

Eat. Drink.
GIPPSLAND



**YOURS TO
KEEP**

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#eatdrinkgippsland #visitgippsland

GIPPSLAND WINE COMPANY




*Fine wine vintaged by an independent vigneron, created
by Artisan Winemakers to be shared and enjoyed.*



**Trophy Best Wine
of Show 2024**

**CELLAR DOOR OPEN
FRIDAY TO SUNDAY**

**11am - 5pm
LOCH, VICTORIA**

 [gippslandwinecompany](https://www.gippslandwinecompany.com)  [gippslandwinecompany.com](https://www.gippslandwinecompany.com)  [Gippsland Wine Company](https://www.gippslandwinecompany.com)

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

Welcome back to **GIPPSLAND**



Photo Credit: Sunday Cornish Treloar

I am a food writer, a food lover and a man who loves the outdoors, so I spend a lot of time in Gippsland doing all three. I call it 'research'.

There's a hill walk just an hour from Melbourne to the summit of Mount Cannibal, looking out over farmland and forest. It's not long—but it is steep. Enough to build an appetite for snacks and a glass of pinot noir at Cannibal Creek Winery, then on to Sherwood Park Orchards to fill the esky with freshly picked apples and home-made jam.

Some Fridays I spend with a winemaker friend. We start with coffee at Yellow Door in Warragul, drop into Stella's Deli for cheese, then head up the winding roads to Mount Worth State Park for a walk among the towering mountain ash trees and ferns before a long lunch overlooking the vineyard at Hogget Kitchen.

Each spring I join old school friends for a bike ride from Bairnsdale to Marlo along the East Gippsland Rail Trail. We pick up Maffra Cheddar and house-smoked ham at Lucke's Fresh Food Market in Bairnsdale, then eat and drink our way through forest and towns—pies at the Nicholson Store, sourdough from Sea Salt in Swan Reach, honey from Tambo Valley Honey in Bruthen. Picnicking in the Colquhoun Forest, we are surrounded by the calls of rosellas, blue wrens and the multilayered mimicry of lyrebirds.

In Lakes Entrance we feast on seafood at Sodafish, where the chef buys fish directly from the fleet. The next day brings a ride along the Snowy River and coast to Dunetown, a brewery-restaurant in an old-growth banksia forest, before fish and chips on the deck at the Marlo Pub, watching the sun set over Lake Corringale.

This year I've planned more 'research': an artisan cheese shop in Loch, a farm near Venus Bay with just-picked vegetables, light-as-air pizza in Meeniyan and a hidden wine bar in East Bairnsdale with a remarkable 12-course tasting menu. It will be a busy year.

A stylized, handwritten signature of Richard Cornish.

Richard Cornish
FOOD WRITER & AUTHOR

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EAT.DRINK.



EXPLORE.

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SCHOOLS + FOOD TOURS

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.



PHILLIP ISLAND.

78. EAT PHILLIP ISLAND

80. DRINK PHILLIP ISLAND

CENTRAL.

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100. DRINK CENTRAL GIPPSLAND

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WEST.

20. EAT WEST GIPPSLAND

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SOUTH.

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Sixth edition published September 2025. Cover image of Fleet Wines cellar door by Cam Suttie at Know Studio..

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Farm Gates **OF GIPPSLAND**

Pick your own berries, sample local gooey cheese, discover preserves and chutneys from local kitchens, eggs from free roaming hens and crisp, straight out of the ground veggies.



As you ramble through Gippsland's stunning countryside stop at our little farm shops, rustic sheds and the dearest little roadside stands.

The Berry Dairy (Maffra) is part-dairy, part strawberry farm which can only mean one thing – the strawberry ice-cream you've always dreamed of. There is also a farmyard petting zoo, with miniature goats, chickens, ducks, lambs, calves and a friendly alpaca. Did we mention it's also dog friendly? Pick your own bucket full of berry deliciousness over the summer months.



Look out for the big Jersey cow at **Caldermeade Farm** (Caldermeade) on the South Gipps Highway where all things dairy makes this a must-do stop to stock up. Nearby **Macca's Farm** (Glen Forbes) offers pork, beef and hydroponic veggie treats.

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.

You're spoilt for choice if local, golden honey is your sweet treat. Try the **Blue Tree Honey Farm** (Dumbalk) or the picture-perfect honey

pot shed at **Wombat Honey** (Wombat Creek). Stock up at **Sherwood Park Orchard** (Bunyip) where crisp apples, jams, sauces eggs and pies make this stop an easy choice. You can pick your own apples in their orchard too.

It's hard to resist the little old dairy at **I Love Farms** (Delburn), where shelves burst with fresh and healthy seasonal veggies.

Sometimes the farm gate is adjacent to the briny depths, where you'll find fresh, just caught seafood. Seek out the freshest fish, prawns and other from **Off The Wharf** (Lakes Entrance), or buy your plump prawns fresh from the trawlers.

Year Round FARM GATES



SEASONAL FARM GATES

BERRIES

- 1** Phillip Island Strawberries Dec - Apr
- 2** Mystic Sands Berry Farm Nov - Mar
- 3** Fleming Berries ^ ‡ Dec - Feb
- 4** Sunny Creek Organic ^ Dec - Feb
- 8** Ameys Track Blueberries Jan - Feb
- 9** Berry Dairy Nov - Apr
- 10** Blueberry Fields Dec - Feb

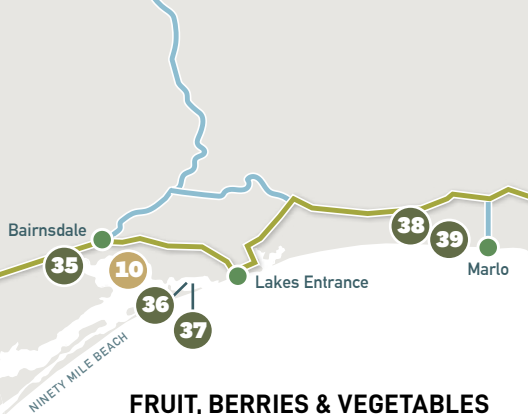
FRUIT + VEGETABLES

- 5** Thorpdale Potatoes ^ Jan - Jul
- 6** Strzelecki Heritage Apples Feb - May
- 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
- 13 Fankhauser Apples ^
- 14 Wattlebank Farm~
- 15 Sherwood Park Orchard
- 16 Flock Stock & Basil
- 17 St Fiacres Farm~
- 20 I Love Farms
- 33 Bob's Gardenfarm Shop
- 31 Wild Earth Mother
- 32 Kingfisher Citrus Farmshop
- 33 Wilbert's Veggies & Cackleberries
- 34 Myrtlebank Roaming Farms
- 35 Picnic Point Farm

OLIVE OIL

- 1 Omaru Farm
- 23 Stone's Throw Olives~
- 24 Fish Creek Mount of Olives ^
- 26 Golden Creek Olives~
- 27 Grassy Spur Olives~
- 30 Devon Siding Olives~

EGGS

- 1 Omaru Farm
- 10 Freeranger Eggs*
- 33 Bob's Gardenfarm Shop
- 34 Myrtlebank Roaming Farms
- 35 Wilbert's Veggies & Cackleberries

HONEY

- 1 Omaru Farm
- 21 Hilltop Hives
- 22 Blue Tree Honey Farm
- 28 Dividing Creek Farm Honey^
- 38 Wombat Honey ^
- 39 Happy Bear Honey

FISH & SEAFOOD

- 3 Bass Strait Direct
- 4 San Remo Fisherman's Co-op
- 18 Alpine Trout Farm
- 36 Off the Wharf
- 37 Trawlers moored along The Esplanade

CHEESE & DAIRY

- 6 Bassine Speciality Cheeses
- 8 Caldermeade Farm

MEAT

- 2 Hill Top Farm Meats
- 7 Macca's Farm
- 12 Gippsland Premium Meats
- 19 Hallston Valley Farm
- 25 Terramirra Park Dear Farm ^
- 29 Bob's Gardenfarm Shop



FARMERS DAUGHTERS
farmersdaughters.com.au

A LOVE LETTER TO GIPPSLAND

Thank You to the People and the Land

By Alejandro Saravia

There are places that call you unexpectedly — places that somehow feel like home, even when they're far from where your story began. For me, Gippsland has been that place. Thousands of kilometres from my birthplace, I never imagined that I would find, in regional Victoria, a land and a community that would embrace me so fully — offering not only a sense of place, but a deep and lasting sense of belonging.

When I first arrived, I came with curiosity and a vision — drawn by the richness of Gippsland's soil, its remarkable producers, its wild beauty, and the quiet strength of its people. What I found was so much more. I found friendships that have grown into family. I met farmers, artisans, winemakers, fishermen, cheesemakers, and custodians of the land whose passion and generosity inspired me daily. They opened their homes, their businesses, and their hearts, sharing their stories and their produce with pride and humility.

After four incredible years of Farmer's Daughters, where we've had the privilege of showcasing Gippsland's history and produce

in the heart of Melbourne and sharing its story around the world, my gratitude has only grown. Every dish we've created, every ingredient we've celebrated, carries with it the hard work, history, and spirit of this region.

Gippsland is not only where my work finds meaning — it has become my home away from home. It has given me a gift I could never have imagined: the opportunity to contribute, to give back, and to continue telling the story of this truly special corner of Victoria. I only hope my team and I can continue to honour Gippsland's people, land, and legacy with the respect and passion they deserve, and to invite more people to discover the magic we've been so fortunate to experience.

To the people of Gippsland: thank you for your kindness, your resilience, your generosity, and your trust.

To the land: thank you for your beauty, your bounty, and your spirit. You have gifted me a home — and for that, I am endlessly grateful.

Thank you, Gippsland.

Gippsland's
FARMERS MARKETS



With fertile chocolate-brown hills and a patchwork of green in every corner, Gippsland's farmers markets abound with locally made goodies. Our markets celebrate the home-grown, the passionate and the artisan growers, makers and bakers.

GROWN.
PICKED.
MADE.
BAKED.

The Farmers and Makers Markets Bairnsdale

(first Saturday, adjacent to Howitt Park Bowls) is a local institution. Think fat loaves, sweet slices and hot choc jars to die for. Fruit and veggies are a constant, supported by good coffee, fresh eggs, nuts, honey and local hooch.

From September to May the **Rokeby Market** (second Saturday) offers up over 100 stalls in one of the sweetest little villages in West Gippsland. With baked goodies, artisan delights and an abundance of plants and boutique stalls, Rokeby Market makes for a great start to the weekend, country style.

You're spoilt for choice on the third Saturday of the month across the region. **Sale Producers Market** (Sale Showgrounds) has pastured free-range eggs, preserves, pure honey and olive oil. At **Warragul Farmers Market** there is live music, ready to eat food and fantastic coffee while you stroll the stalls offering up organic fruit and vegetables, wood-fired sourdough bread, local wines and fresh cut local trout.

Or breathe in the fresh sea air at the **Inverloch Farmers Market**, which brings fresh seafood and grass-fed lamb, artisan brews, breads and jams to this coastal favourite.

Enjoy the beautiful leafy setting of **Traralgon Farmers Market** (fourth Saturday, Kay St Gardens), and be tempted by the range that includes tea blends, beef jerky, nut butter blends, just laid eggs and seasonal plump berries.

On the last Saturday of the month, the **Mirboo North Market** comes alive in this lovely little Gippsland village, with stallholders offering up a range of produce from saffron and salami to small-batch cheesemakers and sweet, old-style jams.

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

Gippsland's FARMERS MARKETS



1ST SATURDAY OF THE MONTH

Churchill Island Farmers Market facebook.com/rfmchurchillisland	8am – 1pm	Samuel Amess Drive, Churchill Island
Bairnsdale Farmers and Makers Market facebook.com/ Bairnsdale Farmers and Makers Market	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
Trafalgar Farmers Market traffarmersmarket.com	9.00am - 1.00pm	Trafalgar Bowling Club, 15 Seven Mile Rd, Trafalgar

1ST SUNDAY OF THE MONTH

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

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

3RD SATURDAY OF THE MONTH

Drouin Craft & Produce Market facebook.com/drouincraftmarket	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	Logan 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 FB @ YarragonCraftAndProduceMarket	9am – 1pm	Yarragon Public Hall (winter) or Waterloo Park (summer)

4TH SUNDAY OF THE MONTH

Rotary Sunrise Howitt Park Market facebook.com/howittpark	8:00am to 1:00pm (9:00am start May-Aug)	Howitt Park, Princes Highway Bairnsdale
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LAST WEEKEND OF THE MONTH

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

Cooking Schools
+ FOOD TOURS

SHARED TABLE.
NEW FRIENDS.
LEARNED
DELICIOUSNESS.





COOKING SCHOOLS

Wattle Bank Farm (near Inverloch) specialise in oyster mushrooms and offer how to grow courses, as well as cheesemaking classes. Bring a bag to take home some mushroom mulch for the garden and stock up on their fresh selection of oyster mushrooms, shiitakes and delicious pies and quiches.

Gather ingredients from an extensive garden and learn new skills with a cooking class in the **Jacican Cooking School** in Mirboo North. From citrus preserves to pastry classes, Jaci will have you baking up everything from a clean-out-the-freezer class to lollies for grown ups.

Above their Warragul store, you'd never know that **String + Salt** is one of the leading cooking schools across the land for salting, curing, dry-aging, butchery and wild caught game. With hands-on classes that focus on teaching traditional skills and celebrating quality produce.

Find the best Australian native foods at **Peppermint Ridge Farm** (Tynong North). Their native pantry cooking classes run throughout the year where you will learn how to include native foods into everyday recipes. If you'd rather someone else do the heavy lifting for you, try one of their tour and taste events, with a guided tour of the native bush garden, followed by a lovingly prepared lunch in the Schoolhouse Café. Be sure to take a few farmgate-fresh and dried native foods home with you, or grow your own from their Native Nursery.

Finally, 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.



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.

The Truffle House: enjoy winter-time truffle hunts, near Jumbunna in South Gippsland. Stroll through the French oaks with the trusty truffle dogs as buried treasure is unearthed. Return to The Truffle House to taste a range of delicious truffley dishes.

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.

FOOD TOURS

Gallivanting Gippsland: Climb aboard a tour to enjoy a tasty adventure through the verdant hills and coastal pockets of South Gippsland. Think cellar doors, cider stops, cheese tastings and country charm—served up with a side of country hospitality and a lively yarn. Small-group tours from Inverloch, tailored for flavour, fun and unforgettable moments.

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.

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.



GALLIVANTING GIPPSLAND TOURS

INVERLOCH

Bernie, a proud South Gippsland native, invites you to embark on an unforgettable journey through her beloved homeland. With a rich family history intertwined with the region, Bernie is passionate about showcasing the best of South Gippsland and the Bass Coast. Embark on a personalised adventure with our boutique tours, accommodating up to 12 passengers.

0402 258 808 | gallivantinggippsland.com





COFFEE LOVERS LAND

By David West

For coffee lovers, Gippsland is a dream. The region is home to passionate small-batch roasters offering quality brews in cafés, general stores, markets, and home delivery. You could plan a tour of Gippsland just based on coffee!

Folks Coffee, Wonthaggi

Graeme and Yuki began roasting in 2019 and produce around 150kg weekly, winning several Golden Bean Awards. The café buzzes with happy activity, staffed by a friendly team and stocked with coffee essentials. Their blends, including a popular decaf option, are available in-store and online.

folkscoffee.com.au

Southern Addictions Coffee, Trafalgar

Craig, former owner of The Shothouse, now drives a school bus and roasts his beans in between runs. His passion for roasting was fired in 2004, in the quest for a decent brew. He has two roasters, using the smaller for his single origins and the larger for blended beans.

southernaddictionscoffee.com.au

Swig Coffee, Yarragon

Martin has been roasting since 2005 and has fostered personal relationships with customers across Australia, be they café owners or individuals. He tailors blends based on barista feedback and is hands-on in every aspect. You may spy him in his Airstream coffee van!

swigcoffee.com.au

East Gippsland Coffee Roasters, Orbost

Tim and Rach launched their business after the 2019 Black Summer fires, actively demonstrating an altruistic approach to business. They ship Australia-wide with their most popular offering being the Skippers Blend (Ethiopian), though Tim finds great satisfaction in roasting Colombian beans.

eastgippsland.coffee

Nicholson Farm Coffee, Nicholson

You can find Nicholson Farm Coffee across East Gippsland at local markets and general stores. Their Velvet Hammer blend has helped cement their reputation as a supplier of quality coffee, along with nuts and baking supplies.

thenicholsonfarmcoffeeandnuts.coffee

Fat Cat Coffee Roasters, Newborough

Daniel and his partner have a thriving roasting business. He takes pride in knowing the provenance of his beans and acknowledges the impact of each step in growing and roasting. They're experimenting in 'next-wave' flavours with his microlots — think watermelon, rose, and honeyed pecans.

fatcatcoffee.roasters.com

Eat
WEST GIPPSLAND





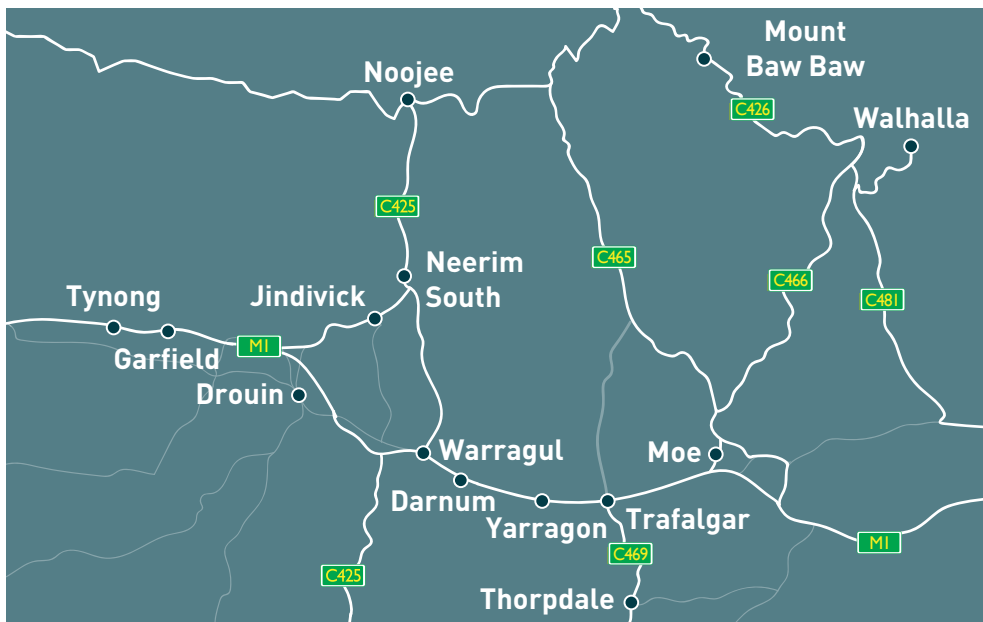
Go your own way

Start your weekend at **Cannibal Creek Vineyard**, where the cellar door opens at 11am on Fridays and their tutored wine experience sets the tone beautifully.

Follow with a feast at **Hogget Kitchen**, where chef Trev, a butcher's son, crafts extraordinary charcuterie boards and nose-to-tail dishes.

In the heart of Neerim South, **Neeri Nuff Wine Bar & Kitchen** pairs an impressive wine list with seasonal, produce-driven plates in a stylish, welcoming space.

Stop by **Brandy Creek Estate** for cool-climate wines and stunning views over rolling hills, then round out your indulgent escape with dinner at Warragul's celebrated **Messmates Dining**, an acclaimed dining hotspot.



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 Gippsland focused menu to die for.

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.



DROUIN

You won't be short of quality café options in Drouin.

The French Pear is a local institution for brekky and lunch, Paris style, while **The Health Barn** offers fairtrade coffee, raw slices, and a pantry of healthy staples.

At **Provino** enjoy a delicious coffee and snack surrounded by their gorgeous gifts and homewares. **Le-Meilleur-Drouin** for those in the know, you're treated to authentic Vietnamese food with a modern twist.

Middels Tapas Bar & Restaurant hearty breakfasts and an extensive tapas menu draw a crowd of loyal fans.

Out of town, you'll find **Brandy Creek Estate** whose tapas restaurant takes in stunning views over the vineyard, and you can treat yourself at their day spa.

Or head south, to be welcomed with authentic Italian hospitality, woodfired pizza and the antipasto platter of your dreams at **Laura Rae's Restaurant** at Ripplebrook Winery.



WARRAGUL

Set amongst lush farmland, Warragul is the thriving heart of West Gippsland. The area is abundant with celebrated fresh, quality produce and great restaurant vibes.

You don't have to travel far into Gippsland to find your first restaurant of acclaim. The Age Good Food Guide's 'Regional Restaurant of the Year,' **Messmates Dining**, is a family collaboration of siblings and partners. The menu, inspired by classic French and Italian cuisine, leans into Gippsland's glorious local produce.

On the outskirts of town, success story **Hogget Kitchen** offer 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.

Café culture is humming with quality options including **Frankies**, **Main Street Café** and **HOMI café**. While **Mr Huberts Café** adds a delicious splash of colour to your day.

That Yellow Door Café have a fantastic range of vegan and gluten-free options. Tucked away in a residential area, seek out the **Neighbourhood Café** for their hearty breakfasts.

In the West Gippsland Arts Centre, **Coffee Vibes** is a social enterprise offering meaningful employment and valuable experience for people with disability – now that's good vibes.

A Warragul institution, **The Courthouse Restaurant & Garden Bar**, presents a modern-Australian menu in a charming 1880's courthouse. Nearby **Bank Hotel Warragul** offer up tasty meals and refreshing ales.

Chasing a touch of the spice? Stop into local favourite, **Warragul Thai** or treat your tastebuds to some authentic Vietnamese fare at **Whitegrain** or **AN Vietnamese**.

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

Meanwhile, café and wine bar **Violet & Ivy** is one of Warragul's hippest destinations for a catch up.

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 and world-wide wine and beer at **The Press Cellars**.
- **The Baw Baw Food Hub** for locally grown vegetables.
- **Cheffields Providore** stock local meat, dairy, eggs, bread and garlic.



YARRAGON & TRAFALGAR

These picturesque villages along the Princes Highway are 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.

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

Or pop into **The Irish Bar** in Trafalgar for pub classics and regular live music nights.

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.
- **The Spud Shed** for fresh fruit and vegetables, local potatoes, homemade cakes and fresh bread - great vegan, gluten free and organic selection.



NOOJEE & NEERIM SOUTH

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





**NEERIFF WINE
BAR & KITCHEN**
Neerim South
neeriff.com.au

NEERI NUFF

A Bold Taste of Gippsland

Surrounded by rolling hills and postcard-perfect countryside, Neeri Nuff Wine Bar & Kitchen brings a fresh energy to Neerim South's dining scene.

This vibrant, produce-driven spot celebrates the flavours of Gippsland with flair - think local wines, clever cooking, and a warm country welcome wrapped up in seriously stylish surroundings. It's where regional pride meets bold, modern dining - no fuss, just flavour.

Inside, moody teal walls, glowing pendant lights, and marble-topped tables set the tone for long lunches and late-night conversations. Whether a romantic rendezvous or a celebratory dinner, the atmosphere is stylish yet grounded - just like the menu.

Here, local reigns supreme. Think smoked trout from the Alpine Trout Farm in Noojee - just 20 minutes up the road - served on a brown butter crumpet with fennel jam. Or the house-favourite cultured Gippsland Jersey butter and Gippsland beef, on sourdough made with potato and rosemary from their own kitchen

garden and orchard. Dishes also feature aromatic truffles from Icy Creek Truffle Farm, nestled at the foot of Mt Baw Baw, adding a rich, earthy elegance to seasonal plates.

Big plates showcase bold ideas: torched flathead with poached mussels and sauce Américaine, roasted chicken breast with pancetta mushroom cream, or a pork chop elevated with coronation curry and burnt apple.

And then there's the wine. With a strong showing from Gippsland favourites like William Downie, Narkoojee and Bass River Winery - alongside Australian classics - every glass feels like a celebration of craftsmanship.

Neeri Nuff isn't just a place to eat - it's where you slow down, reconnect, and savour Gippsland in every bite and sip. Modern Australian with a heart of local gold.



WALHALLA, RAWSON & ERICA

In the historic gold-mining village of Walhalla, **Walhalla Witchery Café** have got all your lunch and cake needs covered, with a side of sorcery.

Meanwhile, **The Wally Pub** serves up your pub favourites, including a section of the menu entirely dedicated entirely to schnitzels.

Nestled in the relaxed village of Erica at the foothills of Mt Baw Baw, the **Erica Hotel Motel** is a family-run country pub offering hearty meals made with fresh local produce and a unique Bushman's Museum. Or stop into the **Erica Café & Bar** for the winning combo of cocktails and cake.

Just a short drive away, **Rawson Stockyard** dishes up generous pub fare in a relaxed bush setting - perfect for families, groups and snow-goers heading to or from the mountain.

Or pop into Coopers Creek, where **Assaggio del Forno** offers authentic Italian wood fired pizzas and great coffee.





MORE EATS AROUND WEST GIPPSLAND

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 - be sure to check out their new **Travellers Distillery** basement bar! Across the road, **Thorpdale Bakery** is a must-visit for their famous vanilla slice.



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

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 17 beer taps in a spacious bar and dog-friendly beer garden plus local spirits, cider and wine. Keep an eye on their socials for regular live music, trivia and other entertainment.

BANK HOTEL WARRAGUL

5-7 SMITH STREET, WARRAGUL

Bank Hotel Warragul has it all, great pub classics, live sport on the big screen, rooftop bar, live entertainment & plenty of diverse areas for functions.

For bookings visit bandolierbrewing.com

03 5622 3337 | bankwarragul.com.au



COMMERCIAL HOTEL WARRAGUL

115 QUEEN STREET, WARRAGUL

Warragul's favourite pub to grab a midweek special, join in the trivia or enjoy a pint in the front bar. Drive Through bottleshop on site for all your takeaway needs.

03 5627 0714 | commercialwarragul.com.au



NEIGHBOURHOOD WARRAGUL

82 SUTTON STREET, WARRAGUL

Serving breakfast & lunch in your neighbourhood. Great coffee, home baked goods, great vibes & a local favourite. Inside & outdoor seating. Takeaway window. Pet friendly. Online ordering available via the website.

neighbourhoodcafe.com.au



SWAMPFOX WINERY

1590 KOO WEE RUP LONGWARRY ROAD, CATANI

Swampfox Winery is a small family owned boutique winery located in the West Gippsland flats.

We offer a great range of sophisticated wines at affordable prices.

0404 535 131 | swampfox.com.au



YARRAGON HOTEL

105 PRINCES HIGHWAY, YARRAGON

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03 5634 2202 | yarragonhotel.com.au

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Farmers
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OF EVERY MONTH
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The place for you to meet and support local Farmers & 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

[f](#) [@](#) [@warragulfarmersmarket](#)



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

HOGGET

KITCHEN



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

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



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MIRADORSPRINGSRETREAT.COM.AU



We're passionate about supporting small producers and local suppliers, carefully selecting our wines and fresh ingredients. Our goal is to highlight the very best our regions has to offer - always with a focus on quality, sustainability and great flavour. Everything we do is inspired by a commitment to excellence.

115 Main Neerim Rd,
Neerim South 3831

0474 642 924
neerininuff.com.au



The Toolshed Bar, Bistro and Cabins is a 1930's-style country pub with accommodation, built on a 140 acre cattle farm in the hills of Noojee. It is situated alongside the Latrobe River and is surrounded by old-growth forests, with landscaped gardens and is famous for its delicious, large country pub-style meals. A must visit for all! Open 7 days from 11:00am.



38 Loch Valley Road, Noojee 3833 | 03 5628 9669 | toolshednoojee.com.au



Enjoy food and wine in a relaxed country setting.

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

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

Allow us to host your boutique wedding or special event and create an unforgettable experience tailored just for you.

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

CANNIBAL CREEK

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

e: wine@cannibalcreek.com.au

www.cannibalcreek.com.au

260 Tynong North Rd, Tynong North
Gippsland 3813 Victoria Australia

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AND

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-GIPPS
-LAND



Brandy Creek

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Savour the moment

Panoramic vineyard views, gourmet cuisine, and award-winning wines make every occasion unforgettable.

Escape and indulge

Ranked among Australia's top 2 day spas at the 2024 Australian Wedding Awards (AWA). Unwind with luxury treatments, a traditional Turkish Hammam, and vineyard views.

Celebrate in style

Birthdays, engagements, corporate functions — from intimate gatherings to grand celebrations, our elegant spaces set the scene.

Brandy Creek Estate — where Gippsland comes to celebrate, sip and recharge.



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SMS Only: 0485 908 594 | dayspa@brandycreekestate.com.au

570 Buln Buln Rd,
Drouin East VIC 3818

4.5 ★★★★★ 612 reviews

Messmates

dining



Messmates Dining, awarded 2025 Regional Restaurant of the Year by The Age Good Food Guide, is a family affair helmed by brother and sister duo Chris and Jodie Odrowaz, and their partners Jess and Michael. The team of four have created a place to eat and drink with your mates, with a European-style menu using the finest produce Gippsland has to offer, and a wine-focused beverage list heroing local makers and cult imported producers. Open Tuesday - Saturday nights.

15 Palmerston Street, Warragul | 03 5622 2952
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MINS FROM
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Unmistakable village feel, glorious heritage buildings, and a variety of shops to browse—Yarragon's charms go beyond a leg stretch. Eat, drink, and shop as you uncover Yarragon's hidden gems.

www.visityarragon.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 the city in your rearview mirror and countryside ahead, your first stop is **Cannibal Creek Vineyard**. Settle in for a personalised tasting of their award-winning wines, stock up on local produce, or linger over lunch in the restaurant.

Next, discover **Swampfox Winery**, perched on Catani's rich peat soils. Their boutique cellar door opens on the first Sunday of each month, serving tastings, stories and a true sense of place in every glass.

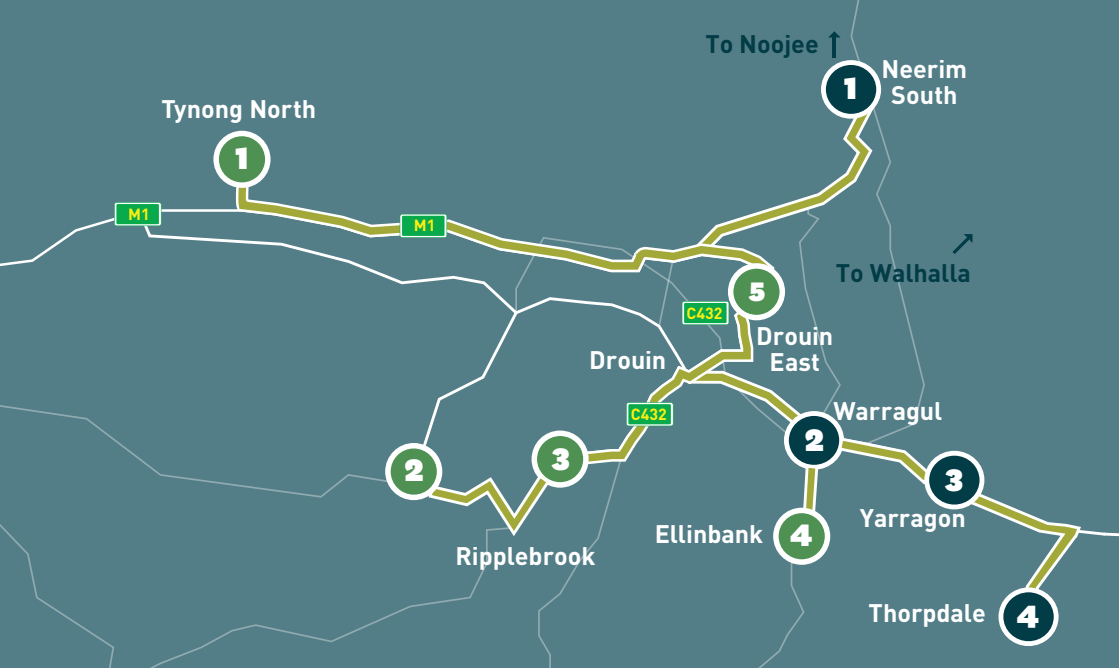
South of Drouin, **Ripplebrook Winery** pairs organic wines with woodfired pizza or a picnic under shady trees. Further along, **Blackcoat Wines** beckons from West Gippsland's hilly farmland with elegant Pinot Noir, zesty Riesling,

honey-nuanced Chenin Blanc, refreshing Rosé and Chardonnay - hand-picked, barrel-aged and proudly medal-winning.

Closer to Warragul, **Brandy Creek Estate** tempts with premium cool-climate wines, tasty tapas, and even a day spa if indulgence calls.

Beer lovers won't miss out either. In Neerim South, **Five Aces Brewing Co** serves small-batch brews with live music and hearty fare. In Warragul, **Bandolier Brewing** matches quality beer with their famed Pellegrino Pizzas, while the **Yarragon Ale House's** 15 taps showcase YAR Brewing Co craft beers.

Finish in Thorpdale at the **Traveller's Rest Hotel**, where The Barrel Room distillery bar pours house-made vodkas, spicy cocktails and pure good times.



WINERIES

- 1 Cannibal Creek Vineyard
- 2 Swampfox Winery
- 3 Ripplebrook Winery
- 4 Blackcoat Wines
- 5 Brandy Creek Estate

BEERS & OTHER BREWS

- 1 Five Aces Brewing
- 2 Bandolier Brewing
- 3 Yarragon Ale House
- 4 Traveller's Rest Distillery

Bars & Pubs THE HIT LIST

YARRAGON HOTEL, YARRAGON

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

COMMERCIAL HOTEL WARRAGUL

A welcoming country pub in the heart of Warragul, serving classic meals, cold beer and local wines in a family-friendly setting.

BANK HOTEL WARRAGUL

Elevated pub fare in a beautifully restored heritage building.

TRAVELLER'S REST HOTEL, THORPDALE

A historic country pub serving generous, comforting fare, check out their basement distillery crafting small-batch potato vodka.

THE TOOLSHED, NOOJEE

A laid back, country pub in a beautiful bush setting

WALLY PUB, WALHALLA

Inviting and laid-back country pub





Eat **SOUTH GIPPSLAND**

Go your own way

Start at **The Gurdies Winery**, where a glass of cool-climate wine meets sweeping views over Western Port Bay. Then drift into Inverloch's **Dirty Three Wines** for soulful pinot noir that tells the story of Gippsland's soils, best paired with a grazing platter and live weekend tunes.

Turn inland to Loch, where **Gippsland Wine Co** offer elegant pinot and sparkling, enjoyed against a backdrop of open farmland, then stroll to charming village streets **Loch Brewery & Distillery** for small-batch beer, gin and whisky in the town's old bank.

Down near The Prom, **Gurneys Cider** presses local apples into crisp, golden pours – a perfect blend of tradition, craft and the taste of place.

A journey through Gippsland's cellar doors, brimming with flavour and views.



KILCUNDA & SURROUNDS

Kilcunda is serving up fresh flavour alongside its coastal beauty.

Sip smooth coffee at beautifully revamped **KGS Kilcunda** in the former Kilcunda General Store, or enjoy Cuban-inspired pub fare and sea views at the **Kilcunda Ocean View Hotel**.

Udder & Hoe in The Sticks is a must-visit, there's a distinctively Italian twist on their array of baked goods, aperitivo, vino and espresso. During the summer, **Licca Lucca** adds a scoop of sweetness with Italian-style gelato served from their antique ice-cream cart.

Whether you're fuelling up post-surf or pausing between the George Bass Coastal Walk and the Bass Coast Rail Trail, Kilcunda's food scene offers a taste of the region in a setting that's pure coastal magic.

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. With its iconic wave mural, **The Local** is an institution when it comes to coastal coffee and hearty brunches.

Silky Inverloch is a relaxed coastal café serving all-day breakfast, quality coffee and warm hospitality in the heart of town. Meanwhile local gem, **The Larder**, promises an inviting brunch destination and deli tucked away from the main drag.

Just around the corner from **Dirty Three Wines**, **Bluette on Bear** is a stunning little brunch stop where you can treat yourself with brunch in the sunny courtyard. Later the day, **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 from **The Invy Café 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.

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.

In town, longstanding favourite **The Invy Espy Hotel** has had a glow-up – their beautiful new refined dining space serves up a mix of pub classics, share plates and tasty mains.

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

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.
- **Wattlebank Farm**, Wattlebank — pick up gourmet mushrooms, delicious pies or quiches. Or stay a while in their charming tiny house nestled in the paddocks.



WONTHAGGI

Wonthaggi is a hub for exploring pristine beaches, surfing hot spots, walks and rides.

The exposed brick walls and industrial touches of the **Coffee Collective** set the tone for a stylish brunch.

Hicksborough General Store serves fresh, wholesome breakfasts and daily salad specials in a beautifully restored 100-year-old cottage.

FOLKS Specialty Coffee roasts beans in-house, while Sth Drop Espresso channels inner-Melbourne cool with its boutique café vibes.

The Wonthaggi State Coal Mine Café is perfect for a post-walk bite.

For a family-friendly feed, head to **The Wonthaggi Club**, open seven days with a welcoming bistro. Parma fans should make a beeline for **The Clubhouse**, where 13 varieties of this Aussie classic are on offer.



KORUMBURRA

Korumburra is a humming town 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 pit stop, **Kelly's Bakery** is open seven days with fresh pies, pastries, bread and coffee. Or linger longer at **Luscious Café** or **The Tiny Teapot** for cosy vibes, homestyle meals and a cake cabinet full of temptation.

LOCH

Lovely little Loch is a picture-perfect village bursting with collectables and curios.

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

Just a Teaspoon tempts with handcrafted treats, quality coffee and seasonal flair—this charming little patisserie is a must for sweet teeth.

Mosey over to **The Winey Bear** for a selection of Gippsland's finest beer, wine, cheese and produce in a relaxed setting. Or enjoy dinner by the fireplace at the top-rated **Loch & Key**, where your hosts bring a combined 60 years of culinary experience to the table.

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!
- **Loch Cheese Merchant** showcases artisan cheese, cured meats and gourmet goods.

LEONGATHA

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

Number 9 Dream Café have 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 sweet treats, and aptly named **In The Arcade** is known for their range of hampers and decadent treats. **Henriettas** offer fresh, healthy lunches and great coffee from their new McCartin St home.





HARMAN WINES
Wattlebank
harmanwines.com.au

SUSTAINABILITY & SOUL

The Story of Harman Wines

Tucked into the gentle farmland of Wattle Bank, just inland from Inverloch, Harman Wines is more than just a vineyard - it's the heart-and-soul project of David and Nicole Harman, who turned a former horse stud into one of the Bass Coast's most welcoming wine destinations.

Since opening their cellar door in 2018, the Harman family - alongside dog Banjo, a few alpacas, and free-ranging chickens - have created a laid-back, rural haven where cool-climate wine, sustainability, and good food go hand in hand. The motto here is simple: Meet, Eat & Drink. That means relaxed gatherings with family and friends, woodfired pizzas and seasonal tapas made with fresh produce from their own kitchen garden, and handcrafted wines that reflect the land and the vintage.

It's a philosophy that's earned them high praise - including Gold at the 2024 Victorian Tourism Awards, a well-deserved nod to their commitment to quality, sustainability, and authentic visitor experiences.

The vineyard's maritime-influenced climate - just seven kilometres from the Bass Strait - delivers ideal conditions for expressive, balanced fruit. Winemaker David

Harman brings a thoughtful, minimal-intervention approach to the cellar, favouring wild ferments, low-intervention techniques and old-world methods. The result? Elegant, site-driven wines that showcase the unique character of southern Gippsland.

Sustainability is at the core of everything here. Harman Wines is proudly off-grid, with solar power, rainwater tanks, and a worm farm septic system supporting daily operations. Chickens patrol the vineyard, garden beds flourish with seasonal veg, and visitors are encouraged to wander through the produce garden where ingredients for house-made relishes, sauces and pizza toppings are grown.

Whether you're here for a long lunch, to taste wines with the maker, or just to soak up the views, Harman Wines captures the best of Bass Coast living - warm hospitality, simple pleasures, and a deep respect for land and legacy.



MEENIYAN

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

Enjoy brunch in the sunny courtyard of **The Meeniyán Store**, where house-made cakes, quality coffee and vibrant, seasonal plates showcase the best of local produce in a relaxed, contemporary setting. Or drop in to **Pandesal Bakery**, an artisanal bakery specialising in sourdough loaves. Think crusty baguettes, buttery croissants and flaky pastry pies.

Dine al fresco at **Trulli Outdoors**, a casual dining experience showcasing humble southern Italian fare through Gippsland's finest handpicked antipasto, pizza and pasta – wash it down with an innovative brew from the **Sailors Grave Brewing** container bar.

Across the road, **Mahob at Moos** offer a café by day, restaurant by night with renowned Hawthorn chef and restaurateur Woody Chet showcasing Cambodian cuisine with a modern twist. Or simply 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.

Just out of town, surrounded by quintessential Gippsland countryside, **Avonleigh Farm Fine Dining's** decadent Victorian decor makes the perfect backdrop to enjoy a beautiful lunch, afternoon tea (their speciality) or even a private dinner.

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.

Local fave **Milly & Romeo's** uses farm-fresh seasonal produce to shape their menu into gorgeous country-style breakfasts and light lunches.

Also, exciting news for Koonwarra, the **Koonwarra General Store** is due to reopen in late 2025.

WHERE TO STOCK UP

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



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.

The Grand Ridge Brewery Restaurant puts up juicy steak and seafood mains, while the **Mirboo North Hotel** serves up generous portions of classic pub meals.

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.



FISH CREEK & FOSTER

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

Enjoy an ever-evolving menu on the sun-baked deck at **Long John Pickles**. Or stroll across the road where **Little Oberon** café serves impeccable coffee and **Pain Perdu** (opening late 2025) offers crusty baguettes and French fare.

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

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.

Latte Dah Café has 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 **Ram's Kitchen** at Foster Golf Club. Meanwhile, at **Promontory Restaurant & Winery** you can 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.
- **Pain Perdu** (Fish Creek) has local cheese, wines and more.
- **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.

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.

Tooradeli brings big flavour to little Toora with stacked bagels, fresh salads, excellent coffee and a menu full of house-made goodness, all served in a bright and welcoming Italian deli.

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!

Stop into **The Panton Store** for gorgeous homewares and 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 renovated heritage homestead, with wide verandas and sun soaked outdoor seating. The coffee is top notch and the breakfast menu is extensive - try the Brunch Tower.

The Welshpool Hotel Motel is a classic country pub serving hearty favourites, cold beers and local charm – the perfect way to top off a day on the rail trail.

Down the road in Port Welshpool, **The Rusty Gurnard** has been beautifully revived, offering fresh fish and chips, local seafood and relaxed coastal dining right on the foreshore.

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.



ESPLANADE HOTEL INVERLOCH

1 ABECKETT ST, INVERLOCH

Inverloch's favourite meeting place for locals & tourists alike since 1896. This fully renovated & iconic venue in the heart of Inverloch has been family owned & operated for over 30 years. Dining room, bar & bottle shop open 7 days a week.

03 5674 1432 | invyespy.com.au



LOCH CHEESE MERCHANT

27 VICTORIA ROAD, LOCH

Loch Cheese Merchant is a dedicated cheese shop that specialises in providing the finest local & international artisan cheese, while sharing stories of the talented cheesemakers and preserving their traditions.

Open Friday- Sunday 10am - 3pm

0416 566 368 | lochcheesemerchant.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



PROMONTORY RESTAURANT & WINERY

23 O'GRADYS RIDGE ROAD, FOSTER NORTH

Come dine, celebrate or wed at Promontory Restaurant and Winery, while enjoying great food and the ever changing views of the Prom and Corner Inlet. Google Promontory Restaurant and Winery.

03 5682 1538



TOORADELI

60 STANLEY ST, TOORA

A hidden gem, Tooradeli crafts Italian-style sandwiches on freshly baked bread, layered with premium cold cuts, and served alongside quality coffee, cold drinks, and sweet treats.

tooradeli.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



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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.

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LOCH & KEY

RESTAURANT & BAR

Unlocking The Flavours Of South Gippsland
Through A World Of Influences.

32 VICTORIA ROAD, LOCH







www.lochnkey.com.au
experiences@lochnkey.com.au
 0475 385 459 (phone bookings taken Thurs - Sun)



Grow, Play, Stay with us!

Regenerative eco-farm experiences & produce - just minutes from Inverloch. There's something for everyone!

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Stock up on Gourmet Mushrooms - Oysters, Shiitakes & more!

Oyster Mushroom Pies & Quiches

Workshops & Events - Chef In Residence, how to grow mushrooms at home, and cooking

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Book your next event, Christmas party or Corporate facilitation. Farm stays also available.



85 Desmond Road, Wattle Bank
www.wattlebankfarm.com.au
@wattlebankfarm



HOME OF THE OYSTER MUSHROOM PIE

ONE GREAT CLUB, TWO GREAT VENUES

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



Looking for great food and a local vibe?

The Wonthaggi Club's bistro and bar are open 7 days a week. No fuss, just friendly service and fresh flavours.

16 McBride Ave, Wonthaggi
(03) 5672 1007



Parma lovers, this is your place.

The Clubhouse is your go-to spot. With 13 flavours to choose from, crispy chips, and cold drinks on the side, we're serving the best parmans in town—Tuesday to Saturday.

11 Dr Sleeman Dr, Wonthaggi
(03) 5672 1437

Check out our website to see what's on www.wonthaggiclub.com.au or scan the QR code to see our menus



THE BURRA PANTRY + LARDER



WHERE PASSION MEETS
PURPOSE IN THE HEART
OF KORUMBURRA.

51 Commercial Street,
Korumburra

0419 001 666

burrapantryandlarder.com.au

The Burra Pantry + Larder is a celebration of local, regional and artisanal foods and craftsmanship, where every product holds a story worth sharing about the farmer, maker or producer. Step inside and discover an inspiring collection of exceptional goods and produce.

Featuring local cheese, wine, meat, bread, jam, honey, eggs and more!

TRULLI

SOUTHERN ITALIAN FARE. HOUSE-MADE IN MEENIYAN.



At Trulli, life happens around the table.

Good conversations, a bottle of wine shared between friends, tearing into a loaf of still-warm bread, a little 'Grazie' here, a little 'Prego' there. Trulli is heart and soul food, born from deep traditions.

While traditional methods of fire-cooking, fermenting and hand-rolling run deep within their veins, it's their boldness and curiosity to move beyond tradition that makes a generous plate of Trulli food, distinctively Trulli.



SEE YOU AT THE TABLE.

**TRULLI
PANTRY**

Open Thurs - Sun | 82 Whitelaw St Meeniyana | trulli.com.au | 03 5664 7397

**TRULLI
OUTDOORS**

Discover MIRBOO NORTH



Perched on a ridge surrounded by rolling farmland, towering eucalypts and lush tree ferns – Mirboo North is your next weekend escape.

- Grand Ridge Rail Trail
- Lyrebird Forest Walk
- Artisan gift shops
- Vibrant monthly market
- Welcoming pubs
- Gorgeous cafes
- Outdoor pool
- Playground & skate park



Facebook Instagram @visitmirboonorth
mirboonorth.com

INVERLOCH

STAY LONGER. EXPLORE FURTHER.



A coastal haven where food and wine meet unspoilt beauty on Bunurong Country. From rugged shores and quiet trails to quality eateries, cellar doors and mindful moments, Inverloch connects you with the experiences you love most; nature, wellbeing, delicious discoveries and time well spent.

Explore Inverloch's Best Bits and find your Coastal Escape at [visitinverloch.co](https://www.visitinverloch.co)

Be inspired on our socials
@visitinverloch

[visitinverloch.co](https://www.visitinverloch.co)

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 Silverwaters Vineyard
- 2 Bass River Winery
- 3 The Gurdies Winery
- 4 Gippsland Wine Company
- 5 djinta djinta Winery
- 6 Fleet Wines Cellar Door
- 7 Bellvale Wine+
- 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 Gurneys Cider
- 4 Mates Gin

*Open by appointment only

Soaking up sweeping Western Port Bay views just out of San Remo, **Silverwaters Vineyard** is a laid back, family-run cellar door offering up quality small-batch wines.

A little further north, nestled among the hills-that-know-no bounds, taste premium single estate wines at the cellar door at **Bass River Winery**. They even make limoncello, grappa and a dessert-style Iced Sauvignon Blanc.

Then it's a hop-skip-jump to **The Gurdies Winery**, where their picnic tables offer a fantastic vantage point toward the shimmering waters of Western Port.

Arriving in 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.





Near Leongatha, you'll find **djinta djinta Winery**, where an onsite restaurant overlooks the beautiful grounds and generous platters complement their delicious wines. The **Fleet Wines** cellar door in Leongatha is open for tastings and wine by the glass/bottle, alongside a delicious snacks' menu.

Although they have no cellar door, we give a shout out to **Bass Phillip**, who produce truly exceptional quality wines, and some of the best examples in Gippsland.

Call ahead to visit award winners, **Bellvale Wine**, near the hilltop village of Mirboo North.

During the summer months passionate biodynamic winemakers, **The Wine Farm** in Koonwarra, invite you to take a spot at the vineyard bar, yielding an understanding of how the regeneration of the plants, soils and microbes on their farm drive their work.

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

Inverloch's **Dirty Three Wines** craft 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 with a tipple of wine.



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.

Corner Inlet Vineyard has its roots in the Mornington Peninsula, bringing 20 years' experience growing and making pinot noir to their cellar door in Foster, they're open over summer, long weekends and by appointment.



Family-run and proudly voted Best Cidery in Australia, **Gurneys Cider** is a must-visit near Foster. Enjoy crisp, wild-fermented ciders alongside freshly prepared antipasto platters or housemade Pinsa Romana. For something truly unforgettable, join the Underground Tour of the world's largest underground cider cellar—an immersive, flavour-filled journey into the heart of family's cider craft.

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 and kids meals, so you can stay a little longer.



**THE GURDIES
WINERY**

The Gurdies
thegurdieswinery.com.au

Stop, Sip, Savour **THE GURDIES**

When Wendy Heaney and Bruce Preston moved to The Gurdies in 2012, they inherited a weary acre of vines and a wild idea.

With some neighbourly wisdom from local wine pioneer and longtime custodian of The Gurdies Winery, Dick Wettenhall, they nursed the vines back to life and launched Heaston Estate in 2015

In September 2020, Wendy and Bruce purchased The Gurdies Winery from Dick, bringing together their own vineyard with one of Gippsland's oldest cellar doors. Since then, they've given the place fresh energy - combining rustic charm with a welcoming cellar door that has become a favourite meeting spot for both locals and visitors.

And the setting? Simply spectacular. Perched high on the Bass Coast, The Gurdies offers sweeping views over Western Port Bay, where rolling vineyards meet glimmering water, and the horizon seems to stretch on forever. It's the perfect pitstop

for Melburnians on their way to Phillip Island - a chance to pause, sip, and soak up the scenery before continuing the coastal adventure.

On pour is a line-up of cool-climate classics: riesling, chardonnay, rosé, pinot noir, shiraz, cabernet and even a sparkling red for a touch of fun.

By February 2025, they had unveiled a sleek new winemaking shed - modern and climate-controlled, setting the stage for bottling on-site. With expansive lawns already popular for weddings and community celebrations, plans for a dedicated events space are also on the horizon, making the winery as much about gathering as it is about grapes.

Rustic yet refined, The Gurdies is all about good wine, great views, and that unhurried Gippsland magic.

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

EXCHANGE HOTEL, FOSTER

Historic country pub in the heart of Foster serving hearty meals.

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 and boutique beers.



THE PANTON STORE

31 STANLEY ST, TOORA

Where good living meets thoughtful curation. this boutique store celebrates the art of slow living through carefully selected homewares, handmade ceramics, and artisanal goods. As a working potter, store owner Shelley Panton understands the value of pieces made with quality materials, care, and intention – which is why she champions small-batch makers and quality manufacturers.

03 5686 2105 | shop.shelleypanton.com



BURRA BREWING CO

12 COMMERCIAL STREET, KORUMBURRA

In the heart of Korumburra, Burra Brewing Co pours freshly brewed, handcrafted beers made on site. From approachable ales to crisp lagers, enjoy a sample paddle of Pale, Golden, Dark and Lager. Add local wines, spirits and woodfired pizza for the perfect stop.

03 5658 1446 | burrabrewingco.com.au



FLEET WINES

154 OLD KORUMBURRA RD, LEONGATHA

Step into our cellar door and discover the best of Fleet wines—from textured whites to captivating reds. Share a tasting with friends, paired with our menu of artisanal cheeses and gourmet bites. Come and experience the best of our wines in the heart of South Gippsland. We love to host special events and have options suit many occasions. Send us an email to discuss.

0419 882 838 | lisa@fleetwines.com.au



MATES GIN DISTILLERY

13B INVERLOCH RD, WONTHAGGI

Mates Gin Distillery in Wonthaggi is a boutique, small-batch gin producer offering tastings, cocktails, local beer, wine, cider, and food. Their community-focused model donates over 50% of annual profits to charity, partnering with the Dream Big Australia Foundation to support those in need.

03 5613 9059 | matesgin.com.au



SILVERWATERS VINEYARD

215 PHILLIP ISLAND RD, SAN REMO

Silverwaters Vineyard is a family-owned winery in San Remo offering coastal views, handcrafted wines, local produce cheese plates, pizzas, and a relaxed cellar door vibe.

0402 619 377 | silverwatersvineyard.com.au



**Corner
Inlet**

At Corner Inlet, we craft Pinot Noir where the ocean's edge meets fertile land.

Our vines thrive next to the Corner Inlet Marine Park, nurtured by cool sea breezes and mineral-rich soils. Each cluster is hand-harvested at peak ripeness, then guided with gentle, low-intervention winemaking.

The result is a pure expression of South Gippsland's wild beauty.



Please refer to the website for Cellar Door opening times

200 Fullers Road, Foster Vic 3960

Phone 0412 111 587

cornerinlet.com.au





DIRTY
THREE
WINES



Come on down to our unique little cellar door and winery in the beautiful town of Inverloch. Have a taste of our wines or sit down and have a glass of you favourite local beverage, alongside a delicious locally sourced platter.

Opening Hours Thursday - Sunday 12-5.30pm
64 Cashin St, Inverloch | dirtythreewines.com.au

  @dirtythreewines



HARMAN WINES
SOUTH GIPPSLAND

*Discover Harman Wines – Award-Winning
Winery in the Heart of the Bass Coast*

Just outside of Inverloch, Harman Wines is a family-owned, multi-award-winning winery, cellar door and restaurant — A favourite spot for locals and visitors alike.

It's the perfect place to relax with friends and family. Enjoy wood-fired pizzas and tapas made from estate-grown and local produce, paired with handcrafted premium cool-climate wines.

Take in peaceful vineyard views, and enjoy live music on Sundays.

Experience the best of the region
- all in one unforgettable visit.



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



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.

*Open 10am till 5pm
on Fri, Sat & Sun.*

*Extended hours in
school holidays.*

Family & dog friendly.

Wheelchair accessible.

Private events welcome.

📍 20 Cottmans Rd, Fish Creek VIC 3959

☎ 03 5683 2441

🌐 waratahills.com.au


Waratah Hills
Vineyard & Cellar Door



THE GURDIES WINERY

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

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



CELLAR DOOR OPEN 11AM TO 5PM

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



GURNEYS

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

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

Address: 343 Fish Creek - Foster Rd, Foster 3960



GURNEYSCIDER.COM.AU

2026

LOCH VILLAGE FOOD & WINE FESTIVAL

KING'S BIRTHDAY | JUNE LONG WEEKEND



Meet the people behind our wineries, breweries, great produce and eateries, celebrating some of what Gippsland has to offer. Enjoy beer and wine tastings, local restaurant pop-ups, international food trucks, live music and the festival vibe before exploring our historic village.


 LOCH RAILWAY STATION

LOCH
VILLAGE
FOOD
& WINE

Contact:

www.lochvillage.com

 [lochfoodandwine](https://www.instagram.com/lochfoodandwine)

 Loch Food and Wine Festival

email: foodandwine@lochvillage.com

GREAT SOUTHERN RAIL TRAIL

NYORA
to
YARRAM

Spanning 130km between Nyora and Yarram with side trails to Port Welshpool and Port Albert, explore Gippsland's stunning countryside.



The Great Southern Rail Trail is a gem for those seeking a blend of natural beauty, outdoor adventure and a taste of local culture. What was once Australia's most southern mainland railway line, is now a scenic escape to the southern part of Gippsland's stunning countryside.

Sip and sample your way along the Trail where your taste buds will be treated to local produce, fine wines, craft ales, cider, and spirits or take your time and enjoy the towns and villages the Great Southern Rail Trail passes through. Each have their own flavour and experiences to explore.

Whether you're an avid cyclist, a casual walker or a nature lover, you won't be disappointed exploring the Great Southern Rail Trail.

For more information, visit www.gsrt.com.au or find us on Facebook and Instagram.





The wineries of Gippsland.
Easy to find... hard to leave
www.winegippsland.com



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

Taste the **PLACE**



BY WINE GIPPSLAND

winegippsland.com.au

There's something special about Gippsland wines, and it's grabbing global attention. Gippsland's producers aren't chasing trends, though. They make wines that reflect where they come from, starting with healthy soils and vines in tune with their environment.

You get an authentic sense of 'place' when you taste these wines, especially in the regional stars, Pinot Noir and Chardonnay.

There are 50 small, independent winemakers in the region, with 23 cellar doors for you to visit, and several markets and festivals to celebrate throughout the year.

You'll meet artisan producers working 'on the tools', in vineyards that are farmed using organic and biodynamic practices, paying close

attention to soil health, regeneration and biodiversity. Many are young, first-generation winemakers drawn here by ideal climate conditions.

Like all good wines, Gippsland deserves to be savoured – this is no 'do it all in a weekend' destination. And that may mean coming back for seconds (and thirds) to do the region justice. Check out some suggested trails in this guide or on www.winegippsland.com.

You'll leave with a deeper appreciation, not just for Gippsland wine, but for the way it's made. 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.

At the other end of town, **Phillip Island RSL** welcomes visitors to its modern bar and bistro. 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 and **G'day Tiger** bring a dash of the Melbourne café scene to the island.

Located on the Esplanade, discover ice cream delights at **Sweet N Sassy**. Or go Greek at **Kristos Cafe & Taverna**. In the main street **Youkis** offers Japanese food and **Winglock** chinese dining.

Visit Silverleaves to discover **Anerie General** a family owned and operated Cafe, General Store and Restaurant.

WHERE TO STOCK UP

- **Omaru** (Ventnor) is a farm store stocking fresh and pickled vegetables and jams
- **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.

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 where great coffee, unbeatable toasties, and a chic coastal vibe meet to create one of the island's most beloved food and social spots.

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. Discover fresh bakery delights at **Beachside Bakehouse** including pies and cakes to savour.

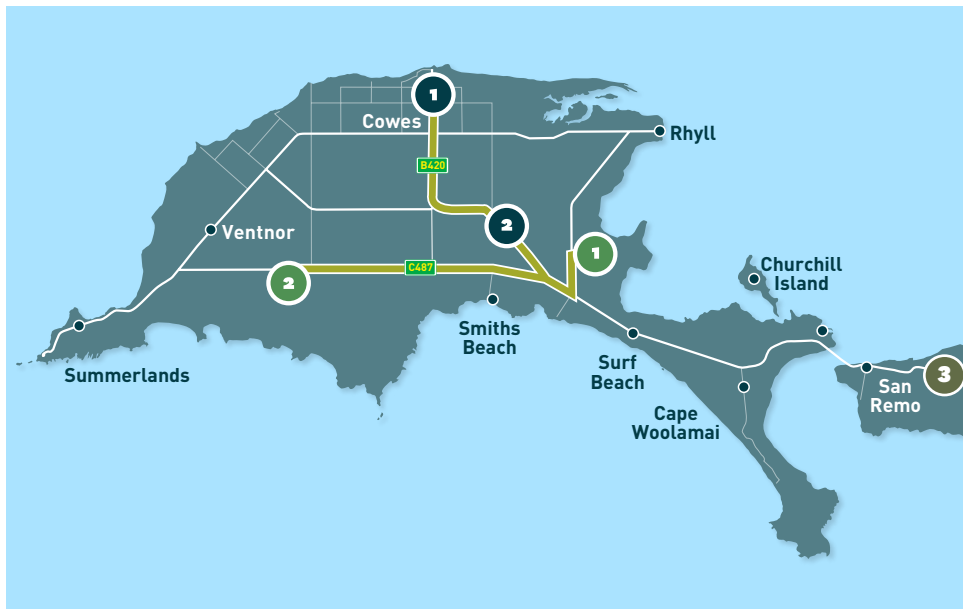
WHERE TO STOCK UP

- **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).



Drink

PHILLIP ISLAND



WINERIES

- 1 Purple Hen Wines
- 2 Phillip Island Winery
- 3 Silverwaters Vineyard

BEER & OTHER BREWS

- 1 Ocean Reach Brewing
- 1 Grenache Wine Bar
- 1 Chapel Lane Restaurant Bar
- 2 Phillip Island Brewing at Rusty Water

PHILLIP ISLAND DRINK TRAIL

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

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

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

Silverwaters Vineyard enjoy the coastal views and tasting award winning wines. Indulge in a cheese board and more.

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.



Chapel Lane Restaurant Bar homed in a historic restored building offers a welcoming atmosphere and bar.

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

MELLO, SAN REMO

A stylish and modern cocktail bar and pizzeria, Mello is a vibrant addition to the dining and nightlife scene of San Remo.



HOTEL PHILLIP ISLAND

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

Eat

CENTRAL GIPPSLAND





Go your own way

Kick off your Central Gippsland food adventure in Traralgon at **Good Land Brewing Co**, where twelve rotating taps of hoppy, sour, dark and lager beers are matched with irresistible beer food.

Just north in Glengarry, Halliday Top 5 Red Star Winery **Narkoojee Winery** shines, offering premium wines in a relaxed, welcoming setting.

In tiny Cowwarr, **Amarti Restaurant Café** serves seasonal, thoughtfully crafted dishes and excellent coffee, perfect for a long, leisurely lunch.

Finish in Maffra with local beef sliders and homemade strawberry ice cream at **Berry Dairy**, before stopping by **Maffco Brewery**, where inventive beers flow straight from the tank alongside locally inspired bites.



TRARALGON

Traralgon is a bustling hub where city energy meets country heart, it's packed with top notch cafés, bars and eateries.

Kick off your day at the new **Finally Mine Coffee House** in Traralgon, where a beloved local barista, formerly of Three Little Birds and Bodhi, serves expertly brewed coffee alongside locally made cakes, muffins, slices, cookies – and hearty toasties to keep you fuelled.

Around the corner, long-time friends and hospitality veterans have opened **Grounded on Hotham**, a warm café brimming with confident flavours, friendly faces, and effortlessly excellent food and coffee. Just down the street, **Finch Café** serves up fresh plates and superb coffee in a bright, welcoming space.

Head to **Food Co on Franklin** to enjoy elaborately decorated muffins in a sun-dappled garden. **MOMO Traralgon** is a must for bold dining; their house-made momos - delicate, flavour-packed dumplings with punchy sauces - steal the show, alongside favourites like braised lamb shoulder and belly pork.

Step back in time at **Stellina**, housed in one of Traralgon's oldest building, where old-world charm meets modern Italian flair. Its huge sunlit courtyard offers the perfect spot for a cheeky afternoon rosé or a leisurely meal. Don't miss their signature lamb ragu with conchiglie — the slow-cooked sauce coats every shell-shaped pasta perfectly.

Neilsons Kitchen offers a sophisticated, Gippsland-focused menu from breakfast through dessert, with every dish prepared with finesse. Meanwhile, **Little Prince Eating House & Bar** brings an inner-city edge to town, famous for its cocktails and the 'Feed Me' seven-course degustation of Asian fusion tapas, a main, and dessert.

Nearby, **Pho Nam Vietnamese Eatery** delivers authentic rice paper rolls, fresh vermicelli salads, tasty rice dishes, and Vietnamese filter coffee, all served by Bella, the robotic waiter.

While **A Red Dot Japanese Restaurant** serves authentic dishes worthy of rave reviews - try the melt-in-your-mouth salmon sashimi.

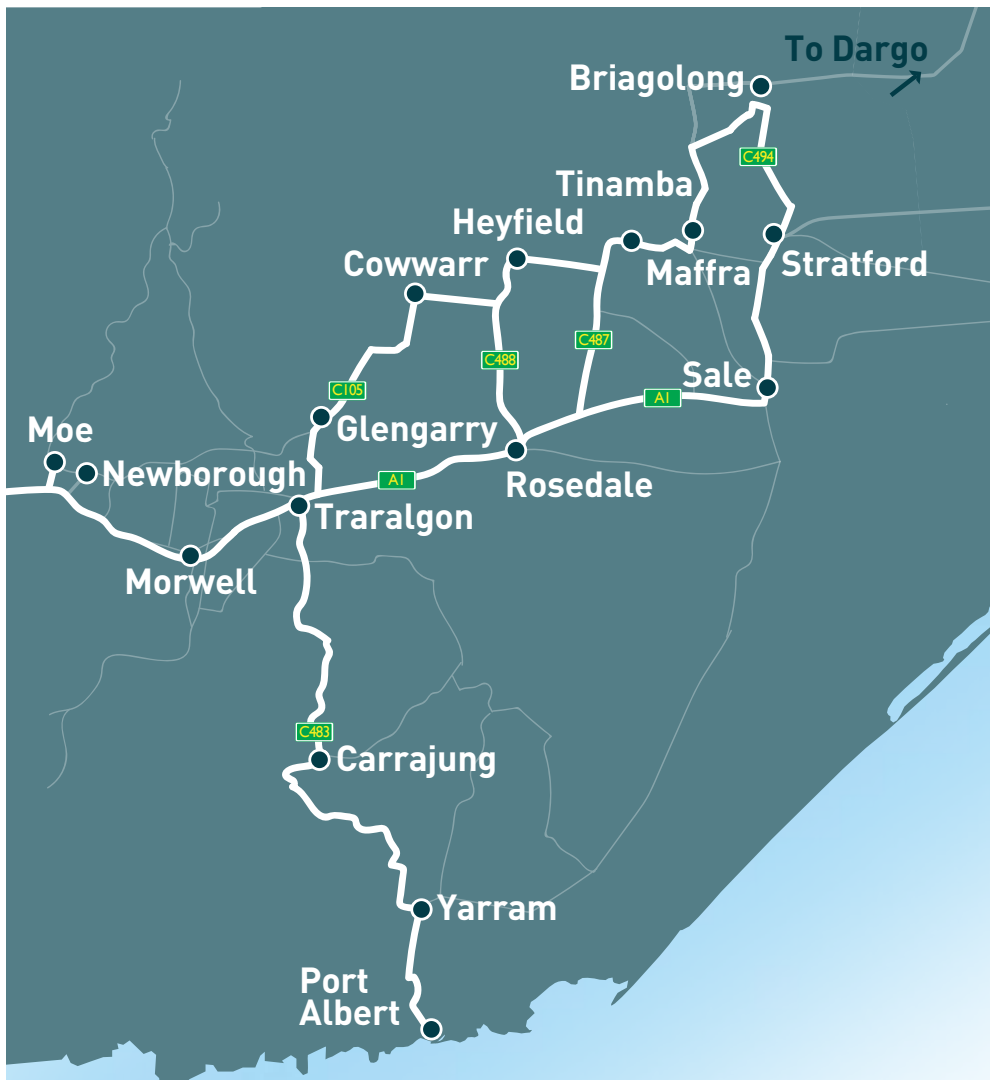
In Traralgon's industrial east, **Good Land Brewing** is more than a brewery - it's a community hub. Their innovative craft beers, brewed with local ingredients and creative flair, pair brilliantly with sticky wings and moreish snacks. Whether you're a beer lover or just looking to unwind, Good Land offers bold flavours and a welcoming vibe.

Just out of town, in Glengarry North, **Narkoojee** shines with a five red-star rating from James Halliday. Their bold reds and complex chardonnays capture Gippsland's unique terroir. The onsite restaurant serves meals that perfectly complement the wines, all while you take in stunning vineyard views.

As the sun dips, **Places Bar** awaits with tapas, charcuterie, and irresistible cocktails — an ideal end to any Gippsland day.

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.



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

Behind their exotic arched windows, Moe's **Tommy Brock Café** takes favourites up a notch — think pulled brisket eggs benedict or crispy prawn tacos with a cold Corona.

By day, **Twenty20 Tapas** is your go-to coffee window; by night, it's all bold share plates and cocktails. The baked gnocchi with lamb ragu is rich, comforting and not to be missed.

Penny Lane Wine Bar serves up Gippsland wines, great cocktails, woodfired pizzas and tapas-style snacks that keep the tables full and glasses clinking.

In Newborough, **Danbo's Café** has earned a loyal following for its friendly service, excellent coffee and standout toasties. It's the kind of place where locals linger and visitors feel instantly welcome.

Also in Newborough, **Fat Cat Coffee Roasters** supply some of Gippsland's favourite cafés— drop into the roastery for a freshly brewed taste.

WHERE TO STOCK UP:

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



SALE

Ideally positioned between the high country and the coast, Sale is a historic port town home to one of Victoria's leading art galleries.

After exploring the Gippsland Art Gallery, unwind with coffee and cake at **The Dock Espresso Bar** down by the Port of Sale.

In the town centre, **Redd Catt** impresses with its modern Australian menu, while **Raymond Café** elevates classic café fare. **Wild Honey** offers a fresh, tasty menu featuring vibrant juices, smoothies, and protein shakes.

Set in a charming former church, **Centre Bakery** serves hearty breakfasts, light lunches, delicious cakes, and takeaway dinners. For a relaxed afternoon, try barefoot bowls followed by lunch at the **Lakeside Club**, where local seafood and beef take centre stage.

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 that's perfect for any occasion.

The Criterion Hotel combines gastropub fare with historic charm and a sunlit upstairs veranda perfect for alfresco dining. **The Star Hotel** proudly serves Victoria's Best Parma—crispy, cheesy, golden perfection that keeps guests returning for flavour-packed pub favourites.

For a taste of something different, **Viet Kitchen** offers fresh, fragrant Vietnamese dishes full of heart, winning loyal fans across Gippsland.



WHERE TO STOCK UP:

- **The Hunting Ground** stocks handmade treats, Gippsland produce and gluten free goodies, plus excellent coffee 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 Terra 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 **Yarram Coffee Palace** has had a glow up under new ownership, it's the perfect place to catch up in a cosy booth seat.

At **The Murals** in Yarram, soul food, local gin, and slow-cooked goodness meet handmade, homegrown flair. Expect homely ambience, industrial art deco style, and eclectic tunes from pop-up musicians and DJs.

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.

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.





CAFÉ STELLINA
Traralgon
cafestellina.com.au

STELLINA

Italian soul, in the heart of the Valley

Tucked away on quiet, tree-lined Peterkin Street, Stellina feels like a delicious secret waiting to be shared.

Celebrating 150 years, Stellina occupies Traralgon's beautifully restored 1875 Star Hotel—one of the town's oldest buildings. This charming weatherboard cottage radiates warmth, history, and the irresistible aroma of woodfired pizza drifting from its oven.

Stellina, which means "little star" in Italian, lives up to its name. Whether you're visiting for a long lunch or settling in for a romantic dinner, the atmosphere is relaxed and welcoming. There's easy parking and no traffic noise - just the soft rustle of trees and the buzz of conversation. Though only a stone's throw from the Traralgon town centre, it feels a world away.

Chef and co-owner Michael's passion shines in every dish, from pizzas like the Capricciosa and Sicilian Pepperoni, to the house-made gnocchi and creamy fusilli alla vodka. Signature plates such as the pork belly Capesante with scallops, cauliflower and salsa

verde show off the kitchen's creativity and commitment to fresh, bold flavours.

For those who prefer to leave the decision-making to the experts, the Chef's Share Table option is a must - offering a carefully curated selection of the kitchen's favourite dishes to share. It's the perfect way to sample a little bit of everything, without the menu envy.

Enjoy your meal indoors among original timber floors and thoughtful heritage touches or dine al fresco in the courtyard garden where fairy lights twinkle above and Aperol Spritzes clink in the afternoon sun. With everything from silky tiramisu and salted caramel doughnuts to robust red wines and Italian classics, Stellina strikes the perfect balance between tradition and modern flair.

From first bite to final sip, this is Gippsland hospitality at its finest - honest, soulful and full of heart.

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. Start at **Quick Cuppa & More**, where locals gather over comforting favourites, homemade slices and friendly banter. **Stag & Doe** charms with its crackling fireplace and rustic cakes, while **Café 3858** delivers excellent coffee and generously portioned lunches.

Be sure to pull in for your sweet fix at country servo turned ice-creamery, **Ice Cream Tree** in Heyfield.

The Railway Hotel Heyfield, dating back to 1878, offers hearty country fare and the kind of welcome that feels like 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 offers a string of café treats to uncover, while nearby Tinamba shines as a dining destination.

The Tinamba Hotel is an award-winning fine dining restaurant, celebrating locally sourced beef, lamb, seafood, and fresh Gippsland vegetables with extraordinary, fresh takes on traditional pub fare.

Just a hop, skip, and jump away, **Glenmaggie Wines'** cellar door restaurant serves delicious meals and platters showcasing produce from surrounding farms. Meanwhile, wood-fired pizza and local produce platters at **Blue Gables Vineyard** are perfect for a lazy afternoon soaking up winery views.

In Maffra, **Coffee House 138** serves epic burgers and hearty breakfasts, while **The Beet Baristas** have your afternoon pick-me-up covered.

The Food Store specialises in gourmet woodfired pizza.

Just outside town, **The Berry Dairy** treats visitors to handpicked berries, bubbles, and fresh strawberry ice cream (November–April).

Maffco Brewery & Distillery offers two dining experiences: the relaxed Beer Hall with hearty pub classics and innovative beer-infused dishes, and TUCKA restaurant, where local farmers' produce stars in refined dishes.

In the heart of town, **Maffra Community Sports Club** - where hearty meals, live tunes, and warm country hospitality combine to support local clubs and groups.



STRATFORD & BRIAGOLONG

Set on the Avon River, Stratford is a tranquil town with an artsy vibe, while nearby Briagolong is famous for its natural Blue Pool swimming hole.

Badger & Hare's moody interior and sunny courtyard will tempt you to devour flavoursome brunches, laden burgers and exceptional coffee. Across the road, **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**, indulging in their moreish share plates.

Just up the road in Briagolong, slow down over a long lunch at **Our Dining Table** — a dreamy farmhouse experience where seasonal produce shines and guests are treated like family. Then head to the historic **Briagolong Hotel**, the beating heart of this tight-knit community, serving generous country pub classics and craft beer under the gums.

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**, where people come from far and wide to enjoy a very special dining experience.

At **Woodside Beach Hotel** the cold beer, generous meals and easy-going locals create a relaxed hub just minutes from the surf.

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.



Don't Miss!

Tinamba Food & Wine Festival

Tinamba, April
[facebook.com/
tinambafoodandwinefestival](https://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



FINALLY MINE COFFEE HOUSE

14A BREED STREET, TRARALGON

Finally Mine Coffee House brings Melbourne-inspired coffee culture back to Traralgon in a light, airy corner space. Opened in early 2025, it features inviting bi-fold windows, vines overhead and freshly brewed blends alongside toasties and treats.

03 5172 9846 | @finallyminecoffee



OUR DINING TABLE

12 FORBES ST, BRIAGOLONG

Nestled in the heart of Briagolong, we offer seasonal culinary delights, great coffee, fully licenced, gift shop, with warm and friendly country service, come and try us! Check socials for opening hours.

facebook.com/ourdiningtable
ourdiningtable3860@gmail.com



STELLINA

17 PETERKIN STREET, TRARALGON

Stellina - authentic Italian Restaurant providing a cosy atmosphere in the heritage listed Star hotel -1875. Serving traditional wood fired pizza and pasta. Perfect event space - weddings- birthdays - bridal and baby showers.

03 5176 5681 | cafestellina.com.au



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



**“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 and has been awarded a Chef Hat in the 2025 Australian Good Food Guide Chef Hat Awards.

4-6 TINAMBA-SEATON RD, TINAMBA
03 5145 1484 | tinambahotel.com.au



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 Thursday to Monday · October till May from 9:30am-3:30pm

379 Mewburn Park Road, Maffra, VIC, 3860
0481 882 620 | info@theberrydairy.com | theberrydairy.com.au



Lakeside

Home of the Sale Bowls Club

Nestled beside Lake Guthridge and Sale's Botanical Gardens, **Lakeside Club** is the ideal destination for all ages. Kids can explore the playground while adults relax in the sports bar, on the veranda, or try barefoot bowls.

The bistro serves modern Australian favourites and classic pub fare for lunch and dinner, from crispy chicken parmas to Gippsland porterhouse steaks, plus daily specials to tempt every taste.

With great food, relaxed vibes and a scenic lakeside setting, it's the perfect spot to unwind, dine, and enjoy a touch of sport in the heart of Sale.

Corner Foster Street and Guthridge Parade, Sale
03 5144 2324 | lakesideclub.com.au

QUICKCUPPA & MORE

Fast. Friendly. Flavour-packed.

Open 7 days from 5:30 AM - 2:30 PM

Quick Cuppa & More is Heyfield's go-to for coffee, brekkie, and lunch. With easy parking for trucks, tradies, and travellers - plus gluten-free, dairy-free, and vegetarian options - we proudly support Gippsland farmers and have been serving flavour-packed favourites with a smile since 2017.



Davis Street (near the roundabout),
Heyfield VIC 3858 | 0488 591 566
@QuickCuppaAndMore

**Scan to
order
ahead**





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

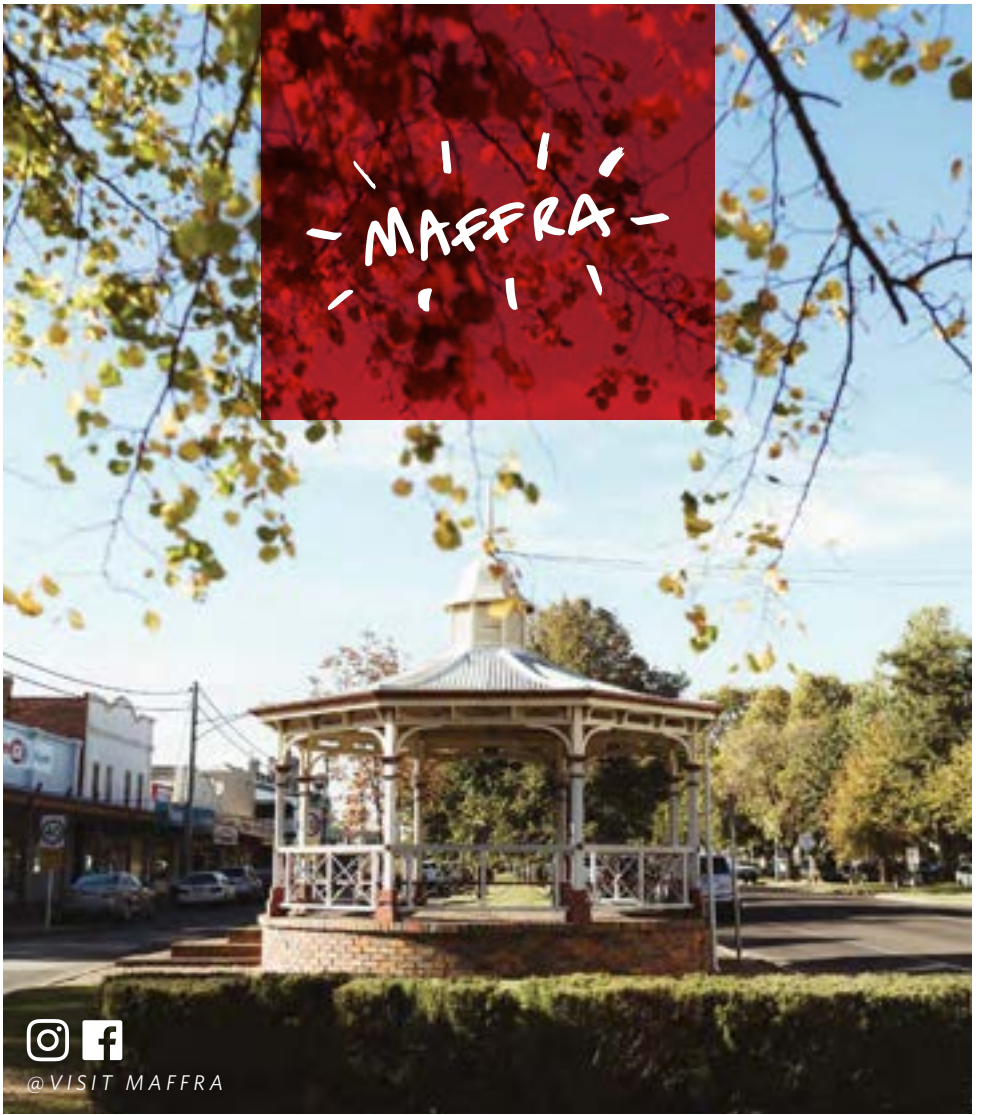
Amarti's Restaurant serves a traditional Mediterranean-style menu, using local seasonal produce to create food and drink as exquisite as the heritage-listed property itself.

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



HOSPITALITY



PARKS & PLAYGROUNDS



THINGS TO DO!

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WWW.VISITMAFFRA.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

BREWERIES

- 1** Goodland Brewing Co
- 2** Maffco Brewery and Distillery

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



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**. Sample their premium, award-winning wines at the beautiful cellar door restaurant and learn of their 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 as **Maffco Brewery and Distillery**. 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.





GLENMAGGIE WINES
Tinamba West
glenmaggiewines.com

BUILT TOGETHER, SHARED TOGETHER

at Glenmaggie Wines

Surrounded by fertile farmland near shimmering Lake Glenmaggie, Gippsland's newest cellar door is a story of family, passion and a whole lot of hard yakka.

After nearly three decades tending vines, Tony and Fleur Dawkins, along with their son Jack, have thrown open the doors to a space they dreamed up, designed and literally built with their own hands. Tony and Jack handled the construction, while Fleur's eye for detail shaped the warm, welcoming interiors. Even the tables, platters and servery have been handcrafted by the family - because nothing says 'made with love' quite like that.

And the wines? They're as authentic as the place itself. Since planting their vines in 1995, Tony and Fleur have remained hands-on in winemaking, nurturing every bottle from soil to cellar. In their new venue, tastings pair beautifully with sweeping views across the neighbouring vegetable farm and the Dawkins' own vines.

But it's not just about what's in your glass. The cellar door kitchen is turning heads with a menu that champions seasonal, local produce - much of it grown right on-site. Think slow-roasted lamb, crispy pork belly, sweet potato and lentil salads, alongside house-made hummus and Tony's smoked trout pâté. Sweet teeth can linger over lemon tart, ricotta cake or pears in red wine.

Whether you're settling in by the window or spilling out onto the veranda, Glenmaggie Wines invites you to slow down, share a platter, and soak up the kind of hospitality that feels more like family. It's a cellar door built from the ground up - and it shows in every glass, every plate, every smile.

Bars & Pubs **THE HIT LIST**

MAFFCO BREWERY & DISTILLERY

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

WOODSIDE BEACH HOTEL

A lovingly restored, coastal-bush pub: cold beer, hearty meals.

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





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



CARRAJUNG ESTATE

322 LAYS ROAD, WILLUNG SOUTH

A considered destination for food, wine and quiet luxury & informal accommodation, surrounded by nature and tranquility. Offering full retreat and additional event spaces or exclusive use reserved solely for guests to celebrate their curated experiences.

03 5194 2215 | carrajung.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. Call to book. Lunches Fri, Sat and Sun. Functions anytime.

0437 357 050 | glenmaggiewines.com



MAFFCO BREWERY & DISTILLERY

13-17 RAILWAY PLACE, MAFFRA

Located in a historic former milk factory, Maffco offers top notch craft beers, a casual dining beer hall, restaurant, events, weddings & festivals.

03 5147 2885 | maffcobrewery.com



GOOD LAND BREWING

12 STANDING DRIVE, TRARALGON

Find our Good Beers across Gippsland in pubs, cafes and restaurants. Or come down to our taproom and sit amongst the tanks for a tasting paddle and a pizza with an authentic German pretzel on the side. Open Fridays & Summer Saturdays.

goodland.beer



THE VINES ON AVON

446 STRATFORD- MAFFRA RD, MAFFRA

The Vines on Avon offers elegant dining with vineyard views, local wines, and seasonal dishes—perfect for special occasions or relaxed indulgence.

03 5141 1146 | thevinesonavon.com.au

NARKOOJEE



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

220 Francis Road Glengarry 3854

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





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



MEWBURN PARK *Retreats*

Slip away to Central Gippsland for a cabin retreat like no other. Just 2km out of Maffra; Wake to birdsong, sip coffee on your deck over the water, soak under a starry sky bath, then taste the best of Gippsland's dining scene — all in one trip.

Book your escape: www.mewburnpark.com.au/stay



Eat

EAST GIPPSLAND





Go your own way

Pack your appetite and hit the road - East Gippsland is serving up a flavour-filled adventure.

Start with the spirit of the sea at **Sailors Grave Dunetown** in Marlo, where their innovative beers and cheeky bites come with a salty backdrop. Then it's up into the hills to **The Long Paddock**, whose handmade gnocchi alone is worth the drive, and the cakes are simply exquisite.

Back on the coast, **Sodafish** dishes up the day's catch straight from the boats - oysters, prawns and whatever else the local fishing fleet reel in. And for a grand finale, book a table at **SARDINE**, where chef Mark Briggs turns local produce into plates that sparkle.

From waves to wineries, East Gippsland is a road trip best taken hungry.



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, and their cakes are not to be missed!

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.

It would be remiss not to drop into nearby **Lightfoot Wines** - this family-run cellar door pours elegant, estate-grown pinot and chardonnay with sweeping views over the Lindenow valley.



BAIRNSDALE

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

Start your day at **New Leaf Café**, a light-filled haven of blooms, brews and thoughtful bites, where nourish bowls, smoothies and baked treats are made with care alongside a florist and gift store.

Mr D's dishes up crowd-pleasing all-day breakfast and lunch, plus fun, fruity cocktails to match the mood. **The Old Grain Store** blends rustic history with a laid-back menu, while **The Stables est 1889** keeps pancake lovers coming back for more.

Born as a food trailer, **5ive Canaries** now serves bold burgers, Korean-style "nuggiez" and house-made hot sauces from The Nest — a lively Bairnsdale hangout with street food flair and local heart.

For a fresh, fast lunch, **Benjamin's House** is a winner — think flavour-packed noodles, crisp spring rolls and zingy banh mi. Or head to **Cinnamon Thai**, where the soaring ceilings, exposed brick and authentic recipes make for a memorable meal.

Tucked in a quiet East Bairnsdale street, former milk bar **The EAST Handy Store** delivers bold, seasonal degustation with Gippsland soul. Moody interiors, garden seating and story-driven plates make this hidden gem a must for lovers of creative, regional dining.

A Bairnsdale institution, **The Grand Terminus Hotel** combines historic charm with a contemporary edge. Expect a welcoming dining room, hearty yet refined pub classics, and a drinks list that showcases local makers.



Whether you're chasing a long lunch, knock-off pint or weekend dinner with friends, it's an easy favourite.

Keeping it classic, the **Mitchell River Tavern** brings generous bistro favourites to the table with a touch of luxury, while **The Mitch Cocktail Bar** is your go-to for live music, late nights and expertly shaken drinks.

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

Cradled by gently lapping lakes and winding canals, Paynesville is a relaxed waterside haven - where boats line the jetties and koalas doze in the treetops just a short ferry ride away on Raymond Island.

At the heart of it all is **SARDINE Dining**, a destination restaurant where former Vue de Monde head chef Mark Briggs turns the daily catch into dishes that are bold, seasonal and unmistakably East Gippsland. Right next door, **Sardine CANTINA** brings the same flair to a slick wine bar - think perfectly matched cheeses, standout charcuterie and a wine list that travels the world but never loses sight of local talent.

Pier 70 is your go-to for lakeside dining with a little extra polish. The seafood is fresh, the steaks are cooked to perfection, and the cocktails come with a view worth lingering over.

Open all day, **Three double8zero** is a local favourite for woodfired pizzas and a crowd-pleasing modern Australian menu. Drop in for breakfast, stay for dinner—there's something here for everyone.

Round things out at **Paintsville Art Café**, where colour, creativity and flavour collide. Dine on fragrant Vietnamese dishes, join an art class or just soak up the vibrant, eclectic energy of this one-of-a-kind spot.



METUNG

Ideally positioned on a peninsula in Lake King, Metung is all glimmering water, gentle breezes and postcard-perfect views at every turn.

The opening of Metung Hot Springs has breathed new life into the lakeside village, and the nearby **Metung Country Club** is now home to a welcoming clubhouse serving light lunches overlooking the manicured golf course.

Ease into your day with a colourful breakfast bowl at the breezy, Hamptons-inspired **Aroma Café**. Then wander across the road to the **Metung Café and Bakery**, where you'll find not just warm loaves, but rice paper rolls, dumplings and Vietnamese crispy pork banh mi flying out the door.

Sweet teeth are sorted at **Effloresce**, where handcrafted cakes are baked with flair and change with the seasons. For something more savoury, **Bella's Providore** is a one-stop takeaway shop for golden fish and chips, handmade pizzas, burgers and souvlaki.

Café Chez Joe brings something entirely different to the table, with a menu that wanders the world - from croque monsieur to Indonesian rendang - using the very best East Gippsland produce.

And when the light turns golden over Bancroft Bay, settle in at the **Metung Hotel**. With unbeatable views and all your pub favourites, there's no better place to toast the day.



SARDINE DINING
PAYNESVILLE
sardinedining.com.au

SARDINE DINING

Where the Lakes Hit the Plate

When the day's catch comes straight off local fishing boats into British-born chef Mark Briggs' hands, you know you're in for something special.

Overlooking the water in Paynesville, SARDINE Dining has firmly placed East Gippsland on the destination-dining map.

Victoria and Mark Briggs bring to the region years of shared hospitality experience. They have built a restaurant where precision meets provenance - where sardines are no longer second fiddle but celebrated in all their fresh, flaky glory, paired with sour onions, chive oil and smoked garlic aioli.

The menu evolves with the catch and season. Highlights may include a casareccia with blue swimmer crab, chilli and garlic or a fillet of locally caught stripy trumpeter with smoked mussels, bacon and peas. There's depth beyond seafood too - think shallot crusted beef with potato and peppercorn sauce. Save room for dessert, which features the likes of a honey and pinenut parfait of tambo honey mousse and honeycomb.

Every dish begins with impeccable sourcing. JB's Seafood in Bairnsdale delivers fresh hauls daily from Lakes Entrance, giving Briggs direct access to some of the best seafood in the state. That close connection to local fishermen and growers is the backbone of SARDINE's kitchen - and it shows.

Next door, their stylish wine bar offers a casual extension of the experience. This serves thoughtfully selected wines, cheeses and charcuterie from standout Victorian producers and global favourites - a perfect pre-dinner stop or destination in its own right.

With six consecutive chef's hats from The Age Good Food Guide, an ever-evolving menu, and diners travelling hours just to secure a seat, SARDINE Dining is East Gippsland at its most delicious and refined.



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 opened his top-rating floating restaurant, **Sodafish**, a five-minute walk from the fishermen.

Right on the water on Bullock Island, **Off The Wharf Seafood Café** serves up prawns, oysters and scallops fresh from the boats, best enjoyed with chips and a squeeze of lemon on the sunny outdoor deck.

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 **Sailors Grave**, **Gippsland Jersey** 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, laidback eatery and live music hot-spot **The Servo** is dishing up American BBQ goodness. Just next door, **Nick's Thai** breathes new life into a much-loved former Chinese restaurant. Where locals once dined behind the iconic circular windows, now they're back for Thai fusion favourites – try the spicy, full-flavoured coconut laksa.

In Lake Tyers, enjoy a meal on the deck of the **Lake Tyers Beach Tavern** with a spectacular water view. Just next door, **The General, Lake Tyers** serves great coffee, fish and chips, and fresh local bread.

Just out of town in Kalimna, the **GLaWAC Bush Café** is open 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 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.

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

Stop into **Swifts Creek Bakery** for what are rumoured to be the best bee stings in Gippsland.

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 satisfying mix of pub classics, while the iconic **Golden Age Hotel** does a great line of hearty steaks.

BUCHAN

Work up an appetite in the extraordinary underground world of the Buchan Caves.

Enjoy warm hospitality at the **Buchan Valley Roadhouse** along with fantastic coffee, hearty burgers and wraps.

Across the road, the **Buchan Caves Hotel** is open 7 days. Rebuilt by the community after a fire in 2014, it's a much-loved gathering place, serving hearty meals, and warm hospitality. This pub is a vibrant reflection of Buchan's pride, resilience and creative spirit.



ORBOST & MARLO

Pretty little Orbost and the coastal haven of Marlo both hug the banks of the Snowy River as it winds toward the sea.

In Orbost, **East Gippsland Coffee Roasters** source green beans from around the world and roast them right here in town. Stop in for a barista-made brew and brownie, browse local gifts and take home freshly roasted beans.

Just down the road, **Bea Whimsical** is your quirky local delight - grinding beans, brewing herbal teas, and serving sweet & savoury morsels. You can also pick up **Salt Organics'** 100% organic crusty sourdough here.

In Marlo, **The Local** champions regional produce with fresh, flavoursome meals in a warm, friendly setting loved by locals and visitors alike.

Just up the road, **Sailors Grave Brewing's** new **Dunetown** is a destination brewery and nestled in the lee of the tertiary and secondary dunes between Marlo and Cape Conran. Settle in at a sun-drenched outdoor table with one of their cult-favourite beers on tap and enjoy a menu packed with flavour — think fresh fish tacos, loaded burritos, and Long Paddock ice cream.

At day's end, head to the iconic **Marlo Hotel**. With sweeping views from the deck, cold brews and a seafood-focused menu, it's the perfect spot to kick back and soak up the river-meets-ocean magic.

MALLACOOTA

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

Start your day right at **Beanie Coffee**, a popular coffee van nestled under the canopy of a large eucalypt overlooking the spectacular Mallacoota Lake and beyond to the Howe Range.

Over the summer months you'll find **Origami Coffee** serving up lattes with a side of happiness, and **Alf's Pizza** slinging laid-back breakfast focaccias and 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!

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SARDINE

69 ESPLANADE, PAYNESVILLE

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

sardinedining.com.au



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✉ hello@sodafish.com.au

🌐 www.sodafish.com.au

📍 Middle Boat Harbour,
The Esplanade, Lakes Entrance
Victoria, 3909



In the heart of Bairnsdale, the Grand Terminus combines great dining, warm hospitality, and inviting accommodation.

Our menu celebrates fresh Gippsland produce, crafted into dishes that are both comforting and full of flavour.

After a day exploring, settle into our modern rooms or simply enjoy a drink among friends. Whether it's a special occasion or a casual night out, the Grand Terminus is where good food, good company, and genuine country charm come together.

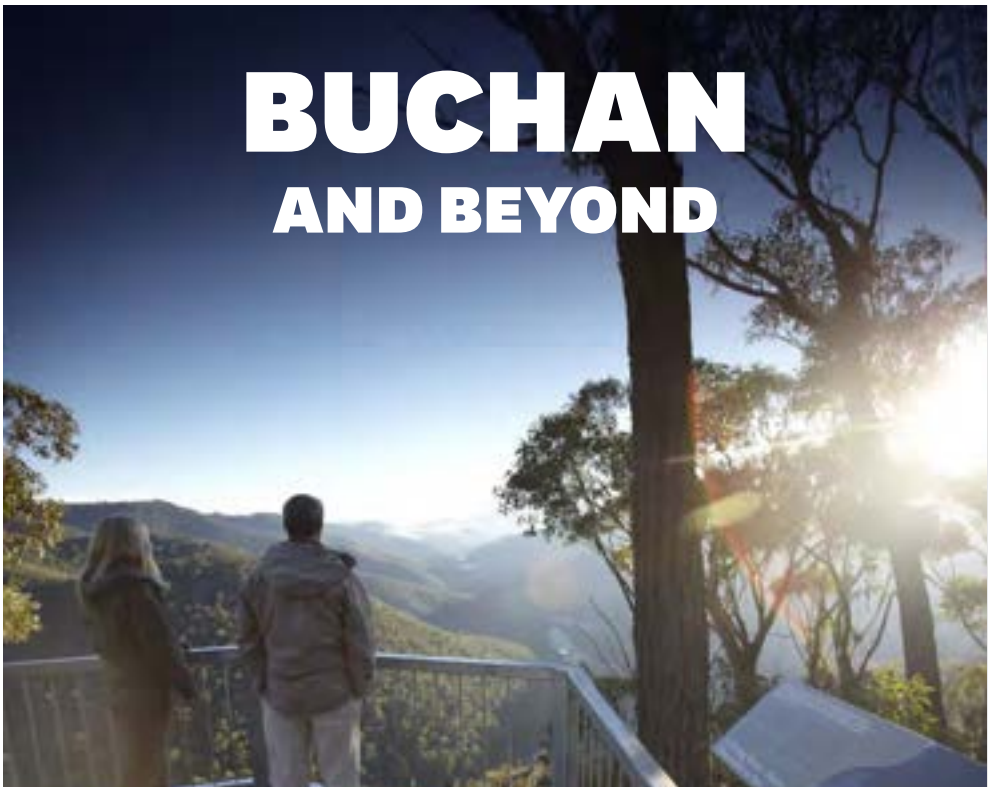
We are open for lunch and dinner 7 days a week

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03 5152 4040 grandterminus.com.au



BUCHAN AND BEYOND



Escape to the Buchan Valley — where ancient caves, wild rivers, and dramatic landscapes create a natural wonderland in the heart of East Gippsland.

Hike, swim, explore, and unwind in a region rich with stories, soul, and authentic country charm. Buchan is a nature's playground — raw, beautiful, unforgettable.

[VISITBUCHAN.COM.AU](https://www.visitbuchan.com.au)

Drink **EAST GIPPSLAND**



EAST GIPPSLAND DRINKS TRAIL

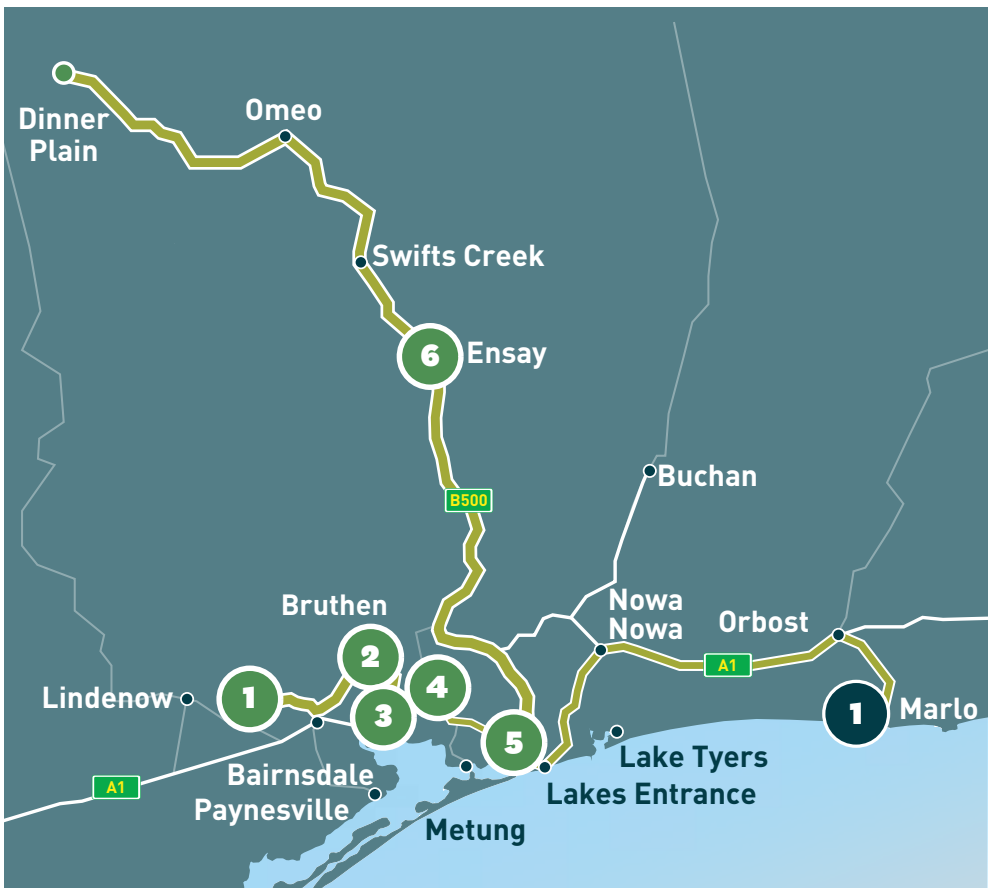
Earn your refreshing ale with on-the-water pursuits, alpine country hiking, camping and fishing.

Many wineries of East Gippsland are clustered around the Gippsland Lakes, perfect for leisurely days spent exploring the towns of Bairnsdale, Metung and Lakes Entrance.

Wineries and breweries are peppered along the Great Alpine Road, tucked into the gently sloping foothills and magnificent peaks.

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

Go on, you've earned it.



WINERIES

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

+ Open by appointment only

^ Tastings not available; purchase by glass or bottle

BEER & OTHER BREWS

- 1 Sailors Grave Dunetown



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 tradition. The cellar door has a wide range of Estate grown wines which are full of flavour and low in preservatives. Enjoy a glass of wine and a local cheese or antipasto platter on the spacious deck of the Barrel Room overlooking the Nicholson River.

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

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.



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 tippie of wines and a select range of ciders produced from the orchards at **Cassilis Estate Wine and Cider**.

Back toward the coast, you'll find **Dunetown** - the much-anticipated flagship brewery of craft brewing legends, **Sailors Grave Brewing**. Located between Marlo and Cape Conran, this game-changing destination features 16 taps pouring an ever-evolving lineup of artisanal beers brewed with farmed and foraged ingredients. With a sunny beer garden, Mexican-leaning menu and laid-back beach-town vibes, it's a must-visit. You can also find them at their tap shacks in Orbost, Meeniyan, The Slipway Lakes Entrance and Mallacoota.

Bars & Pubs

THE HIT LIST

GRAND TERMINUS HOTEL, BAIRNSDALE

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

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

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

LAKE TYERS BEACH TAVERN, LAKE TYERS

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



TAMBO WINE

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Nicholson River Winery

& BARREL ROOM

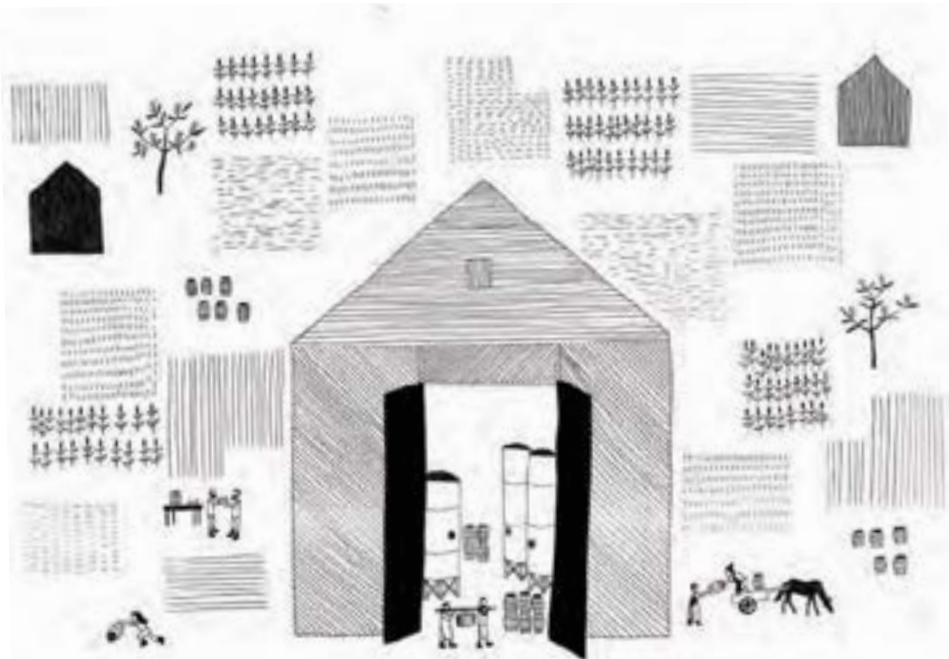


Cellar Door is open for tastings and sales,
10am to 4 pm Wed to Sun.

Bookings preferred, phone 0409 568 241.
Maffra Cheese and antipasto platters
are available.

The Barrel Room is renowned for its
views and inside for the mural by local
artist Jenny Toye. A perfect spot to relax
with a glass of wine and a platter.
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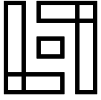
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LIGHTFOOT

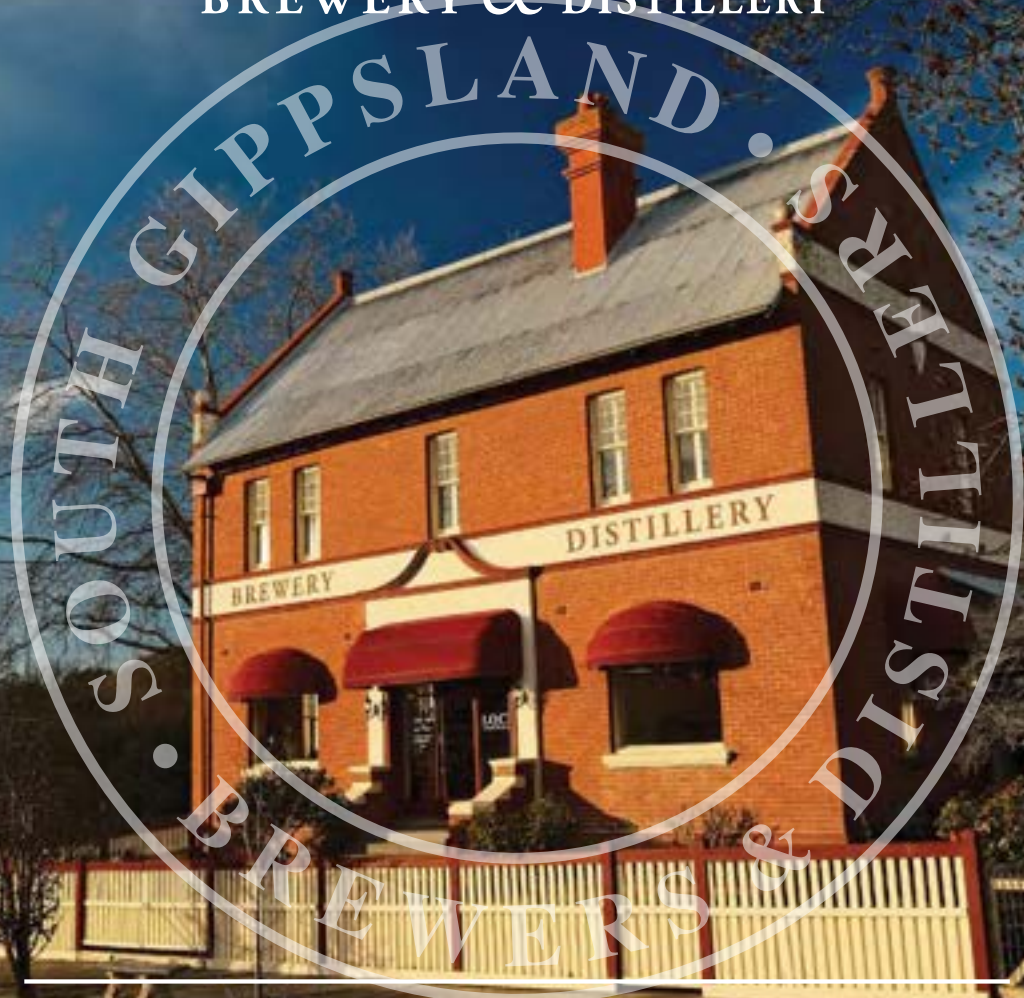


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