Norfolk Island is a food-lovers destination. Produce is grown locally and seasonally, allowing for the freshness and taste that people expect and love.

“Plenti mor fish in a worta”
There are plenty more fish in the sea

**Norfolk Island 3 - DAY ITINERARY**

**DAY 1**

**Morning**
Drive round to the road-side stalls for fresh fruit, veggies and home cooking & pop your money in the honesty box.

**Afternoon**
The Two Chimneys Winery cellar door offers wine tasting and sales. Pre-book their all edible lunch platter to enjoy while sipping.

**Evening**
Dine at the Homestead Restaurant with seasonal local produce, meat and seafood cooked on the wood fuelled Argentinian Perilla grill.

**DAY 2**

**Morning**
Sleep in, and then visit The Olive Café for brunch. Their extensive menu will satisfy any level of appetite.

**Afternoon**
Don’t miss the Hilli Goat Farm Tour. At their family home, enjoy a lunch spread with goats cheese and dishes made from home-grown produce.

**Evening**
Experience paddock to plate first hand at the popular Dino’s Restaurant, Bumboras in the home of local chefs Dean & Helen.

**DAY 3**

**Morning**
Rise & shine for the Saturday Growers Markets where you can buy seasonal produce straight off farmer’s trucks.

**Afternoon**
Indulge yourself in a decadent Forrester’s Court High Tea Luncheon with magnificent clifftop views, and tasting of their locally made liqueurs.

**Evening**
Visit the Black Anchor Bar for a pre-dinner drink before dining at the Hilli Restaurant where you can dine indoors or alfresco in their courtyard.

**STAY FOR 7 – DAYS**

There is SO much to do on Norfolk Island, why not stay longer.

Taste the ‘Mootiners’ cheeses on a guided tour. Picnic in Paradise can arrange hampers for you. Treat yourself to a High Tea luncheon. Taste local fish and salads at a Clifftop sunset Fish Fry. Visit the Liquor Bond Store and receive a 20% discount off spirits and liqueurs. Drop in to the Visitors Information Centre for a ‘Fresh Produce Map’.

www.norfolkisland.com.au