

08 TO 17 MAY

SOUTH AUSTRALIA*

TASTING AUSTRALIA

Presented by
JOURNEY BEYOND



2026 PROGRAM PREVIEW



ACKNOWLEDGEMENT OF COUNTRY

The South Australian Tourism Commission acknowledges the Kaurna people as the Traditional Owners of the Country in which Tasting Australia's Town Square (Tarntanyangga) is presented and recognise their continuing connection to land, waters, and culture. We pay our respects to their Elders past, present and emerging.

WELCOME TO TASTING AUSTRALIA



Tasting Australia is a celebration of how food and drink shapes the way we live and connect. We believe food is more than consumption; it's a catalyst for connection and meaning, woven into the moments that matter to our lives. Tasting Australia allows you to experience the best of Australian food and drink in the place that defines how to enjoy it; South Australia. Where flavour meets real company.

Tasting Australia's creative team:
Kane Pollard, Duncan Welgemoed,
Meira Harel and Banjo Harris Plane.

JOURNEY BEYOND

Iconic travel experiences

What makes travel more than a destination? It's the people you meet, the experiences you share and the moments that linger long after you've returned home. Travel isn't about ticking destinations off a map. It's grounded in expertise, delivered with a genuine smile, and filled with the unexpected along the way.

Book your journey today

journeybeyond.com

The festival for those who act like they haven't studied the menu for the past two days.

CLUB SERIES



You know the place but not the people. You know the building but not its bustle. Let's change that. We're going inside Adelaide's treasured cultural clubs in celebration of all they offer – outstanding eating and drinking, sure, but also connection and new perspectives. Be there as top Australian chefs work the pass beside the cooks and volunteers who know it best, collaborating on meals to share stories of time and place.

FRIDAY 8 MAY–SLOVENIAN CLUB
SATURDAY 9 MAY–ITALIAN CLUB
THURSDAY 14 MAY–AUSTRIAN CLUB
FRIDAY 15 MAY–POLISH CLUB
SATURDAY 16 MAY–HELLENIC CLUB

Welcome to the club.



HOT POT EXPRESS

Hotpot is already pretty close to perfect. Simmering broth. Your favourite meats and veggies. Good times guaranteed – even better if you just came in out of the cold. But why not dial it up? Our two-night takeover of central Adelaide's Mr Hotpoter will riff on this Asian classic.

Begin with a selection of small plates delivered via the restaurant's moving belt, then settle in as the magic begins. We're talking beautifully nuanced broths and stellar South Australian produce as featured additions, with two drinks and dessert also included.

Hotpot regular? Hotpot rookie?

Join the fun. Our express service is in motion.

The festival for those who dine off the beaten track.

TASTING AUSTRALIA BY TRAIN: THE GHAN EDITION

In a world clamouring for your attention the legendary still leads. Quiet confidence. The promise of adventure. And so too with The Ghan, a gleaming silver ribbon across Australia's heart. You already know it as one of the world's most remarkable rail journeys.

Now we go further. A new edition of Tasting Australia by Train is set to unfold between Darwin and Adelaide, with stellar fare, coveted beverages and time to discover ancient landscapes. All-inclusive. Four days. Three nights. Welcome aboard.

Menus will be crafted by Michelin-starred Spanish chef Nieves Barragán Mohacho, together with renowned Australians Mark Best, Jo Barrett and Shannon Fleming. Hosting the fun is storyteller Mandy Hall.



INCLUSIONS

- Four days and three nights aboard The Ghan Expedition in a Gold Twin cabin.
- Off-train experiences in Katherine, Alice Springs and Coober Pedy.
- All-inclusive meals, fine wines and beverages.

Tempted? Understandably. Icons have that power—and it just happens to remain with you forever.

TASTING AUSTRALIA AIRLINES



You could stay in the city. Scroll past the photos. But then you'd miss this: a dream, seafood-driven adventure on the Eyre Peninsula. Go to the source in all its wild glory, where ocean meets salt-swept landscapes beyond. We've taken care of the details. Your only task is to be here, revelling in the remote. Tasting Australia Airlines is taking off once again.

Depart Adelaide for Port Lincoln, where two standout experiences await. Step aboard the MFV Tacoma, a restored 1950s tuna poling boat, learning from generational owner Ross Haldane as chef Kerri Lawson demonstrates tuna filleting. Lunch unfolds beachside at Coffin Bay Yacht Club: a seafood spectacle by Ben Devlin, chef and co-owner of Pipit in New South Wales and South Australian favourite Jimmy Toone from Fall From Grace.

The afternoon reveals hidden sanctuary Yarnbala, explored with founder Kane Slater and snacks from proud Bundjalung chef Mindy Woods, chef-owner of Byron Bay restaurant Karkalla.

INCLUSIONS

- Return flights to the Eyre Peninsula and all ground transport.
- Sashimi and snacks aboard the MFV Tacoma, along with a Teakle Wines tasting.
- Four-course lunch including paired beverages.
- Visit to Yarnbala with snacks and paired beverages.

Out of office. Offline. Proof that one day can change everything.

TASTING AUSTRALIA BY ROAD

It's you, minus your to-do list: all appreciation, no obligation. Respite from a world that so often feels set to whirlwind. Draw breath. There's time.

These four new journeys will share South Australia at its most beguiling. Hosting them are local chefs and beverage producers inspired by regional nuance: vegetables grown only on a certain farm; vineyards whose stories are told in the glass.

We have the details covered. Come ready to see even familiar places afresh – treasures that call for a slower pace, a curious mind.

The lure of a road trip is real.

McLAREN VALE

FRIDAY 8 MAY

Views. Vineyards. Dining rooms where your phone is forgotten. McLaren Vale is so easy to enjoy it feels almost surreal. All this – right here? Welcome.

Join chef Karena Armstrong and Selina Kelly (Bondar Wines) on a full-day road trip celebrating provenance, with garden tours, a rare farm lunch, local wines, almonds, cheeses and time with the region's quieter heroes.



BAROSSA

SATURDAY 9 MAY

Tradition meets new energy in the Barossa. Join chef Clare Falzon and viticulturalist Dylan Grigg on a full-day immersion spanning reimagined spaces, heritage orchards, vineyard tastings and a paddock-side lunch. From snacks to boutique wines, experience craft and place first-hand. No rush. All reward. This beautifully authentic road trip beckons.

ADELAIDE HILLS

SATURDAY 16 MAY

Autumn reveals abundance in the Adelaide Hills, from apple-laden trees to the curl of woodsmoke as you dine. Guided by Ochota Barrels' Amber Ochota and chef Kane Pollard, this full-day journey explores a private Basket Range farm, barrel tastings, artisan sourdough, a permaculture lunch and orchard visits, illuminating the region's quieter seasonal rituals.



FLEURIEU PENINSULA

SUNDAY 17 MAY

Guided by chef Brendan Roach and winemaker Charlotte Hardy, this coastal journey centres on tides and time. Meet first-generation farmers, learn the Ngarrindjeri pipi shuffle with Uncle Derrek Walker, dine among the dunes, taste regional wines and spirits, before returning to the city.

Salt breeze, wide sea, stories and solace.

The adventure is all yours.

The festival for those who book the restaurants before the flights.

UNDER ONE SKY

Gather within Tandanya, Australia's oldest Aboriginal-owned and operated cultural centre, for an evening of fire, music and art in celebration of Kungkarrakalpa Tjukurrpa, also known as Seven Sisters Dreaming.

As night settles, chefs Mindy Woods, Duncan Welgemoed, Sarah Glover and Alex Crawford come together with South Australian winemakers Sue Bell and Pauly Vandenberg, sharing food, wine and stories across a four-course feast, enjoyed in the beating heart of this remarkable space.

Joining them is artist and musician George Cooley alongside other members of the Umoona Art Centre in Coober Pedy, whose practices span acrylic on linen, traditional woodwork, tjanpi (fibre weaving) and ceramics.



Tandanya already feels beautifully separate from the nearby urban bustle. But here – for one very special night only – it transforms again.



PUNK ROYALE

Punk is an attitude. It raises an eyebrow to fine dining, then counters with something that turns the whole concept upside down. Straight outta Stockholm (by way of Copenhagen, Oslo and London), international chef collective Punk Royale arrives for its southern hemisphere debut.

Self-described as boundless, intimate and unapologetically messy, expect this to not look like other nights out. There's no menu, for one – but in its place is a team focused on surpassing even sky-high expectations. Fun and madness have a role alongside serious fare, and they might just make it even better.

Forty seats. A Hindley Street space. An Australian exclusive.

The kind of no-rules revelry you've been craving.

The festival for those whose love language is ordering share plates.



GOOD NEIGHBOUR

True luxury might in fact be choice. The promise of a city meal fusing comfort and finesse; a menu offered once and best shared with your favourite people. Wine chosen from a trove of special drops. More of what matters. Good Neighbour is Town Square dining reimagined – cosy and relaxed in the way of all brilliant bistros, with community at its heart and top chefs in charge, including Victor Liong and Sarah Glover. Long tables, signature South Australian warmth and time to honour the ritual of dining. Take a seat.

MOTHERS DAY LUNCH

This Mother's Day lunch is Tasting Australia at its best: fun, festive and all in on flavour. Simone Watts, Quang Nguyen and Alexis Besseau will craft the day's dishes. Begin with bubbles (naturally) before moving on to snacks and a three course lunch. A separate selection for little diners is also available. It's time for a little indulgence. Move over, mental load. We'll take it from here.

CLOSING NIGHT PARTY FEAT. PUNK ROYALE

All good things come to an end – but that doesn't mean you have to go quietly. Scandinavian stars Punk Royale are on deck for this final-night fiesta. It's all happening in Good Neighbour, with views over Town Square and to the city beyond. Yes, it's a Sunday night. No, that doesn't mean a dial turned low. Expect signature Punk Royale irreverence across a menu of generous snacks and paired drinks.

SUNDAY ROAST

Of course you know a Sunday roast says comfort. A little respite. A lot of connection. But crafting that kind of spread takes time, and often it's in short supply. No matter: our dream team is here. Darren Robertson, Audrey Shaw and Matt Stone are headed to the Good Neighbour kitchen.



The festival for those who trust their sommelier over their doctor.

QUIZ NIGHT

Tuesday night just had a glow up. Amber Ochota, from her cult Adelaide Hills wine label Ochota Barrels, and Mark Kamleh, who co-owns Silver Sands Beach Club at Aldinga and Willunga's Old Bush Inn, are ready to host, testing teams' general knowledge over two fun-filled hours. Tickets include a welcome drink and snack platters, perfect sustenance for the battles that await.

APERITIVO HOUR

What makes a special drink even better? The perfect snack. This fresh series features both, as curated by stars from Australian bars and restaurants known for their inspired selections. It's akin to being in their venues – illuminating their story, their style.

Expect to spend an hour with the likes of Corner 75, O.My., Ottelia and Lee Ho Fook.

Welcome to eating and drinking at its convivial best.



MATCHMAKERS

Meet your match in these casual tastings. Each features a diverse lineup of winemakers from South Australia and further afield, ready to chat all things variety, vintage and very excellent vino. Treat it like speed dating: five minutes in conversation, then a chance to strike up a chat elsewhere.

MASTERCLASSES

Masterclasses return to Tasting Australia at their inclusive best. Try – or find – your favourite wine, appreciating its qualities beside bright minds from the world of drinks. Sparkling, chardonnay, beer and spirits are set to feature.

TASTING TABLES

See remarkable drinks afresh. Our intimate, illuminating Tasting Table sessions standouts from across the beverage world. Join André Heuston Mack, a star of the drinks world, as he shares a selection of his favourite wines in a fun, accessible Tasting Table. Deep dive into pinot noir at chic city wine bar Jennie, a reminder that the classics never go out of style.

Our top picks.



SIP, SAVOUR, SAFARI: MONARTO SAFARI RESORT

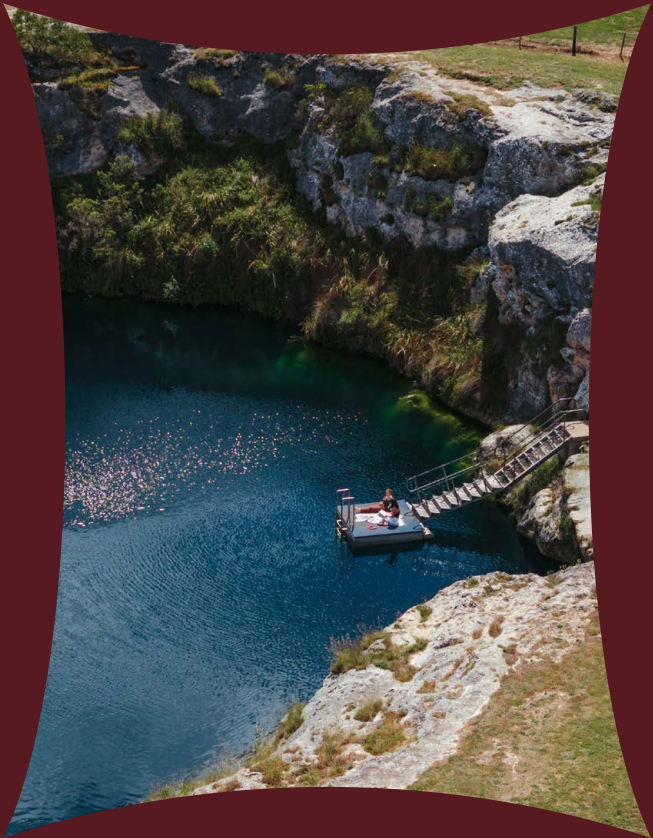
Wake to the distant calls of lions and the rustle of the savanna – without leaving South Australia. Stay at Wild Africa Lodge, Monarto Safari Resort's new luxury safari tents, enjoy arrival drinks, a guided safari, sunset pre-drinks and a seven-course, wine-paired degustation, then drift off beneath the stars to the sounds of the wild.

LIMESTONE COAST VINEYARD SAFARI

Buckle up for a two-day 4WD adventure through South Australia's Limestone Coast, from the wine regions of Coonawarra and Wrattenbully to the dramatic coastal landscapes shaped by the Bonney Upwelling, with an itinerary curated by chefs Karena Armstrong and Kirby Shearing alongside winemaker Sue Bell. Along the way, explore sinkholes, volcanoes and ancient coastlines, uncover Indigenous and natural history, and enjoy progressive dining and wine tastings that showcase the region's revered produce and terroir.

NEVER NEVER & BIZZARRO PRESENT: THE WORLDS BEST BAR... BAR LEONE (HK)

The World's Best Bar arrives in Adelaide for one night only. Fresh from claiming both Best Bar in Asia and World's Best Bar at the 2025 50 Best Awards, Hong Kong's Bar Leone brings the spirit of a Roman neighbourhood bar to Honeydripper's upstairs space. Led by drinks maestro Lorenzo Antinori, expect an immersive, session-based experience of iconic cocktails, signature snacks, DJs and impeccable hospitality – a rare chance to sip la dolce vita at Tasting Australia.



	2025				
	FRI 08 MAY	SAT 09 MAY	SUN 10 MAY	MON 11 MAY	TUE 12 MAY
ALL DAY	<div>TA by Road: McLaren Vale</div> <div>TA by Train: The Ghan Edition</div>	<div>TA by Road: Barossa</div> <div>TA by Train: The Ghan Edition</div> <div>The Mallee, Soil to Plate</div>			
MORNING	<div>Bread: Everything You Knead to Know</div> <div>The Karrawatta Vineyard Odyssey</div>	<div>A Long Table Celebration at Millon Estate</div> <div>A Taste of Persia</div> <div>Bread: Everything You Knead to Know</div> <div>Deviation Road x Station Road</div> <div>Food Photography Workshop</div> <div>MOSAIC Cooking Class: Persian Creation</div> <div>The Terroir Table with Pewsey Vale and Heggies Vineyard</div> <div>The Finders Keepers presents The Art of Dining Adelaide</div>	<div>Bread: Everything You Knead to Know</div> <div>Food Photography Workshop</div> <div>Harvest High Tea at the Farmers' Market</div> <div>The Finders Keepers presents The Art of Dining Adelaide</div>	<div>Flavours of Campbelltown Food Trail Bus Tour</div>	<div>Bread: Everything You Knead to Know</div> <div>Flavours of Campbelltown Food Trail Bus Tour</div> <div>Food Photography Workshop</div>
AFTERNOON	<div>Clare Valley Riesling Masterclass: Young & Fresh vs Aged & Elegant</div> <div>Fire, Flavour & Fellowship</div> <div>Flavours of the Market</div> <div>Grilled, Chilled & Shucked with The Freak</div> <div>Mitch Orr Kitchen Takeover at Canopy</div> <div>Pirate Life: The Art of Innovation Brewing</div> <div>Reillys Shiraz Long Table Lunch</div> <div>Saltram Underground Tour, Tasting and Shared Lunch</div> <div>Tasting Table: Pinot Noir</div>	<div>A Speed Date With Gin</div> <div>Beyond the Margarita at Bar Bar</div> <div>Festival of Rice</div> <div>Jazz Under The Vines</div> <div>Le Gouter Luma - The best time of day</div> <div>Learn: Modern Food and Drink Pairing</div> <div>Masterclass: Sparkling</div> <div>Matchmakers: Grenache</div> <div>Mitch Orr Kitchen Takeover at Canopy</div> <div>Prairie Hotel x Edward Noble Outback Feast</div> <div>Reillys Shiraz Long Table Lunch</div> <div>Riesling d'être</div> <div>Saltram Underground Tour, Tasting and Shared Lunch</div> <div>Savour the Yorkes</div> <div>Tastes of the Wild: Langhorne Creek at Monarto Safari Park</div> <div>Tasting Table: André Hueston Mack</div> <div>Tasting Table: Syrahmi</div> <div>A Rhône Exploration with Yangarra</div>	<div>Matchmakers: Fun Whites</div> <div>Merrymaker x Threefold Carnival Aperitivos</div> <div>Good Neighbour: Mother's Day Lunch</div> <div>Reillys Shiraz Long Table Lunch</div> <div>Three Region Mother's Day Lunch</div> <div>Winter Picnic in the Beer Hall</div>	<div>The Producer, The Maker & The Dairyman's Daughter</div>	<div>AU Iconic: Jeffery Grosset</div>
EVENING	<div>Best of SA with Stéphane Brizard and Honeymoon Vineyards</div> <div>Canopy Presents: Mitch Orr's Bar Snacks</div> <div>Clare Valley - A Taste of Something Different</div> <div>Coal Cellar + Grill: Tomahawk & Torbrek Dinner</div> <div>Gelista Curated Tasting and Tour 2026</div> <div>The Global Cellar</div> <div>Good Neighbour - Sarah Glover x Kane Pollard</div> <div>Meet the Maker: Anniversary Edition</div> <div>Meet The Makers At Prohibition Liquor</div> <div>PARC Terroir Series Wine Dinner</div> <div>Prose, Jazz and Gin: A Tribute to The Great Gatsby</div> <div>Club Series: Slovenian Club</div> <div>Unfold: A South Australian Omakase Dinner</div> <div>Fire + Flour + Fiddles A Feast of Yorke Peninsula's Farming Heart</div> <div>Yiyias Secrets Reimagined</div>	<div>Adelaide Hills Chardonnay Heroes</div> <div>Aperitivo Hour: Corner 75</div> <div>Best of SA with Stéphane Brizard and Honeymoon Vineyards</div> <div>Canopy Presents: Mitch Orr's Bar Snacks</div> <div>Feast of Words</div> <div>Club Series: Italian Club</div> <div>Never Never & Bizzarro present: The Worlds Best Bar... Bar Leone (HK)</div> <div>Portside Pairings: An Evening at Eliots - COLAC Port Adl</div> <div>Prohibition Liquor x Soi38</div> <div>Return Lost @Sidewood</div> <div>Rewild - Anvers x Australian Meats</div> <div>Rhythm & Bloom I By Threefold Distilling & Gullyview Estate at 38 Bloom</div> <div>The Future in Your Glass</div> <div>Under One Sky</div> <div>Yiyias Secrets Reimagined</div> <div>Gelista Curated Tasting and Tour 2026</div>	<div>Yiyias Secrets Reimagined</div>	<div>A Taste of the Flinders</div> <div>Hotpot Express</div> <div>The Ultimate Duck Dinner</div>	<div>A Taste of the Flinders</div> <div>400 Degrees North</div> <div>Beer and Tacos</div> <div>Cellar Masterclass featuring Langtons Classification of Australian Wine</div> <div>Fire and Fermentation</div> <div>Hotpot Express</div> <div>Izakaya Night 2026</div> <div>Journey Beyond X Seppeltsfield: A Taste of the Indian Pacific Platinum Off Train Experience</div>

WED 13 MAY	THU 14 MAY	FRI 15 MAY	SAT 16 MAY	SUN 17 MAY
			<div> <div>A Gourmet Day Out</div> <div>TA by Road: Adelaide Hills</div> <div>TAA Eyre Peninsula</div> <div>Vineyard Safari - Coonawarra - Day 1: Limestone Legacy</div> </div>	<div> <div>A Gourmet Day Out</div> <div>TA by Road: Fleurieu Peninsula</div> <div>Vineyard Safari - Coonawarra - Day 2: The Living Coastline</div> </div>
<div> <div>Bread: Everything You Knead to Know</div> <div>Cooking for One (and Loving It) - Maggie Beer Foundation</div> </div>		<div> <div>Bread: Everything You Knead to Know</div> <div>Sweet, Savoury & Timeless: By the Barrel Fortified Tasting</div> </div>	<div> <div>A Taste of Persia</div> <div>Bread: Everything You Knead to Know</div> <div>Sweet, Savoury & Timeless: By the Barrel Fortified Tasting</div> <div>The Italian Table</div> </div>	<div> <div>Bread: Everything You Knead to Know</div> <div>Huami Yum Cha</div> <div>Sweet, Savoury & Timeless: By the Barrel Fortified Tasting</div> <div>Vino Camino 2026</div> </div>
<div> <div>AU Iconic: House of Arras</div> <div>Marine Menu</div> <div>Saltram Underground Tour, Tasting and Shared Lunch</div> </div>	<div> <div>Saltram Underground Tour, Tasting and Shared Lunch</div> <div>Sip, Savour, Safari</div> <div>Yum & Yarn</div> </div>	<div> <div>Saltram Underground Tour, Tasting and Shared Lunch</div> <div>Flavours of the Market</div> <div>Learn with Pirate Life – Hop to it! The importance of hops in beer</div> <div>Reillys Shiraz Long Table Lunch</div> <div>Tasting Table: Italy</div> <div>Tasting Table: Jauma</div> </div>	<div> <div>Beyond the Margarita at Bar Bar</div> <div>Feast with the Stars: The Five Elements of Nature</div> <div>Gin Blending at Prohibition Liquor</div> <div>Immersive Bites: A VR Culinary Exploration</div> <div>Learn: Secrets of the Sommelier</div> <div>Low & Slow Quickie</div> <div>Masterclass: Chardonnay</div> <div>Matchmakers: Riesling</div> <div>Poh’s Table: A Taste of South East Asia</div> <div>Porty B Hotel’s Cajun Crab Boil</div> <div>Reillys Shiraz Long Table Lunch</div> <div>Saltram Underground Tour, Tasting and Shared Lunch</div> <div>Seafood 101: From Ocean to Plate</div> <div>Taste Country: Native Flavours, Local Wines</div> <div>Tasting Table: Henschke</div> <div>The Hot Sauce Committee</div> <div>The Producers Lunch</div> <div>Three shores: A Culinary Journey Across Mumbai, Wellington & Adelaide</div> <div>Twilight in the Quinces - Singing Magpie Produce x Temperance</div> <div>Urban Wine Walk Adelaide</div> <div>Weird & Wonderful: The Ocean’s Best Kept Secrets</div> <div>Yalumba The Cooper’s Table with 6HEAD</div> <div>Spitz and Spritz @Lot.100</div> <div>A Taste of Time with Seppeltsfield x FINO Restaurant</div> </div>	<div> <div>A Bridge Between South Australia and Tasmania</div> <div>Bottomless BBQ</div> <div>Buon Appetito!</div> <div>Clare to Eyre</div> <div>Gondola Gondola ft. Chef Cal Stuart-Bishop</div> <div>Kingsford The Barossa x Vintners Bar & Grill x Kaesler Wines</div> <div>Learn: How Wine Is Made</div> <div>Limestone Coast Seafood Safari</div> <div>Made in the Riverland - Temperance Restaurant</div> <div>Masterclass: Seppeltsfield</div> <div>Matchmakers: Fun Reds</div> <div>Paddock to Pier</div> <div>Reillys Shiraz Long Table Lunch</div> <div>Saltram Underground Tour, Tasting and Shared Lunch</div> <div>Samos & Vines</div> <div>Good Neighbour: Sunday Roast</div> <div>Tasting Table: Dr Edge</div> <div>The Humble X Ngeringa Tasting Adelaide Hills Lunch</div> <div>The River’s Bounty</div> <div>The Yorke Table Long Lunch</div> <div>Vines, Valley & Village</div> <div>Waiter’s Race</div> <div>Le Frit with the Molfetta Club</div> </div>
<div> <div>A Journey of Taste – An Exclusive Culinary Experience by Chef Alessandro Mangione</div> <div>A Night at SAH</div> <div>A Tale of Two Kitchens: When France Met Japan</div> <div>A Taste of the Flinders</div> <div>AU Iconic: Sue Hodder</div> <div>Back To The Old Lion</div> <div>Canopy Presents: Aperitivi vs. Amari Masterclass with Lorenzo Di Pasquo</div> <div>Food and Wine Pairing Masterclass with Lili Cavill</div> <div>Gin Blending at Prohibition Liquor</div> <div>GPO Anniversary Dinner</div> <div>Huami BBQ Banquet</div> <div>Noble Food x Signature Wines</div> <div>Omakase in Motion</div> <div>One Place. Meet the Producers. Join the Movement.</div> <div>Quiz Night</div> <div>Tokyo After Dark</div> </div>	<div> <div>400 Degrees West</div> <div>A Post-Harvest Evening: Food, Wine, and Stories with Paracombe and Rezz</div> <div>Aperitivo Hour: Ottelia</div> <div>Club Series: Austrian Club</div> <div>Canopy Presents: Aperitivi vs. Amari Masterclass with Lorenzo Di Pasquo</div> <div>Coonawarra Uncorked (at the Central Market)</div> <div>Crably Yours: For the love of Crab & Chablis</div> <div>Eyre Peninsula: Take a Walk on the Wild Side</div> <div>Feast of Words</div> <div>Flavours of Brazil, Sips of Australia</div> <div>Good Neighbour: O.My</div> <div>Gulf + Grain</div> <div>Cocktail Time Machine presented by Never Never</div> <div>Meet The Makers At Prohibition Liquor</div> <div>Molly’s Italian Trattoria Paired Wine Dinner</div> <div>Native Barossa Notes & Noble Vines</div> <div>Noble Food x Signature Wines</div> <div>Plates with Purpose</div> <div>Tarantino’s x Maurizio Bombini (MAURI Bali)</div> <div>An Evening with Yangarra Estate Vineyard</div> </div>	<div> <div>Adelaide Hills Harvest Long Dinner</div> <div>Aperitivo Hour: Lee Ho Fook</div> <div>arkhé x Restaurant ag</div> <div>Aroma Bar</div> <div>Best Of South Australia</div> <div>Coal Cellar + Grill: Tomahawk & Torbrek Dinner</div> <div>Crably Yours: For the love of Crab & Chablis</div> <div>Flavours of Brazil, Sips of Australia</div> <div>Good Neighbour - Jason Roberts x Cheong Liew</div> <div>Hotel Alba and Seppeltsfield Soiree</div> <div>Immersive Bites: A VR Culinary Exploration</div> <div>Journey to Adelaide - Gabriele Pezzimenti x Luca Guiotto at Market & Meander</div> <div>Lager Master Class: Hands on Czech Beer Experience</div> <div>Club Series: Polish Club</div> <div>Punk Royale</div> <div>Seafood 101: From Ocean to Plate</div> <div>The Art of Wagyu</div> <div>Wagyu Feast at Vale Restaurant and Bar</div> <div>Yarnarumi Experience</div> <div>In The Heart of An Iranian Kitchen</div> </div>	<div> <div>An Evening at Le Mas Barossa</div> <div>Aperitivo Hour: O.My</div> <div>arkhé x Restaurant ag</div> <div>BIG GRAPE ENERGY!</div> <div>Cutlet and Cabernet</div> <div>Dinnéar</div> <div>Feast over Fire: La Tavola Lunga at Down the Rabbit Hole Wines</div> <div>Good Neighbour - Victor Liong x Trinh Richards</div> <div>Club Series: Hellenic Club</div> <div>Portside Pairings: An Evening at Eliots - COLAC Port Adl</div> <div>Tasting Table: Latta / Eastern Peake</div> <div>The Chardonnay Collective</div> </div>	<div> <div>Closing Night Party featuring Punk Royale</div> </div>
				<div> <div>ADELAIDE</div> <div>ADELAIDE HILLS</div> <div>BAROSSA</div> <div>FLINDERS RANCES & OUTBACK</div> <div>CLARE VALLEY</div> <div>RIVERLAND</div> <div>MURRAY RIVER LAKES & COORONC</div> <div>LIMESTONE COAST</div> <div>FLEURIEU PENINSULA</div> <div>KANCAROO ISLAND</div> <div>YORKE PENINSULA</div> <div>EYRE PENINSULA</div> </div>

**This event would not be possible without
the valuable support of our event partners.**

OWNED AND MANAGED



**SOUTH
AUSTRALIA**



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South Australian Tourism Commission

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