

A man with curly hair and a beard, wearing a white chef's shirt and a green apron, stands in front of wooden shelves. The shelves are filled with various jars, some containing grains or seeds, and several potted plants. A green kitchen scale is visible on one of the shelves. The overall atmosphere is warm and rustic.

# *Eat. Drink.* **GIPPSLAND**

**YOURS TO  
KEEP**

**VISITGIPPSLAND.COM.AU**

#eatdrinkgippsland #visitgippsland

# GIPPSLAND WINE COMPANY



## Welcome back to **GIPPSLAND**



Photo Credit: Sunday Cornish Treloar

**This is one of the most deliciously beautiful parts of the planet and it's all around you ready to explore.**

As a food writer I am allowed to pick a story and follow its journey from the sea, the farm, the dairy to the plate. I invite you to do the same.

With its reliable rainfall and fertile pastures Gippsland produces some of the best dairy products in the nation and is arguably the home of Australia's best blue cheese. I take an empty esky with me in the back of the ute everywhere I go. I stop in at cheesemakers around Gippsland and find out which is their seasonal best. Some of my favourite cheesemakers don't have a farmgate but do sell at local delis and farmers markets so I make a point of buying up from the retailers who support Gippsland produce.

When I chat to well known chef Neil Perry he always raves about the Gippsland seafood he gets sent to his restaurant in Sydney. He thinks it is some of the best in the world. One of the great joys in life is being amongst the fishing fleet of Lakes Entrance or San Remo and buying lobster, whiting or flathead straight from the fishers.

One of the greatest and most rewarding success stories of this century has been the rise of Gippsland wines. From Melbourne's doorstep to the far east of the state Gippsland is producing not only some truly excellent cool climate wines but also some really enjoyable cellar door experiences. You can explore Gippsland's beautiful hills and plains, forests and rivers simply by driving from winery to winery collecting a few bottles for the cellar as you go.

But if you don't have time for a road trip simply head to one of the region's award winning restaurants or casual eateries and you can sample it all in one sitting. Great lamb, beef, pork and poultry all grown here in this rich country along with some awesome veg all washed down with a Gippsland wine or beer.

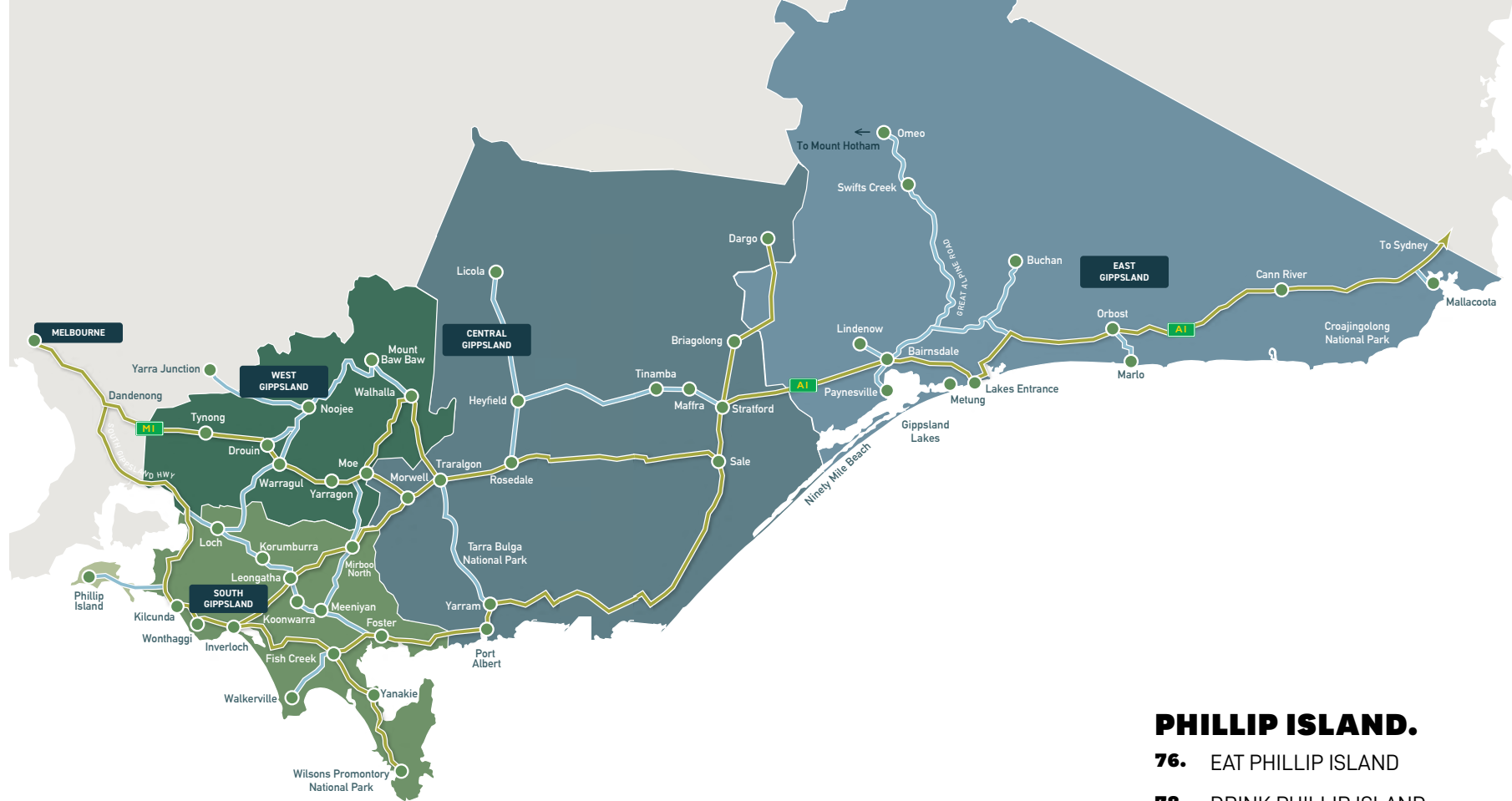
So, where are you going to taste the best of Gippsland?

**Richard Cornish**  
FOOD WRITER & AUTHOR



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Destination Gippsland acknowledges the Gunaikurnai, Bunurong and Wurundjeri as the traditional custodians of the land where we meet and work and pays respect to their Elders; past, present and future for they hold the memories, traditions, culture and hopes of Aboriginal and Torres Strait Islander people of Australia.

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## Farm Gates OF GIPPSLAND

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



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

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

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

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

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

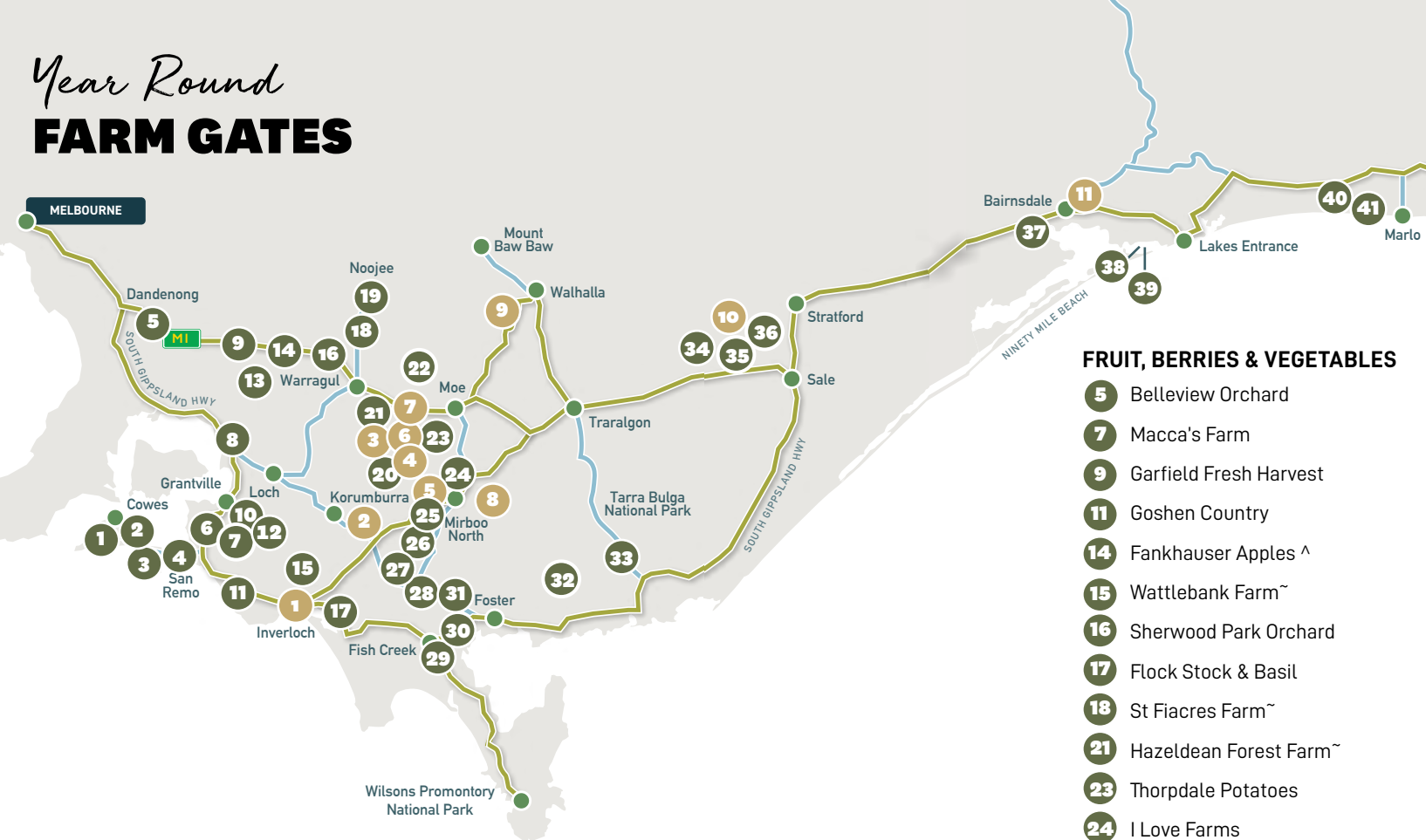
If you love a bit of natural sweetness, be sure to head to one of Gippsland's berry farms in the summer to pick your own sun-ripened fresh berries.

Sun-ripened strawberries from **The Berry Dairy** (Maffra) are simply unbeatable. Or the **Blue Tree Honey Farm** (Dumbalk), which is abuzz with sweetest local honey.

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



# Year Round FARM GATES



## SEASONAL FARM GATES

### BERRIES

1	Mystic Sands Berry Farm	Nov - Mar
2	Fleming Berries ^ ‡	Dec - Feb
3	Sunny Creek Organic ^	Dec - Feb
8	Waterwheel Orchards ‡	Dec - Feb
9	Newman's Berries	Dec - Mar
10	Berry Dairy	Nov - Apr
11	Blueberry Fields	Dec - Feb

### FRUIT + VEGETABLES

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

^ Phone ahead as opening hours can change

‡ Frozen berries sold year round

~ By Appointment Only

### FRUIT, BERRIES & VEGETABLES

- 5 Belleview Orchard
- 7 Macca's Farm
- 9 Garfield Fresh Harvest
- 11 Goshen Country
- 14 Fankhauser Apples ^
- 15 Wattlebank Farm ~
- 16 Sherwood Park Orchard
- 17 Flock Stock & Basil
- 18 St Fiacres Farm ~
- 21 Hazeldean Forest Farm ~
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- 35 Wilbert's Veggies & Cackleberries
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- 28 Fish Creek Mount of Olives ^
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# SHOUT OUT

*to hospo workers*



## LAMEZLEIGHS

lamezleighscoffeehouse  
andeatery.com.au

## WARRATAH HILLS

waratahhills.com.au

**You may notice our cover this year is a bit different. We decided it was time to give a shout out to the hospitality crew of Gippsland.**

From the baristas up at first light to hand you your morning brew, to the late-night pastry chefs ensuring you get your gooey sweet treat at the end of a great meal.

Gippsland's many villages and towns are peppered with boutique breweries, distilleries, wine bars, cafés, gastro pubs, regular good-schnitty pubs and lots of warm country kitchens. Our region is full of small businesses, and small business owners working alongside their teams to deliver the best of Gippsland produce.

The small business owners are also the first ones affected when times are tough and we all have to tighten our belts. They spend precious time finding staff for their businesses, with labour shortages, tech advancement and changing consumer expectations reshaping the industry and how they hire.

Frontline roles, from housekeeping to dishwashing obviously require

an on-site presence so hybrid work arrangements just aren't a workplace factor for this industry. There is no flexibility around mealtimes for the hospitality team, no chance to achieve change in their work-life balance that allows for any kind of flexibility in the hours or days of the week that they work.

They show up, open up, work weekends and late nights, rely on walk-ins to fill seats and hope for no no-shows. They are the dependables who go to work on Mother's Day, New Years Day and every Sunday so you don't have to cook.

So we raise a virtual glass to them, and give them a shout out here. The Trev's, Tanya's, Jess's, Marty's, Mark's and Nick's of the region. And all their support crews, from the dish washing crew to the floor-moppers, to the Sous Chefs, Head Chefs and Managers, we thank you for your hospitality. Gippsland sure would lack lustre without you.



# GIPPSLAND CELLAR DOOR

*in the City*



**FARMER'S DAUGHTERS**  
farmersdaughters.com.au

BY ALEJANDRO SARAVIA

**As the Gippsland Food Ambassador and Executive Chef of Renaissance Group – which includes Farmer's Daughters and Victoria by Farmer's Daughters - I am really privileged to be able to share the stories of the people, places and produce of Gippsland with guests at our restaurants.**

Ever since we opened in January 2021, it has been a real thrill to see the faces of our diners as they learn about the amazing produce from the Gippsland region, and then hear of its incredible array of vineyards, wine makers and award-winning wines on offer.

Gippsland is a big part of Victoria and Farmer's Daughters is the perfect place for diners to get a feel for its incredible food and wines.

As a cool-climate region, Gippsland is quickly shaking off its 'little-known' tag and is now attracting plenty of interest from around the world – and at Farmer's Daughters we love to play our part in spreading the word – one glass at a time. If we can inspire guests to explore the region and discover the amazing wines – we are happy!

Our extensive wine list features many of Gippsland's premium wines from wineries who don't have

a cellar door, such as Bass Phillip, Patrick Sullivan Wines, William Downie Wines, Allevare Wines, Entropy Wines, Xavier Goodridge Wines and Moondarra Wines.

We also have many more favourites who are open to greet you, here are some of our favourite wines to both pour, and to visit when in the region: Dirty Three Wines, South Gippsland, Fleet Wines, South Gippsland, The Wine Farm, South Gippsland, Waratah Hills, South Gippsland, Carrajung Estate, Central Gippsland, Narkoojee Wines, Central Gippsland, Blue Gables Vineyard, Central Gippsland Lightfoot Wines, East Gippsland.

And if you are experiencing Gippsland withdrawal symptoms between visits, we have the cure... book yourself a table at Farmer's Daughters and you'll get your fix by the plate and glass-full!

# Gippsland's **FARMERS MARKETS**



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

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

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

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

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

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

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

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

**Gippsland has so many vibrant markets which you can find on [visitgippsland.com.au](http://visitgippsland.com.au)**



# Gippsland's FARMERS MARKETS



## 1ST SATURDAY OF THE MONTH

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

## 1ST SUNDAY OF THE MONTH

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

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

## 2ND SUNDAY OF THE MONTH

Nowa Nowa Creators Market facebook.com Nowa Nowa Creators Market	9am – 2pm (Sept - May)	Recreation Reserve, Nowa Nowa
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## 3RD SATURDAY OF THE MONTH

Drouin Craft & Produce Market facebook.com/drouincraftmarket	9am – 12pm	Civic Park, Drouin
Inverloch Farmers Market visitbasscoast.com.au/events/markets	8am – 1pm	The Glade, The Esplanade, Inverloch
Prom Country Farmers Market promcountryfarmersmarket.org	8am – 12pm	Foster War Memorial Arts Centre Hall, Main Street, Foster
Sale Producers Market facebook.com/SaleProducersMarket	8am – 12:30pm	Sale Showgrounds, Sale-Maffra Road, Sale
Warragul Farmers Market warragulfarmersmarket.com.au	8:30am – 1pm	Civic Park, Warragul

## 3RD SUNDAY OF THE MONTH

Rail Trail Community Market facebook.com/ railtrailcommunitymarketleongatha	8:30am – 1pm	Leongatha Railway Station / Long St, Leongatha
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## 4TH SATURDAY OF THE MONTH

Paynesville Farmers' & Makers' Market facebook.com/marketbythelakes	8am – 12:30pm	Paynesville Foreshore, Paynesville
Traralgon Farmers Market traralgonfarmersmarket.org.au	8am – 1pm	Kay Street, Traralgon
Yarragon Craft & Produce Market facebook.com/ YarragonCraftAndProduceMarket	9am – 1pm	Campbell Street (winter) or Waterloo Park (summer)

## LAST WEEKEND OF THE MONTH

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





# Cooking Schools + FOOD TOURS

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

## COOKING SCHOOLS

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

Meat-lovers rejoice! Warragul's **String + Salt** in Warragul have evolved their cooking school to focus on salting, curing, dry aging, butchery and wild caught game. While this is an exciting shift in their offering, their classes remain thoroughly hands-on and focused on teaching traditional skills and celebrating quality produce.

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

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

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

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

## ALL-ROUNDERS

Culinaire Cooking School, Swan Reach  
Jacican, Mirboo North

## MEAT

String + Salt, Warragul

## BREAD

Culinaire Cooking School, Swan Reach  
Simply Sourdough, Trafalgar  
Real Bread by George, Crossover

## HEALTH & SUSTAINABILITY

Peppermint Ridge Farm, Tynong North

## CHEESE

Culinaire Cooking School, Swan Reach  
Wild Earth Mother, Tarra Valley

## FLAVOURS OF THE WORLD

Santhosa, Woolamai (Sri Lankan)  
Culinaire Cooking School, Swan Reach

## PRESERVING & FERMENTATION

Jacican, Mirboo North  
Wild Earth Mother, Tarra Valley







## FOOD TOURS

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

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

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

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

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

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

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

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

**Specialty Wine Tours:** tour of West and Central Gippsland wineries including Cannibal Creek, Brandy Creek, Narkoojee, and Ripplebrook Winery.



**Local Way**  
TOURS



### Southern Gippsland Wine & Tapas Tour

\$210pp

Click the QR code for details



**Private group wine and brewery tours throughout Gippsland also available**

(minimum 6 people)

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[localwaytours.com.au](http://localwaytours.com.au)



# *Eat* WEST GIPPSLAND



## *Go your own way*

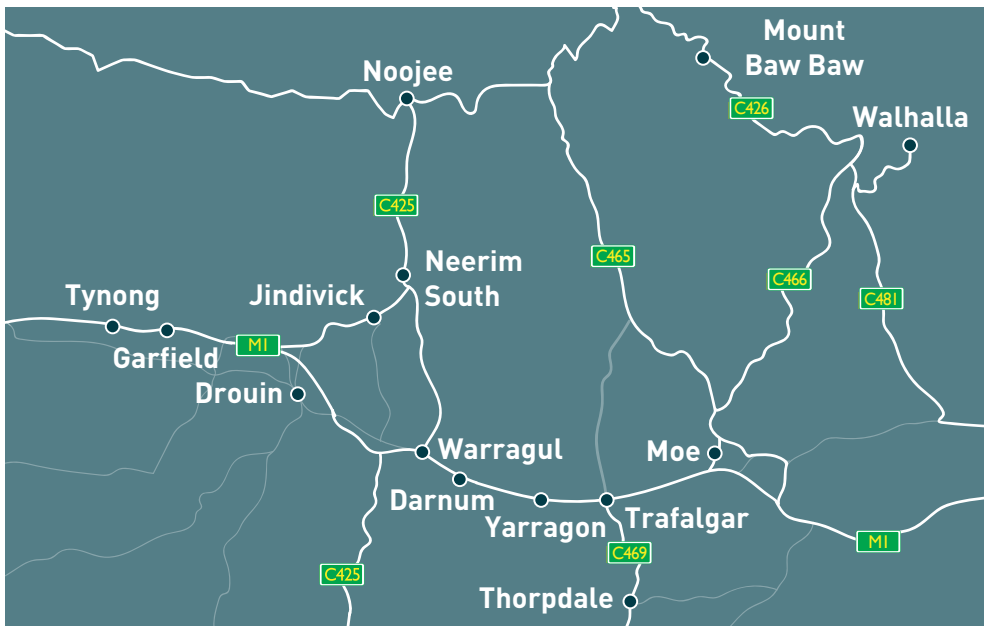
The cellar door at **Cannibal Creek Vineyard** opens at 11am on Fridays, their tutored wine experience is sure to get the weekend off to the right start.

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

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

Top it off with dinner at celebrated new Warragul hotspot, **Messmates Dining**, whose collective hospitality kudos has transformed an unassuming corner of town.





## TYNONG

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

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

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



## GARFIELD

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

**Cannibal Creek Bakehouse** bake artisan sourdough bread and cakes in their 125-year-old wood-fired scotch oven. They've extended their operation, converting the mechanics workshop next door into **Luna's Garfield**, a space to enjoy their delicious brunch, lunch and coffee.

Just down the street, **Brewsters Foodstore & Café** are more than coffee and lunch, they also stock a range of fruit, vegetables, milk, bread and free-range eggs, plus delicious take home meals.

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



## BUNYIP

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

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

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



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

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

## WHERE TO STOCK UP

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



# RAIL TOWNS

## *of West Gippsland*



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**CANNIBAL CREEK  
CELLAR DOOR**  
[cannibalcreek.com.au](http://cannibalcreek.com.au)

**GRANITE CAFÉ**  
[facebook.com/  
granitecafetynong](https://facebook.com/granitecafetynong)



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**Meander your way through four bite-sized towns dotted along a 13km stretch of Gippsland's train line. Of course, you can visit by train, but we reckon you'll want your wheels to explore gems off the main line.**

First stop, **Nar Nar Goon**, check out unique murals of days gone by, from mechanics at the motor garage to turn-of-the-century locals browsing the general store. Don't forget to stock up on fresh meat, sausages, Gippsland cheeses, sauces or gourmet salts at Butcher with the Chef.

Tranquil **Tynong** is just a stone's throw from all the thrills and spills of Gumbuya World. Enjoy a relaxed breakfast at Granite Café in town, or dial things up a notch with a tasting and lunch at upmarket Cannibal Creek Vineyard, we recommend braised ox cheek with a delightful merlot.

**Garfield** charms with heritage buildings and inviting shop fronts. Indulge with coffee and cake at Brewsters Foodstore & Café, where you can find fresh groceries and delicious take-home meals. For mouthwatering gourmet sausages

and smoked meats, pop into Country Style Meats Butcher & Smokehouse. Garfield Hotel offers friendly country pub meals in their spacious dining room and beer garden - and be sure to check who's playing at the historic Garfield Picture Theatre.

Walk off some indulgence and take in breathtaking views from **Mt Cannibal** or take it easy with a wander through Sherwood Park Orchard, picking fresh apples and patting adorable pet donkeys. Between the two, Lady Lavender's Tea Room serves fresh scones on delicate antique crockery.

Last stop, **Bunyip**, whose small and cosy Biddy Martha's Café boasts tasty salads, toasties and more. Finally, round out the day at The Lost Mexican whose tacos, nachos, paella and frozen margaritas will have your tastebuds dancing all the way home.



## DROUIN

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

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

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

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

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



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



## WARRAGUL

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

You don't have to travel far into Gippsland to find your first restaurant of acclaim – head to **Hogget Kitchen** for a celebration of Gippsland's bountiful goodness. Think local King George whiting or grass-fed meat cured, smoked or slow-cooked to perfection in-house.

New kid on the block, **Messmates Dining**, is a family collaboration of siblings and partners. The menu, inspired by classic French and Italian cuisine, leans heavily into Gippsland's glorious local produce.

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

Relaxed local wine bar, **Everything's Better with Wine** live by their namesake, delivering

delicious charcuterie alongside some of Gippsland's best wines.

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

Café culture is alive and well with quality options including **Frankies**, **Main Street Café** and **South Brew Café**. While **Mr Huberts Café** adds a delicious splash of colour to your day.

### WHERE TO STOCK UP

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



## YARRAGON

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

Yarragon is known for inviting laneway cafés. We dare you to resist **Café Piccolo's** fresh cakes and delicious lunch offerings, tucked away in the Village Walk.

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

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

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

### WHERE TO STOCK UP

- **Gippsland Food & Wine** for lunch and cake dine in or take away, plus a huge range of local cheese, wine and deli goodies.



## NOOJEE

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

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

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

If you're on the move, stop in for coffee and brunch at quintessential country café, **The Little Red Duck Café**, in the centre of town.

### WHERE TO STOCK UP

- **Jindi Pig Butchers** in nearby Neerim South specialises in free range pork, flavoured sausages and smoked meats.
- The **Alpine Trout Farm** is an experience unlike any other. Catch your own trout or salmon, and cook it up right there on the BBQ.

# MESSMATES

## *Dining*



**MESSMATES DINING**  
messmatesdining.com

---

**Warragul's Messmates Dining is gaining rave reviews for a refined dining experience, which combines Michelin-star skill and deep local roots for a culinary match made in heaven.**

Behind an understated corner façade in the heart of Warragul, Messmates' Euro-leaning bistro and wine bar reverberates with a gentle hum. Diners meet and mingle over fresh Gippsland seafood, lamb, beef and locally grown veg, all washed down with the finest local and imported wines.

Messmates Dining is run by siblings Chris and Jodie Odrowaz, and their respective partners Jess Odrowaz and Michael Clark. These messy mates have long loved cooking up a storm together, entertaining friends over shared plates, good wine and all the mess that goes along with it.

They'd often joked about opening their own place to share this love of good food, and now this dream has become a reality. Jest aside though, this talented quartet have some serious combined hospo cred and deep roots in the local food landscape.

Locals may see some familiar faces at the front of house, with Chris and

Jess Odrowaz formerly of popular Warragul eatery Main Street, at the helm. Meanwhile in the kitchen, chefs Michael Clark and Jodie Odrowaz (The Age Good Food Guide Young Chef of the Year 2019) met while working at Vue de Monde and went on to tread the kitchen tiles at Michelin-starred London restaurants, including Pétrus by Gordon Ramsay and Fera at Claridges.

Messmates' soft curtains and muted furnishings make for a relaxed and intimate destination dining experience. The menu is staunchly local and prepped between an open kitchen and warm-lit plating table.

Favourites range from delicate Corner Inlet King George Whiting to McIntosh Farm lamb, followed by a warming apple crumble tart and whipped crème fraîche that will keep you coming back to this Gippsland gem time and again.





## MORE EATS AROUND WEST GIPPSLAND

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

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

Pop into **Willow on Main** in Willow Grove for lunch, dine in or take it away to enjoy overlooking the glorious Blue Rock Dam.

In nearby Coopers Creek, **Assaggio del Forno** offers authentic Italian wood fired pizzas

and great coffee. Or stop into the **Erica Café & Bar** in Erica (of course!) for the winning combo of cocktails and cake.

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

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

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



### BANDOLIER BREWING

28 MASON ST, WARRAGUL

Located in the heart of Warragul, Bandolier Brewing produces award-winning small batch beer. Featuring 16 beer taps in a spacious bar and kitchen plus Warragul's largest beer garden. Also serving local spirits, wine and cider.

For bookings visit [bandolierbrewing.com](http://bandolierbrewing.com)



### WARRAGUL FARMERS MARKET

CIVIC PARK, WARRAGUL

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

[warragulfarmersmarket.com.au](http://warragulfarmersmarket.com.au)



### MR HUBERT'S

19 PALMERSTON ST, WARRAGUL

Located in the centre of town, Mr Hubert's is an aesthetic café that is popular amongst locals for its delicious 'Instagram-worthy' food, specialty coffee and ambience.

0493 495 519 | [@mrhuberts](https://www.instagram.com/mrhuberts)



### YARRAGON HOTEL

105 PRINCES HIGHWAY, YARRAGON

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

03 5634 2202 | [yarragonhotel.com.au](http://yarragonhotel.com.au)





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

123 Princes Hwy, Yarragon VIC 3823 | 03 5634 2451 | [gippslandfoodandwine.com.au](http://gippslandfoodandwine.com.au)

# HOGGET

TOHEN

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AWARD WINNER 2021

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6 Farrington Close, Warragul, VIC 3820 • 03 5623 2211 • [www.hogget.com.au](http://www.hogget.com.au)

TRAVELLERS REST HOTEL

The Travellers Rest Hotel is a 1937 Moderne Era building nestled between Trafalgar and Mirboo North. Originally founded as a hotel and general store, the business is now an iconic destination for locals and travellers to this region as a gastro pub hosting meals, drinks, functions and accommodation.

STATION STREET, THORPDALE, 3835 | 03 5634 6240  
[TRAVELLERSRESTHOTEL.COM](http://TRAVELLERSRESTHOTEL.COM)

## MIRADOR SPRINGS RETREAT

Escape to Mirador Springs Retreat, the ultimate haven for a romantic getaway.

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Our private & luxurious facilities & gardens are designed to soothe your senses & rejuvenate your mind and body.

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[MIRADORSPRINGS.COM.AU](http://MIRADORSPRINGS.COM.AU)



# Messmates

dining



Messmates Dining is a casual, hatted restaurant with a wine focused beverage list of local and imported producers alongside rotating tap beers, cocktails and digestives - food provincial in style, inspired by local farms and produce, think seasonal stripped back cooking - food is classical in technique with a contemporary approach.

15 palmerston street, warragul | 03 5622 2952 | messmatesdining.com



Enjoy food and wine in a relaxed country setting.

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

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

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



## CANNIBAL CREEK

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

e: wine@cannibalcreek.com.au

www.cannibalcreek.com.au

260 Tynong North Rd, Tynong North  
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Established in 1997

GIPPSLAND

WINE-GIPPSLAND

The Ridge House

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Cozy farmhouse vibes  
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# NOOJEE HOTEL

OPEN EVERY DAY  
FROM 11AM



Come visit the iconic Noojee Hotel for a great country style meal with the best river views in town.

Meals available all day from 11.30am - 8.30pm

411 Mt Baw Baw Tourist Rd, Noojee

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Toolshed Bar, Bistro and cabins is a 1930 style Country pub with cabins, built on a 140-acre cattle farm in the hills of Noojee. It is situated along Latrobe river, and surrounded by old growth forests and landscaped gardens and is famous for its large great country pub meals. A Must visit.



38 Loch Valley Road, Noojee 3833 | 03 5628 9669 | [toolshednoojee.com.au](http://toolshednoojee.com.au)



**The restaurant & bar lounge epitomizes the ideal destination  
for an unparalleled winery experience!**

Indulge in tranquil dining at our beautifully designed restaurant, boasting floor-to-ceiling glass windows and impeccable service. Host your indoor or outdoor wedding ceremony with a picturesque backdrop of the Baw Baw ranges.

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[functions@brandycreekestate.com.au](mailto:functions@brandycreekestate.com.au)

[brandycreekestate.com.au](http://brandycreekestate.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 the 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**. 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 award winning wines. Stock up on local produce and grab a picnic hamper to go, or enjoy lunch in the restaurant.

**Swampfox Winery**, located on the rich peat soil of Catani, has a cellar door open for tastings and sales on the first Sunday of the month.

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

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

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

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

**Bandolier Brewing** are an independent nanobrewery in Warragul, proudly serving quality beer and authentic Mexican tapas.

Stop into **Yarragon Ale House** to sample a brew or two from YAR Brewing Co, their small boutique brewery specialising in limited release beers.



## WINERIES

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

## BEERS & OTHER BREWS

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

## Bars & Pubs THE HIT LIST

### YARRAGON HOTEL, YARRAGON

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

### THE ROYAL 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

### THE TOOLSHED, NOOJEE

A laid back, country pub in a beautiful bush setting

### WALLY PUB, WALHALLA

Inviting and laid-back country pub



# HEART OF *the 'Burra*



**BURRA BREWING**  
burrabrewingco.com.au

**Burra Brewing have gone from strength to strength in the five years since opening their brewery doors. With a winning combination of laid-back friendly hospitality, a solid beer list and delicious wood-fired pizzas they'll tempt you back to refill your growler on every road trip.**

Originally set up by a group of mates with a passion for brewing, the fun-loving, hard-working Burra Brewing team have made a name for themselves, popping up in beer fridges, on menus, at markets and in collabs across the region.

The brewery itself is housed in a former grain shed, completely transformed into an expansive yet inviting brewery and dining hall. A huge turf beer garden out the front beckons you in for beers under the brollies and, stepping inside, you'll find a relaxed front bar leading through to a huge, high-ceilinged brew room. Shining vats line the walls, brewing up a range of natural, handcrafted beers that have proven popular both in the brewery and in venues across the region.

Sitting proud across from some of South Gippsland's best eateries and vintage shopping haunts, with the Great Southern Rail Trail rolling

straight past the rear, Burra Brewing makes the ideal road trip stopover, or destination in its own right.

The options for enjoying the Burra Brewing selection range from the toe-in tasting paddle to schooners at the brewery, followed up with cans, growlers or squealers to take away. Their Pale Ale, Golden Ale and Lager are enduring crowd favourites, while the Dark Ale, Amarillo IPA, mango-forward hazy Mosaic and rotating specialty brews tempt you to push the boundaries.

There's no need to move on when hunger strikes - the kitchen team have got you covered with a range of classic and gourmet wood-fired pizzas. Their Lamb Souvlaki is a must-try, while Roasted Pumpkin and Feta is a hit, even with non-vegos, and the Burra Spicy will have you reaching for another round of refreshing Burra Brewing ales.

# *Eat.* **SOUTH GIPPSLAND**



## *Go your own way*

There's a good chance **The Gurdies Winery** will be your first port of call as you coast down the Bass Highway, here you can enjoy a relaxed glass of wine with a magnificent view across Western Port Bay.

Then, let your hair down with a fun-filled afternoon of fine cool climate wines, platters of local produce, tapas and pizza at **Harman Wines'** multi award-winning cellar door.

Be sure to stop into Meeniyan for an unforgettable treat at **Trulli Cucina Povera**, or a more relaxed meal at **Trulli Outdoors** across the road – we challenge you to leave without a haul from **Trulli Pantry** delicatessen.

As you near the spectacular Wilsons Promontory National Park, stop into **Waratah Hills Vineyard's** gorgeous cellar door for a tippie of their Waratah Hills and Prom Roads wine or Fish Creek Gin, alongside a decadent grazing board of Berry's Creek Cheese, Calabrese salami and Trulli sourdough.





## KILCUNDA & SURROUNDS

Change is afoot in Kilcunda, with **Udder & Hoe** relocating to their new digs in **The Sticks**, and putting a distinctively Italian twist on their offering with an array of Italian baked goods, aperitivo, vino and espresso.

Meanwhile, hugely popular Cape Paterson Life Saving Club caterers, **Copper Door Kitchen** have stepped up a gear, opening for regular dining in the former Kilcunda General Store.

Next door, new management at **The Kilcunda Ocean View Hotel**, (or 'The Killy Pub' to locals) are serving up great pub meals with a side of ocean views, live music and incredible sunsets.



## WHERE TO STOCK UP

- **Udder & Hoe's** passion for sustainable and organic produce remains strong in their new home, still stocking loads of local goodies to support the farmers and community



## INVERLOCH

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

The café scene is strong in this popular seaside town. First up, **Bluette on Bear** is a stunning little brunch stop where you can treat yourself with brunch in the sunny courtyard.

With its iconic wave mural, **The Local** is an institution when it comes to coastal coffee. While new addition, **The Larder**, promises an inviting brunch destination and deli in a much-loved location.

**The Bayside Lady** serves up gourmet pizzas in a retro-fab courtyard, complete with 70s wall mural and vintage caravan where drinks are served on summer evenings.

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

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

**Pearl Inverloch** for a flavoursome, home-style Malaysian spread in a refined restaurant setting. Longstanding favourite, **The Invy Espy Hotel** serves up a mix of pub classics, share plates and tasty mains.

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.

Make a beeline to **Green Heart Café & Providore** for casual brunches and hearty lunches, on the deck.

## WHERE TO STOCK UP

- **Wandilla Gippsland** in Inverloch have a fantastic range of local produce, including seafood.
- **Inverloch Quality Meats** has all the quality cuts you'd expect from a passionate local butcher.
- **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.





## WONTHAGGI

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

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

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

**Wonthaggi State Coal Mine Café** have reopened their doors, offering the perfect place to enjoy a meal and debrief after a stroll

through the grounds. Drop into the **Wonthaggi Club** for a relaxed and casual dining experience for the whole family.

## KORUMBURRA

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

**The Coterie** are offering a feast for the senses in the former Borough Dept Store digs – textured homewares, Japanese food, coffee, cake and a roaring central wood heater.

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

Popular road-trip pit stop, **Kelly's Bakery** is open seven days a week offering fresh pies, pastries, bread and coffee. Or linger longer at **Luscious Café**, for a range of delicious brunches and lunch bowls, plus irresistible sweets and specialty slices.

## LOCH

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

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

Later in the day, mosey over to the **Loch & Key** for an afternoon tipple by the fireplace, and linger for dinner in their cosy dining room. Or check out **Loch Wine Bar** for a selection of Gippsland's finest beer, wine, cheese and produce in a relaxed setting.

### WHERE TO STOCK UP

- **The Loch Grocer** is a full local pantry of fruit & veg, meat, bread, dairy and vino.
- **The Burra Pantry and Larder** stock local and artisanal meats, cheeses, eggs, bread and more!
- Delight in cheesy goodness direct from **Prom Country Cheese** (Moyarra).

## LEONGATHA

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

**Number 9 Dream Café** has got your back for lazy brunches, while pint-sized **Lyon & Bair** hits the mark with their strong coffee game.

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

Nestled within South Gippsland's largest retail homewares store, **Henriettas** offer fresh, healthy lunches and great coffee for your shopping break.

New kid on the block, **Open Gippsland** is a hidden, speakeasy lounge bar exclusively serving Gippsland wines, beers and spirits alongside a tapas style menu heavy on the local produce.







## MIRBOO NORTH

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

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

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

## MEENIYAN

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

Popular South Gippsland eatery, Moos at Meeniyán, has changed hands and evolved into **Mahob at Moos** - café by day, restaurant by night. Renowned Hawthorn chef and restaurateur from Mahob by Amok, Woody Chet, has relocated to Meeniyán bringing his knack for showcasing Cambodian cuisine with a modern twist.

Across the road, enjoy brunch in the sunny courtyard of **The Meeniyán Store**.

To appreciate the region's finest handpicked antipasto, pizza, pasta and meats, check out **Trulli's Cucina Provera**, a refined dining experience showcasing their humble southern Italian fare. Chasing a more casual affair? Dine al fresco at **Trulli Outdoors**, where you can savour innovative brews from the **Sailors Grave Brewing** container bar.

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

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

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

### WHERE TO STOCK UP

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

## KOONWARRA

**The whistle-stop village of Koonwarra sure packs a punch when it comes to fresh local produce.**

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

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

### WHERE TO STOCK UP

- The charm's not for sale at **Paddlewheel** in Koonwarra, but the fresh produce, cheese and meat are.

## TARWIN LOWER & VENUS BAY

**Tarwin Lower is a much-loved fishing destination on the banks of the Tarwin River, just a few kilometres from the popular surf beach of Venus Bay.**

Visit Tarwin Lower's **The Bird & Wolf Café** for the friendly service, delicious brunches and towering burgers. Or stop into the **Riverview Hotel**, a down-to-earth country pub on the Tarwin River, boasting one of Gippsland's most elaborate fireplaces.

In nearby Venus Bay **The Bay Gourmet & Food Store** is a licensed café with a well-rounded menu of fresh baked favourites and an in-store providore. Meanwhile, **The Cavity** is the perfect post-beach pit stop, a licensed café with a focus on fresh seafood and local produce.

### WHERE TO STOCK UP

- Swing past Tarwin Lower's **Flock Stock & Basil** on a Saturday for chemical-free vegetables, pork, lamb, beef and eggs, small-batch preserves, meals and desserts.



## *all about* **THE DIRT**



**DIRTY THREE WINES**  
dirtythreewines.com.au

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**It's all about the dirt. Marcus Satchell and Lisa Sartori from Dirty Three Wines are passionate about dirt. They cherish the distinct soils of their vineyards and celebrate the subtle differences they impart to their wines and honor the symbolic "home soil" that unites Gippsland's emerging winegrowers.**

Dirty Three Wines started back in 2012 as a fun side project between three mates: Stuart Gregor, Cam McKenzie, and Marcus Satchell, all connected by a love of music, mirth, good food, and wine. The original 'dirty three' amicably went their separate ways in 2016, with Stu and Cam going on to build the moderately successful Four Pillars Gin (tongue planted firmly in cheek). Meanwhile, Marcus threw himself into shaping vines and making wines across Gippsland.

Like the alluvial gold of the Gippsland wine industry, you'll find Marcus' winemaking, vine-tending, or consulting influence building up wineries across the region, including the likes of Carrajung Estate, Gippsland Wine Co, and Waratah Hills.

In 2014, Marcus's wife and business partner Lisa Sartori joined the business. Lisa boldly stepped out of a career in banking and into the vineyard. Demonstrating skills that were wasted in balancing books, Lisa has been hands-on with everything

from pruning and netting vines to driving tractors and skilfully leading a tasting. The name Dirty Three now pays homage to their three distinct single vineyard Pinot Noir's and the differences the soil makes to the wine.

Marcus and Lisa opened Dirty Three Wines' urban cellar door in a shed in the bustling seaside town of Inverloch in 2017. The cellar door reverberates with the hum of live music and a menu that reads like a who's who of Gippsland food and drink... think Sailors Grave, Burra Brewing, Loch Brewery & Distillery, Trulli's irresistible focaccias, and a selection of delicious Gippsland cheeses.

Dirty Three Wines' cellar door offers a celebrated range: Chardonnay, Blanc de Blancs, Sparkling Shiraz, Riesling, and Rosé. But make no mistake, downright dirty and delicious Pinot Noir is the ace for these thriving South Gippsland winemakers.





## FISH CREEK & FOSTER

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

The iconic art-deco **Fish Creek Hotel** bistro showcases Gippsland's freshest produce and has a great selection of local wines.

All ye landlubbers can enjoy an ever evolving menu on the sun-baked deck at **Long John Pickles**, or stroll across the road, where **Gibsons** and **Little Oberon** cafés offer up a range of lunch favourites.

Just out of Foster, drop into **Gurneys Cidery's** award-winning cellar door to sample their unique small-batch craft ciders with a platter of hyper-local antipasto or a unique Pinsa Romana (like pizza, but oh-so-much better).

In Foster, **The Kitchen Table** offer delicious focaccias, wraps and fresh Trulli pastries. **Coco De Mer Café** and **Latte Dah Café** have a diverse menu of your breakfast and lunch

favourites, while **Bohnnys Café** has café fare with a twist including noodle, pasta and sushi specials.

Enjoy a round of golf, followed by dinner at **19** at Foster Golf Club. Meanwhile, at **Promontory Restaurant & Winery** soak up the most incredible view of Wilsons Prom while you enjoy their elegant menu and wine list.

### WHERE TO STOCK UP

- **Aherns Fruit Market** (Foster) is a greengrocer, gourmet deli and health food store.
- **Foster Seafoods** has fresh local seafood including prawns, crays and oysters.
- See **Gibsons** (Fish Creek) for local wines and gin, bread, cheese and decadent baked goods.
- **Long John Pickles** (Fish Creek) stock local beer, wine and gin, fresh vegetables and preserves.
- **Dividing Creek Honey** (Fish Creek) taste and take home an array of honey and honey products, see the bees in action.

## TOORA

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

In the heart of town, the **Windmill Café** offers house-made cakes and meals with an emphasis on fresh produce, gluten free, vegan and vegetarian dishes.

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

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

Stop into **The Panton Store** while you're in town to pick up some gorgeous kitchen and homewares, such as Shelley Panton's much sought-after Australian made pottery.



*Don't Miss!*

### Kilcunda Lobster Festival

January  
facebook.com/kilcundafestival

### Loch Food and Wine Festival

June  
facebook.com/LochFoodandWineFestival

### TIDAL Seafood Festival

September  
tidalseafoodfest.com.au





## MORE EATS AROUND SOUTH GIPPSLAND

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

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

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

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

### WHERE TO STOCK UP

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



### BASSINE SPECIALTY CHEESES

2125 BASS HWY, GLEN FORBES

At our café and store you will be delighted by specialty cheeses, non-homogenized dairy and delicious menu. With a variety of platters, desserts and tasty treats to satisfy everyone's appetite. You can observe our dairy cows graze in the paddock and even peek into the cheese making room. A perfect destination for family and friends to enjoy lunch. A Farm to Table experience.

03 9988 2820 | [bassinespecialtycheeses.com.au](http://bassinespecialtycheeses.com.au)



### THE LOCH GROCER

37 VICTORIA RD, LOCH

South Gippsland providore showcasing local growers, producers and makers, encouraging a sustainable approach to living. Offering a simple menu that follows the seasons alongside excellent coffee. A meeting place for locals and visitors.

[lochgrocer.com](http://lochgrocer.com)



### THE PANTON STORE

31 STANLEY ST, TOORA

The Panton Store is an established and well loved lifestyle store brimming with practical wares for good living. Including; pottery, books, cushions, kitchenware, plants, brush-ware, wood care, gumboots, and cosy woollens.

Established in Melbourne in 2009, The Panton Store moved to South Gippsland in 2023.

03 5686 2105 | [shop.shelleypanton.com](http://shop.shelleypanton.com)



### RACV INVERLOCH RESORT

70 CAPE PATERSON-INVERLOCH RD, INVERLOCH

With sweeping views of the coastline, Radius Restaurant is a stunning light-filled space, showcasing local, regional produce and an extensive wine list.

03 5674 0000 | [racv.com.au/inverloch](http://racv.com.au/inverloch)





# Avonleigh

Fine Dining



**Avonleigh: Elegant, Intimate, Unique.**

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

42 Thorsons Road, Tarwin (3 mins from Meeniyian)

03 5664 7264 • avonleighfarm@gmail.com • avonleighfarmfinedining.com

## The Old School

Surrounded by tranquil gardens, this restored and reimagined 1920s schoolhouse invites you into a world of timeless luxury and rural elegance. A romantic escape for couples, and a peaceful, cosy haven for solo travellers,

The Old School is your private escape, with fireside bath, king bed, rain shower and so much more.



2650 Grand Ridge Road,  
Hallston, South Gippsland  
0402 661 118  
[grandridgehouse.com](http://grandridgehouse.com)



Meeniyian Motel is the perfect place to stay to explore Wilsons Prom and South Gippsland with the Great Southern Rail Trail across the road, the Meeniyian Hotel next door, cafés, restaurants and boutique shops within short walking distance. We offer a variety of room types and large spacious gardens.

119 Whitelaw Street, Meeniyian

03 5664 0030 | [meeniyianmotel.com.au](http://meeniyianmotel.com.au)



## the beach house people

We're a busy team of specialist Property Managers, and we live, work and play local, so it gives us great pleasure managing beautiful holiday houses along the stunning coastline of the Bass Coast.

We've invested in bringing a full range of services to property owners and an amazing range of holiday accommodation to our guests.

[www.thebeachhousepeople.com.au](http://www.thebeachhousepeople.com.au)

1300 343295 [hello@tbhp.com.au](mailto:hello@tbhp.com.au)



Inverloch Cape Paterson Kileunda Corinella





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## ONE GREAT CLUB, TWO GREAT VENUES

We pride ourselves on our exceptional service, food and venue presentation.



The Wonthaggi Club is the ideal place to unwind and catch up with friends. The Bistro is open 7 days.

16 McBride Ave, Wonthaggi  
(03) 5672 1007



The Clubhouse offers the perfect setting to hold your next function or event.

11 Dr Sleeman Dr, Wonthaggi  
(03) 5672 1437

Check out our website to see what's on [www.wonthaggiclub.com.au](http://www.wonthaggiclub.com.au) or scan the QR code to see our menus →



## 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 a few days to make your way around the trail.





## WINERIES

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

## BEER & OTHER BREWS

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

\*Open by appointment only

Nestled among the hills-that-know-no-bound, 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.

Heading to Loch, your first port of call is **Gippsland Wine Company**. These guys make premium wines from their local vineyards. The cellar door is warm and inviting, and you can enjoy wine by the glass (or bottle) with a picnic in the scenic grounds which overlook Loch Valley. When wine won't do, whet your whistle at **Loch Brewery & Distillery**. Traditional craft ales are served by hand pumps, and you can try gin, vodka and single malt whisky.

Just down the road, you'll find Korumburra's **Burra Brewing Co.** Try a sample paddle of the craft beers, and be sure to get a wood-fired pizza in your belly.

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





**The Fleet Wines** team have been producing wines in Gippsland since 2016 – in fact, they were shortlisted for 'Best New Winery' in the 2024 Halliday Wine Companion. Their much-anticipated cellar door has opened on the outskirts of Leongatha for tastings and wine by the glass/bottle, alongside a delicious snacks menu.

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

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

Call ahead to visit off-the-beaten-track award winners, **Bellvale Wine**, near the hilltop village of Mirboo North. This village is synonymous with the **Grand Ridge Brewery**, overlooking the rail trail – it's the ideal reward.

Inverloch's **Dirty Three Wines** make riesling, chardonnay, shiraz, but really, it's all about the pinot noir. Downright dirty and delicious pinot noir. The cellar door is a contemporary space, just perfect for enjoying a gourmet local grazing platter, a tipple of wine, local beers, gin and coffee.

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



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



New kid on the block, **Corner Inlet Vineyard** has its roots in the Mornington Peninsula and have just opened a new cellar door near Foster, they're open by appointment and have their sights set on extended hours over summer.

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



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

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





### BASS RIVER WINERY

1835 DALYSTON-GLEN FORBES RD, 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](http://bassriverwinery.com)

### MATES GIN DISTILLERY

13B INVERLOCH RD, WONTHAGGI  
Small batch craft gin distillery, offering gin tastings, cocktails, local beer, wine & cider and food. Community focused, 50% of profit goes to charity.

03 5613 9059 | [matesgin.com.au](http://matesgin.com.au)

## Bars & Pubs THE HIT LIST

### THE INVY ESPY

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

### FISH CREEK HOTEL, FISH CREEK

Stunning Art Deco building with bistro meals

### POOWONG HOTEL, POOWONG

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

### THE BAYSIDE LADY, INVERLOCH

Atmospheric beer garden serving drinks from the vintage caravan

### KILCUNDA OCEANVIEW HOTEL, KILCUNDA

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

### MCCARTINS HOTEL, LEONGATHA

Family-friendly venue and a favourite of the locals

### ROYAL STANDARD HOTEL, TOORA

Large sun-drenched beer garden at this gorgeous heritage hotel

### THE MIDDLE PUB, KORUMBURRA

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

### THE WONTHAGGI CLUB

Live music and events, sports bar and relaxed bistro dining

### WELSHPOOL HOTEL

Quality pub meals and pizzas. Extensive wine list plus local, boutique and imported beers



Join us in a celebration of vinyl records, good vibes, and of course, fantastic wine. Explore a diverse selection of wines from textural whites to alluring reds.

A lineup of wines is available for tasting and purchase by the glass or bottle.

Elevate the experience with our seriously tasty wine-friendly snack menu, featuring artisanal cheeses and gourmet bites crafted to enhance the flavours of our wines.

Bookings:  
[lisa@fleetwines.com.au](mailto:lisa@fleetwines.com.au)

**Fleet**

154 Old Korumburra Rd, Leongatha 3953

[fleetwines.com.au](http://fleetwines.com.au)





Tucked in the rolling green hills of South Gippsland, down the road from Wilsons Prom, you'll find Waratah Hills - mainland Australia's southernmost Cellar Door & Vineyard.

Across our acreage, we focus on producing low-intervention, cool-climate Pinot Noir & Chardonnay. Whilst our kitchen garden focuses on serving up fresh, seasonal produce to complement our wines.

📍 20 Cottmans Rd, Fish Creek VIC 3959  
 ☎ 03 5683 2441  
 🌐 [waratahills.com.au](http://waratahills.com.au)

*Open 11am till 5pm  
 on Fri, Sat & Sun.  
 Extended hours in  
 school holidays.  
 Family & dog friendly.  
 Wheelchair accessible.  
 Private events welcome.*

  
**Waratah Hills**  
 Vineyard & Cellar Door



We are a specialist winery located in a fertile valley in South Gippsland, on the edge of the Corner Inlet Marine Park, with 20 years of experience in making the highest quality estate grown and made Pinot Noir.

Please refer to the website for sales and Cellar Door opening hours.



200 Fullers Road, Foster Vic 3960 Phone 0412 111 587 [cornerinlet.com.au](http://cornerinlet.com.au)



# GURNEYS

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

Enjoy delicious, locally sourced food platters in Australia's No.1 Cidery, whilst sipping on cider and taking in the gardens and stunning views.

Gurneys produce a wide variety of small batch ciders and is home to the world's largest underground cider cellar 'The Arches'. Tours and underground tastings depart most days and are bookable online.

To book your tour/ underground tasting and to check the opening hours of our cellar door (walk in venue - no bookings needed), visit [gurneyscider.com.au](http://gurneyscider.com.au)

**Address:** 343 Fish Creek - Foster Rd, Foster 3960  
**Phone:** 0400 706 612



[GURNEYSCIDER.COM.AU](http://GURNEYSCIDER.COM.AU)





**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. Our core range of beers are made up of approachable ales and lager.**

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



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



## THE GURDIES WINERY

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

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



**CELLAR DOOR OPEN 11AM TO 5PM  
17 Jade Road, The Gurdies VIC | (03) 5997 6208 | thegurdieswinery.com.au**





**HARMAN WINES**  
SOUTH GIPPSLAND

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

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

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



*Extended opening hours during January holidays – see website for more information*  
*Bookings are highly recommended*

**Regular opening hours:** Friday 12pm – 8.30pm,  
Saturday 12pm – 8.30pm, Sunday 12pm – 4.30pm  
612 Korumburra-Inverloch Rd, Wattle Bank, Vic 3995  
(03) 5611 3857 | [harmanwines.com.au](http://harmanwines.com.au)



## TRULLI

HOUSE-MADE AND LOCAL  
GROCERIES AT TRULLI PANTRY

**ITALIAN PASTRIES  
ARTISAN BREADS  
PASTA + SAUCES  
WINE + CRAFT BEER  
MEATS + CHEESES  
HOUSE-MADE GELATO  
PICKLES + RELISHES**



From crispy cannoli and traditional pasta sauces to local cheeses and a well-stocked cellar. See you at Trulli Pantry.



**TRULLI CUCINA POVERA | TRULLI PANTRY | TRULLI OUTDOORS**

Open Thursday – Sunday | 82 Whitelaw St Meeniyan | 03 5664 7397 | [trulli.com.au](http://trulli.com.au)



**DIRTY  
THREE  
WINES**

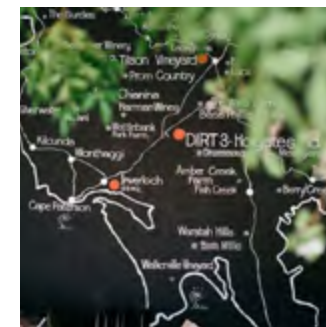


**DIRTY THREE WINES**

64 CASHIN STREET  
INVERLOCH VIC

THURS - SUN:  
12PM - 5.30PM

[DIRTYTHREEWINES.COM.AU](http://DIRTYTHREEWINES.COM.AU)



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

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

We make wines with purity, balance and harmony.

We look forward to welcoming you at our Cellar Door when you're next in Inverloch.





*Taste the*  
**REAL DEAL**



The wineries of Gippsland.  
Easy to find... hard to leave  
[www.winegippsland.com](http://www.winegippsland.com)



Please scan the QR code, and sign up for our newsletter  
for the latest news

**BY BERNADINE PHELAN**  
[winegippsland.com.au](http://winegippsland.com.au)

Gippsland is cool-climate wine country, with rich soils producing premium aromatic and elegant pinot noir and complex chardonnay.

Here, you'll meet "on the tools" artisan producers who can tell you about the sustainable practices they use to care for their vines and make their wines. Many are young, first-generation winemakers drawn here by ideal climate conditions - and a great family lifestyle.

You'll need more than one trip to get the full experience. Some of the best routes can be accessed by basing your stay in either South Gippsland/Bass Coast, Central Gippsland or

East Gippsland - check out some suggested trails within this guide or on the Wine Gippsland website.

The past 12 months has seen several new and revamped cellar doors launch: Carrajung Estate (Willung South), Fleet Wines (Leongatha) which was shortlisted for the Halliday 2023 Best New Winery), Glenmaggie Wines (Tinamba), Silverwaters (San Remo) and Corner Inlet (Foster).

With small vintage volumes, the only problem can be not having enough wine to meet demand - so our advice is stock up while you can!



# Eat.

## PHILLIP ISLAND



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

### COWES

Waterfront dining is where it's at on the island, so make your way down to the Cowes Foreshore for a feed with sumptuous views over Western Port. Overlooking the historic jetty, **Hotel Phillip Island** offers up a delicious menu of traditional pub meals, curry, tapas and gourmet pizzas. Nearby **North Pier Hotel** is a local favourite, while **Beach HQ** has a wide ranging menu celebrating fresh, locally sourced ingredients.

For authentic Greek cuisine in the heart of Cowes, head for family-owned and operated **Banis Restaurant & Bar**. For a touch of Italy, try **Pinos Trattoria**, a longstanding Cowes favourite, or **Isola di Capri** famed for their Italian family charm. Keeping it international, **Anerie** offers a dash of French, expect menu du jour in a warm and cosy setting, with everything from coffee and croissants to champagne and oysters.

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

Located on the Esplanade, **The Lost Cowe** offers a range of delicious dishes, all created fresh in-house daily and served with flair, alongside a range of cocktails.

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

#### WHERE TO STOCK UP

- **Hill Top Meats** (Cowes) is a family run business bringing you the very best in Grass Fed and Free Range Meats.
- **Omaru** (Ventnor) is a farm store stocking fresh and pickled vegetables, jams and chutneys.
- **Corner Dispensary** (Cowes) has a range of organic produce and eco-friendly products.

### CAPE WOOLAMAI

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

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

### NEWHAVEN

Waterfront **Saltwater Phillip Island** boasts views of the Phillip Island bridge and a menu of seaside favourites.

**Phillip Island Chocolate Factory** is a chocoholic's dream. Watch chocolate being made, indulge at the café and stock up for home.

Stop into **Island Organics** (Newhaven) for fresh fruit & veg, Invy Baker bread, coffee and light lunches. Or for a coffee break with a difference drive over to **Churchill Island Café** for coffee, cake and a farm-fresh all-day breakfast menu.

### VENTNOR

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

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

### SAN REMO

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

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



### SMITHS BEACH

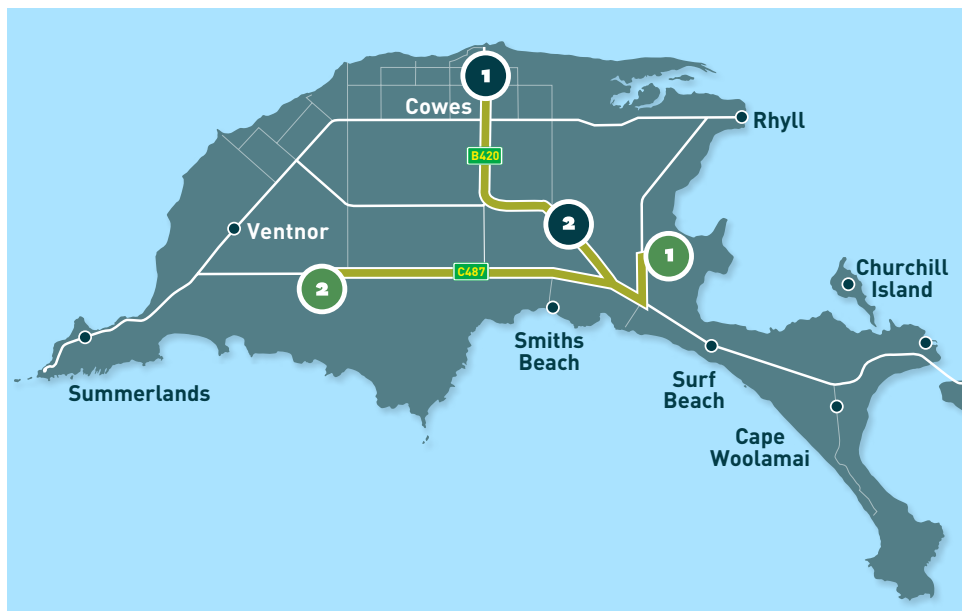
For a post or pre-beach time snack, **Smith's Bar and Beach Food** offer a range of goodies including great coffee, delicious pastries, wraps, vegan treats and a selection of local products and produce.

#### WHERE TO STOCK UP

- **IGA San Remo** has a strong focus on local produce.
- Take home fresh local seafood, plucked daily from Bass Strait, at **San Remo Fisherman's Co-op** or **Bass Strait Direct** (Newhaven).
- **Island Organics** (Newhaven) for fresh fruit & veg, Invy Baker bread.



# Drink. PHILLIP ISLAND



## WINERIES

- 1 Purple Hen Wines
- 2 Phillip Island Winery

## BEER & OTHER BREWS

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

## PHILLIP ISLAND DRINK TRAIL

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

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

**Phillip Island Winery** has a cottage-style cellar door with beautiful views over their countryside location to Berrys Beach. Drop in for a tasting or stay for a glass alongside a ploughman's platter of meats and cheese, smoked trout or homemade dips.

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



Closer to the waterfront, **Shearwaters and Bandicoots** is a small family owned retail store and wine bar focusing on boutique wines and craft beers.

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

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

## Bars & Pubs THE HIT LIST

### THE WOOLI TAVERN

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

### HOTEL PHILIP ISLAND

Phillip Island's premier beer, wine and cocktail bar. Late-night venue Saturday nights, resident DJ's and special guests

### SALTWATER, NEWHAVEN

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

### KELP, SAN REMO

Coastal vibes, summer inspired cocktails, delicious tapas and great coffee



1006  
- HOTEL -  
PHILLIP ISLAND  
COWES 3922

Hotel Phillip Island is a locally owned venue that prides itself on modern Australian food with an Asian twist. The exquisite wines and cocktails are some of the Islands finest, to enjoy while you relax and take in the beautiful views of Western Port bay.

**Address:** 11-13 The Esplanade, Cowes, 3922 **Phone:** 03 5952 2060  
[hotelphillipisland.com.au](http://hotelphillipisland.com.au)





# *Eat.* **CENTRAL GIPPSLAND**

## *Go your own way*

After 25 years' of producing wines on their property, **Glenmaggie Wines** long-awaited cellar door restaurant is now a reality. With breathtaking views, exceptional wines and seasonal local produce, this one's a must-visit.

While you're in the neighbourhood, stop in for a tipple at **Blue Gables'** 5-Star Rated Winery and top it off with dinner at the award-winning, historic **Tinamba Hotel** – this little pocket of Central Gippsland sure punches above its weight!

Continuing on the theme of Halliday's faves, just north of Traralgon you'll find **Narkoojee Winery and Restaurant**. Narkoojee Wines have once again been rated a Top 5 Red Star Winery, with a red name – placing them among the top 14.8% of Australian wineries.

Arriving in Traralgon, you'll strike liquid gold with **Good Land Brewing Co.** This urban brewer has twelve rotating taps of Gippsland's finest and freshest, hoppy, sour, dark and lager beers, along with so much tantalising beer food.





## TRARALGON

First up, coffee. Those on the go should hit hole-in-the wall coffee connoisseurs **One Shot Double Shot**. Or savour your morning brew where you can linger a little longer at **Bodhi Specialty Coffee**.

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

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

Hit up **Pho Nam Vietnamese Eatery** for authentic Vietnamese rice paper rolls, fresh vermicelli noodle salads, tasty rice dishes and special Vietnamese filter coffee – all delivered by Bella, the robotic waiter.

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

Step back in time at authentic Italian gem, **Stellina**, located in the oldest surviving building in Traralgon. Their huge sun-drenched courtyard is just perfect for a cheeky afternoon rosé, and the lamb ragu with conchiglie simply melts in your mouth.

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

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

As the sun goes down, make your way over to **The 3844** for tapas, cocktails, and DJ dance-offs.

## WHERE TO STOCK UP

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

# CRAFTING EXCELLENCE

*in the Latrobe Valley*



**GOODLAND  
BREWING CO.**  
goodland.beer

## BY FOOD & FIBRE GIPPSLAND

foodandfibregippsland.com.au

Where some see a mere beverage, craft beer enthusiasts discern an art form. A seasoned brewer with a global perspective, Jimmy Krekelberg honed his brewing craft in the northern hemisphere, gaining invaluable experience at Stewart Brewing in Edinburgh and De Molen in the Netherlands. He returned to Gippsland with a mission and opened Good Land Brewing Co. in Traralgon in 2021, marking the culmination of his ambition.

With a background in mechanical engineering and a hands-on understanding of small-scale and automated brewing processes, Jimmy brought a wealth of knowledge to this new venture. "Not many brewers around here age beer in barrels," says Jimmy. "We have whiskey and rum barrels from Melbourne and Sydney, and recently we imported tequila barrels from Mexico."

Whether your palate craves a light crispness, extra maltiness, or a triple hop sensation, Good Land Brewing Co. promises a diverse selection. Jimmy explains, "We're not boutiquey or fancy, it's just good beer."

Locals rallied behind the Krekelberg brothers – Jimmy and Jesse – and the brewery's core range earned a

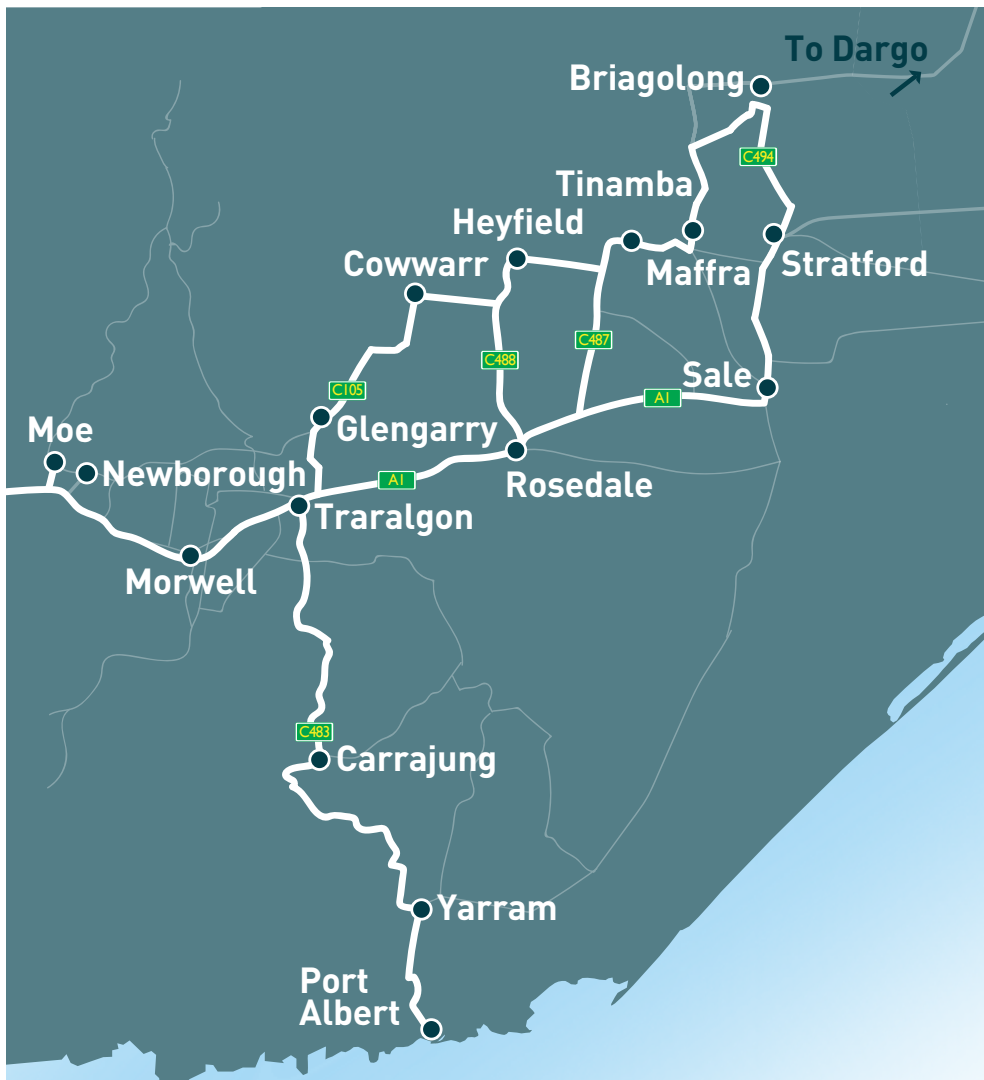
steadfast local following. Their influence now extends well beyond Gippsland, with beers on tap in various venues and a notable wholesale trade. They've also ventured into international markets, exporting to Japan and New Zealand.

Sourcing malt from small family-owned craft malt facilities, Good Land Brewing Co. can drill down to specific grain and malting profiles. "We can request grain from irrigated or non-irrigated paddocks; specific roast types to match our needs. Each batch is fully traceable," explains Jimmy. Committed to reducing their environmental impact, the spent grain is sent to a farmer in Flynn, where it makes easily digestible feed for cattle.

Beyond the taps, Good Land Brewing Co.'s spacious venue is a hotspot for events and casual catch ups, offering ample space to savour craft brews alongside a menu of tasty bar snacks.

As Good Land Brewing Co. make their mark, it's clear that Gippsland has positioned itself as a notable craft beer destination for those seeking the perfect blend of craftsmanship, innovation, and community spirit.





## MORWELL

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

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

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

### WHERE TO STOCK UP:

- **Mavro's Deli** has you covered with 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 & NEWBOROUGH

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

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

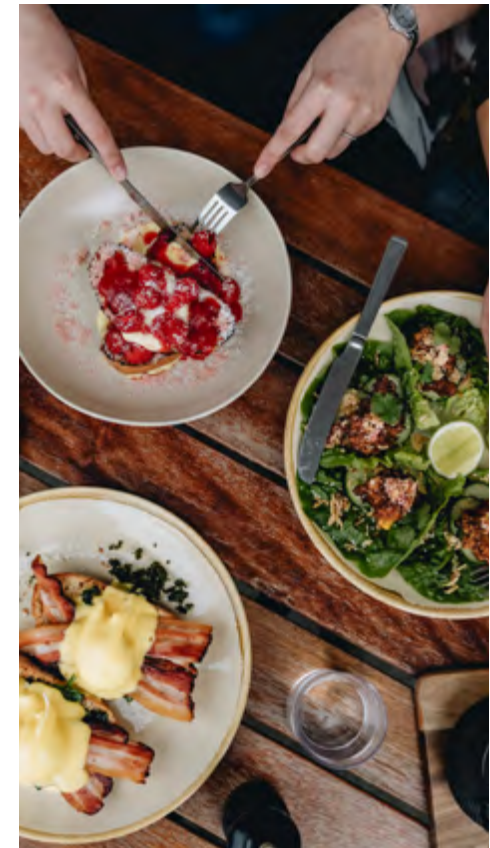
Coffee window and café by day, swanky tapas restaurant by night, **Twenty20 Tapas** offers up a flavoursome tapas menu to complement their popular cocktails – the baked gnocchi with lamb ragu is a must try!

**Penny Lane Wine Bar**, are slingin' your favourite cocktails and Gippsland wines, alongside delicious tapas bar snacks and woodfired pizza.

The coffee and toasties game is strong at new kid on the block, **Danbo's Café**, in Newborough.

### WHERE TO STOCK UP:

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



## SALE

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

Down at the Port of Sale, **The Dock Espresso Bar** is the ideal place for coffee and cake after stroll through the Gippsland Art Gallery.

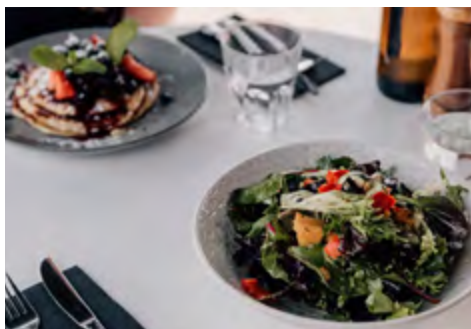
In the town centre, the **Redd Catt** is a popular café and bar whose modern Australian menu earns strong reviews. Meanwhile, **Raymond Café** raises the bar for café fare, while **Wild Honey** boast a fresh, tasty menu with a range of juices, smoothies and protein shakes.

Set in an historic former church, **Centre Bakery** offers full breakfasts, light lunches, delicious cakes and takeaway dinners.

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

If you're serious about your coffee, stop into **Alchemy Coffee Gippsland** for coffee brewed from East Gippsland Coffee Roasters beans paired with silky Gippsland Jersey milk.

On the next block, **The Gippsland Hotel** (The Gippy in local-speak) is renowned for live music and local beers on tap.



A 1960s treasure reborn, **The York** lounge bar and eatery is a reinvention of Sale's first motel, now boasting elegant interiors, live tunes and a curated menu.

### WHERE TO STOCK UP:

- **The Hunting Ground** stocks handmade treats, gourmet delights and gluten free goodies, plus excellent coffee and in the café.
- **The Nutrition Pod** stocks a great range of vegetarian and vegan friendly fare, including snacks and drinks for all to enjoy in the café.
- **Padula's Delicatessen** offer fresh baked goodies, locally sourced meats, cheeses and breads.
- Hit the 90 Mile Beach for some locally-caught fish and piping hot chips at the **Seaspray General Store** (Seaspray), and fill your hamper with local goodies.

## YARRAM & PORT ALBERT

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

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

Soak up the charm and rich maritime history of nearby Port Albert. It doesn't get much fresher than the fish at **Port Albert Fish & Chip Co**, caught by their own family fishing fleet.

**VerSicilia Ristorante** (Port Albert), is an authentic Italian pasta and pizzeria bringing their handmade pizza dough together with fresh local ingredients for a wide variety of pizzas, pastas, salads, and delicious Italian desserts.



## ROSEDALE

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

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

Eclectic **Café 3847 & Co.** proudly serves an array of delicious muffins, pies and lunch essentials, while the **Old Rosedale Bakery** is home to an award-winning Vanilla Slice.

At **Walter's Café & Bar** you can enjoy wraps, toasties or a cheeky piece of cake in the huge sunny courtyard, and **Smokehouse 81** is just heaven for carnivores - with melt in your mouth smoked meats, ribs, pork belly and epic burgers.

The historic **Rosedale Hotel** has been lovingly restored and now triumphantly offers cold beer on tap, top-notch meals and a beer garden that suits every occasion.

### WHERE TO STOCK UP:

- **Port Albert Fresh Seafoods** offer fresh takeaway fish, boats for hire, takeaway meals and sweet treats.
- See **Rosedale Butcher** for locally sourced meat, seafood and smallgoods that are renowned across the region.



# A COUNTRY WEEKENDER

*Maffra and surrounds*



Idyllic countryside stretches as far as the eye can see, farmers tend the land and whispers of high-country adventure are carried on the wind... this is a taste of Gippsland.

Get your weekend off on the right foot with some gorgeous accommodation, Gippsland has no shortage of swoon-worthy farm stays.

## **DAY 1: WATER, WINE AND DINE**

First up, coffee. Swing past **Badger & Hare** (Stratford) for breakfast en-route to Blue Pool (Briagolong). This mystical summertime swimming hole also offers great year-round hiking.

You've earned your first tippie, so pop into **Mt Moornapa Wines'** unique underground cellar. They've nailed both the perfect temperature for wine storage and the ideal setting for an intimate tasting experience.

Dinner is at the **Tinamba Hotel**, a fine-dining restaurant with innovative dishes from charred 14-hour braised wagyu ox cheek to twice baked Maffra cheese soufflé. Their refreshing take on pub fare pays homage to the region's exceptional local produce.

## **DAY 2: BERRY, GRAIN AND GRAPE**

If you visit from Nov-April, start the day at **The Berry Dairy** (Maffra), a family-friendly strawberry farm and café. Pick your own strawberries,

devour a berry ice-cream, then greet the adorable farm animals.

Next up is **Glenmaggie Wines'** (Tinamba West) stunning cellar door and restaurant. Settle in on the deck for a glass of vino, with a charcuterie platter or lunch sourced from the garden and surrounding farms.

Then it's onto **Blue Gables Vineyard** (Maffra West Upper), a Five-Star rated winery in the 2024 James Halliday Wine Companion. This accomplished winery and cellar door retains its laid-back atmosphere, with great wine paired with delicious wood fired pizzas.

The gorgeous **Maffco Brewery & Taphouse** (Maffra) is a converted 100-year-old factory, now slinging pale ale, lager and farmhouse ales. Owned and run by beef farmers, Maffco walks the talk on supporting growers.

Finally, stop into **Myrtlebank Roaming Farms** to stock up on a freshly prepared, ready-to-go meal to enjoy back at the farm stay with your new wines - be sure to grab some goodies to take home.

## HEYFIELD & COWWARR

At the base of the Great Dividing Range, the idyllic rural townships of Heyfield and Cowwarr are packed with country hospitality.

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

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

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

## MAFFRA & TINAMBA

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

A destination in its own right, the **Tinamba Hotel** is an award-winning fine dining restaurant offering a fresh take on traditional pub fare. The meals are extraordinary, celebrating locally sourced beef, lamb and seafood alongside fresh Gippsland veg.

A hop-skip-and-jump away you'll find **Glenmaggie Wines** brand new cellar door restaurant, whose delicious meals and platters showcase produce from surrounding farms. Meanwhile, wood-fired pizza and local produce platters at **Blue Gables Vineyard** are just perfect for a lazy afternoon at the winery.



Maffra's **Coffee House 138** does epic burgers and delicious breakfasts, while **The Beet Baristas** have your afternoon pick-me-up covered and **The Food Store** specialises in gourmet woodfired pizza.

Treat yourself to handpicked berries and some bubbles, or fresh strawberry ice cream at **The Berry Dairy**, located just out of Maffra (open Nov - April).



Take your pick of two dining experiences at **Maffco Brewery & Distillery** - their relaxed Beer Hall offers everything from hearty pub classics to innovative, beer-infused dishes, while **TUCKA** restaurant offers a more refined dining experience, sourced from local farmers.

Check out **Maffra Community Sports Club's** relaxed, family-friendly bistro and you'll be directly supporting local sporting and community clubs. Upstairs, **Barrel and Bliss** tapas restaurant will delight with a tantalising menu alongside an extensive selection of whiskey, wine, and cocktails.

### WHERE TO STOCK UP:

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

## STRATFORD

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

**Badger & Hare's** moody interior and sunny courtyard will tempt you to devour flavoursome brunches, laden burgers and exceptional coffee. Across the road, newcomer **A Taste of Avon's** Mediterranean-inspired menu is centred around house-made pasta, try their fresh fettuccine and fluffy gnocchi.

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

### WHERE TO STOCK UP:

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





## MORE EATS AROUND CENTRAL GIPPSLAND

Soak up the winery views at **Carrajung Estate** (formerly Toms Cap, Carrajung), where people come from far and wide to enjoy a very special dining experience.

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

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

Claim a table outside the **Marina Hotel**, Loch Sport, for views across Lake Victoria to the majestic high country.

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

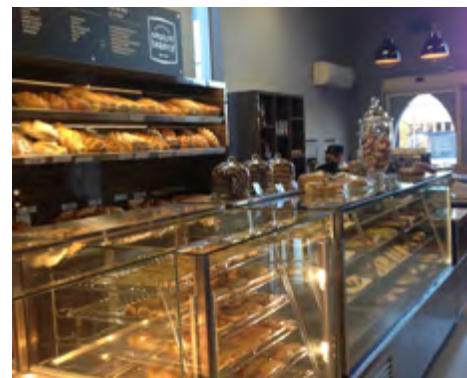
## Don't Miss!

### Tinamba Food & Wine Festival

Tinamba, April  
facebook.com/tinambafoodandwinefestival

### International Rose Garden Festival Morwell

Morwell, November  
irgfm.com.au



### CENTRE BAKERY

103 CUNNINGHAME ST, SALE

OPEN 7 DAYS. Set in an historic church, Centre Bakery offers full breakfast and light lunches, delicious cakes, slices, cookies, pastries and coffee. Take away or eat in their relaxed comfortable café. They also have dinner sorted with fresh pre-made meals, family pies, quiche and desserts. Call them to cater for your next event.

03 5144 1202



### THE YORK

91-103 YORK ST, SALE

A cleverly curated revamp of Sale's first motel The Midtown. Its recent rebirth has the crowds flocking back for its boutique pub food and classy lounge bar.

03 5144 0650 | theyorksale.com.au



### TINAMBA HOTEL

4-6 TINAMBA-SEATON RD, TINAMBA

"Creating memorable moments for special occasions". Enjoy the award winning dining or the relaxed Amba Bar atmosphere, Tinamba Hotel provides the finest in country hospitality.

03 5145 1484 | tinambahotel.com.au



General Store

### WILLOW ON MAIN GENERAL STORE

8 MOE WILLOW GROVE ROAD, WILLOW GROVE

Located in walking distance to the beautiful Blue Rock Lake is our General store in Willow Grove. Great coffee, hot and cold food. Eat in or takeaway.

0422 525 852





## EST. 2017 Badger & Hare CAFE & STORE

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

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



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



## The Berry Dairy

The Berry Dairy is a pick your own strawberry farm and licensed café, stocking only local gippsland produce, with a playground and farm animal petting zoo for the kids.

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

*Open 7 days a week*

November till April from 9am-4.30pm

393 Mewburn Park Road,  
Maffra, VIC, 3860

0499 087 799  
info@theberrydairy.com  
www.theberrydairy.com.au



*A European-inspired  
Wedding and Events Venue  
with a Restaurant located in  
Cowwarr, central Gippsland,  
just a 20-minute drive from  
Traralgon.*

Amarti's Restaurant serves a traditional Mediterranean-style menu, using local seasonal produce to create food and drink as exquisite as the heritage-listed property itself.

Enjoy an intimate dining experience, bring together your family and friends, or book in your wedding or next event!



Amarti

Address: 2730 Traralgon-Maffra Road, Cowwarr  
Phone: 0408 070 854 | Web: amarti.com.au



# ROSEDALE BUTCHERS



A family run butcher shop focusing on old fashioned service and sourcing our meat from local farmers.

We specialise in our smoked products that are all made onsite.

With our increasing list of stockists, our products are available throughout Gippsland.

32 PRINCE STREET, ROSEDALE | (03) 5199 2210

## BARREL & BLISS

TAPAS | WHISKEY | WINE | COCKTAILS

At Barrel and Bliss, patrons can expect an eclectic menu curated to satisfy every palate. From tantalising tapas featuring locally sourced ingredients to an extensive selection of whiskey, wine, and handcrafted cocktails, every aspect of the dining experience has been meticulously crafted to delight discerning guests.



Address L1, 122-126 Johnson St, Maffra, 2860  
Phone 03 51 472 670 | Web [barrelandbliss.com.au](http://barrelandbliss.com.au)



## BOAT HARBOUR JETTY B&B

Award winning 4.5 star rated waterfront accommodation in Gippsland's oldest port.

Three modern private studios all with harbour views. Room rate includes daily breakfast selection and complimentary welcome treats. Free onsite EV charging for guests. Private fishing charters & boat tours also available.

See our website for direct booking bonus

ADDRESS: 25 Wharf Street, Port Albert, Vic 3971 | PHONE: 0429 832 535  
[portalbertboatharbourjettybnb.mydirectstay.com](http://portalbertboatharbourjettybnb.mydirectstay.com)



## discover Maffra Community Sports Club!

Enjoy our family-friendly kids area, lively sports bar, and delicious restaurant.

Host your next event in our versatile function spaces.

Join us for exciting weekly events and raffles.

We're more than just a club - experience great food, fun, and community spirit at MCSC!

### location

122-126 Johnson St, Maffra  
03 51 411 566  
[maffracommunitysportsclub.com.au](http://maffracommunitysportsclub.com.au)





# Drink.

## CENTRAL GIPPSLAND

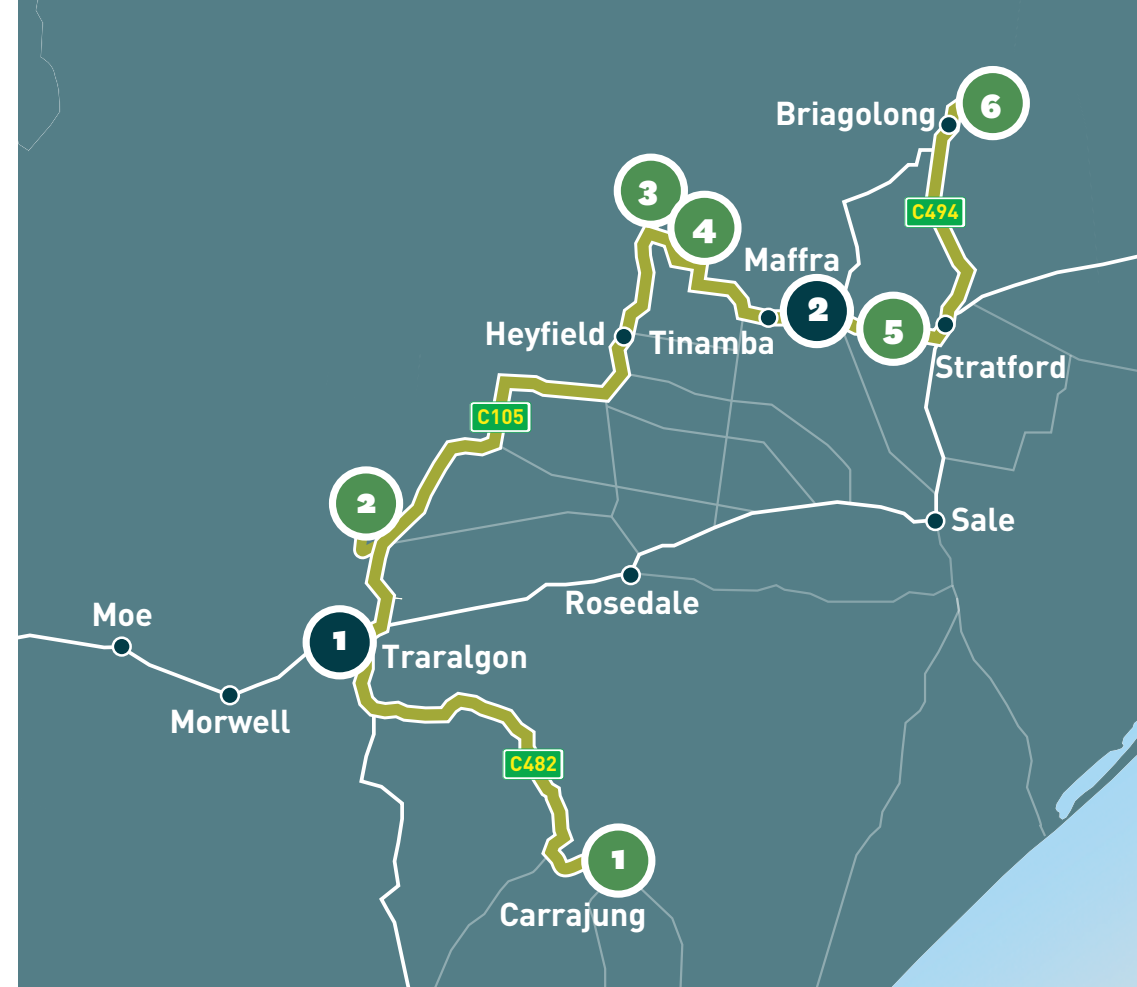


### CENTRAL GIPPSLAND DRINKS TRAIL

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

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

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



#### WINERIES

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

^ Tastings not available;  
purchase by glass or bottle

#### BREWERIES

- 1 Goodland Brewing Co
- 2 Maffco Brewery and Taphouse





Located in an industrial pocket of Traralgon, **Good Land Brewing Co** has 12 taps of Good Land beers, alongside a selection of Gippsland's best beers, wines, vodka, gins, whiskeys and ciders to enjoy in the tap room or beer garden. They've also got the perfect bar snacks – think pizza, wings and pretzels.



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

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



Ten minutes down the line is **Glenmaggie Wines**. If you're lucky, you'll meet passionate owners Tony and Fleur. Sample their premium, award-winning wines at the beautiful new cellar door restaurant and learn of their a hands-on philosophy to winemaking.

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



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

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





## BLUE GABLES VINEYARD

100 LANIGAN RD, MAFFRA WEST UPPER

Come and enjoy the magnificent views at Blue Gables Vineyard whilst enjoying our premium estate grown wines at our Cellar Door. Wood fired pizzas (weekends) and cheese platters available. Please refer to website for opening hours as they are subject to change throughout the year. Bookings essential.

03 5148 0372 | bluegables.com.au



## GLENMAGGIE WINES

439 MCLACHLANS RD, TINAMBA WEST

Family owned and run for 25 years, this boutique establishment offers exceptional wines, a nostalgic seasonal, local menu and exquisite rural Gippsland views

0437 357 050 | glenmaggiewines.com

# NARKOOJEE



**RESTAURANT**  
OPEN FOR LUNCH  
WEDNESDAY TO SUNDAY  
FROM 12PM  
RESERVATIONS 03 5192 4257 EXT 2

**CELLAR DOOR**  
OPEN WEDNESDAY TO SUNDAY  
10:30AM TO 4:30PM  
OR BY APPOINTMENT  
BOOKINGS 03 5192 4257 EXT 1

A magnificent setting to enjoy award winning Gippsland wines with beautiful food, overlooking the vines

220 Francis Road Glengarry 3854



## MT MOORNAPA WINES

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

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

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



Open 10 am to 4 pm on weekends, most public holidays or by appointment  
0407 049 675 | 741 Briagolong/Stockdale Rd, Stockdale 3862

www.mtmoornapawines.com.au

## CARRAJUNG



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



# CARRAJUNG

## ESTATE



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

Carrajung Estate is an exciting reimagining of Toms Cap Vineyard, offering premium accommodation, fine dining, house-made wines, and fabulous event spaces in the heart of the stunning Gippsland region.





Discover our new craft brewery in lovingly restored 100-year-old milk factory in Maffra. Step into our inviting space, featuring a spacious beer hall, expansive outdoor areas and recently opened farm to fork restaurant, showcasing the best local produce. Dishes are crafted from fresh, locally sourced ingredients, including our own Speckle Park Beef and Berkshire Pork sourced from our farm. Come and experience a fusion of history, community and exceptional taste at our unique destination.

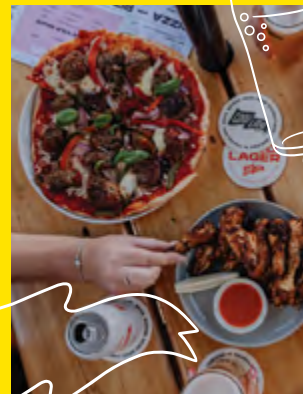
03 5147 2885 | 13-17 Railway Place, Maffra



## GOOD BEER, PROUDLY BREWED IN REGIONAL VICTORIA.

Family friendly taproom, showcasing 12 rotating taps of fresh hoppy, sour, dark, and lager beers.

Damn good pizza, wings, stacks of sauces, a range of snacks including in-house made dips, and authentic German pretzels, pairing perfectly with our Good beers. All complemented with a range of Gippsland wines, spirits, and ciders.



BOOK A TABLE FOR  
YOU AND YOUR MATES



03 5174 8454  
GOODLAND.BEER

12 STANDING DRIVE,  
TRARALGON



## Bars & Pubs THE HIT LIST

### MAFFCO BREWERY & TAPHOUSE

Local beers and paddock to plate dining in a 100-year-old dairy and grain store

### TIMELESS BAR AND LOUNGE, TRARALGON

Enjoy a drink in a lively bar setting

### LITTLE PRINCE, TRARALGON

Savour a wine with tapas in this bustling restaurant and bar

### CROWN HOTEL, TRARALGON

Completely refurbished, mouth-watering smoked meats

### THE 3844, TRARALGON

Atmospheric lounge and cocktail bar with beer garden and fireplace

### THE ROSEDALE HOTEL

A lovingly restored, beautiful old pub

### 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

### THE YORK, SALE

Elegant interiors, live tunes and a curated menu



# *Eat.* **EAST GIPPSLAND**



## *Go your own way*

This pocket of Gippsland is abundant with fresh seafood and cool climate wines.

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

But if it's an icy cold beer you're craving, **Red Bluff Brewers** mouth watering stone baked pizzas are only bettered by their beers. It's the perfect space to grab a paddle, after a paddle, on the lakes.

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

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



# LIGHTFOOT

*elevated wines*



**LIGHTFOOT WINES**  
lightfootwines.com

**Perched on a limestone bluff, overlooking a bend in the Mitchell River and the fertile veggie-growing Lindenow Flats below, Lightfoot Wines vineyard and cellar door hold a key position in the Gippsland drinks scene.**

Lightfoot Wines' vineyard was first established in 1995, when Brian and Helen Lightfoot discovered that a sizable chunk of their cattle farm was comprised of the highly sought-after winegrowing soil structure, terra rossa over limestone.

Despite minimal vineyard experience, Brian and Helen wisely planted mostly Pinot Noir, Chardonnay, and Shiraz grapes, which have flourished in the soil and the cool maritime climate. Their sons, Rob and Tom Lightfoot, both moved into the wine industry. Rob taking a sales and marketing path that led to a stint as brand manager at Brown Brothers, while Tom followed his viticulture passion to work with Chehalem, a sustainability-focused producer of quality Pinot Noir in Oregon (USA).

The brothers took the reins at the vineyard in 2007, their time away having solidified a passion for wine and a commitment to maximising the unique natural assets of the vineyard and the brave creativity of the Lightfoot team.

The Lightfoot approach walks a line between tradition and exploration.

They aim to respect the principles of traditional winemaking with their award-winning Shiraz, Pinot Noir and Chardonnay, while pushing boundaries with the likes of their ever-changing annual wild ferment, the Renegade, or their Chameleon, a French-style 'blanc de noir' white Pinot Noir.

The cellar door opened in 2017, jutting out from its spectacular position on the bluff, with panoramic views of the Lindenow Valley and Myrtle Point vineyard, whose terra rossa over limestone structure is clearly visible. Here you can book a tasting and enjoy Lightfoot's 'Taste of Gippsland' platter, with samples from the region's best dining establishments, this is an East Gippsland food adventure on a plate.

The Lightfoot brothers' passion for supporting and collaborating with the East Gippsland food and drink industry shines through their platters, seasonal dinners and events. Thus, cementing them in the East Gippsland food landscape as beautifully as the cellar door sits on the bluff.



## LINDENOW

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

Despite being set up by chefs who hail from The Ledbury London, Vue de Monde, Circa and the Botanical, **The Long Paddock** is deliberately unpretentious. They effortlessly transform seasonal local produce into a feast worth the road trip.

If a pub meal is more your speed, you can't go past the **Lindenow Farmers Home Hotel** for warm country hospitality, glowing wood fires and delicious bistro meals.



## BAIRNSDALE

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

Bairnsdale's much-loved **Northern Ground** has undergone a rebirth, reinventing itself as an intimate wine bar and luxurious deli. During the day you can still enjoy a breakfast and lunch menu of coffee, pastries, charcuterie and fresh sourdough toast. Then when evening rolls in you'll savour platters and small plates of house-made local and European cured meats and cheeses, accompanied by a skilfully curated wine list.

A former milk bar come sophisticated wine bar, serving Spanish tapas, paella and wines by night, with coffee, flaky pastries, and loaves of sourdough by day - **The EAST Handy Store** is a must visit.

At **The Grand Terminus Hotel**, they work with the region's most passionate producers to bring the freshest possible produce to the plate. Continuing the tradition of fine bistro dining, the **Mitchell River Tavern** takes it to the next level with a luxurious menu of celebrated pub classics. Meanwhile, **The Mitch Cocktail Bar** is the place to be for live music and cocktails.

Come lunchtime, **Mr D's** boasts an extensive all day breakfast/lunch menu, plus fun and fruity cocktails. Dine amid rustic history in the beautifully refurbished **Old Grain Store**, or stop in for a serve of gorgeous pancakes at **The Stables est 1889**.

If you're chasing a dash of spice, you'll love the flavoursome rice and noodle dishes; salads, banh mi and spring rolls at **Benjamin's House**. Or head to **Cinnamon Thai Restaurant**, where the high ceilings and exposed brickwork create an airy feel, and the authentic Thai cuisine is a delight for the senses.

**Five Canaries** have outgrown their ever-popular food trailer and moved into 'The Nest,' a new home for their oh-so-tasty street food inspired menu.



### WHERE TO STOCK UP

- Meat, fish, fruit and veggies at **David Lucke's Fresh Food Market**.
- **Picnic Point Farm** has everyone's favourite apples and fresh produce.
- Gluten free and dietary friendly items at **Paper Chase Café & Providore**.
- Stop in and stock up on local goodies at the **Nicholson General Store**, be sure to grab one of their famous gourmet pies.





## PAYNESVILLE

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

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

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

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

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



## METUNG

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

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

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

Across the road, the **Metung Café and Bakery** offers so much more than fresh bread – with a range of dumplings and banh-mi that's sure to impress. Meanwhile, **Effloresce Metung** delivers an ever-evolving range of unique and delicious cakes.



The **Local Metung** takes thin crust woodfired pizza to the next level with local ingredients including slow cooked Forge Creek Lamb shoulder and crushed Thorpdale kipfler potatoes. And at the end of the day, you simply cannot beat the waterfront views from the **Metung Hotel**.

### WHERE TO STOCK UP

- **Culinaire Cooking School** (Swan Reach) sell a range of preserves, chutneys and sauces.





## LAKES ENTRANCE

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

There's no going past fresh seafood in Lakes Entrance, where fishing boats bob along The Esplanade and trawlers peddle fresh prawns.

Local boy come head chef of The Atlantic, Nick Mahlook, knows fresh is best when it comes to seafood. That's why he chose to open his top-rating seafood restaurant, **Sodafish**, where the kitchen is a five-minute walk from the fishermen.

You'll find even more of the ocean's delicious bounty at **Sea Shanty**, a maritime-themed seafood restaurant in the centre of town and **The Central Hotel**, who feature the freshest, local produce on their seafood-leaning menu.

On the foreshore, **Slipway Lakes Entrance** sees the likes of Gippsland Jersey, Sailors Grave Brewing and The Minotaur throwing open their food and drink stalls for outdoor dining, live music, arts events and community markets.

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

Opposite the footbridge in the heart of town, laid-back eatery and local music hot-spot **The Servo** is dishing up American BBQ goodness. If you like a dash of spice, you can order local favourite **Nick's Thai food** from the The Servo too.

In Lake Tyers, enjoy a meal on the deck of the **Lake Tyers Beach Tavern** with a spectacular water view.

Just out of town in Kalimna, the **GLaWAC Bush Café** has reopened on weekdays, offering an



opportunity to connect with Gunaikurnai culture through fresh, local produce featuring bush tucker and Indigenous flavours.

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

### WHERE TO STOCK UP:

- Pick up fresh local seafood at **Off the Wharf**, or enjoy it dine-in at the waterfront café.
- **Big Bears Donuts** are a local institution offering over 20 flavours of decadent donuts.

## GREAT ALPINE ROAD

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

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

Honey, the café includes a gift store, live beehive and free honey tastings.

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

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

A short drive on in Omeo, the **New Rush Brewhouse**, named as a nod to the region's gold-mining history, offers a range of craft beers on tap, house-made pizzas and delicious tapas by the fire.

**The Crazy Cow Café & Bakery** is an ever-popular lunch pit-stop, while **Pippa's Bakehouse** is renowned for delicious homemade pies and the **Fresh Air Café** is the local's tip for great coffee.

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





## BUCHAN

After working up an appetite in the extraordinary underground world of the Buchan Caves, **Buchan Valley Roadhouse** offers warm hospitality and fantastic coffee, plus hearty burgers and wraps.

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

## ORBOST & MARLO

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

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

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

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



## MALLACOOTA

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

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

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

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

Ahoy, me hearties! Set sail for a swashbucklin' seafood feast at **Sallywags**, captained by a local fisherman and adorned as a pirate's lair, this waterfront joint dishes up treasures of the deep from grilled fish to crispy burgers.

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



*Don't miss this!*

## EAST GIPPSLAND WINTER FESTIVAL

June-July  
egwinterfest.com.au







## COUNTRY HOUSE RETREAT

240 NUNGURNER RD, NUNGURNER

Luxury country homestead with everything you need for the perfect stay, including outdoor jacuzzi, wood fire pizza oven, four bedrooms and 2 bathrooms (sleeps 10). Pet friendly and accessible.

03 5156 3224 | [countryhouseretreat.com.au](http://countryhouseretreat.com.au)



## MARINERS COVE

2-8 VICTORIA ST, PAYNESVILLE

Stay in the heart of Paynesville where every room has a water view. Offering fully renovated motel King, Spa, Twin, Family, Accessible and self-contained apartments.

03 51567444 | [marinerscoveresort.com](http://marinerscoveresort.com)



## SODAFISH

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

☎ 0477 567 581

✉ [hello@sodafish.com.au](mailto:hello@sodafish.com.au)

🌐 [www.sodafish.com.au](http://www.sodafish.com.au)

📍 Middle Boat Harbour, The Esplanade, Lakes Entrance 3909



## ALBERT & CO

COFFEE | FOOD | CATERING

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

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

**201 Esplanade, Lakes Entrance**  
**Phone 03 5155 1209**

📱 [albertandcocatering](https://www.albertandcocatering.com.au)

[ALBERTANDCO.COM.AU](http://ALBERTANDCO.COM.AU)



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

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

**69 ESPLANADE, PAYNESVILLE + [SARDINEDINING.COM.AU](http://SARDINEDINING.COM.AU)**

**SARDINE**  
dining  
ESTD 2017

sardine  
**CANTINA**  
ESTD 2021

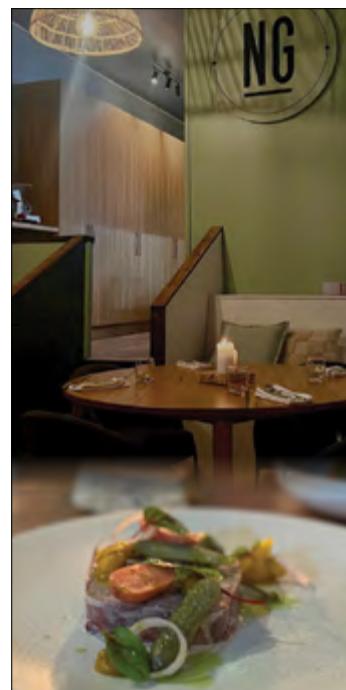




Indulge in exceptional cuisine, relax in luxurious accommodations, and enjoy our outstanding friendly service. Whether you're celebrating, unwinding, or simply enjoying a night out, The Grand Terminus Bairnsdale caters to every occasion with style and charm.

**We are open for lunch and  
dinner 7 days a week**

98 Macleod Street, Bairnsdale, Vic 3875  
03 5152 4040 [grandterminus.com.au](http://grandterminus.com.au)



## NORTHERN GROUND

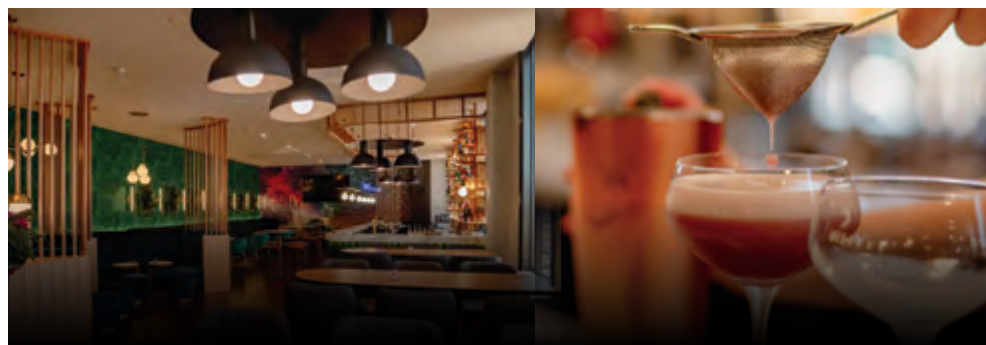
• DELI AND WINE BAR •

Northern Ground is a freshly revamped destination wine bar and deli in the heart of Bairnsdale.

At night, savour house-made, local, and European cured meats, terrines, and cheeses, complemented by European-inspired small plates featuring Gippsland's local produce, perfect for sharing, all accompanied by a curated wine list.

During the day, enjoy coffee with breakfast pastries, charcuterie platters, smoked bacon terrine with soft-boiled local eggs, and sourdough toast. Lunch features deli selections including house-made charcuterie and a variety of local and global cheeses.

144 Main Street, Bairnsdale | (03) 5152 1544 | [northernground.com.au](http://northernground.com.au)



## MITCHELL RIVER TAVERN

A dining experience with full table service with your pub favourites, plus more. AHA VIC Winner of Best Speciality Bar 2024 for The Mitch Cocktail Bar. Function room and pub style accommodation available.

**Bistro open for lunch and dinner Mon – Sun**  
**Cocktail Bar open Wed – Sat, 3pm till late**

59 Main Street, Bairnsdale | 03 51524030

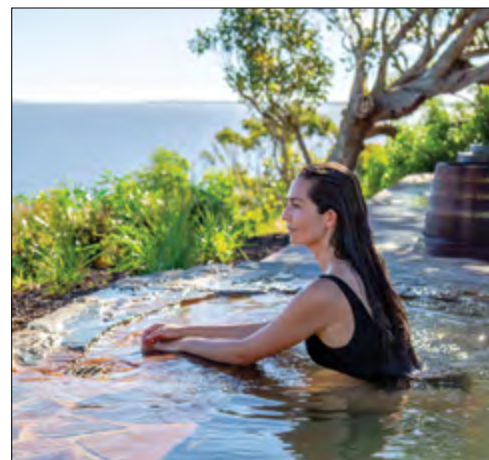
[mitchellrivertavern.com.au](http://mitchellrivertavern.com.au)



## escape into nature

Explore the serene sanctuary of Metung Hot Springs, nestled on a picturesque 25-acre expanse overlooking the Gippsland Lakes. Immerse yourself in geothermal hot pools, an architecturally designed sauna, reflexology walk, and plunge pool.

Our mineral-rich geothermal water detoxifies and revitalizes, while luxurious glamping accommodations offer an idyllic escape amidst breathtaking landscapes, rejuvenating both body and spirit.



73 Storth Ryes Avenue, Metung 3904 | 5141 2300 | [www.metunghotsprings.com](http://www.metunghotsprings.com)

# Drink. EAST GIPPSLAND

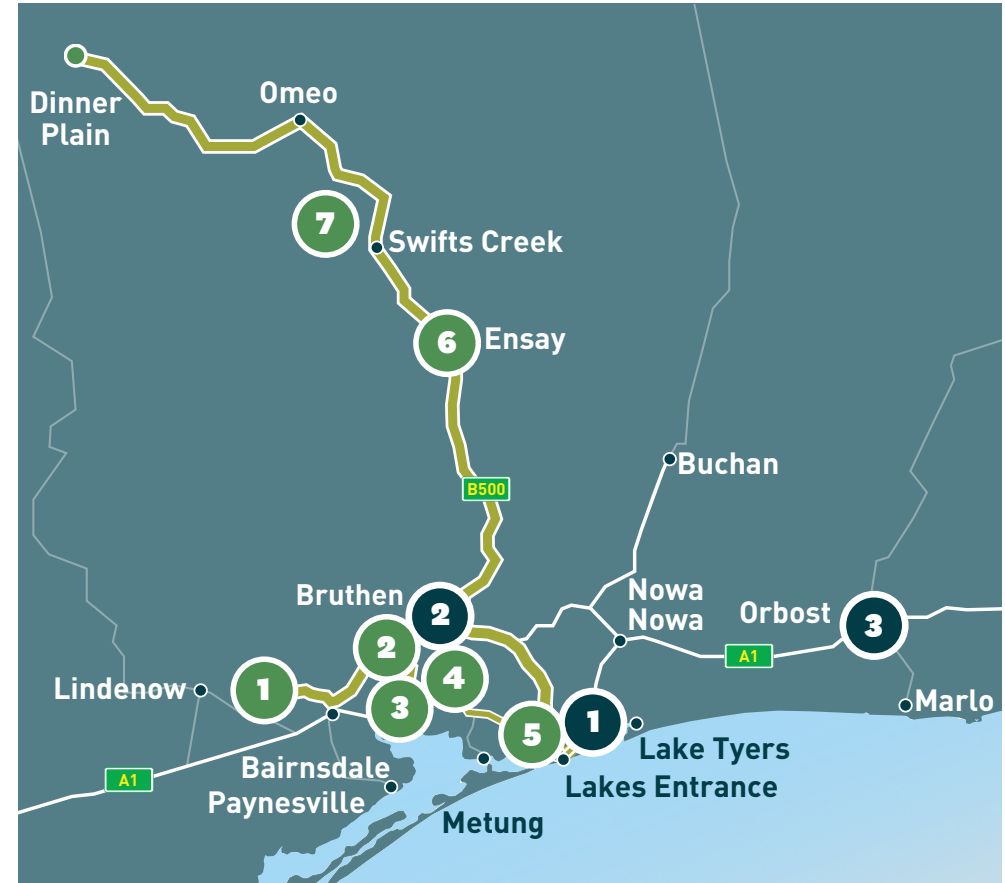


## EAST GIPPSLAND DRINKS TRAIL

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

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

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



### WINERIES

- 1 Lightfoot Wines
- 2 Sarsfield Estate Vineyard & Winery<sup>+</sup>
- 3 Nicholson River Winery
- 4 Tambo Wine
- 5 Wyanga Park Winery
- 6 Ensay Winery
- 7 Cassilis Estate Wine & Cider

<sup>+</sup> Open by appointment only

<sup>^</sup> Tastings not available; purchase by glass or bottle

### BEER & OTHER BREWS

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





Start your journey at **Lightfoot Wines'** stylish cellar door. The tasting space connects beautifully with the region, using reclaimed timber from the old Calulu Bridge and Gippsland Lakes jetties. The exposed position on a limestone cliff capitalises on the exceptional views and soil structure for producing fine wines. Enjoy your tipples with a local tasting platter on the deck.

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

At **Nicholson River Winery**, the wines reflect the unique character of the area while paying homage to a European style.

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

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

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

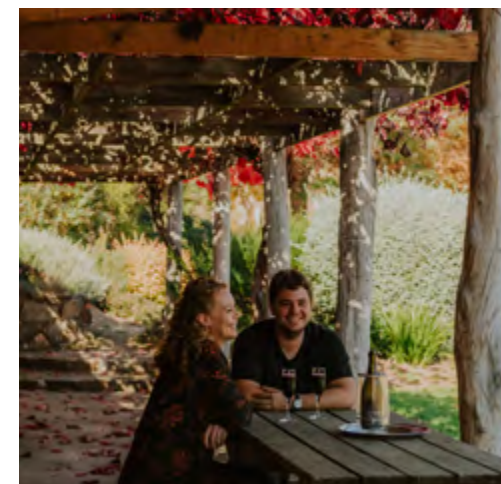


Heading toward Bruthen, the land starts to open out to hilly countryside, passing through pockets of magnificent native bush. Vistas of this beautiful patch can be enjoyed from the expansive deck at **Bullant Brewery**, whose beers are full flavoured, hop-forward and very easy to drink. Have a tasting paddle to sample some of 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.

Take a little high-country detour off the Great Alpine Road and you'll be rewarded with a tasty tipples of wines and a select range of ciders produced from the orchards at **Cassilis Estate Wine and Cider**.

Back toward the coast, innovative craft brewing legends, **Sailors Grave**, have been beaver away at an exciting new project, with their much-anticipated flagship brewery '**Dunetown**' set to open in late 2024. Located between Marlo and Cape Conran, this game-changing experience will feature 16 taps showcasing an ever evolving selection of artisanal beers brewed from farmed and foraged ingredients. You can also find them at their Tapshacks in Orbost, Meeniyan, The Slipway Lakes Entrance and Mallacoota.







## Bars & Pubs THE HIT LIST

### THE MITCH, BAIRNSDALE

Cocktail Bar with live music & DJs at the Mitchell River Tavern

### BUCHAN CAVES HOTEL, BUCHAN

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

### ORBOST CLUB HOTEL, ORBOST

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

### GRAND TERMINUS HOTEL, BAIRNSDALE

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

### GOLDEN AGE, OMEO

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

### THE CENTRAL HOTEL, LAKES ENTRANCE

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

### MARLO HOTEL, MARLO

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

### METUNG HOTEL, METUNG

Absolute waterfront views of the lakes to go with your beer

### SARDINE CANTINA, PAYNESVILLE

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

### WATERWHEEL BEACH TAVERN, LAKE TYERS

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



### NEW RUSH BREWHOUSE

174 DAY AVENUE, OMEO

New Rush Brewhouse combines Omeo's historical past with its exciting future.

Offering a range of food and beverages including craft beer, wine and premium spirits, sourced from Gippsland and the North East.

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[facebook.com/Newrushbrewhouse](https://www.facebook.com/Newrushbrewhouse)



### TAMBO WINE

96 PAGES RD, TAMBO UPPER

GIPPSLAND LAKES | SINGLE VINEYARD WINERY

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

0400 134 298 | [tambowine.com.au](https://www.tambowine.com.au)





# WYANGA

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

Wyanga Park Winery | 248 Baades Road, Lakes Entrance VIC 3909 | 03 5155 1508  
[wyangapark.com](http://wyangapark.com)



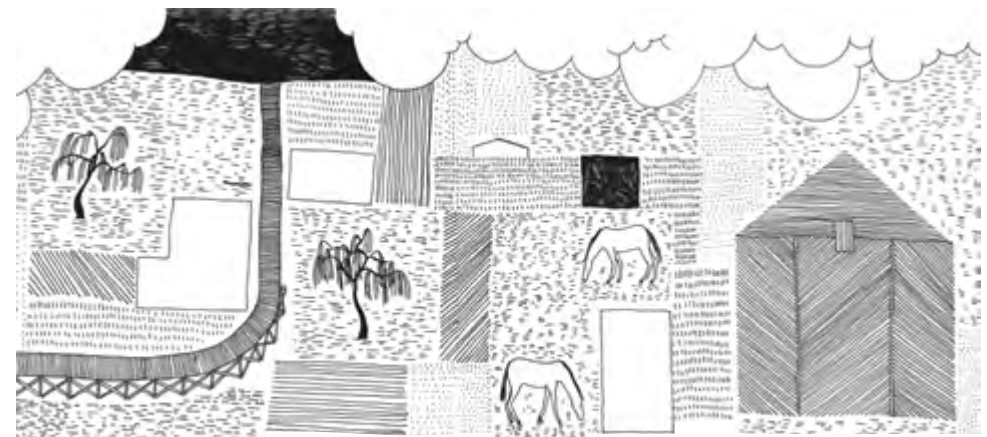
## Nicholson River Winery & BARREL ROOM

Cellar Door is open for tastings and sales, 10am to 4 pm Wed to Sun. Bookings preferred, phone 0409 568 241. Cheese and antipasto platters are available when the Restaurant is not operating.

20 Cabernet Close, Nicholson 3882  
[nicholsonriverwinery.com.au](http://nicholsonriverwinery.com.au)

The View Restaurant in the Barrel Room will be open for lunches and functions between November and early May on Fridays, Saturdays and Sundays.

Bookings and enquiries can be made at [theviewatthebarrelroom@gmail.com](mailto:theviewatthebarrelroom@gmail.com)



## SAILORS GRAVE BREWING at DUNETOWN

IN THE MARROW OF THE DUNES BETWEEN FARM AND SEA LIES 'DUNETOWN' SAILORS GRAVE BREWINGS FLAGSHIP BREWERY OPENING LATE 2024. WITH 16 ARTISANAL BEERS ON TAP THAT EXPLORE A EVER CHANGING SELECTION OF STYLES WITH A DIVERSE ARRAY OF FARMED AND FORAGED INGREDIENTS THAT SHOWCASE THE "TERROIR" OF PLACE AND ARE AN EXPRESSION OF OUR AREAS AGRICULTURAL & MARITIME HISTORY AND THE PRISTINE WILDERNESS THAT WE CALL HOME.

DUNETOWN - OPENING LATE 2024 @ 85 MARLO PLAINS ROAD  
 LOCATED ON THE COAST BETWEEN MARLO & CAPE CONRAN STAY UP TO DATE @sailors\_grave\_dunetown



ORBOST TAPSHACK  
 IN THE MEANTIME YOU CAN  
 FIND US AT ORBOST  
 TAPSHACK @ THE OLD  
 BUTTER FACTORY 7 FOREST  
 ROAD, ORBOST.  
 STAY UP TO DATE @sailorsgravebrewing



MEENYAN TAPSHACK  
 WITH TRULLI OUTDOORS  
 COME GRAB A PIZZA, BEER  
 & GELATO. STAY UP TO DATE  
 @sailorsgrave\_x\_trulli\_outdoors



SLIPWAY TAPSHACK  
 SLIPWAY LAKES ENTRANCE  
 WITH THE MINOTAUR, FLOAT  
 & GIPPSLAND JERSEY.  
 STAY UP TO DATE @slipway\_lakes\_entrance



COOTA TAPSHACK  
 POPUP SUMMER &  
 EASTER SCHOOL HOLIDAYS  
 ADDRESS 17 DORRON  
 AVENUE, MALLACOOTA



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		Gippsland Wine Company	<b>00</b>	<b>EAT — EAST</b>	<b>108</b>
<b>EAT — WEST</b>	<b>20</b>	Gurneys Cider	<b>69</b>	Albert & Co	<b>120</b>
Bandolier Brewing	<b>33</b>	Harman Wines	<b>72</b>	Country House Retreat	<b>120</b>
Brandy Creek Estate	<b>39</b>	Loch Brewery & Distillery	<b>133</b>	Mariners Cove	<b>120</b>
Cannibal Creek Vineyard	<b>37</b>	Mates Gin Distillery	<b>67</b>	Metung Hot Springs	<b>123</b>
Gippsland Food & Wine	<b>34</b>	The Gurdies Winery	<b>71</b>	Mitchell River Tavern	<b>122</b>
Hogget Kitchen	<b>35</b>	Trulli	<b>72</b>	Northern Ground	<b>123</b>
Messmates Dining	<b>36</b>	Waratah Hills	<b>68</b>	Sardine	<b>121</b>
Mirador Springs Retreat	<b>35</b>			Sodafish	<b>121</b>
Mr Hubert's	<b>33</b>	<b>EAT — PHILLIP ISLAND</b>	<b>76</b>	The Grand Terminus Hotel	<b>122</b>
Noojee Hotel	<b>38</b>				
The Ridge House	<b>36</b>	<b>DRINK — PHILLIP ISLAND</b>	<b>78</b>	<b>DRINK — EAST</b>	<b>124</b>
Toolshed Bar, Bistro & Cabins	<b>38</b>	Hotel Phillip Island	<b>79</b>	Lightfoot Wines	<b>133</b>
Traveller's Rest Hotel	<b>34</b>			New Rush Brewhouse	<b>129</b>
Warragul Farmers Market	<b>33</b>	<b>EAT — CENTRAL</b>	<b>80</b>	Nicholson River Winery	<b>130</b>
Yarragon Hotel	<b>33</b>	Amarti	<b>97</b>	Sailors Grave Brewing	<b>131</b>
		Badger & Hare	<b>96</b>	Tambo Wine	<b>129</b>
<b>DRINK — WEST</b>	<b>40</b>	Barrel & Bliss Tapas Bar	<b>99</b>	Wyanga Park	<b>130</b>
		Boat Harbour Jetty B&B	<b>98</b>		
<b>EAT — SOUTH</b>	<b>44</b>	Centre Bakery	<b>95</b>	<b>FEATURE ARTICLES</b>	
Avonleigh Fine Dining	<b>58</b>	Maffra Community Sports Club	<b>99</b>	Shout Out to the Hospo Workers	<b>8</b>
Bassine Specialty Cheeses	<b>57</b>	Rosedale Butchers	<b>98</b>	Gippsland Cellar Door In the City	<b>10</b>
Meeniyah Motel	<b>59</b>	The Berry Dairy	<b>96</b>	Rail Towns of West Gippsland	<b>24</b>
RACV Inverloch Resort	<b>57</b>	The York	<b>95</b>	Messmates Dining	<b>30</b>
The Beach House People	<b>59</b>	Tinamba Hotel	<b>95</b>	Heart of the 'Burra	<b>42</b>
The Loch Grocer	<b>57</b>	Willow On Main	<b>95</b>	All About the Dirt	<b>52</b>
The Old School	<b>58</b>			Taste the Real Deal	<b>75</b>
The Pantan Store	<b>57</b>	<b>DRINK — CENTRAL</b>	<b>100</b>	Crafting Excellence	<b>84</b>
Wattlebank Farm	<b>60</b>	Blue Gables	<b>104</b>	A Country Weekender	<b>90</b>
The Wonthaggi Club/Clubhouse	<b>60</b>	Carrajung Estate	<b>105</b>	Lightfoot: Elevated Wines	<b>110</b>



## Tasting Room & Deck

Open Fri-Sun 11am-5pm  
(extended hours in summer holidays)



# LIGHTFOOT



Learn more about our Cellar Door  
via the QR code, [lightfootwines.com](http://lightfootwines.com)

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