

Eat. Drink. **GIPPSLAND**

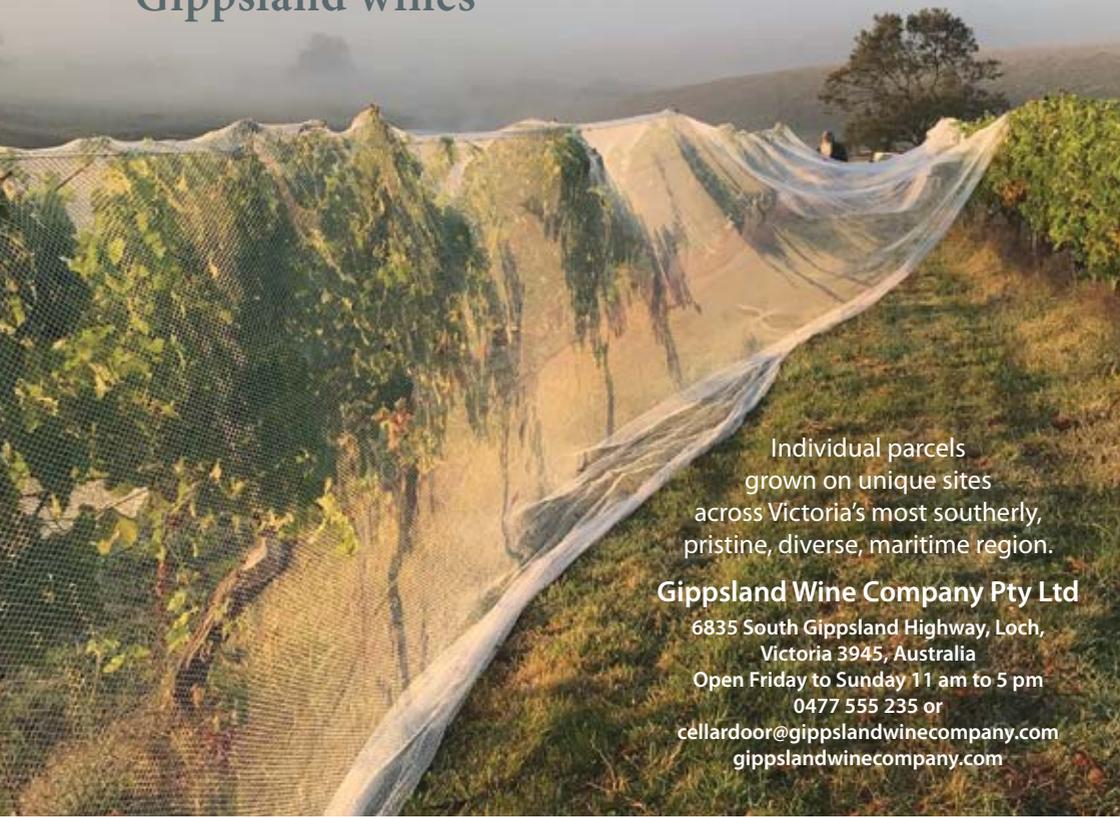


**FREE TO
TAKE HOME**

VISITGIPPSLAND.COM.AU

#eatdrinkgippsland #visitgippsland

Small batch,
cool climate,
Gippsland wines



Individual parcels
grown on unique sites
across Victoria's most southerly,
pristine, diverse, maritime region.

Gippsland Wine Company Pty Ltd
6835 South Gippsland Highway, Loch,
Victoria 3945, Australia
Open Friday to Sunday 11 am to 5 pm
0477 555 235 or
cellardoor@gippslandwinecompany.com
gippslandwinecompany.com

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



Olive Loch Village



2019
Gustoso
Loch Village, Lochonia
& Corinella Vineyards

*Beautiful wine from boutique vineyards
created by artisan winemakers -
to be shared and enjoyed*

2019
Cabernet Sauvignon,
Pinot Noir, Shiraz &
Sangiovese



6835 South Gippsland Highway
Loch 3945, Victoria
Product of Australia
Pres 220 added
750ml 13.5% Alc/Vol

Farm Gates OF GIPPSLAND

Happy hens. The freshest seafood.
Cheese to die for. Fruit and veggies so
crisp, they will make you weep with joy.



Slow down, sample and savour produce from the land you're standing on. 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.

The little green shed at **Thorpdale Organics** (Thorpdale) and the old dairy at **I Love Farms** (Delburn) are bursting with seasonal freshness.

Sometimes the farm gate is the gateway to the sea, where fishmongers specialise in fresh, locally caught seafood from Gippsland's vast coastline.

Hear the satisfying clink of coins landing in an honesty box at **WillowZen Free Range Eggs** (Trafalgar) for their hen-laid eggs available in

sumo size, or just try to resist stopping at **Myrtlebank Roaming Farms** (Myrtlebank) giant chicken on the Maffra-Sale Road.

Stock up on some country calm at **Blue Tree Honey Farm** (Dumbalk) where there are plenty of delights to take away. Marlo is abuzz with talk of honey from the **Sweet Little Honey Shop** (Marlo), which, true to its name, is the sweetest - and arguably tiniest - farm shop.

Year Round FARM GATES



SEASONAL FARM GATES

BERRIES

- 1 Fleming Berries ^ ‡ Dec - Feb
- 3 Sunny Creek Organic ^ Dec - Feb
- 6 Water Wheel Orchards ‡ Dec - Feb
- 7 Wild Earth Mother Dec - Feb
- 8 Picnic Point Farm Jan - Apr
- 9 The Fruitfarm Johnsonville Nov - Jul
- 10 Blueberry Fields Dec - Feb
- 11 Newman's Berries Dec - Mar

FRUIT + VEGETABLES

- 2 Strzelecki Heritage Apples Feb - May
- 4 G's Spuds Dec - Apr
- 5 Thorpdale Potatoes ^ Jan - Jul
- 9 The Fruitfarm Johnsonville Nov - Jul

^ 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
- 12 Fankhauser Apples
- 16 Thorpdale Organics
- 17 I Love Farms
- 18 Gippsland Greenhouse Produce
- 25 Bob's Gardenfarm Shop
- 27 Wild Earth Mother
- 28 Kingfisher Citrus
- 29 Wilbert's Veggies & Cackleberries
- 30 Myrtlebank Roaming Farms
- 31 Perry Bridge Farm Fresh Produce
- 32 Picnic Point Farm
- 37 Gippsland Pearls

OLIVE OIL

- 20 Stone's Throw Olives~
- 21 Fish Creek Mount of Olives ^
- 22 Grassy Spur Olives~
- 23 Golden Creek Olives~
- 26 Devon Siding Olives~
- 33 Nullamunjie Olive Groves

EGGS

- 1 Bimbadeen Phillip Island
- 5 Freeranger Eggs*
- 15 WillowZen Free Range Eggs*
- 25 Bob's Gardenfarm Shop
- 29 Wilbert's Veggies & Cackleberries
- 30 Myrtlebank Roaming Farms

HONEY

- 1 Bimbadeen Phillip Island
- 19 Blue Tree Honey Farm
- 38 Sweet Little Honey Shop ^

FISH & SEAFOOD

- 2 Bass Strait Direct
- 3 San Remo Fisherman's Co-op
- 13 Alpine Trout Farm
- 24 Fresh Fish Port Franklin ^
- 34 Off the Wharf
- 35 Trawlers moored along The Esplanade
- 36 Ferry Seafoods

CHEESE & DAIRY

- 4 Bassine Speciality Cheeses
- 8 Caldermeade Farm
- 11 Prom Country Cheese

MEAT

- 7 Gippsland Premium Paddock to Plate
- 10 Wattlebank Park Farm
- 14 Hallston Valley Farm
- 25 Bob's Gardenfarm Shop

Alejandro Saravia talks
FARMERS DAUGHTERS



Farmers Daughters
Shop 6, 80 Collins Street,
Melbourne
farmersdaughters.com.au

Visiting Gippsland's lush farming regions, Chef Alejandro Saravia was taken back to the highlands of his homeland Peru. This heralded a new direction, shifting his priorities and reigniting his sense of passion, purpose and place.

Melbourne's thriving dining culture is reliant on its surrounding regions, from which the city's chefs source the finest ingredients.

Opening in April 2020, with street frontage on Exhibition Street, Farmers Daughters will include three concepts spanning three levels, incorporating a formal restaurant, a deli and retail space, and a rooftop bar urban food farm.

Farmer's Daughters will allow diners to escape; take a journey and understand the richness of regional Victoria.

For Saravia, the Gippsland region stands out for its produce, but also for its integrity and the sense of community that drives its producers. Since becoming Gippsland's official food and beverage ambassador in 2017, Alejandro has shared

his passion through a series of events and collaborations highlighting Gippsland produce.

Saravia has researched Gippsland produce and established relationships with countless local producers, who are united in their connection to place and their passion. He aims to provide a window for Gippsland producers to showcase what they do for city diners. He also wants to give back to the people that helped change his outlook on life.

"Farmers Daughters allows me to give back to a community that has given me so much on a personal level. I have met so many kind, sincere and honest people over the past few years. The relationships that I've built with people in this region have enriched me as a person. They have made me re-evaluate my priorities as a person and made me feel more at home."

Gippsland's FARMERS MARKETS



FRESH.
PICKLED.
ROASTED.
PRESERVED.
GROUND.
SMOKED.

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 Sunday, 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 **Bairnsdale Farmers Market** (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

Koonwarra Farmers Market kfm.org.au	8:30am – 12:30pm	Memorial Park, Koala Drive, Koonwarra
Bairnsdale Farmers Market	8am – 12pm	Bairnsdale Secondary College Oval, McKean Street, Bairnsdale

1ST SUNDAY OF THE MONTH

Maffra Rotary Community Market	9am – 1pm	McMahon Drive, Maffra
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2ND SATURDAY OF THE MONTH

Coal Creek Farmers Market coalcreekfarmersmarket.com.au	8am – 12:30pm	Car park at Coal Creek Community Park & Museum, Silkstone Road, Korumburra
Rokeby Market	8:30am – 12:30pm (Sept - May)	1016 Brandy Creek Rd, Rokeby
Metung Farmers Market	8:30am – 1pm	Village Green, Metung

2ND SUNDAY OF THE MONTH

Meeniyah Farmers Market	9am – 2pm	Meeniyah Square, Meeniyah
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3RD SATURDAY OF THE MONTH

Prom Country Farmers Market promcountryfarmersmarket.org	8am – 12pm	Foster War Memorial Arts Centre Hall, Main Street, Foster
Warragul Farmers Market	8:30am – 1pm	Civic Park, Warragul
Drouin Craft & Produce Market	8am – 12pm	Civic Park, Drouin
Sale Producers Market	8am – 1pm	Sale Showgrounds, Sale-Maffra Road, Sale

3RD SUNDAY OF THE MONTH

Inverloch Farmers Market	8am – 1pm	The Glade, The Esplanade, Inverloch
Nowa Nowa Mingling Market	10am – 2pm	Princes Highway, Nowa Nowa

4TH SATURDAY OF THE MONTH

Churchill Island Farmers Market	8am – 1pm	Samuel Amess Drive, Churchill Island
Yarragon Craft & Produce Market	8am – 1pm	7 Campbell Street, Yarragon
Traralgon Farmers Market	8am – 1pm	Kay Street, Traralgon
Paynesville Farmers Market	8am – 1pm	Paynesville Foreshore, Paynesville

LAST SUNDAY OF THE MONTH

Inverloch Community Farmers Market	9am – 1pm	The Glade, The Esplanade, Inverloch
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**3RD SATURDAY
OF EVERY MONTH
8.30AM - 1PM
CIVIC PARK, WARRAGUL**

WARRAGUL

**Farmers
Market**



Warragul Farmers' Market is a place for people to meet and support local farmers and producers and buy a huge range of fresh and handmade food.

Every month we have live music, ready to eat food by some of the best in the region, organic vegetables, artisan bread, preserves, fresh fruit, plants and much more. There is also amazing coffee and chai and lots of space to relax and catch up with friends.



WWW.WARRAGULFARMERSMARKET.COM.AU

  / WARRAGULFARMERSMARKET

Cooking Schools **+ FOOD TOURS**

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

COOKING SCHOOLS

Pick up a few tricks of the trade 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. Gather ingredients in the extensive kitchen garden and learn new skills with a cooking class or harvest lunch.

Real Bread by George offers up the basics of cooking your own artisan sourdough at home from the warmth of its West Gippsland country kitchen. Try their sourdough pizza class, so good you'll never want to order takeaway again.

The cooking class at **String + Salt** in Warragul brings out the big flavours – curries, 'dude food,' salting and curing – with intimate classes that culminate in a shared meal with friends old and new.

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) in the unique Native Creative cooking class or join a workshop for growing your own organic vegetables.

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!





ALL-ROUNDERS

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

BREAD

Cheshire Cat Grinnery Cheese, Yinnar
 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
 Raw Harvest, Newborough
 Hive Skills with Vue at Jindivick, Jindivick

CHEESE

Four Rivers Cheeses, Swan Reach
 Cheshire Cat Grinnery Cheese, Yinnar
 Culinaire Cooking School, Swan Reach
 String + Salt, Warragul

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

FOOD TOURS

Appetite Tours: guided tours of food and beverage destinations departing Bairnsdale or Lakes Entrance for small groups; custom tours 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

Great Southern Escapes: hosted small group tours of Gippsland's many boutique wineries, providores and craft breweries. Departs from Melbourne and 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

Phillip Island Food & Wine Tours: small group tours of Phillip Island's ever-growing local wine, beer and food scene

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

JACICAN COOKING SCHOOL AND FOOD STUDIO

Join us for a harvest lunch, skills-based cooking class or shared meal
 Pick, cook and share a harvest lunch from the kitchen garden using the best seasonal Gippsland produce or learn a new cooking skill. Available for private functions

32 Giles St, Mirboo North
 (03) 5668 2475
jacican.com.au

LEAVE YOUR HAT ON



Hogget Kitchen
6 Farrington Close,
Warragul
Ph: 03 5623 2211
hogget.com.au

SARDINE Eatery + Bar
3/69A Esplanade,
Paynesville
Ph: 03 5156 7135
sardineeaterybar.com

Bookend your Gippsland food adventure with two of the Delicious Top 100 Victorian Restaurants. Relish the paddock-to-plate indulgence of Hogget Kitchen in West Gippsland, and the seaside bounty of SARDINE Eatery + Bar in the East.

Food-lovers rejoiced when Chef Trevor Perkins and the Hogget Kitchen team were awarded a Good Food Guide One Hat award for the first time in 2019. This beloved Warragul restaurant is an easy drive from Melbourne's eastern 'burbs and overlooks the vines of wine-making legends William Downie and Patrick Sullivan.

Born and bred in Gippsland, Perkins brings his passion for local, ethically sourced produce to the table, be it from the surrounding farmland, waterways or even from his own extensive kitchen garden.

The menu embraces Gippsland's distinct seasons with everything from sustainable Noojee Trout or Corner Inlet Garfish, to succulent lamb or dry-aged beef, both grass fed in Gippsland and butchered in-house.

Further East, former head chef of Vue de Monde, Mark Briggs, and the SARDINE Eatery + Bar team are transforming local, sustainable seafood into delicately plated dishes.

Briggs established his career in Michelin-starred restaurants of the UK, refining his skills in some of Melbourne's finest eateries. Yet, eventually he was drawn to the Gippsland Lakes for its laid-back communities and boundless supply of fresh local produce.

Mark and the team forged ahead from the outset, championing sustainable seafood by celebrating underappreciated fish such as whitebait, mullet and, of course, sardines.

They were rewarded with their first Good Food Guide One Hat award within twelve months of opening the doors and have since gone from strength to strength retaining the hat for a second year.

THANK A FARMER



SUPPORTING OUR FARMERS

Gippsland is beautiful, not just in the landscape, but in its sense of community. It's in the doors held open, the smile in the street, and the extra dollop of cream on your plate.

Much of our community work the land - and have done for generations. Our farmers proudly produce over 20% of the nation's milk, the grass-fed beef and lamb celebrated in high end restaurants, and the bountiful salad greens in supermarkets along the east coast.

However, all too often, the fortunes of our hard-working farmers are governed by factors beyond their control. Rising feed costs and falling market prices have put the pressure on farmers across the region.

In addition to this the farmers of Central and East Gippsland find themselves in their third year of a green drought - when the pastures appear green, but have very little substance and cannot provide enough feed for livestock.

So how can you help? The great news is that by choosing to holiday in Gippsland you are already helping. You can help by staying overnight, eating out and shopping (everyone's favourite pass-times) in the small communities across Gippsland that rely on farming families for their income.

If you'd like to give directly to farmers who are doing it tough, we encourage you to give to Gippsland Farmer Relief. This local not-for-profit organisation is run entirely by volunteers. They provide practical assistance to farming families via regular food aid hampers and referrals to agencies and services where farming families can seek assistance.

Gippsland Farmer Relief
gippslandfarmerrelief.com.au

Eat.

WEST GIPPSLAND



Highlights

Recently hatted Hogget Kitchen.

Specialising in house-smoked meats, fresh seasonal dishes and quality wines.

Enjoy wines with a view

over the vines at Cannibal Creek Vineyard, Brandy Creek Estate or Ripplebrook Winery.

Forage for your dinner

at Noojee's Alpine Trout Farm or fill your bucket to the brim with sweet berries, apples and persimmons from Sunny Creek Organic.

Soak up the community

atmosphere and stock up on the freshest local goodies at Warragul Farmers Market.

Jaw-dropping scenery,

a trestle bridge surrounded by the bush and your choice of rustic Aussie pubs – all in a day out at Noojee.

WARRAGUL FARMERS MARKET

CIVIC PARK CIVIC PLACE, WARRAGUL

WARRAGULFARMERSMARKET.COM.AU



Don't pack a thing. No nibbles, no wine, no salad, no meat. Gippsland is best savoured through our fresh, seasonal produce – and the local farmers market is the ideal place to start.

One such gem is the Warragul Farmers Market, driven by a group of passionate locals seeking access to fresh local food. This market now boasts more than 60 stalls of locally grown produce and handmade specialty foods.

Live music floats through the park and the espresso flows as locals start the weekend off right. Stock the larder with fresh baked bread, grass-fed beef and poultry, vegetables including local saffron and garlic, even fresh-caught Lakes Entrance seafood. Then treat yourself to locally brewed beer or cool climate wines and cheeses for your evening tiple.

Warragul is less than an hour from Melbourne's eastern suburbs and within cooeef of

the insta-worthy Noojee Trestle Bridge and walking trails to Toorongo and Ampitheatre Falls, so you'll have plenty of opportunity to walk up an appetite.

In this abundant food bowl of Gippsland, you're bound to stumble across many a roadside sandwich board, directing you to rows of stalls selling anything from fresh flowers to honey, salami, cheese or fresh dug spuds. However, we get it – food is important! So, if you're a planner, head on over to page 13 for a rundown of some of Gippsland's best farmers markets.

Warragul Farmers Market
Civic Park Civic Place, Warragul
<https://www.facebook.com/warragulfarmersmarket/>



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 hatted restaurant – head to **Hogget Kitchen** for meat, whichever way you like it: charcuterie, smoked, dry aged, pickled or roasted. It is all done onsite with exquisite skill to produce succulent and flavoursome dishes. Make sure this one's on your list.

The Courthouse Restaurant & Garden Bar is a Warragul institution, with an excellent modern-Australian menu enjoyed in the charm of the former courthouse building.

In need of a touch of spice? Check out popular new restaurant, **Whitegrain**, serving up authentic Vietnamese food with a modern twist, 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**. Russian-inspired newcomer **Shed 28** offers unique fare, and **Kings Café's** huge play areas provide 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



YARRAGON

This picturesque village along the Princes Highway is a 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 a 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). For a dash of the exotic, try Mediterranean-inspired **The Agora** to enjoy zesty Mediterranean cuisine, Sunday sippers and a relaxed outdoor kids area, or **Jimmy D's Diner**, 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 large range of local wines
- Massive range of local and imported beers at **Yarragon Ale House**



DROUIN

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

Drouin Gourmet Cafe has fresh, tasty eats and reliably good coffee. **The French Pear** has an eviable cake selection, and **Cave Culture** offers organic fairtrade coffee, paleo desserts, and kombucha on tap.

Just a stone's throw from the town centre, **Brandy Creek Estate** has stunning views over the vineyard, best enjoyed with wine from the estate and a selection of tapas. They hold regular paella feasts and Brazilian-style barbecues, and have a day spa on site.

Middels Tapas Bar & Restaurant serves hearty breakfasts until late in the day, but it would be a shame to miss the extensive tapas menu and drinks list.





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, **Cannibal Creek Bakehouse** serves up delicious breakfast, lunch, and artisan sourdough bread baked in their 125-year-old wood-fired scotch oven. Just down the road, **Cannibal Creek Vineyard** serves up award-winning, low intervention wines alongside a tapas menu to die for – white truffle potato crisps anyone? **Peppermint Ridge Farm** celebrates native Australian bush foods through edible guided tours of the farm, and nearby **Lady Lavender's Team Room**, **Little Miss Hangry** and **Biddy Martha's** offer up impressive lunch options.

Thorpdale Bakery puts Thorpdale on the map for its range of imaginative pies. Asian-style duck, Thai chicken and pulled pork pies, as well as Chicken Kiev sausage rolls are highlights of the range.

In the charming village of Walhalla, you'll find the **Wally Pub**, serving pub favourites including a section of the menu entirely dedicated to schnitzels. For coffee, cakes, pies and pasties, visit the **Greyhorse Café** in the heart of town. Be sure to check out the fresh salad rolls and burgers at **Kitty's Café** and the fantastic coffee at **Miner's Café**.

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.



Forage for YOUR FEAST

Sunny Creek Organic Berry Farm
Trafalgar
sunnycreekgorganic.com

Alpine Trout Farm
Noojee
alpinetroutfarm.com.au

Newman's Berries
Erica
facebook.com/newmansberries



YARRAGON HOTEL

105 PRINCES HIGHWAY, YARRAGON

Consistently outstanding meals served seven days per week. Built in 1926, Yarragon Hotel has provided travellers with friendly and efficient customer service for many years.

03 5634 2202 | yarragonhotel.com.au



THE SHOT HOUSE, YARRAGON

2 VILLAGE WALK, YARRAGON

Roasting their own coffee, Yarragon's only boutique coffee bar and beanery offers the ultimate coffee experience. Enjoy an exceptional cup of coffee, buy freshly roasted beans, coffee equipment and beautiful giftware.

03 5634 2811 | southernaddictionscoffee.com.au
Follow us on Facebook & Instagram

COURT HOUSE

72 SMITH STREET, WARRAGUL
COURTHOUSEWARRAGUL.COM
03 5622 2442



This beautiful historic building is set in the heart of Warragul CBD with a Modern Australian restaurant and the best Garden Bar you will find in Gippsland. The Chef's tasting menu is a town favourite, sit back and relax while the chefs cook for you. This is a spot to check out for your next function.



HOGGET

KITCHEN



The Hogget Kitchen ideology is to source the best local produce, at the peak of the season and let it shine in each dish. An extensive wine list includes the best of the region and more. All enjoyed overlooking the beautiful Wild Dog vineyard, less than 90 minutes from Melbourne.

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



Cannibal Creek Bakehouse is home to artisan wood fired sourdough baked in our 125 year old wood fired scotch oven... and a cozy cafe serving breakfast and lunch

41 Nar Nar Goon-Longwarry Rd, Garfield, Victoria

03 5617 8286

facebook.com/
cannibalcreekbakehouse



Eat. **SOUTH GIPPSLAND**



Highlights

Get produce direct

from the source with veggies, honey, meat, cheese, olive oil and berries – stock up at Macca's Farm or Udder & Hoe.

For a continental twist,

check out Vaughan's Café & Deli or The Meeniyan Pantry & Cellar.

For epic views

and unbeatable fare check out The Grove Gippsland, Gurneys Cider, RACV Radius Restaurant or Promontory Restaurant and Winery.

If the fish aren't biting,

pick up a fresh local catch at San Remo Fisherman's Co-operative, Foster Seafoods or Port Franklin Fresh Fish.

Because #cheese

Delight in handmade artisan cheese made from their own farm milk at Bassine Specialty Cheeses and Prom Country Cheese.

THE GROVE

THEGROVEGIPPSLAND.COM



CHEFS'S TIP

"Stock up your pantry with the freshest of produce from the wide variety of farmers markets in the area. Baked treats from Oak and Swan and the best of the seasons harvest keeps heirloom vegetables and traditional practices alive and part of our food culture."

Perched high up in the Gippsland hills, at 250 metres above sea level, sits a stunning little restaurant that is well worth a scenic detour.

The Grove Gippsland has transformed a simple farm shed into a beautiful shared dining restaurant, with dramatic full-length windows offering uninterrupted views across rolling farmland to the coast.

The 60-acre property is home to a fully operational olive grove, a trufflerie, sculpture park and walk, plus an heirloom veggie patch that supplies fresh greens to the restaurant.

The kitchen showcases the best seasonal produce from their own garden, and from equally passionate local makers and growers. They carefully select suppliers who farm with enthusiasm and passion.

The shared dining experience kicks off with a platter of cured meats, house made pickles and decadent Gippsland cheeses. Hand milled organic flour from Oak and Swan Sourdough in Mardan, is the foundation

ingredient for the house-made sour dough bread. The main course celebrates local, ethically-grown meat. Amber Creek Pork, whose happy pigs are free to roam across 165 acres of lush countryside, or Gippsland Natural, a network of beef farmers who are passionate about animal welfare and environmental sustainability on farms. These are coupled with slaw and charred organic vegetables from Grow Lightly, a food hub for local growers. Then cap off the feast with a decadent dessert from the pastry kitchen.

While it feels deliciously remote, The Grove is just 10 minutes drive from Loch, making it the perfect lunch, brunch or dinner pitstop on the scenic route from the village and beaches.

The Grove Gippsland
27 Uren Road, Krowera
Ph: 0457 111 026
thegrovegippsland.com



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, which has just reopened for functions and the already popular Sunday Sippers.



In Archies Creek, the **Archies Creek Hotel** menu offers burgers, tapas and rustic pizzas, focusing on free range, spray-free and local ingredients. The garden is a leafy nook, perfect for enjoying a lazy lunch or live music on a Sunday sesh.

WHERE TO STOCK UP

- **Udder & Hoe** in Kilcunda is a teeny-tiny delicatessen which celebrates the produce and lifestyle of local farmers; fruit and veg is grown within 30km of the shop, and the owners know the story and whereabouts of every single stocked item.



WONTHAGGI

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

The Coffee Collective is famed for their homemade doughnuts and daily specials that take you on a gastronomic adventure, like the paleo-crumbed chicken burger with chilli slaw. The exposed brick walls and industrial decor bursts with warmth.

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 solid with **The Bayside Lady** serving breakfasts and lunches, with breads and cakes made lovingly from scratch. Check out the retro-fab courtyard, complete with 70s wall mural and caravan where drinks are served in the evening. **The Local** is a humming hole-in-the-wall coffee shop, playing a strong coffee hand.



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. Across the road, new restaurant **Seasoned by Green Heart** are earning rave reviews for their passionate commitment to local seafood and the finest seasonal produce.



For international flavours, head to **Tomo** for modern Japanese, offering an extensive menu of gyoza, sashimi, soft shell crab and tofu dishes.

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 cannolo.

WHERE TO STOCK UP

- **Vaughans Cafe Deli, Inverloch.** has an enviable range of antipasto, smoked meats, cheese and preserves, plus fantastic coffee and next level brunch.
- **Inverloch Quality Butchers** has all the quality cuts you'd expect as well as kombucha on tap, bone broth and whole foods
- **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.

Amalia's offer home-made Italian-inspired meals, cakes and coffee from fresh, seasonal produce. And **Loch Village Foodstore's** light and airy space includes a local food store and rear garden seating.

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." And beautiful **Udder & Hoe** is bursting with gourmet delicatessen delights inside an inviting cafe setting.



LEONGATHA

Nestled in the foothills of the Strzelecki Ranges, Leongatha offers it's own country charm.

Number 9 Dream Cafe and **The Rusty Windmill** in Leongatha have got your back for cosy cafes and lazy brunches. For sweet teeth, **Sweet Life Café & Cakes'** spacious new café offers decadent doughnuts and **Forage & Grind** has the perfect macaron.

KORUMBURRA

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

The Borough Dept. Store is a collaboration of some of Gippsland's leading foodies in a breathtakingly restored former department store. Choose your fare from **Udder & Hoe café** on one side or **Tamsin's Cake Shop** on the other, and fill your pantry at the food and wine store, or weekly market.

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)
- **Grow Lightly Food Hub Shop** (Korumburra) has organic, locally grown fruit and veg



PROM COUNTRY CHEESE

PROMCOUNTRYCHEESE.COM.AU



BRONWYN'S TIP

"Collect a hamper of local produce on your travels, or find it at Grow Lightly foodstore in Korumburra across the road from Burra Brewery, and have a picnic on the lawns at Coal Creek Community Park."

Seeking some award-winning cheese to devour as the sun sets on your Gippsland adventure?

Well, look no further than 2019 Australian Food Awards Champion and 2019 Delicious Produce Award winner, Prom Country Cheese!

This leading Australian cheesery sits unassumingly on-farm, surrounded by the lush pastures and well-tended flock who are key to the final product.

The cellar door is just a short drive from either Loch or Korumburra. Here you can peek through the cheesery windows to watch the magic happen. If you're lucky you may be able to pet the lambs and soak up some country hospitality with Bronwyn's slow-cooked lamb pies or hearty soups and scones.

Order a generous sample plate from the tasting room which you can pair with some quality local wines and ales if it takes your fancy. Stay for lunch and upgrade to a ploughman's

platter, packed with local produce. Both give you the opportunity to sample the full range of Prom Country Cheese's natural-rind hard, soft and marinated cheeses, and, of course, their multi award-winning Venus Blue - a delicate, creamy blue sheep's cheese.

Burke and Bronwyn Brandon are second generation cheesemakers, joining their farming experience with the Brandon family cheese business to complete the paddock to plate link. They are hands-on in the entire process. Crafting their own distinctive handmade cheeses right here on this picturesque, sustainable farm, from the pure fresh milk of their sheep and cow's milk from the neighbour's dairy.

Prom Country Cheese
275 Andersons Inlet Rd, Moyarra
Ph: 03 5657 3338
promcountrycheese.com.au

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 there are plenty of goodies to take away from the delicatessen.

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.

MIRBOO NORTH

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

Cafes are a staple here, with **Healing Leaves** serving healthy, organic options with meals for vegan and gluten free eaters, and **Lamezleighs** where you can enjoy the fabulous coffees, lunches and delectable range of baked goods in the outdoor courtyard.

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 Meeniy is peppered with boutique gift and jewellery stores.

Trulli Pizzeria perfects the art of traditional Italian pizza with thin bases and a smattering of quality ingredients. Try "The Tarwin" with spicy soppressata and Berrys Creek blue cheese.

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

Raining out? Grab a spot by the wood fire at the **Meeniy 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

- **Meeniy Square** holds a range of events with ready-to-eat food and wine.
- If it's made in Gippsland, and it's wonderful, you're likely to find it at **The Meeniy Store**.
- **The Meeniy Pantry & Cellar** has local and international delicatessen items including an enormous cheese selection, plus regular wine and music nights on the deck.



Don't Miss!

Kilcunda Lobster Festival
January
facebook.com/kilcundafestival

Meeniyang Garlic Festival
February
meeniyanggarlicfestival.com.au

Mirboo North Italian Festa
February
italianfesta.net

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.

Gibsons and **Gecko Studio Gallery Café** offer up a range of lunch favourites, and popular hole-in-the-wall café **The Paddock** has jumped the highway to their spacious new premises, bringing their outstanding coffee, lunches and bookshop along.

The café scene in Foster is strong. **Cow Cow Cafe** welcomes you with great coffee, friendly staff and fantastic atmosphere. 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.

MORE EATS AROUND SOUTH GIPPSLAND

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

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

Winning the Airbnb Country Pub Project has put **The Royal Standard Hotel** (Toora) on the map, but locals have been all over their generous pub meals and friendly service for years.

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

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.



BASSINE SPECIALTY CHEESES

2125 BASS HIGHWAY OPP, KING RD, GLEN FORBES

Specialty cheese made right here on the farm. See the cheese making and maturation room. Enjoy tea, coffee, milkshakes and a range of delicious cheeses.

03 9988 2820 | bassinespecialtycheeses.com.au



UDDER & HOE

37 VICTORIA RD, LOCH
2/3535 BASS HWY, KILCUNDA
63-67 COMMERCIAL ST, KORUMBURRA

Celebrating local and sustainable produce with stores in Loch, Korumburra and Kilcunda, udder & hoe are committed to showcasing the efforts of local growers and producers.

03 5678 7007 | udderandhoe.com.au
[instagram.com/udderandhoe](https://www.instagram.com/udderandhoe)



AMALIA'S LOCH

32 VICTORIA ROAD, LOCH

Amalia's is a family run restaurant cooking recipes passed on from generation to generation. Serving food made with love—come gather around our table.

0409 100 258 | www.amaliasloch.com



MEENIYAN HOTEL

117 WHITELAW STREET, MEENIYAN

One of South Gippsland's most iconic hotels, located in the heart of Meeniyah. Stellar range of wines and a menu of hearty country pub fare.

03 5664 7203 | meeniyahotel.com.au



CAFÉ ESCARGOT/ DINE WITH A DIFFERENCE

10 OLD NICHOLLS ROAD MIRBOO NORTH 3871

Dine with a difference in our restaurant, feast on traditional Mediterranean cuisine. Bookings essential. Also open for Xmas lunch and Mother's Day high tea.

0428 883 334 | cafe-escargot-farmstay.com



MOOS AT MEEINYAN

89 WHITELAW STREET, MEENIYAN

Relaxed restaurant and café in Meeniyah. The food is generous, honest and from locally sourced produce. Fantastic coffee and friendly service, nice and relaxing atmosphere.

03 5664 0010 | moosatmeeniyah.com.au



FISH CREEK HOTEL

1 OLD WARATAH ROAD, FISH CREEK

The hotel offers meals daily, and features an extensive menu of fresh and seasonal regional produce. The wine list features local vineyards and Gippsland selections.

03 5683 2404 | fishcreekhotel.com.au



ARCHIES CREEK HOTEL

89-91 ARCHIES CREEK RD, ARCHIES CREEK

Delicious locally sourced food, wines, beers, and spirits. Eclectic live music both local and from the broader music community in a warm and cosy atmosphere.

03 5678 7344 | archiescreekhotel.com.au
[facebook.com/thearchiescreekhotel](https://www.facebook.com/thearchiescreekhotel)

TRULLI INSPIRATIONAL

TRULLIPIZZERIA.COM.AU



When Francesco Laera arrived in Australia just eight years ago, he barely spoke a word of English... now he has a hand in three thriving businesses.

Francesco hails from the south of Italy, where the connection between food, wine and family is intrinsic to the culture. He had been in Melbourne less than six months when he met Rhia Nix and, despite a near-complete language barrier, they hit it off.

The couple arrived in Meeniyah in 2012, picking olives to secure Francesco's working holiday visa extension. They spotted an old pizza shop for sale and snapped it up, running it for several months before closing to completely rebuild, and find time to marry!

They opened the doors to Trulli Pizzeria in 2013, inviting locals to savour the highest quality local ingredients, such as Fish Creek olives or Berry's Creek blue cheese, on

traditional thin-based pizzas baked in their huge woodfired pizza oven.

Just two years later, they unveiled an array of authentic Italian gelato and handmade pastries, opening Gusto Gelateria in Inverloch, Wonthaggi, and most recently in the pop-up shop beside Trulli Pizzeria in Meeniyah.

In 2017, Francesco and Rhia joined forces with one of Meeniyah's favourite characters, Marty from Moos at Meeniyah, to open The Meeniyah Pantry & Cellar. This delectable deli and wine bar offers local and imported goodies ranging from French cheeses to Italian smallgoods, and the finest local and imported beer and wines. It perfectly ties together the best of Francesco's European origins, and the gems uncovered in his new home.



Pictured: Francesco, Rhia and Marty



The Meeniyah Pantry & Cellar brings the culinary world to your plate with a huge range of take home meals, beverages and desserts.

We offer on and off site catering for any size function; from weddings and birthdays to corporate events and everything in between. With our American style smoker and charcoal bbq, we have a range of menus to suit your special occasion.

Follow us on
Instagram and Facebook

82 Whitelaw Street, Meeniyah
03 5602 2124
meeniyah@pantryandcellar.com.au
meeniyahpantryandcellar.com.au



Vaughan's Cafe Deli

SERVING DELICIOUS GOODNESS DAILY



Shop H, 10 A Beckett Street, Inverloch • vaughanscafedeli.com.au • 03 5674 6877

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COFFEE SHOP • DELI SPECIALTY • GROCERY STORE

Seasoned by Green Heart STEAK & SEAFOOD RESTAURANT



At **Seasoned by Green Heart** we believe in what we serve and only serve what we believe in. Seasonal produce with heart.

SHOPS 3 & 4 8 WILLIAMS STREET
INVERLOCH | 03 5639 2780
seasonedbygreenheart.com.au



Dining with a view at RACV Inverloch Resort

Discover the beautiful beaches and countryside of South Gippsland from the award-winning RACV Inverloch Resort.

Indulge in the finest local produce at Radius restaurant, with favourites such as fresh pasta, and the delicious Gippsland grill. Or enjoy Zenith Lounge, complete with gas log fire. Open daily from 9am with spectacular Bass Strait views, perfect too for a glass of local wine later in the day.

To make a booking or find out more call
5674 0000 or visit racv.com.au/inverloch

RACV Inverloch Resort



The Grove
GIPPSLAND

An immersive food and nature experience in South Gippsland

We are passionate, and we want to make *Real Food* accessible to *Real People*.
We offer an authentic, gourmet Gippsland experience for those who care about good food and where it comes from.



27 Uren Rd, Krowera VIC 3945 • thegrovegippsland.com



Owned, operated and managed by the Cook and Clark families for more than two decades, this famous venue comprises a superb restaurant/function space with al fresco area and ocean views, modern family bistro with children's play-area and menu, sports bar with TAB, beer garden and a Thirsty Camel drive through bottle shop.



1 A'Beckett St Inverloch 3996
03 5674 1432 | invyespy.com.au
Inverloch's favourite meeting place since 1896



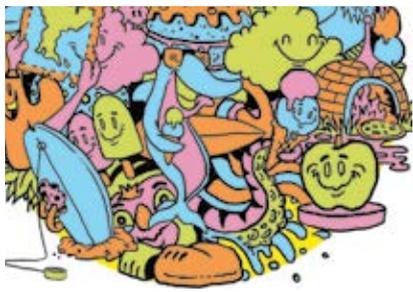
Fresh Produce, Cafe, 'Pick-Your-Own' Strawberries

Situated on a beautiful 160 acre property, Macca's Farm boasts a beautiful strawberry field, Café and Produce store offering farm grown and local fresh produce.

Free-range Wessex-Saddleback pigs and Angus Beef Cattle raised on the farm, provide for the produce store and cafe. All cuts of meat are available for purchase prepared by butchers on premises.

When families aren't picking strawberries or buying meat and vegetables, they can enjoy the cosy café, order something off the tempting menu and watch the chooks and young pigs milling about.

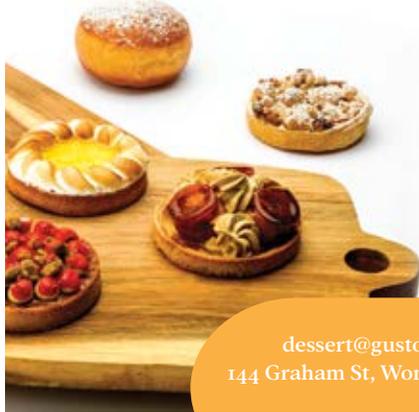
2185 Dalyston-Glen Forbes Road, Glen Forbes 3990 | maccasfarm.com.au



Gusto Gelateria & Pastry specializes in handmade pastries and gelati. We cater for large functions, dinner at home, or a quick pick-me-up.

Weddings, engagements, birthdays or any other event are our favorite! Let us design your cake or dessert bar to finish on a sweet note!

Own a café or restaurant? Now wholesaling our entire line of pastries, canapes and gelati. Email or call with inquiries or orders.



dessert@gustogelateria.com.au | 03 5613 9051
144 Graham St, Wonthaggi | www.gustogelateria.com.au

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



Treat yourself to a delicious lunch,
coffee or light refreshments.

Then venture underground through
the network of tunnels at the
Wonthaggi State Coal Mine.

Wonthaggi State Coal Mine Cafe

19-38 Garden Street, Wonthaggi, VIC • 0490 170 015

www.parks.vic.gov.au/places-to-see/parks/state-coal-mine

Facebook/WonthaggiStateCoalMineCafe



THE BOROUGH DEPT. STORE



A collaborative space in a beautiful old building showcasing
the best of Gippsland's food and wine.

63 - 67 COMMERCIAL ST, KORUMBURRA VIC 3950
THEBOROUGHDEPTSTORE.COM.AU

Royal Standard Hotel Toora

ESTABLISHED 1889

With views of Wilsons Promontory to the front and the majestic wind turbines and rolling hills behind, the hotel is a favourite meeting place for all.

We provide you with friendly down to earth hospitality, quality service and a wide range of facilities including great value fresh meals in the bistro or bar, TAB, big green beer garden, pool table, dart board, accommodation and a convenient children's playroom.

The kitchen is open seven days between 12-2pm and 5.30-8.30pm. Our team welcome you and hope to help make your visit to our beautiful region memorable.

Follow us on Facebook or visit our website
toorapub.com.au

69-71 Stanley Street, Toora | 03 5686 2475



Promontory

RESTAURANT & WINERY

Promontory is a restaurant and winery that overlooks Wilsons Promontory and is the cellar door to award-winning Bellvale Wine. Our A La Carte menu features fresh, local produce.



23 Ogradys Ridge Rd, Foster North, 3960 | 03 5682 1538 |

Avonleigh Farm Fine Food



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.

42 Thorsons Road, Tarwin (3 mins from Meeniyana)
03 5664 7264 · avonleighfarmfinefood.com.au

Lamezleighs CAFE & BAR

*Cafe & Bar
situated in the heart
of Mirboo North.*

Beautiful, unique courtyard seating area, fully licensed, live entertainment, and all day cooked breakfast 7 days a week!



62 Ridgway, Mirboo North VIC 3871 | 03 5668 2455



Trulli offers a diverse menu, built from family recipes and a love for sitting around the dinner table with friends and family.

Offering homemade pastas and desserts, delicious antipasti boards and smoked meats, we are definitely not just pizza!

Situated in a large venue offering inside, alfresco and garden dining, we also cater for large functions ranging from wedding receptions, birthdays, Christmas breakups, and extended family reunions!

Off-site catering also available.



#notjustpizza
 93 Whitelaw St, Meeniyan
 03 5664 7397
 www.trullipizzeria.com.au

Foster's coolest cafe brings a piece of the city to the country

Incorporating locally made ice-cream and French pastries into our menu, we pride ourselves on the presentation of our meals and the quality of service provided by friendly staff in our art-filled space.

coffee. tea. french pastries. local ice-cream. light meals.



4 Station Rd, Foster • cowcow.com.au • 0448 305 277 •



Lunch, brunch, coffee and cakes in the sun-drenched floor to ceiling windows of this popular Leongatha café.

1 Bair Street, Leongatha
 0409 863 299
facebook.com/sweetlifecafe3953

Eat.

PHILLIP ISLAND



Famous for wildlife, nature and spectacular coastline, the food scene is taking off across the island and San Remo, a seaside fishing village.

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. Or for the best buttermilk southern fried chicken ever, stop in at the **Cheeky Goose café**.

The Waterboy Cafe brings a dash of the Melbourne café scene to the island, with its plywood walls and serious coffee drawing a line in the sand. And **Island Whole Foods** break the mould with a range of delicious brunch options and raw treats in their plant based, plastic free café.

North Pier Hotel boasts the perfect location on the Cowes Foreshore 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.
- **The Store** source a range of the best fruit and veg, some of the finest ingredients and local produce - even some interesting edibles you weren't aware you couldn't live without.

NEWHAVEN

Dramatic landscapes surround **The Cape Kitchen**, where breakfast and lunch offer an emphasis on quality local produce and considered preparation.

Nearby **Saltwater Phillip Island** is located on the Newhaven Jetty, offering 270-degree water views 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.



VENTNOR

Visit **Bimbadeen Phillip Island** and enjoy a behind the scenes tour of the working farm, then experience a meal on the deck overlooking the farm paddocks. Buy straight from the farm fresh produce store and take some eggs and honey home.

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.



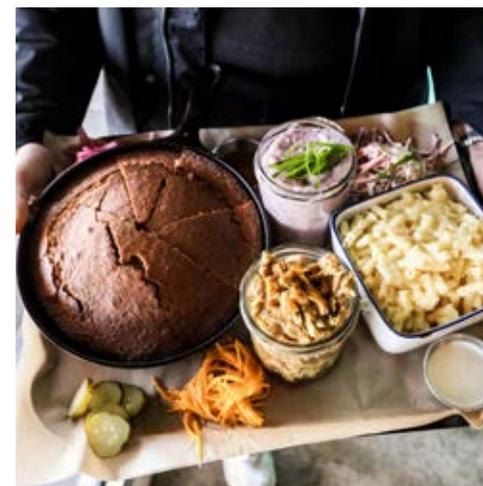
SAN REMO

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**.



DINING

- 2 Isola di Capri
- 3 Wing Lock
- 4 Bani's Kitchen
- 5 Cheeky Goose Café
- 7 Youkis Japanese Tapas Bar
- 8 Wing Ho Restaurant
- 10 Fig & Olive Steak House Restaurant
- 12 Pinos Trattoria
- 18 Rusty Water Restaurant
- 19 Citrus and Vine
- 20 The Cape Kitchen
- 21 Saltwater
- 23 Watermark @ Silverwater

CAFES

- 6 Island Whole Foods
- 9 The Waterboy Café
- 16 The Store
- 17 Bimbadeen Farm
- 21 The Haven Wave Café
- 22 Shaka Bar
- 22 BEANd San Remo

SEAFOOD

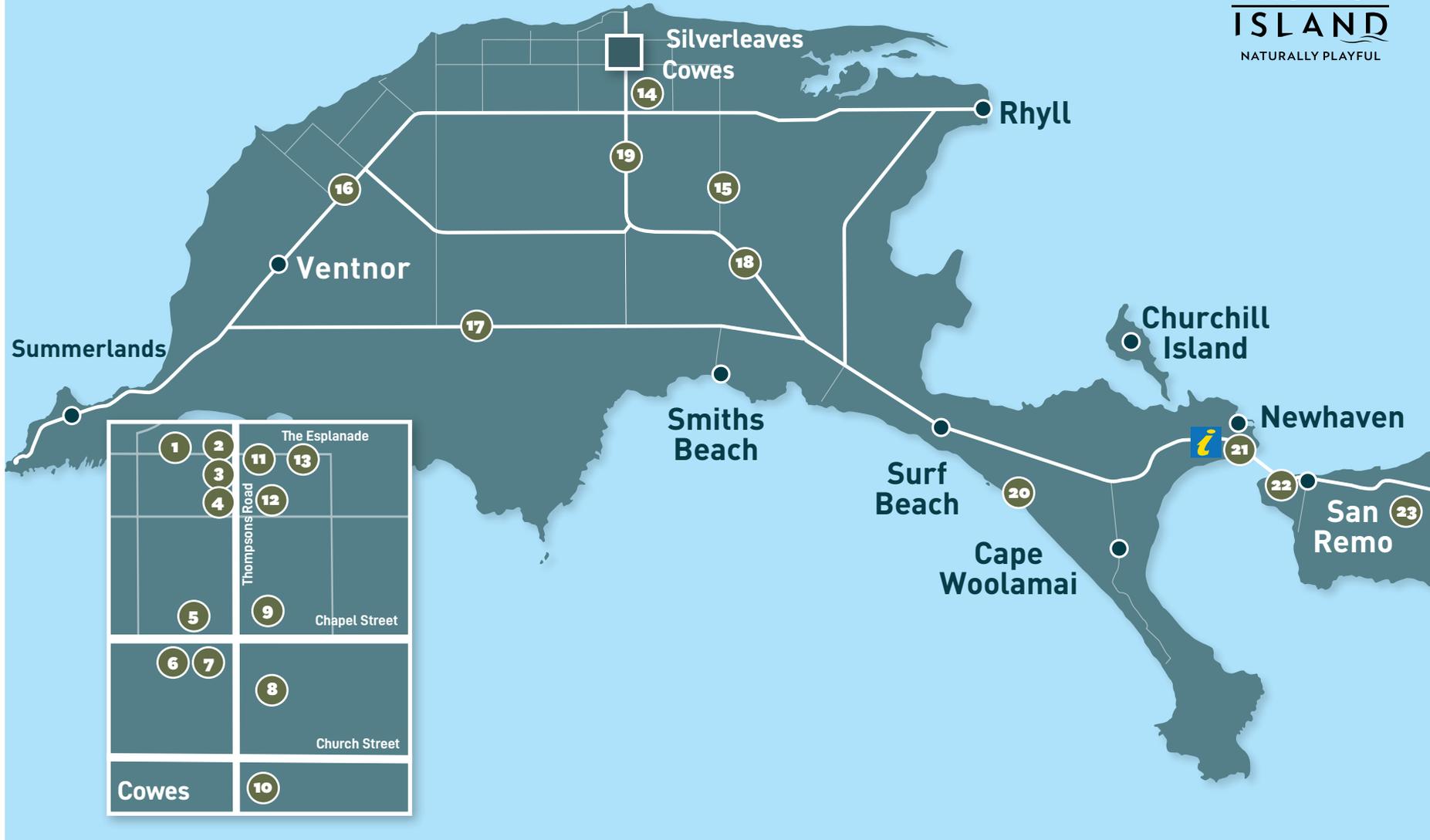
- 1 Fishermans Wharf
- 21 Bass Strait Direct
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HOTEL + BISTROS

- 11 Hotel Phillip Island
- 13 North Pier Hotel
- 14 Phillip Island RSL
- 22 The Westernport
- 22 San Remo Hotel

PRODUCE + CATERING

- 15 Hill Top Meats
- 16 The Store
- 17 Bimbadeen Farmstore and Tours
- 21 Phillip Island Chocolate Factory



Eat.

CENTRAL GIPPSLAND



Highlights

Pedal and dine

along the tranquil Gippsland Plains Rail Trail, conveniently passing by Cowwarr Cricket Club Hotel, Cafe L'Attitude and Badger & Hare.

Central Gippsland

lays claim to some of the best pub grub, with Tinamba Hotel, The Criterion Hotel, The Star Hotel Sale and the iconic Dargo Hotel providing excellent options.

Dine with a view

of boutique wineries at Toms Cap Winery Restaurant, Blue Gables Winery or byJorg at Narkoojee.

Lose yourself in stunning

coastal views from Port Albert's jetty with seafood cooked fresh at Port Albert Wharf Fish & Chips.

Nightlife in Traralgon

Start in the relaxed House of Frank, move to tapas and fine wines at Little Prince Eating House & Bar, then finish up at The 3844 for cocktails and DJ sets.

CRITERION HOTEL

CRIHOTEL.COM.AU



CHAD'S TIP

"Head down to Port Albert for a walk along the foreshore and then fish and chips down at The Wharf Fish and Chips. We can't remember having fresher fish than this!"

Originally built in 1865 'The Cri,' as this grand old lady is affectionately known, has been recognised by the Register of the National Estate as one of the largest intact nineteenth century hotels in Victoria.

Bolstered by the gold rush in Gippsland's mountains, by the mid-nineteenth century Sale was flourishing as the regional centre for Gippsland. The Criterion Hotel was developed in these heady times, and their shady verandah was the place to be.

However, come 2006, The Criterion Hotel had closed and fallen into disrepair, with many concerned that this beautiful historic building would be demolished. Luckily, a local developer undertook a complete rebuild of the hotel, including the painstaking restoration of the heritage listed external façade and verandah.

The Criterion reopened in 2013, as a market-leading gastro pub with a simple philosophy – supporting local growers and producers.

The team at The Cri pride themselves on serving up the best of Gippsland – from cool fresh Sailors Grave served in the bar,

to a wine list featuring Blue Gables, Narkoojee, Lightfoot & Sons, Glenmaggie and Cannibal Creek wines.

The kitchen celebrates the abundance of quality produce grown nearby, offering up a taste Gippsland on a plate. All the meat and seafood are sourced from local butchers and fishermen, vegetables from the fertile soils of surrounding farms and eggs from free range chickens of Maroubra Farm.

The Criterion Hotel changed hands in 2019, to new owners who previously ran the popular Flinders Hotel and, more recently, Flying Duck Hotel in Prahran. Chad and Rex relocated to Gippsland, spying an opportunity to take the Criterion Hotel to the next level in a region that is just beginning to bloom.

The Criterion Hotel
90 Macalister Street, Sale
Ph: (03) 5143 3320
crihotel.com.au



TRARALGON

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

Three Little Birds Café hums along with a strong local crowd. The staff are passionate about their coffee and the kitchen pumps out innovative café fare. Just up the way, **MOMO Traralgon** has a sun-drenched rooftop deck that just screams cocktail-hour, and a range of mega-shakes that will challenge even the most dedicated sweet tooth.

Soak up the sun-dappled shade with the weekend paper at **Food Co On Franklin**, or in the courtyard of authentic Italian gem, **Stellina**. But if coffee is life, you can't go past hole-in-the-wall coffee connoisseurs **One Shot Double Shot**, or **The Cog**, whose book-laden walls beckon you to stay on.

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 'Feed Me,' a seven-course degustation consisting of a range of Asian-fusion tapas, a main meal and dessert, the Little Prince cocktails and extensive wine list are another big pull. 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 Gippsland-inspired, innovative menu. The sumptuous dishes are prepared with finesse and flawlessly presented. Just out of town, you can dine with a view over the vines at **by Jorg** at **Narkoojee**. Select from their contemporary menu while you sample the award-winning wines grown and made onsite.

At the end of the day, make your way to **The 3844** for tacos, cocktails and DJ dance-offs.



MORWELL

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

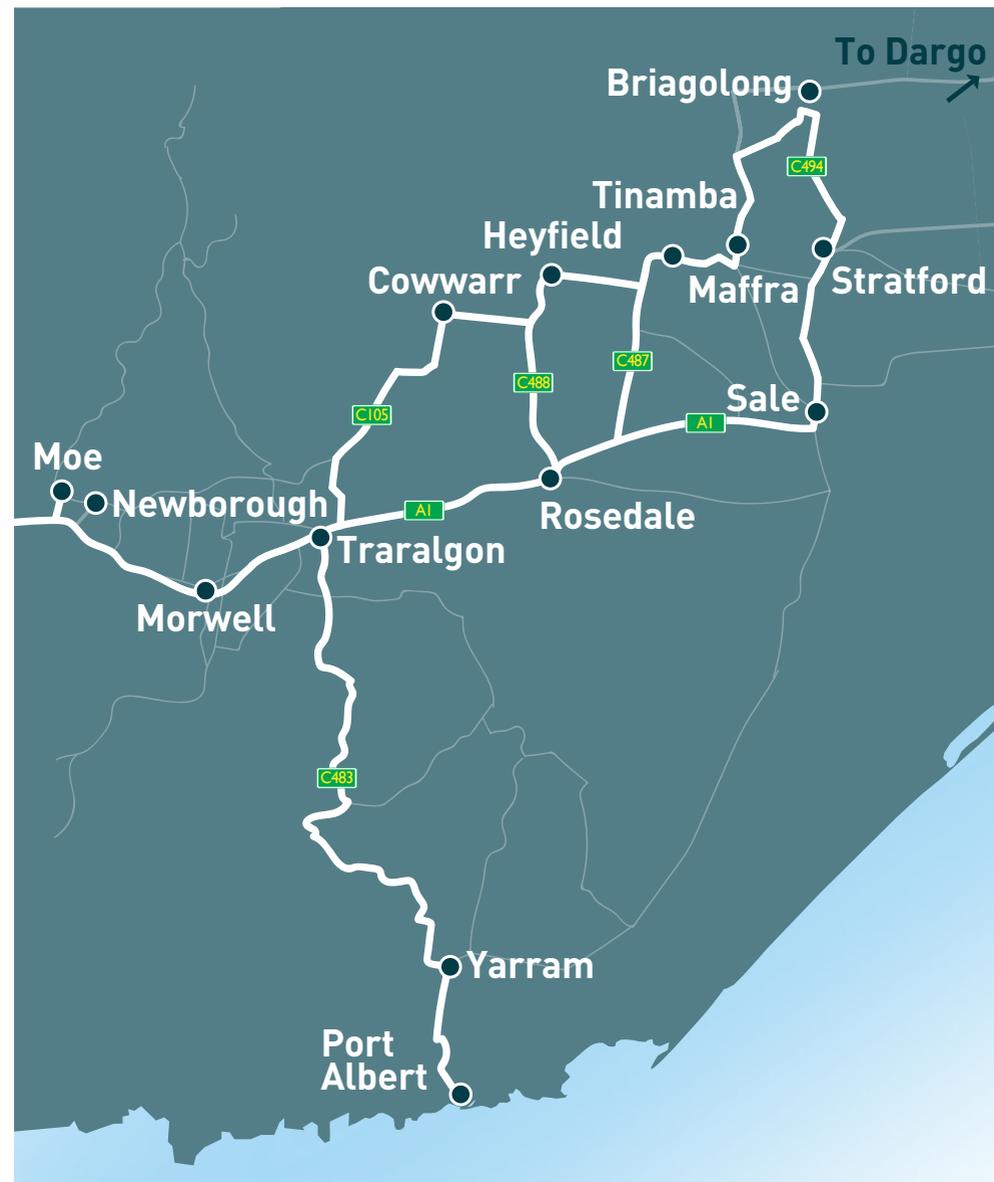
The Vault on Church, named for the building's history as a former bank, is deservedly popular with the locals. They offer all the breakfast favourites plus innovative extras like sago pudding or shanghai pancake. Their seasonal modern-Australian lunch and dinner menu can include beef cheek, lamb strap or prosciutto-wrapped chicken.

Nestled between the Mid Valley Shopping Centre and Village Cinemas, **Cafe Qu Bah** exceeds expectations as it seamlessly takes you from shopping trip to movie date.

Ambient **Saltbush Restaurant & Cafe** makes burgers worthy of applause: soft shell crab, pulled pork, or the vego eggplant schnitzel, and the sticky glazed beef ribs are seriously good.

WHERE TO STOCK UP:

- **Marino'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.

Amay Cafe and Restaurant is guaranteed to fill your belly with hearty big breakfasts and burgers. Head to **Moe Masala Indian & Nepalese Restaurant** for exceptional curries and naan breads.

Just out of town in Newborough, **Raw Harvest Cafe** offers a fresh healthy menu, made from locally sourced produce.

WHERE TO STOCK UP:

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

GIPPSLAND PRINCE



Neilsons Kitchen
13 Seymour St, Traralgon
03 5175 0100
neilsons.com.au

Little Prince
58 Hotham St, Traralgon
03 5174 4866
littleprince.net.au



Chefs and restaurateurs are drawn to Gippsland's bountiful produce and stunning landscapes, but one of the grassroots changemakers in the region was born and bred in the heart of the Latrobe Valley.

Chef Lewis Prince, with wife and partner Bec, run two of Traralgon's most happening eateries – Neilsons Kitchen and Little Prince – and have played a huge part in the transformation of the Latrobe Valley food scene.

Prince started his apprenticeship at fine-dining restaurant Café G at just sixteen and within a few years he was running the kitchen – little did he know he would run that same kitchen for 23 years! A few years in, the restaurant changed hands and was renamed Neilsons. Under the direction of Brad Neilson (currently of the Tinamba Hotel), and with Lewis in the kitchen, Neilsons gained and held a chef's hat for an impressive seven years.

While chefs' hats and reviews drove a young Prince, he saw that Neilsons was a special-

occasions-only restaurant. He wanted eating out to be more... well, fun. Lewis and Bec would regularly head to Melbourne for tapas or dumplings, and thought – why can't we have that here?

Little Prince opened in 2014 as a little brother to Neilsons. And with all the punk attitude that little brothers can get away with, Little Prince thrust inner-city Asian tapas dining into the Latrobe Valley... and you know what? The locals loved it.

Prince explains, "You've got to eat every day, but we can make it really memorable. Good food doesn't have to be expensive." With this fresh view on dining, Neilsons Kitchen was reborn. Reopening in 2016 with a fresh, modern look and a menu that draws on its fine-dining past to showcase Gippsland produce and tempt the five senses.



SALE

Perfectly located between the high country and the coast, Sale is a historic port town with a big cultural heart.

Down at the Port of Sale, **Portside Food & Wine** offers favourites including spicy salads, epic burgers and a great range of bite sized eats. In the town centre, **Mister Raymond** raises the bar for cafe fare, with meals that are precisely executed with delicate and interesting flavour combinations. Just up the road you'll find **Redd Catt**, a popular café and bar whose modern Australian menu has an Asian twist, plus amazing coffee from the friendly, passionate team.

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 verandah. 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.

YARRAM & PORT ALBERT

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. After hours, the **Bull Bar & Gallery** is the place to be, with local craft beers and wines.

Soak up the charm and rich maritime history of nearby Port Albert. With views across the shimmering inlet, the wharf is the ideal spot to perch with fish and chips from **Port Albert Wharf Fish & Chips**.

Stop in at **Port Albert Cafe and Wine Bar** for delicious home fare, with fresh baked bread and croissants on weekends.

WHERE TO STOCK UP:

- **The Gippsland Pantry**, Yarram, stocks a range of milk, cheese, small goods, preserves, eggs, vegetables and more to showcase the very best of Gippsland.

ROSEDALE

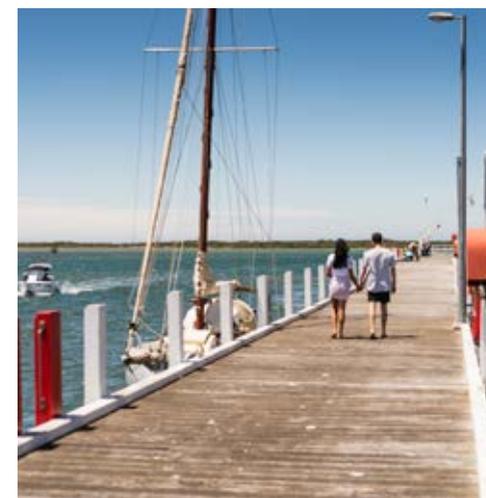
Antiques, bookstores and eclectic gift shops give this quaint little town plenty of character.

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.





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.

An ideal stopover on the Gippsland Plains Rail Trail, the **Cowwarr Cricket Club Hotel** boasts a spacious, freshly renovated beer garden and country fare that is sure to satisfy the weary traveller.

MAFFRA & TINAMBA

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

Café L'Attitude offers up decadent muffins and friendly service, or try **Coffee House 138's** delicious breakfasts, and **The Food Store's** gourmet woodfired pizzas. Then head to the **Maffra Community Sports Club** for a cool drink and a top-notch pub meal. **Chilli Dream** offer a great Vietnamese option in town to enjoy something a bit spicier if that's where your tastes take you.

A short drive (or cycle) out of town, **Tinamba Hotel** is a destination restaurant, bringing home award after award for its refreshing take on traditional pub fare. The fine dining restaurant serves extraordinary meals like charred 14-hour braised wagyu ox cheek, twice baked Maffra cheese soufflé, and local beer and bacon croquettes. Err... yum.

WHERE TO STOCK UP:

- Grab your fermented goods, health and wholefoods from **The Pickle Pot** (Maffra) when you pop in for a healthy lunch or snack on the go.

STRATFORD

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

Dining is a must at **Badger & Hare Cafe** whose playful and cheeky style is reflected in their inventive menu: key lime pie milkshake, butterbings cookie sandwich affogato, or Belgian waffles with sweet dukkah and white chocolate sauce.

Wa-De-Lock Cellar Door has your cafe, wine bar and providore needs covered. The cafe is brimming with character and has plenty of alfresco seating in the garden.

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



THE STAR HOTEL SALE

173 RAYMOND STREET, SALE

With a reputation lasting over 120 years, Star Hotel provides a first-class service of acclaimed spirits, wines, ales and good food!

03 5144 2024 | starhotelsale.com.au



CAFE L'ATTITUDE

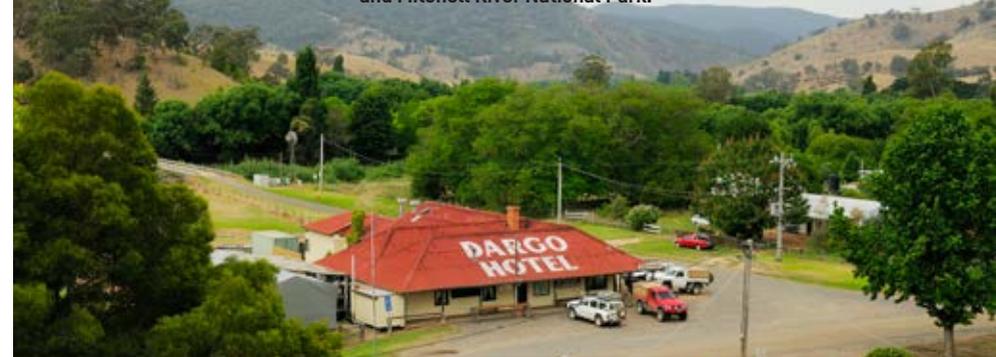
72 JOHNSON ST, MAFFRA

Popular and Friendly café in Maffra serving fantastic lunches, coffee and cakes. All meals freshly made with the option to dine in or take away.

03 5147 1188

DARGO HOTEL

The Iconic Dargo Hotel Oozes with Country Charm. Serving Icy Cold Beer, Quality Home Style Generous Meals accompanied with Friendly Country Hospitality. Nestled in the foothills of the legendary Dargo High Plains, at the entrance of the Alpine National Park, Avon Wilderness Park and Mitchell River National Park.



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thedargohotel.com.au
 FIND US ON FACEBOOK

108-110 Lind Avenue
 DARGO
 03 5140 1231



The Badger & Hare is an award winning café and store inspired by Melbourne laneway cafes.

Serious about coffee and loved by locals and travellers alike, the Badger serves delicious Dukes coffee alongside quality local produce. A great local hangout and destination location.

20 Tyers Street, Stratford, Victoria | 03 5145 7043



Tinamba HOTEL

Locally sourced produce and award winning food, in a relaxed setting.

Offering a 2 or 3 course lunch and casual Bistro fare.

2019 Gippsland Business of the Year.



03 5145 1484
 4-6 TINAMBA SEATON RD, TINAMBA
TINAMBAHOTEL.COM.AU

THE
CRITERION
HOTEL
- EST. 1865 -



Rich in history and grandeur, The Criterion Hotel is a modern gastropub in central Sale, offering up an ever-evolving dining experience based around premium local produce coupled with Gippsland's finest beer and wine.

90 MACALISTER ST, SALE | CRIHOTEL.COM.AU | 03 5143 3320



NEILSONS
KITCHEN.

OPEN BREAKFAST LUNCH & DINNER
5175 0100 . 13 SEYMOUR ST, TRARALGON
NEILSONS.COM.AU



The Vault on Church is newly renovated and hosts a warm modern vibe.

Serving delicious dine-in choices for breakfast, lunch and dinner, including a great range of cocktails.

The Vault serves St Ali coffee, Mork hot chocolate and Tea Drop tea, and a daily changing range of cakes and muffins.



TAKEAWAY
OPTIONS
AVAILABLE
THROUGH
THE EXPRESS.

13-17 Church St, Morwell, Vic, 3840 | 03 5134 2913 | thevaultonchurch.com.au



LITTLE
PRINCE
EATING HOUSE & BAR



KITCHEN OPEN 11:30AM UNTIL LATE TUESDAY TO SATURDAY

58 HOTHAM STREET
TRARALGON VIC 3844
03 5174 4866
LITTLEPRINCE.NET.AU

Eat.
EAST GIPPSLAND



Highlights

A fisherman's paradise

with miles of pristine coastline, vast lake systems and plentiful rivers. Catch your own with Far Out Charters, Lakes Entrance Offshore Charters or Lakes Charter Fishing.

Dining with a view

over shimmering waters is an art perfected in East Gippsland. Metung Hotel, Floating Dragon, Pier 70, Waterwheel Beach Tavern, Croajingolong Cafe and Marlo Hotel are some of the finest.

Dining you'd drive for

Paynesville's SARDINE Eatery + Bar and The Long Paddock in Lindenow are exceptional restaurants with a view, Lightfoot & Sons Winery and The Pressing Shed Café offer award-winning wine, produce and views.

THE ABALONE MEN OF MALLACOOTA



Don't Miss!

**Wild Harvest Seafood Festival,
Mallacoota**

Fresh local seafood,
produce, beer and wine.
wildharvestseafoodfestival.com

**Lucy's Noodles, Mallacoota
64 Maurice Ave, Mallacoota**

Sample fresh, local abalone.

WORDS: TRAVIS GODFREDSON, THE CAPTAIN

Abalone — most people wouldn't know what it was if they stubbed their toe on it. Underneath an iridescent mother-of-pearl shell is a muscly piece of meat about the size of a teenager's fist.

This magnificent mollusc is so prized in Asia that most of these babies have "export only" stamped in their passports at birth — point being, you're unlikely to spot them on sale at the seafood counter in Coles or Woolies.

You need a license to dive for abalone, and licensed abalone divers of Mallacoota will see hundreds a day, maybe thousands a week. Abs cling to the rocks and reefs using a suction-pad "foot" — coming out at night to feed on algae. Rubber-clad divers use knives to scrape them from their perches, typically relying on surface-supplied air "hookah" systems from a drifting or anchored boat operated by a deckie. It's hard work.

Along the eastern coastline, the conditions are often wild — cold and windswept. It's not uncommon for divers to spend five or six hours

a day diving. After harvesting, the abalone are shucked, or delivered live to the co-op in Mallacoota. Then they'll be shipped off to adorn Asian banquets, while the divers head home for a long hot shower.

Mallacoota's abalone industry has a fascinating history, born in the wild and heady days of the 1970s. Abalone fishing is now a lucrative business that affords the licensed divers of Mallacoota a lifestyle most of us can only dream about. On their days off, they can be found drifting the expansive Mallacoota lake and river system for giant flatties or bream, or perhaps backing up to bait balls and pitching live-baits to stripe and black marlin in the cobalt-blue offshore currents.

Abalone divers often describe Mallacoota as "the final frontier", and they wouldn't want it any other way.



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. Effortlessly transforming seasonal local produce into a feast worth the road trip.

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, with the best local wines and beers.

Atmospheric is an understatement at **The Loft**, where the high ceilings and exposed brickwork create an airy feel. Next door, **The Riversleigh** is open for all-day coffee, cake and wine in the sunlit conservatory.

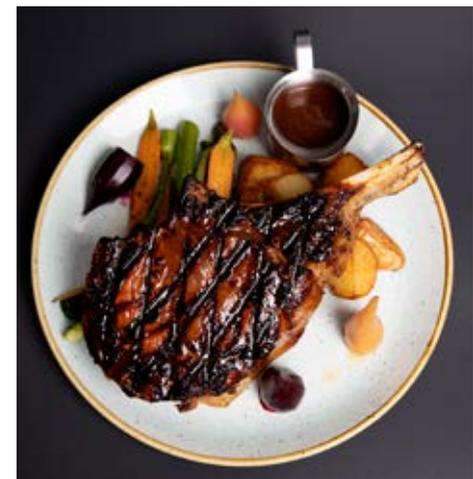
Soak up some rustic local history and a hearty feed of local goodness in the beautifully refurbished **Old Grain Store**, or stop in for a serve of gorgeous pancakes at **The Stables**, est 1889.

If pub grub is more your scene, try **The Grand Terminus** 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** have opened a new restaurant with sweeping views of the Nicholson River.

WHERE TO STOCK UP

- Head to **Tasters Wine and Food** for wine, made-to-order platters and hampers
- Meat, fish, fruit and veggies at **David Lucke's Fresh Food Market**
- A range of chocolate and truffles at **MMM Truffles**
- Gluten free and dietary friendly items at **Paper Chase Cafe & Providore**





PAYNESVILLE

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

Within twelve months of opening their doors, **SARDINE Eatery + Bar** were granted a chef's hat, which they have deservedly retained this year. Under the direction of former Vue de Monde head chef, Mark Briggs, the team take the very best local produce - especially seafood - and turn it into a work of art.

Pier 70 is impeccably located with waterfront views. Mains are imaginative, such as a salmon fillet with coriander and chilli foam on an Asian salad.

For great coffee and all-day breakfast, head to **The Fig Cafe**. The pancakes are stacked high and the eggs are perfectly cooked. Or pop into **Waffle On In** on the Esplanade for a delicious breakfast of freshly prepared waffles.

GIPPSLAND PEARLS

GIPPSLANDPEARLS.COM.AU



Lakes Entrance is renowned for its fresh seafood – but did you know it is also home to the only producer of escargot caviar in Australia?

Literally, the painstakingly harvested eggs of snails. Gippsland Pearls' escargot caviar is the ground-breaking and long-researched start-up of local businesswomen Cheryl Jakobi and Sara Bailey.

Initially focussing on escargot meat, Sara and Cheryl moved their focus to harvesting the eggs of the snails, but at up to \$750 for 100g, the product is squarely marketed at the high-end restaurant and export market.

While escargot caviar might be beyond your weekend antipasto budget (or not?) you can walk away with a little piece of Gippsland Pearls, as in a clever play on words they grow both escargot caviar and the delicate pearl oyster mushrooms. You can pick up your own stash at the farm gate, farmers markets

or sample them on the menu of East Gippsland's best restaurants, including local hatted restaurant, **SARDINE Eatery & Bar**.

Gippsland Pearls is located on the edge of the Colquhoun State Forest, just outside of bustling Lakes Entrance. Sara and Cheryl have big plans for their new venture. The farm gate is now open to the public a couple of days a week, giving visitors the chance to explore the farm and talk through the production of this unique new delicacy with their Meet the Farmer tours.

There's also an off-leash dog park and café on the site so you can enjoy a day out with your furry friend.

Gippsland Pearls
117 Hogs Lane, Lakes Entrance
Ph: 03 5155 5149 or 0437 353 808



METUNG

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

You simply cannot beat the waterfront views from the **Metung Hotel**. Or for a relaxed brunch, look no further than the cosy **Bancroft Bites** serving rave-worthy coffee and a varied menu.

The **Metung Café and Bakery** provides fresh bread, cakes, pies, and delicious ice cream made fresh in Lakes Entrance.

WHERE TO STOCK UP

- **Metung Village Store** has fresh produce, cheese and gourmet meats.
- **Culinaire Cooking School** (Swan Reach) sell a range of preserves, chutneys and sauces.

LAKES ENTRANCE

Work up an appetite boating, swimming or catching your own meal at this lively coastal town.

There's no going past fresh local seafood while you're in Lakes Entrance. At **Miriam's Seafood Restaurant** you can delight in local prawns, Bass Strait scallops, or the humble fish and chips. Or dine atop a floating vessel at **Ferryman's Seafood Café**, choose from parmesan-crumbed scallops, lemon-pepper calamari salad or the crowd-pleasing Seafood Platter.

Albert & Co is a stand-out brunch spot with modern, French-provincial decor and lakeside views. **Funkey Monkey Cafe** make stellar breakfasts with potato rosti egg stack, sweet and savoury waffles, and coconut sago.

An exciting new **Bush Café** and Aboriginal Art Gallery has opened in Kalimna West. Under Head Chef Kevin Murray, a proud Gunaikurnai man, the café showcases indigenous flavours for modern tastes.

In nearby in Lake Tyers, enjoy your pub meal on the deck of the **Waterwheel Beach Tavern** offering spectacular water views.

WHERE TO STOCK UP:

- **Off the Wharf** (Lakes Entrance) showcase the best of locally-caught, fresh seafood
- **Gippsland Pearls** (Kalimna) grow their own gourmet mushrooms .





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 **Nullamunjie Olive Grove** (Tongio), which picked up the award for Victoria's best extra virgin olive oil at the Australian International Olive Awards. **The Pressing Shed Cafe** 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, you'll find **The Homestead House Café**, a delightful café and gift shop serving breakfast, lunch and afternoon tea. 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 - and we're not just referring to **Sailors Grave** inventive brews.

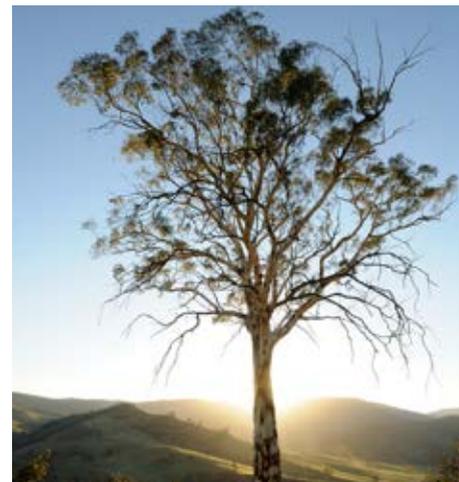
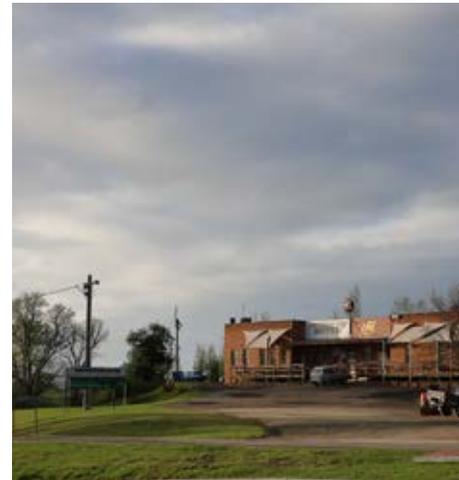
Snowy River Station harvest the native sea vegetables that were common in the traditional diet of the Kurnai indigenous people. By working with the environment rather than against it, these delicacies have flourished on the station's low-lying coastal land, and their samphire and beach bananas are appearing 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 treated with a balance of humidity and temperature over a six-week period to produce a caramelised black garlic with a wide range of medicinal and culinary uses.

For lunch check out **Two Little Owls Cafe** for an ever-changing menu of wraps, salads or heartier mains.

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

If you are 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 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 dot of a coffee shop with loads of seating in the garden where you can enjoy coffee from skilled baristas.

Don't miss **Lucy's**, a Mallacoota institution famed for homemade rice noodles and Cantonese dumplings.



Don't miss this!

WILD HARVEST SEAFOOD FESTIVAL

Mallacoota

April

wildharvestseafoodfestival.com

METUNG FOOD AND WINE FESTIVAL

Metung

June

facebook.com/MetungFoodWineFestival



ALBERT AND CO

201 ESPLANADE, LAKES ENTRANCE

Albert & Co showcase East Gippsland's thriving local produce. Whether it's fresh local seafood, free range eggs or fresh baked bread – produce is the hero.

03 5155 1209 | albertandco.com.au



GIPPSLAND PEARLS

117 HOGGS LANE, LAKES ENTRANCE

Growers of gourmet oyster mushrooms, developers of escargot caviar, Gippsland Pearls invites you to their bush property to explore their vision and fine food production.

0437 353 808 | gippslandpearls.com.au



THE STABLES

58 SERVICE STREET BAIRNSDALE

Local cafe/restaurant set in an old stables. Sourcing local produce. Using Wild Rye's coffee. Being a place for the community to enjoy what we do.

03 5152 0615



THE PRESSING SHED CAFE

290 Bindi Road, Tongio, Vic.
(03) 5159 4455
www.nullamunjie.com.au

Enjoy a glass of wine with lunch served al fresco under the grapevines on the deck, overlooking the olive groves and the beautiful Tambo Valley.

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.



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



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



SARDINE eatery + bar

ESTD 2017

A restaurant showcasing an ever-changing menu of fresh, local produce by award winning chef, Mark Briggs.

3/65 ESPLANADE, PAYNESVILLE | 03 5156 7135
SARDINEEATERYBAR.COM

NORTHERN GROUND

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

Using fresh, seasonal and local Gippsland produce, along with local wines and beers is central to our philosophy, to provide our customers with a memorable experience and also highlight the incredible efforts of our local producers

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



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

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

The final stop is **Ripplebrook Winery**, in the undulating hills south of Drouin. Sample the wines at the cellar door, indulge in a delicious woodfired pizza or enjoy an antipasto picnic under the trees.

THE OLD GRAIN STORE

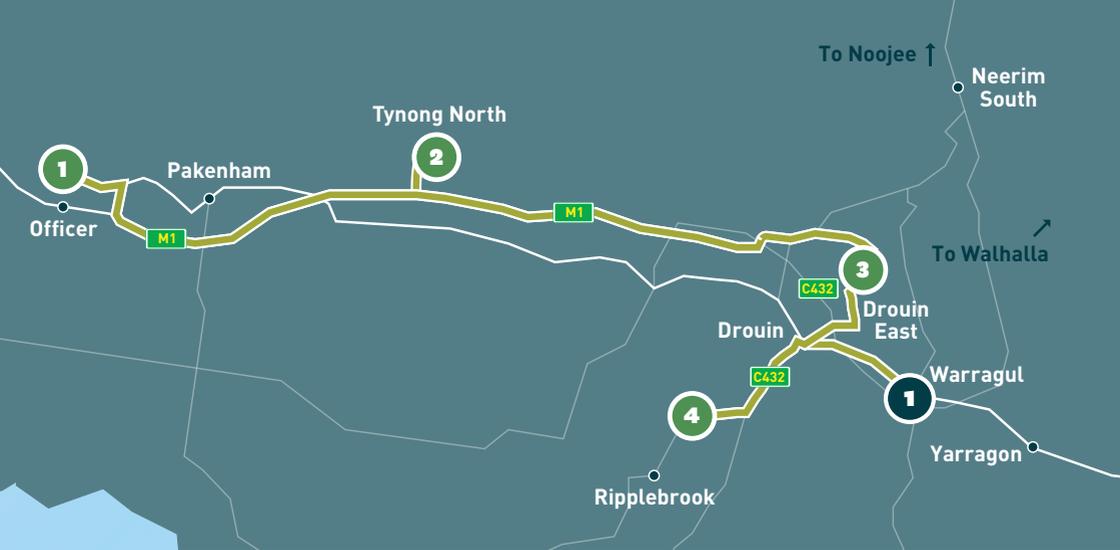
The Old Grain Store has been part of Bairnsdale for over 100 years.

Refurbished into a restaurant, it has retained its rustic charm and offers guests a beautiful backdrop while dining.

Whether it is our mouth watering menu and grazing platters or just a drink with friends, we can cater for all of your needs.



21 Wood Street, Bairnsdale (03) 5152 2100 facebook.com/theoldgrainstorebdale



WINERIES

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

BEERS & OTHER BREWS

- 1 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

BRANDY CREEK ESTATE

BRANDYCREEKESTATE.COM.AU



What more could you ask of a weekend in the country than fine wine, good food and someone to massage the tension from your weary limbs? Brandy Creek Estate, ticks all the boxes.

The restaurant and cellar door overlook five acres of established pinot noir, pinot gris, pinot meunier and tempranillo vines, thriving in the rich fertile soil of West Gippsland.

The fruit of these vines, and some from nearby vineyards, are lovingly tended into a range of award-winning wines. The specialty being their rather cheeky 2012 M nage A Trois, an Australian Sparkling Wine Show bronze-medal award winner.

The restaurant looks across the vineyard and olive grove to the spectacular Baw Baw ranges in the distance. Inside, the d cor is modern and rustic, in the winter months a fire blazes and on warmer days you can enjoy the view from the deck.

The mouth-watering fare is predominantly Spanish-inspired, with regular paella feast events and a wide range of tapas.

Did we mention massage? Yes! Brandy Creek Estate has a day spa on site offering an extensive range of indulgent massages, facials, scrubs, wraps and even a Hammam steam room to ease your tired soul.

With several boutique B&Bs nestled in the surrounding hills, this may just be the perfect recipe for your next escape.

Brandy Creek Estate
570 Buln Buln Road,
Drouin West
Ph: 03 5625 4498
brandycreekestate.com.au



brandy creek

RESTAURANT, VINEYARD & DAY SPA

Nestled into the evergreen undulating hills, just to the north of Warragul and Drouin, is Brandy Creek Estate, West Gippsland's premier wine, food, function destination and Day Spa.

Share many of our tasty Tapas dishes with family or friends, whilst you enjoy Brandy Creek's premium cool climate wines. Take in the stunning views over the vineyard, olive grove and neighbouring farms out to the Baw Baw ranges.

Complete your day visit and indulge with our signature spa packages designed to relax, restore and re-energise you.



570 BULN BULN ROAD, DROUIN EAST 03 5625 4498
BRANDYCREEKESTATE.COM.AU



RIPPLEBROOK
WINERY

Ripplebrook winery is a second generation, family owned vineyard that offers warm hospitality, delicious woodfired pizzas, and breathtaking views of Mount Baw Baw. Inspired by Catena's Italian heritage, the food showcases local, seasonal produce from the Gippsland region.

Today Catena's daughter, Alysha, and her winemaking partner Lucy have joined the Ripplebrook team. Both are passionate about regenerative agriculture, supporting local producers, and being zero waste in the cellar door.



681 Gardner and Holman Road, Ripplebrook Vic 3818
0467 745 373 • info@ripplebrookwinery.com.au
RIPPLEBROOKWINERY.COM.AU

Enjoy wine, share plates and more in a relaxed country setting.

The Cellar Door offers a warm, friendly spot to sample the range of premium single vineyard cool climate wines.

Sustainability - Regenerative Farming - No Herbicides - No Pesticides - Compost Tea - Organic Cultural Practices - Sheep for Grass Control - Low Carbon Outputs

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



CANNIBAL CREEK

p: (03) 5942 8380 m: 0438 518 506

e: wine@cannibalcreek.com.au

www.cannibalcreek.com.au

260 Tynong North Rd, Tynong North
Gippsland 3813 Victoria Australia

follow us:

Established in 1997



Drink.

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 Clair de Lune Vineyard
- 5 djinta djinta Winery
- 6 Lucinda Estate
- 7 Red Door Estate
- 8 Bellvale Wine+
- 9 Waratah Hills Vineyard
- 10 The Wine Farm
- 11 Drummonds Corrina Vineyard
- 12 Dirty Three Wines
- 13 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 pass a couple of boutique wineries: **Clair de Lune Vineyard** which employs a minimalist intervention approach to growing grapes, and **djinta djinta Winery** with an onsite restaurant overlooking the beautiful grounds.

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 lovely drive through the countryside and verdant valleys will take you to **Gurneys Cider** near Foster. Crisp, unique batch

ciders are on for the tasting, made from the farm's heritage apples. It's also an excellent excuse for a leg-stretch on your way to the world-renowned Wilsons Promontory.

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.

Open throughout the summer, **The Wine Farm** is all about making wines they want to drink themselves. The wines show provenance, from the crunch of the soil to the freshness of the climate.

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

RACV INVERLOCH RESORT, INVERLOCH

The Zenith Lounge hosts a happy hour every night and live music on Fridays with dramatic ocean views

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 BAYSIDE LADY, INVERLOCH

Atmospheric beer garden serving drinks from the vintage caravan

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





BASS RIVER WINERY

1835 DALYSTON-GLEN FORBES ROAD, GLEN FORBES

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

03 5678 8252 | bassriverwinery.com



RED DOOR ESTATE

175 NAPIER RD, MIRBOO NORTH

Red Door Estate is a boutique winery / vineyard nestled in the Mardan Hills of the Strezlecki Ranges of South Gippsland. John and Adrienne Neilson are the second proud owners of the vineyard, growing and producing Pinot noir, Sauvignon blanc and cool climate Shiraz.

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

THE GURDIES WINERY

The Gurdies Winery features spectacular views over Western Port Bay and a large cellar door, plus an extensive garden with barbeque facilities for family picnics.

Established for 30 years, The Winery produces a range of wines made from eight varieties of Estate-grown grapes, using traditional wine-making processes.

215 Gurdies-St Helier Road, The Gurdies VIC | 03 5997 6208 thegurdieswinery.com.au



Discover Lucinda Estate

Try artisan wines and cider made on site.

Indulge in delicious pizza showcasing the finest ingredients grown and made locally. Enjoy the panoramic views across the Tarwin River to Gippsland's rolling green hills.

LUCINDA ESTATE



lucindaestate.com.au | 0439 337 270 | 108 Parr St, Leongatha, VIC



Harman Wines is a family owned and run, multi award winning vineyard and winery in Wattle Bank (near Inverloch).

Taste cool climate wines, *enjoy* delicious wood fired pizzas and platters featuring local produce, and *listen* to live music.



Our cellar door is open every weekend
12 Korumburra-Inverloch Road, Wattle Bank
harmanwines.com.au | 03 5611 3857



LOOK ON THE BRIGHT CIDER LIFE

GURNEYS CIDER.COM.AU



JAMES'S TIP

"Take a picnic and head to Walkerville South - a magic, secluded beach with rock pools, caves and remains of an old lime kiln. Either that or head inland with your picnic hamper of local goodies to Agnes Falls - a hidden, breathtaking gem. Heaps to explore!"

Perched on a hillside with spectacular views of Wilsons Promontory, Gurneys Cider is proudly producing authentic, bottle-conditioned cider that has people sitting up and taking notice.

Brothers James and Tom Gurnett moved from the UK when they were young boys, but the ties to the motherland were strong in one aspect at least - cider.

The English love their cider. So it stands to reason that some of the finest cider-apples are UK heirloom, and it was to the cideries of Great Britain that Tom returned to refine his cider-making skills.

Fast forward a few years and the Gurneys Cider farm is now home to over 5000 heritage cider apple trees - hailing from France, England, America and Ireland - and one big family dream, to bring authentic English style cider to the hills of Gippsland.

Now deeply rooted in Gippsland, Gurneys Cider sources the best produce direct from local farms. Their delicious platters feature local award-winning Berry's Creek cheeses and Amber Creek Farm smallgoods; even the rustic wooden

beams used to build the cidery are sourced from timber that has been crafted by Amber Creek Farm's sawmill.

The Great Southern Rail Trail runs alongside the cidery, offering the perfect pit-stop for weary cyclists. In fact, Gippsland's roadsides and rail trails are peppered with beautiful old apple trees. These wild-grown apple trees are now an abundant source for Gurneys' Scrumpy Cider.

So, enjoy a lightly sparkling Original Dry for a summer's day; a sweeter, sparkling Pear and Apple Cider made from ripe pears and crisp apples; and their Wild Cider whose wild yeasts and apple skins create a cider that is a warming nod to the way cider was traditionally made.

Gurneys Cider
343 Fish Creek-Foster Road, Foster
Ph: 0423 039 863
gurneyscider.com.au

WHISKY BUSINESS

LOCHBREWERY.COM.AU



Whisky is casting off its conservative boys-club image and emerging as the new spirit de jour... but for one small distillery in the Gippsland hills, the production of high-quality whisky has always been the end game.

Craig Johnson and Mel Davies, of Loch Brewery & Distillery, have spent over a decade learning, developing and refining their knowledge of the distilling process to produce the perfect whisky.

In the simplest terms, malt whisky and beer share very similar origins, starting out with the fermentation of malted barley to release the sugars that will convert into alcohol. And so, it was through the development of sought-after ales and award-winning gin that Craig and Mel arrived at their first bottling of single malt whisky in 2018.

This first cask sold out within the hour.

Loch Brewery & Distillery have since added an additional barrel store to their site and doubled capacity to meet demand. They are one of only a handful of distilleries in regional Victoria where you can pull up a stool, sample a hand-crafted single malt whisky, gin and natural ale and chat to the distillers themselves about how the magic happens.

Loch Brewery & Distillery
42/44 Victoria Rd, Loch
lochbrewery.com.au



D3 TASTING ROOM
64 Cashin Street Inverloch

Thurs – Mon: 11am – 5.30pm
Summer Holidays: OPEN 7 DAYS
www.dirtythreewines.com.au

We make wines from patches of dirt somewhere between the penguins and the prom. We love pinot noir and the three distinct "Dirts" the vines are grown in. They are wines with soul and harmony, that sing of the dirt from where they come.



Located in beautiful South Gippsland, Gurneys Cidery overlooks the mountain ranges and northern beaches of Wilsons Promontory National Park.

The Cidery has over 4000 heritage apple trees and specializes in crafting traditional style ciders.

Please visit to enjoy our locally sourced food platters and full cider range.

343 Fish Creek - Foster Rd. Foster 3960 • Phone: 0423 039 863 • gurneyscider.com.au

Mainland Australia's most southerly cellar door

Enjoy shared lunches and award winning wines



- /waratahillsvineyard
- @waratahillsvineyard
- waratahills.com.au

20 COTTMANS RD, FISH CREEK VIC 3959
03 5683 2441



Waratah Hills
Vineyard



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

We offer a range of freshly brewed, natural and handcrafted beers all made here on site.

We brew 6 core beers, an IPA, Pale Ale, Golden Ale, Dark Ale, Summer Ale and a Lager as well as seasonal and speciality batches.

We run an all-day kitchen with wood fired pizza, nachos, salads, desserts and offer a kids menu.

12 Commercial St, Korumburra
burrabrewingco.com.au

OPEN THURS TO SUN (MIDDAY TILL LATE) • FRESH NATURAL CRAFT BEER MADE ON SITE
• **LARGE BEER HALL, BAR AND BEER GARDEN** • ALL DAY FOOD • **LIVE MUSIC SUNDAYS 2PM TO 5PM** • FRIDAY MUSIC IN SUMMER FROM 6PM

Drink.

PHILLIP ISLAND



WINERIES

- 1 Purple Hen Wines
- 2 Phillip Island Winery

BEER & OTHER BREWS

- 1 Ocean Reach Brewing
- 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." The food truck style menu is matched with the beers and features burgers, tacos and buffalo wings.

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

PHILLIP ISLAND RSL, COWES

Adults-only terrace with table service, wines on tap and a cocktail selection

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

SHAKA BAR, SAN REMO

In the heart of the seaside town San Remo, city meets sea. Beachside Cocktail Bar & Courtyard serving upbeat Tapas style eats



Drink.

CENTRAL GIPPSLAND



CENTRAL GIPPSLAND WINE 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.



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

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. Stroll amongst impressive fern trees and giant mountain ash and across the graceful suspension bridge over lush gullies.

Head north through the Latrobe Valley to **Traralgon Vineyard**. It 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.

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 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

VAULT KITCHEN & BAR, MORWELL

Live music on Friday evenings, which coincides with happy hour

WA-DE-LOCK CELLAR DOOR, STRATFORD

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

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 the Mediterranean-inspired restaurant, **by Jorg**.

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.

GIPPSLAND VICTORIA NARKOOJEE

RESTAURANT CELLAR DOOR WEDDINGS EVENTS



Cellar Door Open Daily 10:30am - 4:30pm

Restaurant bookings: 03 5192 4550

Lunch: Thursday – Sunday, Dinner: Friday & Saturday



JAMES HALLIDAY RATED 2020

220 Francis Road Glengarry | Winery: 03 5192 4257 | www.narkoojee.com

toms cap

is an award winning boutique vineyard retreat surrounded by the forests of the Strzelecki Ranges, the ninety mile beach at Woodside and the natural flora and fauna of the Tarra Bulga National Park.

The property features 100 acres of rolling green paddocks with seven acres of vines. Four secluded cottages offer exclusive and award winning accommodation.

wine + restaurants
accommodation
weddings + functions

contact:

322 Lays Road, Willung South, 3847
03 5194 2215 www.tomscap.com.au





Blue Gables



A James Halliday 5 Star Rated Winery with magnificent views, Blue Gables offers award-winning wines, delicious cheese platters and wood fired pizzas.

100 Lanigan Road
Maffra West Upper
03 5148 0372
www.bluegables.com.au

Drink. EAST GIPPSLAND

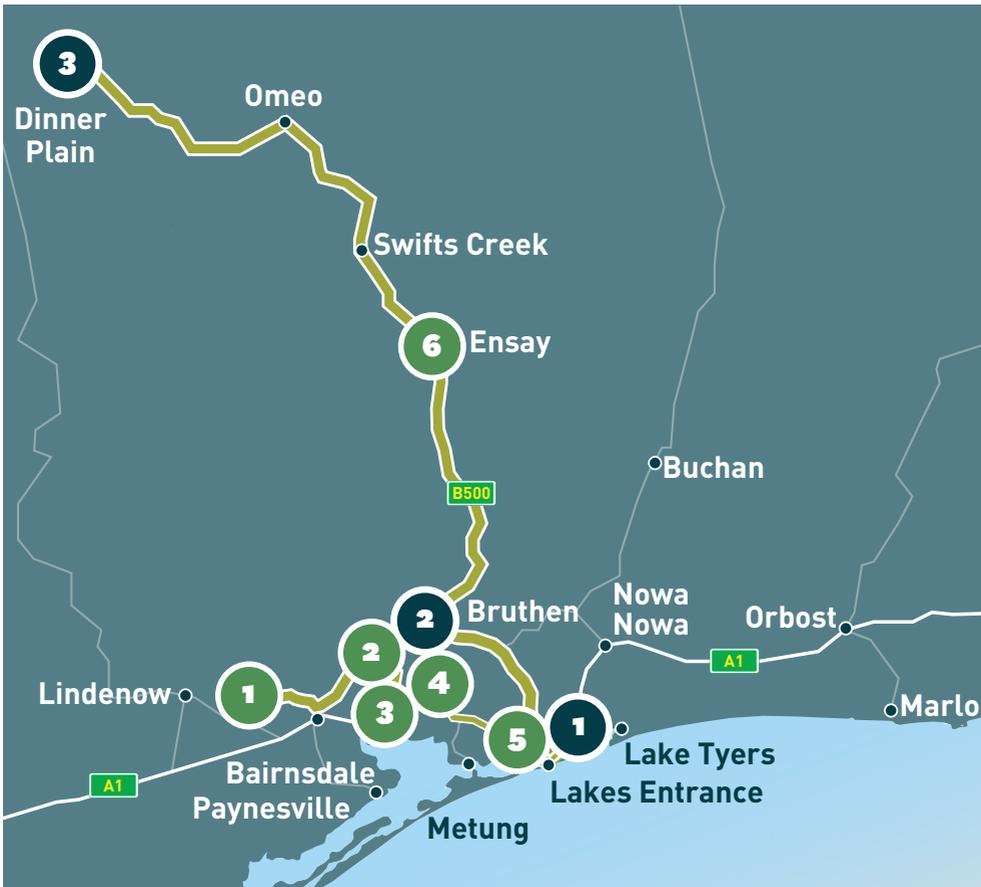


EAST GIPPSLAND WINE TRAIL

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 gentling 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 Blizzard Brewing Company

Start the 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 a visit to grab a few bottles for home.

At **Nicholson River Winery**, the wines reflect the characters unique to 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 their new 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 the retro-industrial fitted space.

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 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.

For those heading on to Mount Hotham and beyond, a stop at **Blizzard Brewing Company** in Dinner Plain is a must. With bragging rights for Australia's highest brewery, the craft beers are brewed with pure waters and melted snow of the Victorian Alps.

While they don't have a shop front, it would be remiss of us to leave **Sailors Grave** out of this guide! These innovative Orbost-based craft brewers forage and gather natural, fresh ingredients from the ocean, rivers and farms surrounding their brewhouse. You can savour their beer in any Gippsland restaurant or bar worth their salt.



BULLANT BREWERY

46 MAIN STREET, BRUTHEN

Enjoy craft beer made on-site and restaurant -quality meals celebrating local produce. Relax indoors, overlooking the brewhouse, or on the expansive deck overlooking the Tambo Valley.

03 5157 5307 | bullantbrewery.com



RED BLUFF BREWERS

11 OLD BUNGA ROAD, LAKES ENTRANCE

Enjoy our full range of specialty crafted beers that come straight from the Brewery right here in Lakes Entrance. We are Refreshingly East Gippsland.

0407 754 192 | redbluffbrewers.com

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

GOLDEN AGE, OMEO

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

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

PAYNESVILLE WINE BAR, PAYNESVILLE

An upmarket venue with frequent live music and views across McMillan Strait

WATERWHEEL BEACH TAVERN, LAKE TYERS

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

LIGHTFOOT & SONS

Cellar Door, Vineyard and Winery



Cellar Door

Visitors are welcome to our vineyard and winery for wine tastings or to enjoy a glass of wine and a local produce plate.

Positioned at the edge of the escarpment, the cellar door and deck have commanding views of the unique landscape.

Opening Hours

11am – 5pm Fri/Sat/Sun.
Every day from 27th Dec to 31st Jan.
Closed Christmas Day & Boxing Day.

Enquiries

03 5156 9205
info@lightfootwines.com.au
www.lightfootwines.com.au
Find us on: [f](#) facebook [@](#) instagram

Location

717 Wy Yung – Calulu Road
Bairnsdale VIC 3875



Nicholson River Winery



A new destination for lunch just 3kms from the Princes Highway at the Nicholson River Winery, The Barrel Room is open for lunch and events. The menu is designed to cater for all who visit the winery and features fresh, local produce to compliment Nicholson River Winery estate grown wine.

Our unique full flavour wines are of European style best matched with memorable meals and our friendly staff are here to introduce you to the varieties we offer.

The Barrel Room has a large deck with a view over the Nicholson River Valley perfect for your next special occasion.



Lunch Bookings Essential on 0490 717 901
Cellar Door Open 10 – 4
Weekdays 10 – 5 weekends

WINE SALES ONLINE
20 Cabernet Close, Nicholson 3882
NICHOLSONRIVERWINERY.COM.AU

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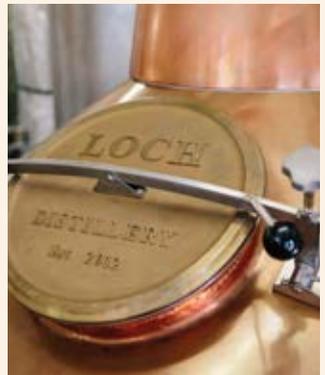


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