Gippsland the idea of supporting our own is part of our DNA. Connecting the regions foodie industry to each other, and to new audiences, is a big focus for Food & Fibre Gippsland.

Formed in 2019, *Food & Fibre Gippsland* works to support Gippsland's farmers, producers and businesses of all sorts and sizes to not just survive, but thrive. "It's about providing pathways and connections between businesses, some of whom go back generations" says FFG's CEO, Nicola Pero. "We know we have quality produce, the very best in fact. Now it's time to connect across our region and share with an ever-hungry audience. We want to gain the trust of those who don't yet know enough about Gippsland's abundant table".

Trust in where food comes from is important, and after many months in development, the Gippsland Trusted Provenance label launches in early 2022. Gippsland producers will be able to use the brand mark to distinguish and identify that their produce has come from the rich

and fertile Gippsland soil, or their premium quality artisan products are made in Gippsland, proudly featuring regional ingredients. The Gippsland Trusted Provenance label provides an opportunity to immediately connect that a product from Gippsland is clean, green and trustworthy. And yummy too.

Alongside the provenance mark of quality, there are plans to create a new online platform so that your love for Gippsland produce can continue long after your visit. The platform, to be hosted on foodandfibregippsland.com.au will be an interactive directory for a wide range of Gippsland goodies, with details of where they can be purchased, both online and in stores.

Food & Fibre Gippsland will collaborate with producers all over the region on a range of activities, like Farmers Market pop-ups, all aimed at helping visitors and locals alike get a deeper connection to their regional produce, to learn more about the people behind the farm grown food and locally made products in our beautiful region.

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, berry sorbets and fresh saffron.

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

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 flavoured popcorn.

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, smoked and fresh goat meat.

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 gourmet pork pies.

The undercover **Farmers Market Bairnsdale** (first Saturday, Bairnsdale Secondary College) runs hail or shine. You can purchase lamb sausages, smoked meats, venison, Dargo walnuts, goats' milk and cheese, olive oil, organic breads, seasonal apples and rhubarb.

Gippsland has so many vibrant markets which you can find out about at 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	Bairnsdale Secondary College Oval, McKean Street, 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
Lakes Entrance Farmers and Seafood Market facebook.com	8:30am – 1pm	Central Boat Harbour, Lakes Entrance
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

3RD SUNDAY OF THE MONTH

Nowa Nowa Mingling Market facebook.com/nowa.nowa.mingling. market	10am – 2pm	Princes Highway, 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	7 Campbell Street, Yarragon

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



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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 Peruvian feast, flavoursome dumplings or Mexican cuisine. Or learn traditional butchery, salting, curing and sausage making, fermentation or perfecting your pasta.

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 grown 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.

Meanwhile, **Hive Skills** full day beekeeping course hosted by Vue at Jindivick gives you the all the skills you need to keep your own bees – show me the honey!





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 & accommodation packages available.

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

Gippsland Food Adventures: small group farm visits and tastings around South Gippsland

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

ALL-ROUNDERS

Culinaire Cooking School, Swan Reach
Jacican, Mirboo North
Milly & Romeo's, Koonwarra
String + Salt, Warragul

BREAD

Culinaire Cooking School, Swan Reach
Milly & Romeo's, Koonwarra
String + Salt, Warragul
Simply Sourdough, Trafalgar
Real Bread by George, Crossover

HEALTH & SUSTAINABILITY

Peppermint Ridge Farm, Tynong North
Hive Skills with Vue at Jindivick, Jindivick

CHEESE

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

FLAVOURS OF THE WORLD

Claypot Curry House, Woolamai (Sri Lankan)
Culinaire Cooking School, Swan Reach
String + Salt, Warragul

PRESERVING & FERMENTATION

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



Alejandro Saravia talks
FARMER'S DAUGHTERS



FARMERS DAUGHTERS
farmersdaughters.com.au

The past couple of years of Covid restrictions have been so challenging for the hospitality and tourism industry, and I was sad to be unable to visit friends, farmers and producers in Gippsland. But this time was bittersweet for me, as it also saw the opening of Farmer's Daughters in Melbourne's CBD, after four years in the making.

From day one, we have taken pride in showcasing Gippsland as the most diverse and rich food region in Victoria, and sharing our journey of discovering Gippsland through its produce. The experience of working directly with farmers and producers, as well as what we learn from them, has established our philosophy and ethos.

At Farmer's Daughters we believe in specialisation – that passion and dedication with one focus can result in one of the best products in Victoria.

We believe in patience and research. Taking the time to research and develop produce or land to understand the best methods and environment for specific produce.

We believe in a sense of community. Working within a community that supports each other and grows as a family is what makes the farming community in Gippsland so strong.

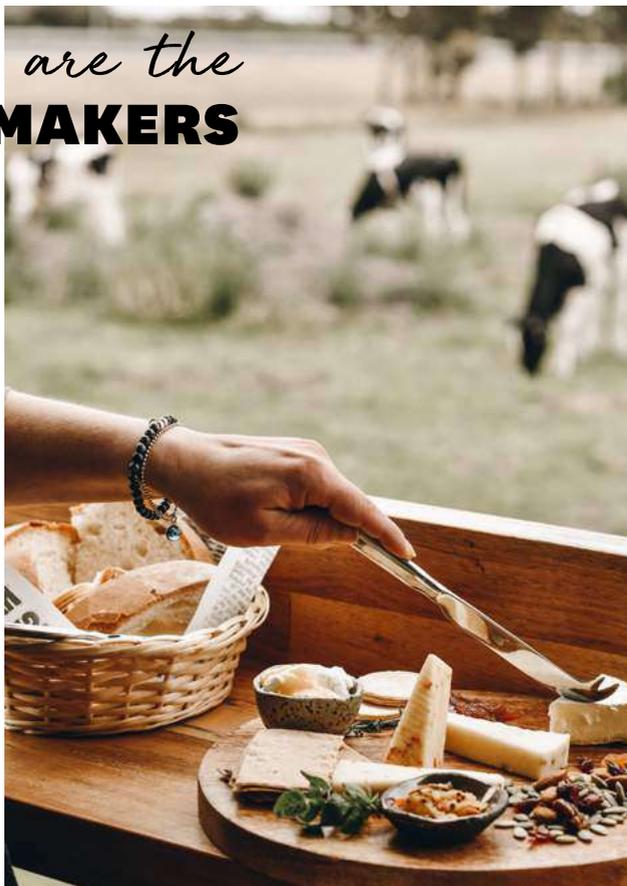
And finally, we believe in sustainability with a vision for the future. Working under a philosophy of sustainable farming, with a strong commitment to land care which follows the whole process from paddock to plate, helping to create innovation in farming and produce.

Our commitment goes beyond providing a great hospitality experience, our commitment is with the people of Gippsland, sharing their passion and dedication. That is why we consider ourselves a Gippsland embassy in the heart of Melbourne and we can't wait for international and domestic visitors to be inspired to explore Gippsland.

Thank you to all the producers and farmers, and all the Gippslanders, who have helped us make Farmer's Daughters an established dining destination.

Alejandro Saravia
Gippsland Food Ambassador

Blessed are the **CHEESEMAKERS**



BY RICHARD CORNISH

PROM COUNTRY CHEESE
promcountrycheese.com.au

TARAGO RIVER CHEESE
taragocheese.com

BASSINE SPECIALTY CHEESES
bassinespecialtycheeses.com.au

Gippsland is dairy country. We have the rainfall, the pastures, the farmers and a community of talented cheesemakers who produce award winning cheese.

When you visit Gippsland you can buy the cheese direct from the cheesemakers at their farmgate stores, at farmers markets or order a Gippsland cheese at restaurant or café.

Burke and Bronwyn Brandon from **Prom Country Cheese** are celebrated farmhouse cheese makers who make award winning ewe's milk cheese on their stunningly beautiful farm at Moyarra between Loch and Inverloch. Come to their farm gate store to try Woolamai Mist, a brie-like soft cheese with a tangy, creamy centre or Moyarra Reserve, a delicious six month old raw milk cheese. Try and buy them at their purpose-built Prom Country Cheese farm gate shop and café or buy a cheese platter and sit on a table and take in the view. Seasonal opening hours apply, please call ahead.

In the green rolling hills at Neerim South near Drouin is **Tarago River Cheese Co.** This is a 40 year old partnership between two neighbouring families who set out to add value to their cow's milk. They have gone on to produce some of Australia's

best-known cheeses such as Shadows of Blue, Jensen's Red and Gippsland Blue. They are true artisan farmhouse cheeses, in recent years they have developed a special range of aged cheeses called Tarago Affineur. Their farmgate store is open every Friday 11am-4pm

Down on the Bass Coast near Philip Island is **Bassine Specialty Cheese**, a cheesery making a variety of cow's milk cheeses, including feta, brie, camembert, washed rind, coulommiers, halloumi and marinated feta. Locals come for the creamy un-homogenised milk, sold under the Bass River Dairy label. Visitors travel miles for the milkshakes and hot scones and to try the range of specialty cheeses. Open 7 days.

We have other great Gippsland cheesemakers such as **Berry's Creek Cheese, Maffra Cheese Co.** and **Butterfly Factory** who do not have farm gates. Look for their cheese's at our deli's like Stella's Pantry in Warragul, on menus of our restaurants such as Sardine in Paynesville, Hogget in Warragul or the Tinamba Hotel in Tinamba.

Eat WEST GIPPSLAND



Go your own way

Here's a good excuse to hit the road early – Tarago River Cheese throw open their doors from 11 – 4pm on Fridays, selling by quarter, half or whole wheels at the cellar door. Should nearly cover the weekend's platter needs?

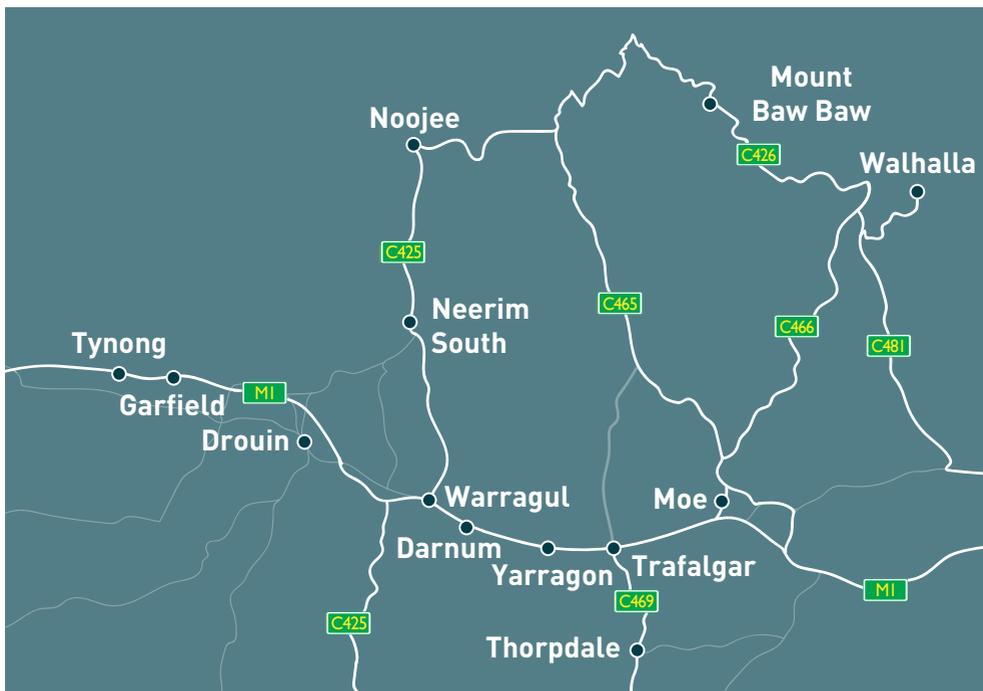
Then let Trev cook for you at the acclaimed Hogget Kitchen. A butcher's son, with a nose-to-tail appreciation of food, their charcuterie boards are next level.

Time for some fresh air. Drop a line at the Alpine Trout Farm, where it's like catching a fish in a barrel, but in a pond. You catch 'em, they'll clean and cook them for you.

Cap it all off at Bandolier Brewing, where authentic Mexican street food meets local, hand-crafted beer. It's nacho average brewery.

Check out our West Gippsland
FOOD & DRINK ADVENTURE





DROUIN

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

Drouin Gourmet Cafe 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.

Burger-focused and independent, **Burg & Co** bring together fresh local salad and highest quality meats in a soft artisan bun.

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

Warragul is the thriving rural centre of West Gippsland, set amongst lush farmland and vineyards. 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. Marvel at 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.

Glorious **Albert & Smith** in the West Gippsland Arts Centre offers up restaurant dining overlooking the lush greenery of Civic Park. While centrally-located **The Courthouse Restaurant & Garden Bar** is a Warragul institution, with an excellent modern-Australian menu enjoyed within the charm of an 1880's courthouse.

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**. **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



YARRAGON

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

Tucked in the laneway of Village Walk, **Sticcado Cafe** offers a lovely lunch nook in which to enjoy their thoughtful menu of worldly flavours. Or check out **The Shot House** who roast their own coffee beans and perfect them with a range of organic milks.

There are fresh, healthy meals served at **Cafe Piccolo** and **Fozigobble Cafe** to complement their smooth coffees (or green smoothies).

Jimmy D's Diner is a 1950's style diner complete with retro décor and American-style burgers with all the trimmings.

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, and they've recently taken it up a notch with a 15 -tap bar pouring delights from Gippsland breweries and a rotation of craft-brew favourites.



NOOJEE

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

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. The meals are excellent, and the beer is cold.

Two minutes down the road **The Toolshed Bar** at The Outpost Retreat serves hearty pub favourites in a rustic setting, with an epic open fire and a selection of eleven parras. That's right, eleven.

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 Tynong North, **Cannibal Creek Vineyard** serves up award-winning, low intervention wines alongside a tapas menu to die for – oysters and chardonnay anyone? While **Peppermint Ridge Farm** celebrates native Australian bush foods through edible guided tours of the farm.

Nearby in Garfield, **Cannibal Creek Bakehouse** serves up artisan sourdough bread baked in their 125-year-old wood-fired scotch oven. While cute little cottage-style, **Little Miss Hangry** offers impressive lunch options.

In Bunyip, small and cosy **Biddy Martha's Café's** burgers are the talk of the town, while **Lady Lavender's Tea Room** is an elegant setting for tea and scones.



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.

In the historic gold-mining village of Walhalla, you'll find the **Wally Pub** serving pub favourites including a section of the menu entirely dedicated to schnitzels. **The General Store** is the place to grab a takeaway, or the **Miners Café** next door offers home style country cooking.

Assaggio del Forno at Coopers Creek offers authentic Italian wood fired pizzas and great coffee.

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.





A.R.C WINES

6 FARRINGTON CLOSE, WARRAGUL 3820

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. Wines are available to taste at the Baw Baw Cellar Door or to purchase via our website.

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.

03 5634 2202 | yarragonhotel.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

Forage for YOUR FEAST

Sunny Creek Organic Berry Farm

Trafalgar

sunnycreekorganic.com

Alpine Trout Farm

Noojee

alpinetroutfarm.com.au

Newman's Berries

Erica

facebook.com/newmansberries

AGFG 13th AWARD WINNER 2021
goodfood ONE HAT WINNER 2020
AUSTRALIA'S HOME OF THE HAT

HOGGET KITCHEN

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

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.

TUESDAY TO FRIDAY - 7.30AM TIL 3PM
SATURDAYS - 8AM TIL 3PM
SUNDAYS 8AM TIL MIDDAY

11 MAIN STREET, BUNYIP 3815 | 0408 724 486

Baw Baw Cellar Door

We offer not only Wild Dog Wine but are the Cellar Door for small, boutique West Gippsland Wine Makers such as William Downie, ARC, Entropy, Bandicoot Run and Krooked Row.

Join us for a tasting and stay for a glass or 2 in our lovely garden.

COME & ENJOY
 Outdoor seating in garden.
 Wine Makers Cottage available to stay.
 Wetland Walks.
 Adjacent to Hogget Kitchen.
 Dog Friendly.

Wild Dog Estate, 6 Farrington Close, Warragul, 3820
 Open Friday to Sunday — 11 to 5pm • 0402 838 099
bawbawcellardoor.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



THE SHOT HOUSE
 Coffee Bar • Beanery • Equipment
 Shop 2
 Village Walk
 Yarragon VIC 3823
 03) 5634 2811
theshothouse@stacoffee.com.au
www.southernaddictionscoffee.com.au

Alpine TROUT FARM



FLY ADDICTION

insta @flyaddictionflyfishing

ALPINE TROUT FARM

alpinetroutfarm.com.au

If you have the pleasure of pulling up a chair at Farmer's Daughters restaurant in Melbourne, or at Hogget Kitchen near Warragul, you'll likely find Noojee Alpine Trout is a staple on their menu. This versatile fish is pickled, cured, smoked or transformed into a terrine or a mousse by the deft hands of their kitchen teams.

That said, is there any better way to savour fish than fresh caught with your own rod?

West Gippsland's cool mountain streams provide the ideal environment for trout to flourish, and local operator **Fly Addiction** know all the best local haunts. They'll reel you in (pun intended) to the world of fly fishing in our crystal-clear mountain streams and take you in search of a prized wild brown or rainbow trout for your dinner table.

If you like a little more certainty in your daily catch, or have little ones in tow, head for the **Alpine Trout Farm** in Noojee. Nestled in the West Gippsland hills, just

a stone's throw from the iconic Noojee Trestle Bridge, The Alpine Trout Farm supplies the highest quality trout and salmon to restaurants and retailers, both domestically and overseas. You can sample and purchase smoked or fresh fish from the farm shop, but don't miss the opportunity to try your hand at catching for your own in their abundant fish ponds. It's a good honest system - rod hire is free, and trout is paid by the kilo for your catch.

Afterwards you can cook your catch in one of the BBQ areas and enjoy a picnic supplemented by the farm's own smoked trout, dips, caviar and cool drinks.

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.

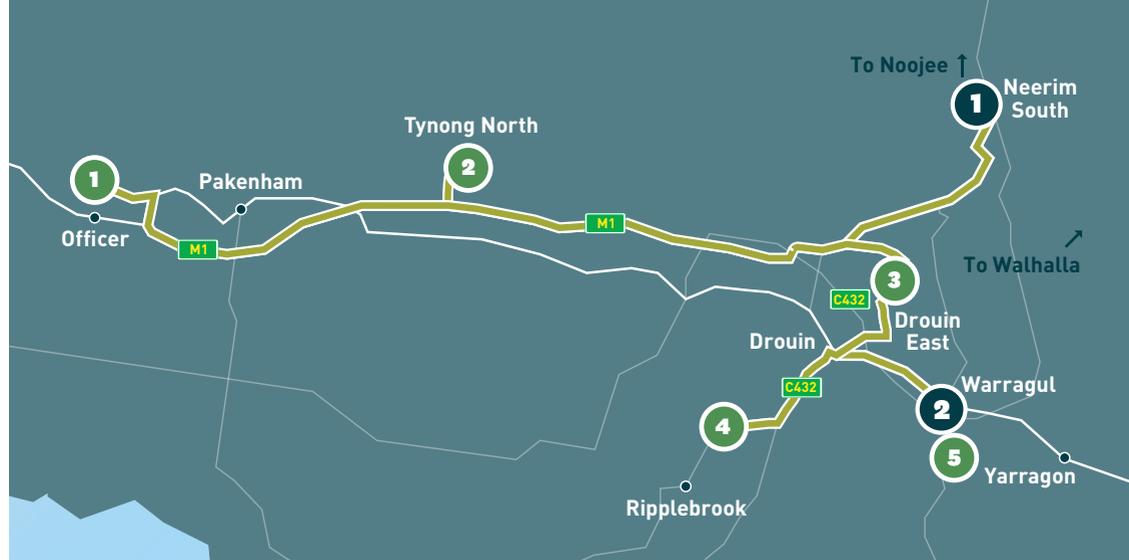
Closer to Warragul, **Brandy Creek Estate** offers an exceptional cellar door experience with tastings of their premium cool climate wines. Enjoy a tapas or two, or take some time to unwind in the day spa.

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.

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.

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

Finally, a hop skip and a jump from one of Gippsland's finest restaurants, Hogget Kitchen, you'll find **Baw Baw Cellar Door** where you can sample some of the region's finest boutique wines including William Downie, A.R.C Wines and Entropy Wines.



WINERIES

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

BEERS & OTHER BREWS

- 1 Five Aces Brewing
- 2 Bandolier Brewing

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

Eat.
SOUTH GIPPSLAND



Go your own way

South Gippsland.

You'd be happy to lose yourself here.

Breathe in the crisp, clean air... or better yet, the warm waft of the Invy Baker's handmade sourdough straight out of the oven.

But is there anything better than picking your own strawberries? At Macca's Farm you'll pick up everything you need for a true paddock to plate meal.

Then meet the crew at Gurdies Winery. They bought the winery from their neighbour and have transformed it with good wine, good views and good vibes.

And at the old bank in Loch, cash has been replaced with the precious gin and whisky of Loch Brewery & Distillery. The vault is rich with barrels of the best whisky and gins you'll find anywhere.

Check out our South Gippsland
FOOD & DRINK ADVENTURE





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.

Locals line up to get their coffee and breakfasts from the **Kilcunda General Store**, where produce is sourced nearby and relishes are made from scratch. Still operating as a general store and post office, this cafe rates highly for country charm.

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 decor of the **Coffee Collective** make for an inviting urban brunch spot, but their true claim to fame is a huge range of delicious homemade doughnuts – this is no time to resist!

On the outskirts of town, housed in a 100 year old building is **Hicksborough General Store and Cafe**, offering modern, healthy and fresh fare including daily salads, raw treats and gorgeous breakfasts.

Wonthaggi State Coal Mine Café offer friendly service and warming treats for visitors exploring the underground world of this popular attraction.

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 new venture 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 next level brunch in a deli setting, we challenge you to leave empty handed!



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.

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.**

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.

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.

WHERE TO STOCK UP

- **Vaughans Cafe Deli, Inverloch** has an enviable range of antipasto, smoked meats, cheese and preserves
- **Inverloch Quality Meats** has all the quality cuts you'd expect from a passionate local butcher
- **Green Heart Cafe & Provideore** 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**. They are not kidding around calling themselves the "home of baking."

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.



KORUMBURRA

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

The Borough Dept. Store is a glorious space giving new life to an historic department store, here you'll find **Tamsin's Cake Shop**, whose afternoon tea cakes are like a little plate of homestyle love.

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

- Delight in cheesy goodness direct from **Prom Country Cheese** (Moyarra)
- **The Loch Grocer** (Loch) a full local pantry including fruit & veg, meat, bread, dairy and vino



LEONGATHA

Nestled in the foothills of the Strzelecki Ranges, Leongatha offers it's 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 tooths. 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

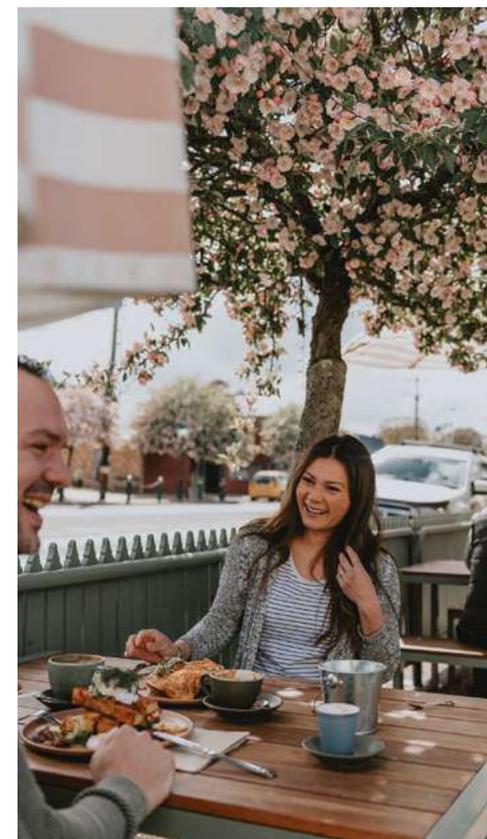
- The charm's not for sale at **Paddlewheel**, but the fresh produce, cheese and meat are.
- **Fruiterer's Daughter**, in Mirboo North, stocks fresh fruit and veg, grains, eggs and local flowers.

MIRBOO NORTH

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

Café culture is strong here, **Jimmy Jambs** offers big breakfasts to start the weekend right, while **Lamezleighs** huge garden dining area beckons for next-level lunches and afternoon treats with fantastic coffee.

Generous portions of classic pub meals are served at the **Mirboo North Hotel** and **Grand Ridge Brewery**. Just out of town **Café Escargot** will change the way you view the humble snail with a range of delicious escargot dishes.



MEENIYAN

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

You'll feel instantly at home at **Moo's at Meeniyán**, serving hearty breakfasts and lunches. Dinner is served on weekends from a short but refined menu with an emphasis on local, quality ingredients.

To appreciate the region's finest handpicked antipasto, pizza, pasta and meats, dine al fresco at **Trulli Outdoors**, in the courtyard of the **Meeniyán Pantry & Cellar**.

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

If you're riding the Great Southern Rail Trail, the next stop on your food journey is **Avonleigh Farm Fine Food**. The decadent Victorian decor of the dining room makes the perfect backdrop to enjoy the exquisite high teas.

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 Meeniyán Store**.
- **The Meeniyán Pantry & Cellar** has local and international delicatessen items including an enormous cheese selection



Happier meals at **MACCA'S FARM**



MACCA'S FARM
maccasfarm.com.au

A day out in the Gippsland countryside doesn't get much better than Macca's Farm in Glen Forbes, which comes complete with free range Wessex-Saddleback pigs and Angus Beef cattle, plump strawberries in the summertime and home-cooked fare all year round...

Macca's Farm hosts, Peter and Angelika, purchased their dream plot in the southern Gippsland countryside nearly 15 years ago, with a dream of building up a little hobby farm and shifting gear into a more relaxed country lifestyle... Little did they know how the pace of life would pick up!

Peter and Angelika quickly recognised the demand for fresh local produce in the region and have since woven this into the perfect stopover on the way from Melbourne to Phillip Island or South Gippsland. Their passion for growing nourishing, wholesome food led them to hydroponic vegetables, producing an abundance of fresh lettuce, tomatoes, herbs, eggplant, cucumber, chillies and capsicum. In addition, their focus on raising free-range, stress-free livestock rounds out a holistic 'paddock to plate' philosophy at Macca's Farm.

During your visit, you can chat to the pigs and chickens, pick your own strawberries (between September and April), and stop into the farm shop to pluck a basket of fresh fruit and vegetables, free-range lamb, pork and beef honey, jams, cheese and biscuits to pad out the picnic basket.

When you've worked up a hunger, take a table at the on-farm café to devour farm fresh produce in a range of homecooked, wholesome meals. All items on the menu are house made, from the cakes, pies, bread and scones, through to any condiments or sauces you choose to adorn them with. The summer months see an explosion of tasty salads, while winter days draw windswept visitors in with the promise of good hearty casseroles, stews, curries and a Sunday roast worthy of Grandma's nod of approval.



Don't Miss!

Kilcunda Lobster Festival

January
facebook.com/kilcundafestival

Meeniyang Garlic Festival

March
meeniyanggarlicfestival.com.au

Loch Food and Wine Festival

June
facebook.com/LochFoodandWineFestival

San Remo Fishing Festival

September
facebook.com/srfishfest/

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**, complete with mullet on the roof, 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.

Foster's **Lyrebird Courtyard Cafe** has a huge range of lunch options, including sushi. **The Kitchen Table** cafe welcomes you with great coffee, home-made cakes, breakfast and lunches. Café by day and restaurant by night, **Cafe Max** serves up a varied menu of steaks, curries, seafood and melt-in-your-mouth slow cooked meats.

Just out of Foster, the new **Promontory Restaurant & Winery** offer a polished restaurant experience with quality local produce and spectacular views over Wilsons Prom.

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.



MORE EATS AROUND SOUTH GIPPSLAND

The **Grove Gippsland** (Krowera), is a stunning restaurant perched atop an olive and truffle grove 250 metres above sea level boasting uninterrupted views of the Bass hinterland and a local, seasonal dining experience to die for.

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, 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.

The **Clay Pot Curry House** in Grantville offers the unique opportunity for an authentic Sri Lankan meal, bookings essential.

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

Enjoy a beautiful drive out to Dumbalk just 5 minutes from Meeniyana. Indulge in a Devonshire Tea, and enjoy the tranquillity of country life on the farm. Free tasting table with Pure Australian honeys. A unique indoor observation bee hive, wood carvings, mural & free-range peacocks.

0418 502 396 | 0417 501 133 | fishersbeekeeping.com 0428 883 334 | cafe-escargot-farmstay.com



CAFÉ ESCARGOT/ GLAMOUR GREENHOUSE FUNCTION

10 OLD NICHOLLS ROAD MIRBOO NORTH 3871

We offer a range of delectable menus of Italian, French and Spanish cuisine, and tantalizing desserts, gluten-free, vegetarian and vegan also available on our menu.



INVERLOCH ESPLANADE HOTEL

1 ABECKETT 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 | invyespy.com.au



MEENIYAN HOTEL

117 WHITELAW STREET, MEENIYAN

One of South Gippsland's most iconic hotels. Located in the heart of Meeniyana. Hearty country fare with plus a unique Pub meets Asian Fusion style menu.

03 5664 7203 | meeniyanhotel.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 Meeniyan)
03 5664 7264 • avonleighfarm@gmail.com

We bought a kombi van
and named her Olive.
We stopped for coffee,
and bought the shop...
'Olive at Loch' was born.



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

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.

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

Gippsland WINE COMPANY



BY RICHARD CORNISH

GIPPSLAND WINE COMPANY
gippslandwinecompany.com

The wines of South Gippsland reflect the unique blend of soil types and microclimates of this stunningly beautiful region. The perfect place to understand the diversity of South Gippsland wines is Gippsland Wine Company.

It was founded by the lively Mark Heath, a man who after four decades working in wine marketing, decided to make wine. "Our wines are for people who understand that wine and food are meant to go together," he says. "They are for people who love the good things in life." His beautifully rustic cellar door is perched on a ridge overlooking the Bass River just outside of historic Loch village and surrounded by a hectare of vines. Here, the structured tastings give you a chance to taste wines made by Gippsland Wine Company from grapes harvested from their small vineyards dotted around the region.

Mark believes in minimal intervention, avoiding chemicals where possible, giving the grapes every opportunity to express their full characteristics and flavour. This allows winemaker Marcus Satchell to let the grapes express the terroir from those individual vineyards.

The vineyard that surrounds the Gippsland Wine Co. cellar door is planted chiefly with chardonnay and cabernet sauvignon. The chardonnay is fermented on French oak into a voluptuous wine with notes of hazelnut and orange blossom. The fume blanc grapes come from a tiny vineyard further south at Moyarra, producing a beautiful wine with smoky, spicy notes and hints of citrus blossom. Try these, along with other wines such as pinot noir, made from cool-climate harvested fruit, in structured tastings with Mark or one of his talented crew.

Mark also stocks his fridges with a delicious choice of **Prom Country Cheese**, charcuterie, salume, and imported anchovies so you can build your own picnic. Fill a basket, find a shaded spot around the grounds, or sit at table and benches in the veranda, and take in a long leisurely lunch with a bottle of bubbles or perhaps a rosé.

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 Lucinda Estate
- 6 Bellvale Wine+
- 7 Red Door Estate
- 8 Waratah Hills Vineyard
- 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 BYO 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.

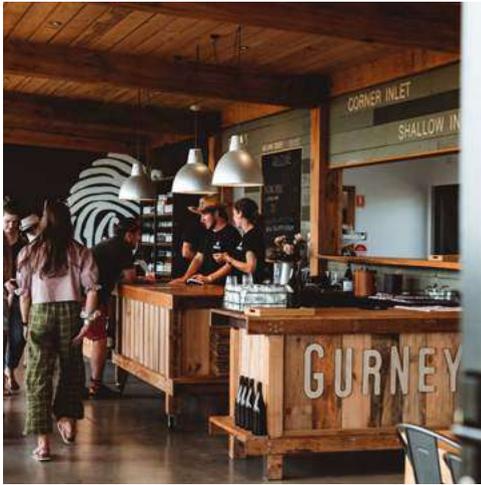
While they don't have cellar door, we must mention **Bass Phillip**, who produce truly exceptional quality wines, and some of the best examples in South Gippsland.

If your tummy is rumbling at this point, drop into **Lucinda Estate**. They offer up pizzas with exceptional quality ingredients from nearby producers of cheese, olives and free range, pasture-fed meats. These local flavours pair beautifully with the wines, and they even make ciders using organic heritage apples and pears.

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.



A dreamy drive through the countryside and verdant 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.



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. Choose from a menu of homemade pastries, share platters and cheese boards. We recommend the pinot-infused gin.

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.



The duo behind **Dirty Three Wines** have found their calling. The winery is named for the three close-by patches of dirt where their grapes are grown. They 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 in the heart of Inverloch, and is perfect for enjoying a tippie of wine, local beers, gin and coffee.

A short drive will have you at **Harman Wines**, sipping their huge range of cool climate wines. The cellar door is not just for tastings - it's a place to kick back and stay awhile. 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.



Bars & Pubs

THE HIT LIST

THE INVY ESPY

Al fresco area and ocean views, 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

WELSHPOOL HOTEL

Family friendly with kids play room, beer garden and even boat parking



FISH CREEK HOTEL

1 OLD WARATAH ROAD, FISH CREEK

The iconic Fish Creek Hotel is a magnificently imposing Art Deco building located in the heart of Fish Creek. The Modern Australian menu with a Mediterranean twist is available 7 days for lunch and dinner.

03 5683 2404 | fishcreekhotel.com.au

RED DOOR ESTATE

175 NAPIER RD, MIRBOO NORTH

Red Door Estate is a boutique winery in the Mardian Hills of the Strzelecki Ranges, South Gippsland. John and Adrienne Neilson are the proud owners, growing and producing Pinot noir, Sauvignon Blanc, Rosé and cool climate Shiraz served with delicious woodfired pizzas. By booking.

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





BASS RIVER GIPPSLAND

**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.

1835 Dalyston-Glen Forbes Road, Glen Forbes
03 5678 8252 | info@bassriverwinery.com
bassriverwinery.com



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 6.30pm – 8.30pm,
Saturday 12.00pm – 8.30pm, Sunday 12.00pm – 5.00pm
612 Korumburra-Inverloch Rd, Wattle Bank
(03) 5611 3857 | harmanwines.com.au



LUCINDA ESTATE

CELLAR DOOR



Relax with a glass of wine. Farmers platter, local cheese plate or gourmet pizza while you enjoy the panoramic views over the vineyard and rolling green hills of South Gippsland.
Fur babies are also welcome.

108 PARR ST, LEONGATHA, VIC | PHONE: 0439 337 270
LUCINDAESTATE.COM.AU • [f](#) [i](#) FIND US ON FACEBOOK & INSTAGRAM



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
[i](#) @waratahillsvineyard
waratahills.com.au

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





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 *

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



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



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 small batch ciders, using heritage cider apples from the 6000 trees on the 70 acre property.

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



GURNEYSCIDER.COM.AU



DIRTY THREE WINES

64 CASHIN STREET
INVERLOCH VIC

THURS - SUN:
12PM - 5.30PM

SUMMER HOLIDAYS:
OPEN 7 DAYS

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 you're next in Inverloch.

Gippsland beer scene

COMING OF AGE



Gippsland's brewers are stepping up and taking their place at the bar, but if you're planning a road trip, how do you track them down? Bribe the designated driver, let's take a tour of Gippsland's breweries...

Arriba, arriba! Your beer adventure kicks off with a sucker-punch to the taste buds. **Bandolier Brewing** in Warragul is an inspired collision of head brewer Zander's love of the wild west and Carmen's Mexican roots. Tuck into spicy flautas and tacos, both staples of Mexican street food, and wash it down with their signature Number Juan Mexi-corn Lager, named after Carmen's dad back in Mexico.

New kids on the block, **Five Aces Brewing** in Neerim South opened the doors in late-2021 offering up handcrafted, small-batch beers, alongside live music and the beer food of your dreams, think jalapeno poppers, loaded fries and pizza.

Further south, you'll find **Howler Brewing Company**. Named after the mysterious mythical creature that inhabits the surrounding swamplands, they are a small, independent brewery in Lang Lang pumping out fresh, small batch beers and packed full of malt, hops and yeast.

In picture-perfect Loch, the **Loch Brewery and Distillery** stands proud in the town's historic bank. Here, time-honoured brewing methods are upheld to deliver a flavoursome range of traditional ales,

bitters and stouts that are unfiltered and 100% preservative-free. While you're there, why not take a detour from the beer trail for their gin, vodka and single malt whisky?

Settle in for a good time at **Burra Brewing** in Korumburra, their easy drinking craft brews are perfection in the sun-drenched beer garden or spacious barrel room. You won't even need to move on for dinner, they've got you covered with delicious wood-fired pizza – you can even grab a growler for the fridge at home.

Okay, technically not a brewery, but a cidery is pretty close, and no trip to South Gippsland is complete without a stopover at **Gurneys Cider** for a cheeky Cherry Perry and a platter of the best local nibbles overlooking Wilsons Prom.

Climb through rolling dairy farmland to the top of the Strzelecki Ranges and you'll find one of Australia's first craft breweries, the Grand Ridge Brewery. Housed in the old butter factory in Mirboo North, the **Grand Ridge Brewery** is home to a full-service restaurant and bar where you can sample their range of chemical and preservative-free beers.



Another new face on the Gippsland beer scene is **Goodland Brewing Co** in Traralgon. Brewer James Krekelberg has been dreaming of a craft brewery in his hometown for over a decade and 2021 saw this dream become reality. There are 12 taps of Good Land beers to enjoy, alongside a strong presence from breweries across Gippsland, some of our favourite wineries and even local mead.

In the news that craft beer lovers have been waiting for, **Sailors Grave** have opened a cellar door at their iconic butter factory brewery in Orbost. Chris and Gab have built a loyal following through their boundary-busting brews, which can feature coastal saltbush, oysters or locally harvested seaweed and salt. They've always set out to create beer that has a real sense of place, and now you can appreciate their beer in the land it hails from.

What's a beachside town without a sandy-toes-friendly local brewery? Despite being the holiday mecca for Victorians for generations, Lakes Entrance was lacking a brewery. Luckily, Wayne and Donna Burnett spied the need and opened **Red Bluff Brewery** to the public in late-2019. There's a chilled-out vibe, with rotating food trucks and live music. The beer ranges from pale ales through to stouts, and if you can't decide, they offer paddles, so you simply don't have to.



The Bullant Brewery in Bruthen is as much a part of the Great Alpine Road as the attractions their beers are named after. Chilled beer on tap provides refreshment for weary travellers and the kitchen pumps out a range of snack plates, platters and full meals, best enjoyed on the deck overlooking the surrounding farmland.

When Bullant Brewery opened in 2011, they were a lone outpost for craft beer in East Gippsland and part of a Gippsland beer trail comprised of two brewers at the time. This trail has been fleshed out with a swathe of talented and adventurous new brewers, piquing the interest of craft beer lovers seeking something new, fresh and independent.

BANDOLIER BREWING
bandolierbrewing.com

GOODLAND BREWING CO
goodland.beer

RED BLUFF BREWERY
redbluffbrewers.com

BURRA BREWING
burrabrewingco.com.au

GRAND RIDGE BREWERY
grand-ridge.com.au

SAILORS GRAVE
sailorsgravebrewing.com

FIVE ACES BREWING
fiveacesbrewing.com.au

GURNEYS CIDER
gurneyscider.com.au

THE BULLANT BREWERY
bullantbrewery.com

LOCH BREWERY & DISTILLERY
lochbrewery.com.au

HOWLER BREWING COMPANY
howlerbrewing.com.au

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, expect menu du jour in a warm and cosy setting, with everything from coffee and croissants to champagne and oysters.

The Waterboy Café, **G'day Tiger** and **M&O Café** bring a dash of the Melbourne café scene to the island, while **Island Whole Foods** break the mould with a range of delicious brunch options and raw treats available in their plant based, plastic free café.

Mon Dieu is a cosy new cafe with a focus on fresh and healthy food, you can even bring your pooch when dining outside. And if you're seeking the best buttermilk southern fried chicken ever, be sure to stop in at the **Cheeky Goose café**.

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 **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.
- **The Store** source a range of the best fruit and veg, some of the finest ingredients, and local produce.

CAPE WOOLAMAI

Bright, fun and friendly, **Bang Bang Bar and Food** is the place to go to with your best crew for fresh beers, or if you fancy a burger and a beer stop in for a bite to eat at the **The Island Burger Bar**.

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

NEWHAVEN

Set on the clifftop, and surrounded by stunning landscapes **The Cape Kitchen** offers breakfast and lunch with an emphasis on quality local produce and considered preparation.

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, **Expresso 3925** is a coffee aficionado's heaven.

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 local meats, seafood and vegetables to execute their bistro menu, including Gippsland pork-belly sliders and beer-battered Bass Strait gummy fillets. **BEANd San Remo**, gets the coffee right, but they also nail all-day breakfasts and light lunches. Oh, and their fudge is turning heads.



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.
- Discover seafood delights to cook at home from **Bass Strait Direct** and the **San Remo Fisherman's Co-op**.
- At **Gippsland Coffee Roasters** discover signature blends, a wide selection of teas, chai, hot chocolate powder, gifts, honey from happy bees, locally made natural soaps, cleaning products and more.

DINING

- 1 Beach HQ Restaurant
- 2 Isola di Capri
- 3 Anerie, Wing Lock
- 4 Bani's Kitchen, G'Day Tiger
- 5 Cheeky Goose Café
- 7 Youkis Japanese Tapas Bar La Porchetta
- 8 Wing Ho Restaurant
- 10 Fig & Olive Steak House Restaurant
- 12 Pinos Trattoria
- 14 Sambreros Tex-Mex Cantina
- 17 Rusty Water Restaurant
- 18 Bang Bang Bar & Food Island Burger Bar
- 19 The Cape Kitchen
- 20 Saltwater Phillip Island
- 22 Watermark @ Silverwater

CAFES

- 1 M&O Cafe and Tapas
- 6 Island Whole Foods
- 9 The Waterboy Café
- 16 The Store
- 20 The Haven Wave Café Expresso 3925
- 21 BEANd San Remo

SEAFOOD

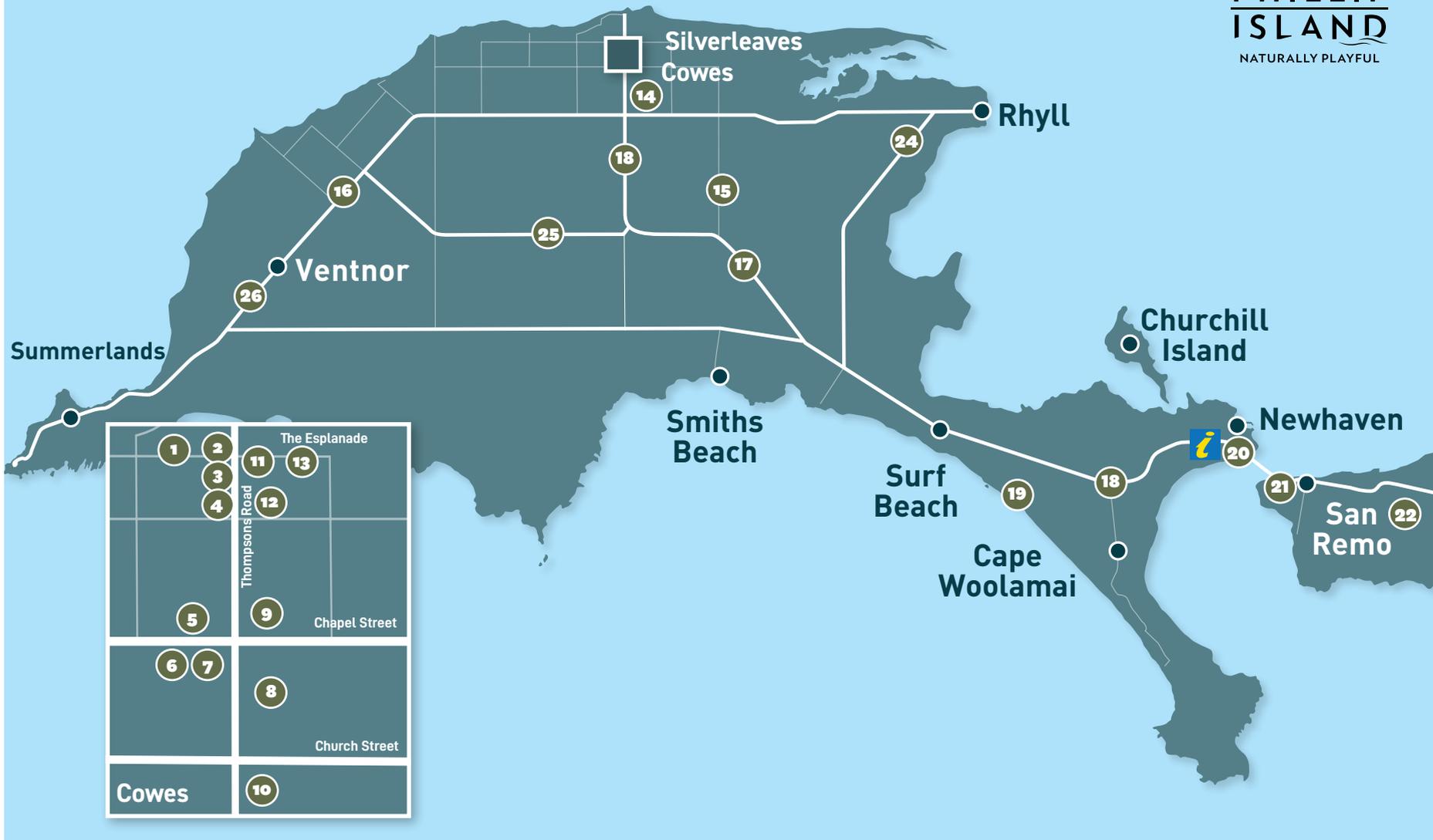
- 1 Fishermans Wharf
- 20 Bass Strait Direct
- 21 San Remo Fishermans Co-Op

HOTEL + BISTROS

- 11 Hotel Phillip Island
- 13 North Pier Hotel
- 14 Phillip Island RSL
- 18 The Wooli Tavern
- 21 The Westernport
- 21 San Remo Hotel

PRODUCE + CATERING

- 15 Hill Top Meats
- 16 The Store
- 20 Phillip Island Chocolate Factory
- 24 Wild Food Farm
- 21 Beachside Bakehouse
- 25 Phillip Island Strawberries
- 26 Omaru Cafe & Farm



Drink. PHILLIP ISLAND



WINERIES

- 1 Purple Hen Wines
- 2 Phillip Island Winery

BEER & OTHER BREWS

- 1 Ocean Reach Brewing
- 1 Grenache Wine Bar
- 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 seven 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.



Freshly created boutique ales are on offer at **Ocean Reach Brewing**, created by "unapologetic flavour junkies." **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.

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

BANG BANG BAR AND FOOD, CAPE WOOLAMAI

A breezy coastal bar serving a wide selection of beer, gin, and rum alongside an Asian inspired menu

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.



PHILLIP ISLAND WINERY

Phillip Island Winery is nestled in the rolling farmland of Ventnor with views out to the Bass Strait, truly encompassing all that is beautiful about the island.

We offer several dining experiences, from fine dining in the restaurant, to a more relaxed area for larger groups in our brand new Atrium space, and a sprawling lawn area, which hosts regular live music afternoons and special occasions.

Our cellar door offers not only a personal wine tasting experience but also a providore filled with local cheeses, meats and produce and a beautifully curated selection of giftware to take home with you.

There really is something for everyone!



414 Berrys Beach Rd Ventnor 3922 | www.phillipislandwinery.com.au



silverwaters VINEYARD

The new Silverwaters Vineyard range was launched this year, offering wine made from the single site vineyard in San Remo.

The wine is sold through the vineyard's online store, which offers free local delivery, with no minimum purchase. The free delivery covers a huge area from Lang Lang to Phillip Island and all the way to Inverloch, including the towns in between. It also offers a guarantee to be delivered by the next day.

People can order ahead and have the wine delivered to their home, their holiday house, caravan park or hotel.

215 Phillip Island Road, San Remo 0402 619 377 www.silverwatersvineyard.com.au



Eat.
CENTRAL GIPPSLAND



Go your own way

Central Gippsland, where you can have 90 Miles of golden sand all to yourself.

At Wildfish Restaurant on Port Albert wharf, it's almost possible for the fish to jump straight into the pan, this is where sustainably caught fish meet the finest Gippsland ingredients.

Seek out the Tinamba Hotel, where Head Chef Connie takes pride in delivering an elegant meal that's always worth the detour to this destination dining pub.

Stop and smell the rosé at Toms Cap Vineyard, a boutique winery and restaurant where the care taken in the exquisite kitchen garden gives way to the attention to detail in the restaurant's dishes.

Don't miss Myrtlebank Roaming Farms, stocked floor to ceiling with farm-fresh produce and guarded by a very photogenic robot chicken.

Check out our Central Gippsland
FOOD & DRINK ADVENTURE





TRARALGON

With its leafy parks and tree-lined streets, Traralgon is a happening town. Enjoy the nightlife, graze alfresco or have a dinner to remember.

Indulge with French toast over the weekend papers in the sun-dappled garden of **Food Co On Franklin**, or head into town where you'll find **Frankie's**, a humming urban café offering up taste bombs from Breakfast Burritos through to Nam Jim Chicken and Buddha Bowls.

If coffee is life, you can't go past hole-in-the wall coffee connoisseurs **One Shot Double Shot**, and just up the way, **MOMO Traralgon** has range of mega-shakes that will challenge even the most dedicated sweet tooth.

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.

Around the corner, **A Red Dot** offers up authentic Japanese fare that's getting 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**, they boast the fluffiest gnocchi in town and a huge sun-drenched courtyard just perfect for a cheeky afternoon rosé.

Just out of town, you can dine with a view over the vines at **Narkoojee**, whose contemporary menu provides the perfect accompaniment to their award-winning wines.

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.

Tinamba HOTEL



TINAMBA HOTEL
tinambahotel.com.au

Conjure up the image of a destination restaurant... Do you see lush, pastoral land stretching as far as the eye can see? A sleepy village clustered around an historic country pub? A menu so closely entwined with the neighbouring farms that it shifts and bends with the seasons?

Cross beneath a deep, shady veranda and push open the heavy double doors to reveal a dining room of refined luxury, which celebrates nearly 150 years of history in this unassuming place. Welcome to the Tinamba Hotel, in the tiny village of Tinamba, home to just 500 people.

Simon and Tania Johnson took over the reins at the Tinamba Hotel in October 2020, a bold move in a time of so much uncertainty, but one that they say felt so right.

The family were living in Melbourne, and it was Tania's connection to Tinamba that drew them back to the region. Born in Maffra, Tania's family are well-known across Gippsland - in fact, Tania's grandfather, Ern Durrant, was the last station master at the Tinamba Railway Station. With much of Tania's family still living locally, and Simon's experience in the fresh produce

industry, the opportunity to take over this much-loved destination restaurant and move their family to Tinamba could not be passed up.

Simon and Tania are honoured to be custodians of the Tinamba Hotel and will build upon the vision of previous owners, Brad Neilson and Damien Gannon, the Schoenmaecker and Whelan families, who have raised a humble country pub to a destination restaurant.

The Tinamba Hotel has been awarded for their commitment to using the finest, fresh produce from local suppliers and working with the most talented chefs in the region. Most recently, they were awarded the Best Pub Restaurant - Regional 2021 AHA VIC Award, a clear indication that the proud tradition of Gippsland's favourite destination dining hotel is set to continue under the Johnson's stewardship.



MORWELL

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

Vault on Church, named for the building's history as a former bank, is deservedly popular with the locals for their innovative brunches, ranging from pork belly pancake to passionfruit panna cotta.

Nearby, coffee lovers make haste - **CONT Coffee Bar's** skilled baristas brew up flavoursome coffee with beans from Ethiopia to Sumatra and El Salvador.

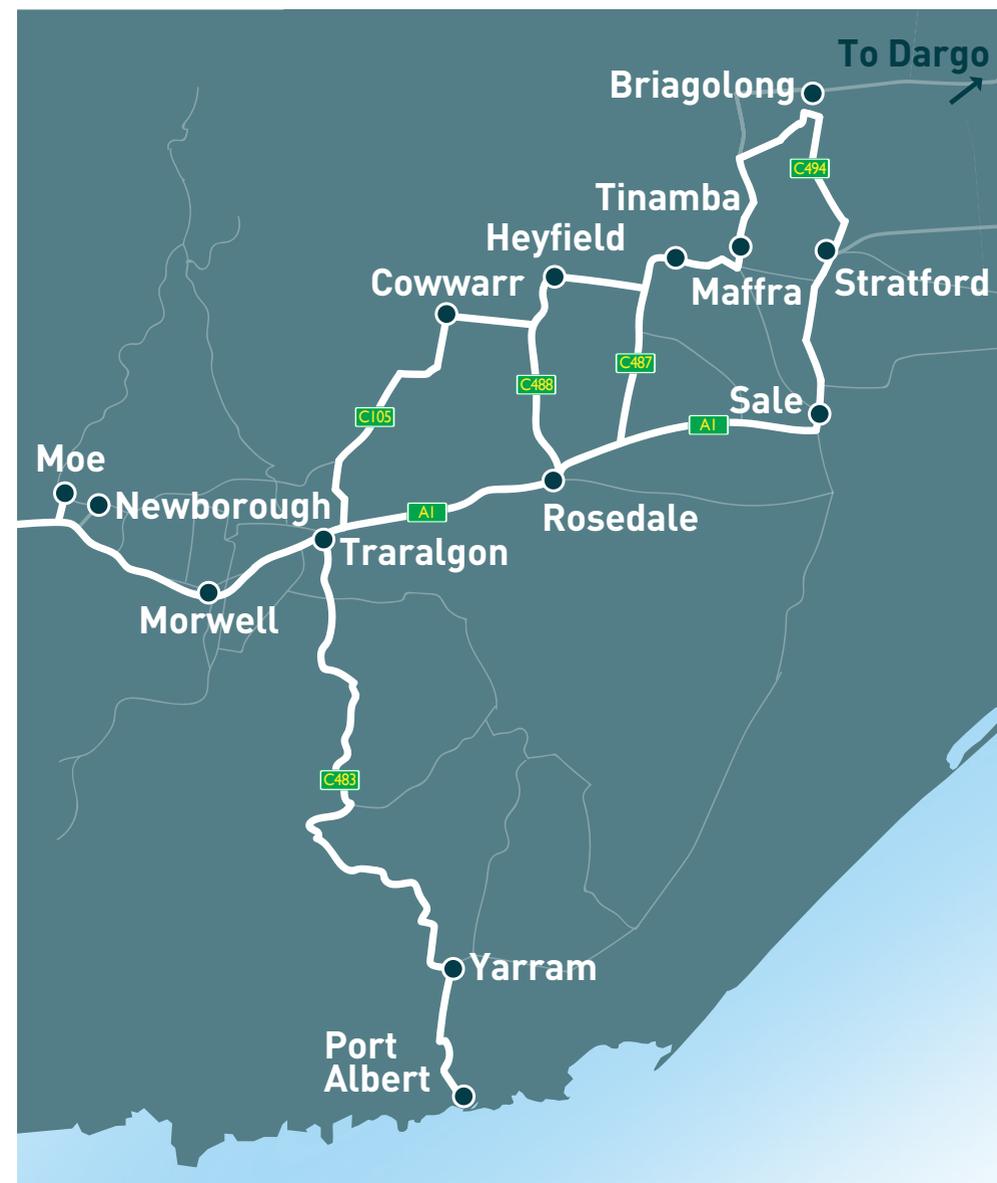
Ambient **Saltbush Restaurant & Cafe** has a strong coffee following, and offers a generous menu of all your favourites, plus more exotic dishes including fragrant coconut lamb curry and Korean braised beef short ribs which are seriously good.

Cafe Qu Bah, nestled between the Mid Valley Shopping Centre and Village Cinemas, exceeds expectations as it seamlessly takes you from chilli scrambled eggs for brunch, through to crispy skin salmon or beef cheeks for your pre-movie date.



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 brunch favourites up a notch with the likes of chai spiced porridge or pulled brisket eggs benedict, alongside some stellar coffee.

Coffee window and café by day, swanky tapas restaurant by night, **Twenty20 Tapas** offers up a flavoursome menu to complement their popular cocktails – the baked gnocchi with lamb ragu is a must try!

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, **Portside Food & Wine** offers spicy salads, epic burgers and a great range of bite sized eats.

Meanwhile, in the town centre, **Mister Raymond** raises the bar for cafe fare, while **Wild Honey** supports your health kick with ah-mazing salads and over 30 juices on offer. Just up the road, **Redd Catt** is a popular café and bar whose modern Australian menu has an Asian twist.

The Criterion Hotel is a country pub with a difference, boasting gastropub meals in a beautifully refurbished hotel. There is ample alfresco seating on the upstairs veranda. Just around the corner, the **Star Hotel Sale** is a family-friendly venue with well-priced, quality pub fare - the secret's out for the locals.

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 Eupora Deli** is a staple of good food in Sale. With fresh baked goodies, locally sourced meats, cheeses and breads you'll find something that will satisfy your cravings.
- 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 - think artisan loaves from Gippsland Wild Yeast Bakery, Gippsland Jersey milk, cream and butter, and Maffra Cheese.

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.

Uber-cool **Café Aga** serves up a great coffee, and cakes to die for, while the historic **Federal Coffee Palace** is the perfect place to catch up in a cosy booth seat. 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.

Soak up the charm and rich maritime history of nearby Port Albert, here you'll find **Wildfish Restaurant**, one of Gippsland's premier seafood dining restaurants. Gaze out over the shimmering inlet as you dine on delicate ceviche or whole baked fresh fish, doused in delicate sauces. The catch is fresh and proudly local, including sea vegetables foraged from the local area and a wine list that is proudly Gippsland-focused.

If you're chasing a more casual lunch, the wharf is the ideal spot to perch with fish and chips from **Port Albert Wharf Fish & Chips**.

Stop in at **The General Cafe & Restaurant** for mouth-watering share plates coupled with an extensive local wine list in their sunny courtyard.

ROSEDALE

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

Cafe 3847 & Co. proudly serves the best of Gippsland's local produce: brunch is a real crowd pleaser.

Entering the enchanting **Victoria Rose Tea Rooms** is like stepping into another era. The cottage gardens and sunny courtyard add to the old-world charm. Be sure to try the fluffy scones served with real cream and tangy raspberry jam.

WHERE TO STOCK UP:

- **Tarra Valley Foods** (Rosedale) is your place to go for all things preserves, made with love you'll find a great range of relishes, jams, mustards and much more.



Love thy **BUTCHER**



BY RICHARD CORNISH

BUTCHERS ON GEORGE
butchersongorge.com.au

Off the Princes Highway, and opposite the Moe train station, is a little butcher shop loved by foodies and beef aficionados.

Butchers on George is a Latrobe Valley local that attracts more than its fair share of out-of-towners, who come for the quality and exceptionally affordable prices. A cut of dry-aged, grass-feed prime steak could be half the price compared to a city counterpart.

The man behind the cutting block is Andrew Parniak. He bought Butchers on George 15 years ago after completing his apprenticeship. "I wanted to be a chef, but found the hours way too long," says Andrew. He has used his love of cooking to bring new flavours to traditional cuts, such as lamb rump roast stuffed with red peppers.

Andrew and his team have also developed a range of heat-and-serve dishes such as Korean slow-cooked short beef ribs.

Blurring the line further between butcher and chef, Andrew makes his own chutney, dips, cheese balls, and even rosemary and sea salt sourdough crackers.

"I couldn't find them locally," he says with a grin. "So, I made our own."

In November 2021, Andrew believes he finally perfected his Christmas ham recipe by brining legs of pork in salt, brandy, cloves, honey, and orange juice. Smoked over beechwood, they are as juicy as they are flavour packed.

Andrew and his team have won many medals for their smallgoods, including their smoky, savoury, beautifully spiced kabana and smooth, delicious, and beer-worthy bratwurst.

But it is the beef that Butchers is known for. Dry-aged for up to a month, the locally sourced grass-fed beef sold by Butchers on George is consistently full-flavoured and great eating. "I have an agent that buys in carcasses with a good fat cover that allows me to traditionally hang the beef to make sure it eats well every time."



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. **Cafe 3858** for its cosy décor, excellent coffee and generously portioned lunches, and **Stag & Doe** for the warming fireplace in winter and rustic cakes year-round.

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, check out **The Silly Galah**, the cutest little coffee van with ample outdoor seating, St Ali coffee and decadent sweet treats. **The Cowwarr Cricket Club Hotel** offers country fare that is sure to satisfy the weary traveller.

MAFFRA & TINAMBA

Beautiful, tree lined Maffra has a string of café treats to uncover.

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. **Coffee House 138** does delicious breakfasts and epic burgers.

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, **Tinamba Hotel** is an award-winning destination restaurant with a fresh take on traditional pub fare. The fine dining restaurant serves extraordinary meals, think dry aged duck breast with local mulberries, or gippsland beef fillet.

Nearby **Blue Gables Vineyard** serve up delicious woodfired pizza and generous platters at their extensive indoor-outdoor cellar door.

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

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.

Soak up the winery views at **Toms Cap**, where the finest of local produce and outstanding service culminate in a very special dining experience.

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



Don't Miss!

Summer Nights Festival

Traralgon, January
facebook.com/summernightsfestival/

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

439 MCLACHLANS ROAD, TINAMBA WEST 3859

Small family run vineyard and winery processing up to 20 tonnes of estate fruit. Soon to be opening a brand new cellar door.

0437 357 050 | glenmaggiewines.com



THE STAR HOTEL SALE

173 RAYMOND STREET, SALE

Our team of talented chefs create mouth-watering lunches, dinners and desserts that keep diners satisfied and coming back. A great range of beers is available on tap, along with an extensive wine list, spirits and cocktails. The Star Hotel Sale is the ideal family venue. There is something for everyone!

03 5144 2024 | starhotelsale.com.au



Photo Credit: Bear Bites Media



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.

th. EST. 1874
TINAMBA HOTEL
 · DINING · BAR · EVENTS ·

Famously known as Gippsland's Favourite Destination Dining Venue.

Offering a 2 or 3 course menu, in a relaxed setting.

From the first-class dining experience within the dining room, lounge and conservatory, to the relaxed atmosphere in the Amba Bar and on the outdoor veranda, the Tinamba Hotel team provide the finest example of country hospitality for local and visiting customers alike.

4-6 Tinamba Seaton Rd, Tinamba · (03) 5145 1484 · tinambahotel.com.au

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



The Bean Pedlar is a Gippsland based coffee roasters located in Yarram.

Freshly roasted coffee can be purchased as wholesale, retail, online and instore.

259 COMMERCIAL ROAD,
YARRAM, VIC 3971 | 0407 406 550
thebeanpedlar.com.au

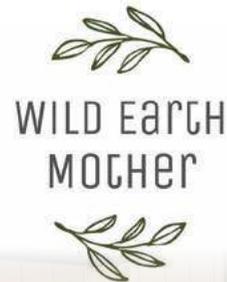


TASTE THE BEST THAT GIPPSLAND HAS TO OFFER

Come for breakfast and stay for lunch with our amazing and slices, and local Gippsland beer, wine and cider in a relaxing, vibrant atmosphere.



ADDRESS: 219 Commercial Road, Yarram, Victoria, 3971 | PHONE: 5182 5198
WEBSITE: www.cafeaga.com



Get handcrafted artisan fermented foods, cheese, preserves, fresh vegetables and eggs the farmgate or order online.

The stunning 100 year old guesthouse is home to the cooking school, paddock to plate seasonal suppers and workshops including cheesemaking, fermenting and mushrooming.

Blindit' yin Attunga Guesthouse opening in 2022!



1878 Tarra Valley Rd Tarra Valley 3971 • 0427 266 544
www.openfoodnetwork.org.au/wild-earth-mother/shop



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.

Toms Cap Vineyard 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 Toms Cap Vineyard
- 2 Traralgon Vineyard[^]
- 3 Narkoojee
- 4 Blue Gables Vineyard
- 5 Glenmaggie Wines
- 6 The Vines on Avon
- 7 Mt Moornapa Wines⁺

⁺Open by appointment only

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

BREWERIES

- 1 Goodland Brewing Co



Traralgon Vineyard doesn't have a cellar door, but the spectacular vantage point over the sloping vineyard and lake is reason enough to visit and indulge in a glass of wine at the restaurant, open weekends.

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** boasts many accolades for their premium wines. 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 to enjoy a bite to eat while you savour much-loved **Avon Ridge Wines**. The restaurant produces an innovative menu from locally sourced ingredients making for a delicious breakfast or lunch.

Your journey ends at **Mt Moornapa Wines** in the foothills of Briagolong, specialising in chardonnay, traminer, pinot noir, reisling and merlot. This is the perfect stepping point to enjoy the tranquil Blue Pool, a large natural pool in a gorge on Freestone Creek.



Bars & Pubs THE HIT LIST

BRIAGOLONG HOTEL, BRIAGOLONG

A good sized beer garden, chock full of country hospitality

HOUSE OF FRANK, TRARALGON

Enjoy a drink in an intimate lounge setting

LITTLE PRINCE, TRARALGON

Savour a wine with tapas in this bustling restaurant and bar

PORTSIDE FOOD + WINE, SALE

Relaxed with a Friday happy hour

THE 3844, TRARALGON

Atmospheric lounge and cocktail bar with beer garden

THE BENJAMIN ON FRANKLIN, TRARALGON

Luxe, velvety interiors and classic coc

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, STRATTFORD

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.

WE ARE OPEN:

Thur - 11am - 5pm
Fri - 11am - 5pm
Sat - 11am - 5pm
Sun - 11am - 5pm

FOR BOOKINGS

Please call
(03)5148 0372.

Bookings essential.



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

Blue Gables

GIPPSLAND VICTORIA
NARKOOJEE



A magnificent setting to enjoy award winning Gippsland wines and a relaxed dining experience at our restaurant overlooking the vines.

220 Francis Road, Glengarry VIC | 03 5192 4257 | www.narkoojee.com

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.mtmoornapawines.com.au

TOMS CAP VINEYARD



Join us in the heart of Gippsland at our award winning boutique vineyard. Surrounded by the forests of the Strzelecki Ranges, Woodsides ninety-mile beach and the Tarra Bulga national park. The property features 100 acres of rolling green paddocks with ten acres of vines and twenty acres of planted blue gums.

With accommodation, cellar door and restaurant offering lunch Friday to Sunday you'll never need to leave.

Should you wish to explore a little, then a visit to Agnes Falls or a Port of Sale boat trip is a good start.

Our accommodation options range from a romantic one bedroom 'Nest' with heated outdoor spa to a luxe four bedroom 'Lodge'.



EAT.DRINK.STAY

322 Lays Road, Willung South, 3847 | (03) 5194 2215 | tomscapvineyard.com.au

Wine & Dine WITH A VIEW



BY RICHARD CORNISH

HOGGET KITCHEN
hogget.com.au

CANNIBAL CREEK WINERY
cannibalcreek.com.au

NARKOOJEE WINERY
narkoojee.com

TOMS CAP VINEYARD
tomscapvineyard.com.au

Good food, good wine, beautiful countryside: life does not get much better than this. Victoria is known for its magnificent collection of winery restaurants, and here in Gippsland, we are very proud of ours.

One of our most lauded restaurants is the award-winning **Hogget Kitchen** overlooking the vines and farmland just outside Warragul. Hogget shares its space with William Downie Wines, and here chef Trevor Perkins is known for his house-made charcuterie – including mortadella and terrine. Sourcing the best local produce, he advocates nose to tail eating and serving food harvested at its seasonal best.

At **Cannibal Creek**, the offer is relaxed and family-friendly with large serves of hand-made gnocchi or slow-cooked shoulders of lamb. Perfect matches for the chardonnay or cabernet sauvignon made from grapes hand-picked on the estate, all served in a polished barn-like dining room with wood heater. When the weather is fine, enquire about their outdoor picnic offers or come for the wine tastings held in their cool, quiet cellar.

Out in the grazing country of Glengarry North, a short drive from Traralgon is **Narkoojee**. This vineyard, winery, and restaurant is backed by forest and surrounded by farms. Narkoojee is a family-run estate winery, well known for their cool-climate still and sparkling wines. The dining is simple, seasonal, and delicious. It could start with pork belly bites then move on to wood-fired pizza, seared roo backstrap, and finish with sticky date pudding.

Hidden in the forest at Carrajung between Traralgon and Port Albert is **Toms Cap Vineyard**. Surrounded by manicured native garden and rolling hills lined with vines, come here to taste the wine, stay for a long lunch of sticky five-spice beef rib and classic duck a l'orange, then saunter across to the beautifully appointed cottages for a long weekend being pampered with excellent food and wine.

Eat.
EAST GIPPSLAND



Go your own way

This pocket of Gippsland is abundant with fresh seafood.

At acclaimed restaurants Sodafish in Lakes Entrance, and Sardine in Paynesville, 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 & Sons, 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.

Check out our East Gippsland
FOOD & DRINK ADVENTURE



Nullamunjie **OLIVE OIL**



**Nullamunjie Olive Oil
& Pressing Shed Café**
nullamunjie.com.au

Growing up on cattle grazing property on the Nunniong High Plains of East Gippsland, Annie Paterson dreamed of exploring the world's exotic destinations.

Her adventures took her around the globe and, arriving in Greece, Annie immediately noticed how similar this hot, dry, hungry country was to her high-country home. Yet, unlike home, the countryside in Greece was covered in vast, productive olive groves.

She returned to Australia and announced her intention to grow olives on the family farm, planting out her olive grove on the lower slopes of Mount Stawell along the banks of the Tambo River.

It was early days for the Australian olive industry and Annie learned alongside her peers, honing production and harvest skills to develop what is now a multi award-winning olive grove of over 3,500 trees.

Nullamunjie Olives are grown under organic principles with regular applications of seaweed fertiliser and compost, birds are kept from the trees with the assistance of an auditory bird scarer and local bee keepers bring in their hives to assist with pollination.

Nullamunjie have consistently been awarded in the Australian Olive Association Awards, Melbourne Show Fine Food Awards, and most recently Gold in the Australian International Olive Oil Awards.

You can sample and purchase their coveted olive oil from the Pressing Shed Café at Nullamunjie Olives, just three kilometres off the Great Alpine Road at Tongio, between Swift's Creek and Omeo.

The menu at the Pressing Shed Café is eclectic and varied, driven by seasonal produce from their kitchen garden or fruit from the family orchard planted post World War II. The one constant, of course, is their award-winning olive oil, which is drizzled in every dish that leaves the kitchen.

The Pressing Shed Café is open on weekends from October through until Easter, when the doors close for the team to focus on olive harvest.

**Open weekends
October-Easter**



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. They celebrate fresh, seasonal produce from across Gippsland, alongside the best local wines and beers.

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. Meanwhile, **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 of local goodness in the beautifully refurbished **Old Grain Store**, or stop in for a serve of gorgeous pancakes at **The Stables**, est 1889.

If pub grub is more your scene, try **The Terminus Hotel**, **Mitchell River Tavern**, or **The Main Hotel**, who take bistro dining to the next level and offer an enviable local beer and wine list.

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

WHERE TO STOCK UP

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





METUNG

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

Metung is small in size, but big on quality when it comes to food and drink outlets. 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 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 has fresh produce, cheese and gourmet meats.
- **Culinaire Cooking School** (Swan Reach) sell a range of preserves, chutneys and sauces.

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 to throw open the doors to **Sardine CANTINA**, a stylish wine bar specialising in fine cheese and charcuterie from very near, and very, very far.

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

Meanwhile, **Three Double 8 Zero** is open for breakfast, lunch and dinner with fantastic pizza and an extensive modern-Australian menu that shows off the best local ingredients.

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.

WHERE TO STOCK UP

- Local providore **Bell's Fine Wine & Foodery** have your platter needs covered with a wide range of terrines, pâtés, preserves and fresh antipasto meats and cheeses.





LAKES ENTRANCE

Work up an appetite boating, swimming or catching your own meal in this lively 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 returned home 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. Or nearby in Lake Tyers, 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.

WHERE TO STOCK UP:

- **Off the Wharf** (Lakes Entrance) showcases the best of locally-caught, fresh seafood
- **Big Bears Donuts** are a local institution offering over 20 flavours of decadent donuts.



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.

In Bruthen, enjoy a scenic lunch from the expansive deck at **Bullant Brewery** where the best regionally sourced food is paired with craft beer brewed onsite.

Watch the sun set over the river flats with a hearty pub meal from **The Bruthen Inn Hotel**, the ideal stop on the East Gippsland Rail Trail.

Continue the drive through the hills to **Nullamunje Olive Oil** (Tongio), which picked up the award for Victoria's best extra virgin olive oil at the Australian International Olive Awards. Their **Pressing Shed Café** is open for lunch on weekends over the summer months. A hidden gem, the restaurant serves thoughtful and delicate meals with heavenly, mountainous views across the olive grove.

A short drive on in Omeo, the **Crazy Cow Cafe & Bakery** is renowned for having the best pies around. **The 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.



ORBOST & SURROUNDS

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

The fertile banks of the Snowy River near Orbost have yielded high quality beef, lamb and produce for generations. In recent years we've seen the release of some innovative new delicacies from this pocket of Gippsland.

The Orbost region is fast earning a reputation as the home of some of East Gippsland's most innovative producers. **Snowy River Station**, harvest native sea vegetables that were common in the traditional diet of the Kurnai indigenous people, making them available to feature on menus far and wide.

Nearby **Snowy River Black Garlic** grow quality Australian garlic on the fertile plains of the Snowy River, the garlic is then treated to produce a caramelised black garlic with a wide range of medicinal and culinary uses. You'll no doubt come across this unique garlic product in providores and on menus across the region.

For lunch in Orbost, check out **Crumb Café** for beef brisket burgers, souvlaki or delicious salads with all the trimmings.

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.

If you're heading toward the Gippsland Lakes, be sure to make a road stop at **Mingling Waters Cafe** in Nowa Nowa. It has an eclectic range of bric-a-brac on display creating a homey feel. And the locals are raving about the burgers!



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, here you can enjoy coffee from skilled baristas overlooking the lake.

Croajingolong Café has a solid menu of brunch favourites, while nearby **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.





THE GRAND TERMINUS HOTEL

The Grand Terminus Hotels original roots can be seen in the original features of the building, and our trademark old-fashioned hospitality.

The Grand Terminus celebrates East Gippsland produce and brings it to your plate. Our menu offers pub classics and seasonal dishes. We recommend the GT to share a meal with family and friends.

We are open for lunch and
dinner 7 days a week



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MARLO HOTEL

19 ARGYLE PARADE, MARLO

At the heart of the town in Marlo, sits the Marlo hotel, perched on the hill & overlooking the estuaries & entrance. Established in 1886, this classic iconic venue offers locals & tourists alike modern pub accommodation, quality country pub fare, ice cold beer & cocktails & a beautiful open air deck with views unmatched anywhere else in Victoria. Come for the fish, stay for the chips.

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Our food showcases our delicious Nullamunjie extra virgin olive oil in all dishes. We also serve produce grown in our vegetable garden, and as far as possible our wines, meats and cheeses are sourced locally in East Gippsland.



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.

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 dining
ESTD 2017

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

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Drink.

EAST GIPPSLAND

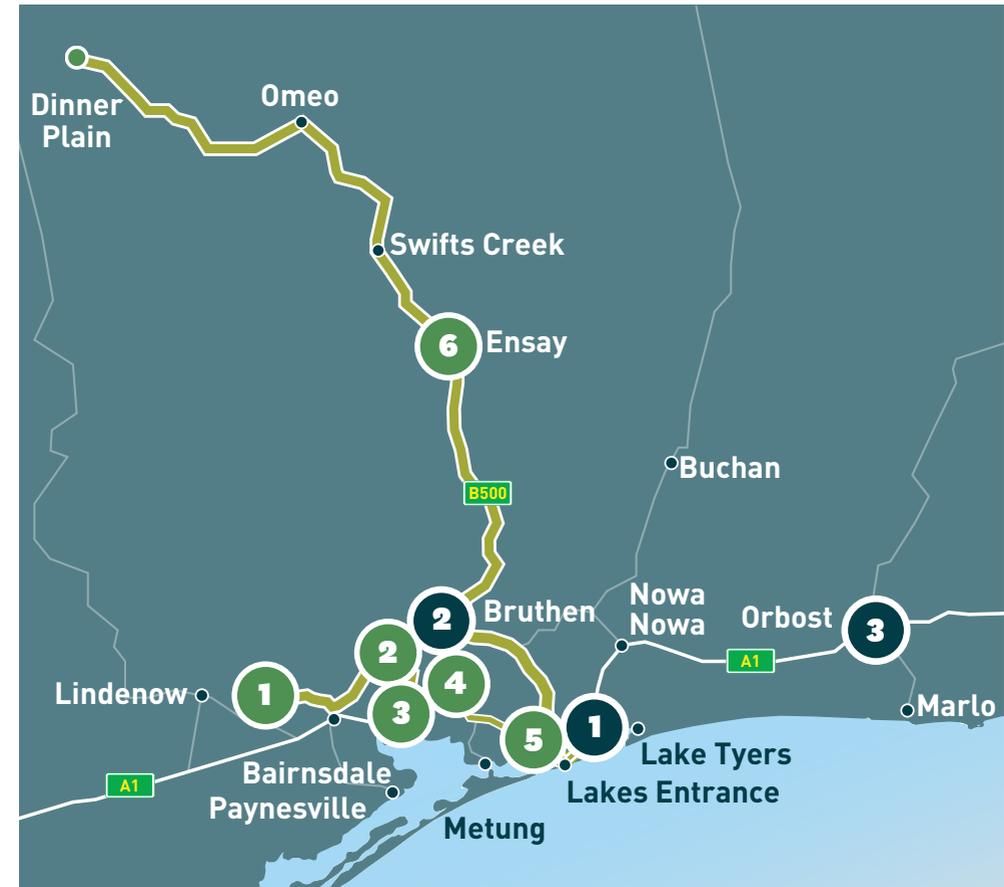


EAST GIPPSLAND DRINKS TRAIL

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 & Sons 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 & Sons 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 and is 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. And in the news we've all been waiting for - you can now 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

ALBION 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 MAIN HOTEL BISTRAUNT & BAR, BAIRNSDALE

Next level bistro dining with an exceptional menu celebrating the flavours of the region.

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.

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



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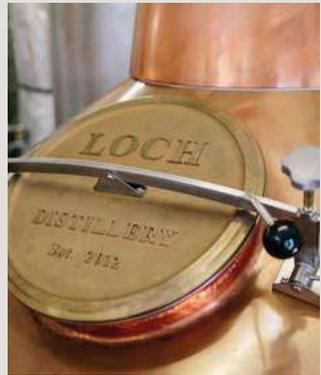
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