

# EXPERIENCE EVERY

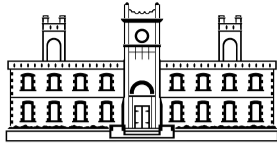
TASTING  
AUSTRALIA

PRESENTED BY  
 RAA  
Travel

# FLAVOUR OF SOUTH AUSTRALIA.

FESTIVAL  
PROGRAM

28 APRIL —  
7 MAY 2023



**YALUMBA**  
FAMILY WINEMAKERS 1849

BRIGHT BRILLIANT BAROSSA



Samuel's Collection shines a light on a Barossa of a different kind. Taste the vibrance of the vines and enjoy a glass of a lighter, brighter Barossa wine.

*famami*

**Embrace the Magnificent Unknown**

# TASTING AUSTRALIA

PRESENTED BY  
**RAA**  
Travel



## FROM THE PREMIER OF SOUTH AUSTRALIA

South Australia is a state with eating and drinking adventures at every turn – one where casual fare sits easily beside the finesse of fine dining. It's a place that rewards curiosity, home to world-class culinary tourism experiences and a dynamic hospitality sector.

Tasting Australia presented by RAA Travel invites you to explore. Stop by a city restaurant and see what's new. Savour the freshest produce on a regional road trip. Meet friends for drinks and a meal at Town Square (Victoria Square/Tarntanyangga) – as relaxed or refined as you like. Discover the vineyards with your favourite wine, craft spirits earning acclaim and more from the world of beverages.

The 2023 festival program is once again diverse, with more than 150 events across the state. Where will it take you?

**THE HON PETER MALINAUSKAS MP**  
—PREMIER OF SOUTH AUSTRALIA



## FROM THE CO-FESTIVAL DIRECTORS

Ready? Tasting Australia presented by RAA Travel returns with more of the eating and drinking experiences you love. Events will be held across South Australia's 12 regions – every corner of this great state – in celebration of people, produce and place. Go further. Be immersed.

Town Square in Victoria Square/Tarntanyangga beckons once more. New for this year is our Chef's Table, bringing guests closer to stars of the kitchen and the brilliance of their craft. Board Tasting Australia Airlines to discover Kangaroo Island or the Flinders Ranges – adventures that will stay with you long after leaving. Discover the best in beverages, dishes you simply have to try and the stories of those who shape both.

We are delighted to lead the festival's creative team, and to welcome drinks curators Meira Harel and Banjo Harris Plane to their roles alongside food curator Emma McCaskill. A stellar 10 days and nights await – joyful, abundant, unforgettable.

It's time to explore the new festival program. See you soon.

**DARREN ROBERTSON & KARENA ARMSTRONG**  
—CO-FESTIVAL DIRECTORS

### ACKNOWLEDGEMENT TO COUNTRY

The South Australian Tourism Commission acknowledges the Kurna 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.

- 04 CREATIVE TEAM
- 05 FESTIVAL STARS
- 06 TOWN SQUARE
- 07 CHEF'S TABLE
- 08 TOWN SQUARE KITCHEN
- 10 MASTERCLASSES
- 13 TASTING TABLE
- 14 TASTING AUSTRALIA AIRLINES
- 15 ADELAIDE HILLS
- 17 KANGAROO ISLAND
- 18 BAROSSA
- 20 LIMESTONE COAST
- 21 MURRAY RIVER LAKES & COORONG
- 21 RIVERLAND
- 22 FLEURIEU PENINSULA
- 24 YORKE PENINSULA
- 25 EYRE PENINSULA
- 28 ADELAIDE
- 37 EVENT PARTNERS
- 38 EVENT SCHEDULE



THE INFORMATION IN THIS PROGRAM IS CORRECT AT THE TIME OF PRINTING. SCAN THE QR CODE FOR THE LATEST EVENT INFORMATION.



# CREATIVE TEAM

## WHAT DOES CREATIVITY LOOK LIKE? MEET SOME OF THE PEOPLE THAT MAKE TASTING AUSTRALIA UNMISSABLE.

Tasting Australia presented by RAA Travel is led by a five-person creative team. Co-festival directors Darren Robertson and Karena Armstrong shape the festival's annual program alongside food curator Emma McCaskill, with new drinks curators Meira Harel and Banjo Harris Plane delivering their debut beverage events this year. Simon Bryant – a real food hero – is festival patron.

the open air. Linking them is a passion for fresh, local fare enjoyed with family and friends.

Harel and Harris Plane, meanwhile, share a background in the nation's top restaurants. Both have steered venues and earned acclaim as sommeliers, with Harel now general manager of Adelaide hospitality group Another Kind. Harris Plane runs online wine business Good Pair Days, which launched in Australia and later expanded to the United Kingdom.

Robertson, Armstrong and McCaskill are among Australia's most acclaimed chefs. Each trained classically and has worked widely – at home cooking everywhere from fine diners to

Dreaming of the very best eating and drinking experiences? Find them at Tasting Australia.

**DARREN ROBERTSON**  
—CO-FESTIVAL DIRECTOR



**KARENA ARMSTRONG**  
—CO-FESTIVAL DIRECTOR



**SIMON BRYANT**  
—PATRON



**EMMA MCCASKILL**  
—FOOD CURATOR



**MEIRA HAREL**  
—DRINKS CURATOR



**BANJO HARRIS PLANE**  
—DRINKS CURATOR



# FESTIVAL STARS

## FOOD

**ANGUS LOVE**  
Prairie Hotel

**AYUBI FAMILY**  
Parwana Afghan Kitchen

**BETHANY FINN**  
Gaynes Park Suites

**CHIA WU**  
Muni

**CHEONG LIEW**  
Tasting Australia Patron

**CHRISTINE MANFIELD**  
Culinary Ambassador

**CLARE FALZON**  
Hentley Farm

**DANIELLA GUEVARA MUNOZ**  
La Popular Taqueria

**DAVID SWAIN**  
Fino Seppeltsfield & Fino Vino

**DUNCAN WELGEMOED**  
Africola/Africola Canteen

**DYLAN AND YOLANDI PITALLO**  
The Odd Plate

**FABIAN LEHMANN**  
Maxwell Wines

**JAMES LOWE**  
Lyles

**JAN ORDWAY**  
Formerly Millie Mae's Pantry

**KANE POLLARD**  
Topiary

**KYLIE JAVIER ASHTON**  
KJ.LA

**LAUREN ELDRIDGE**  
Berowra Waters Inn

**MANDY HALL**  
Mandy Hall Food

**MARK LABROOY**  
Three Blue Ducks

**MARK BEST**  
Chef

**MELISSA PALINKAS**  
Young George Bar/  
Kitchen Ethos Deli

**NICOLA PALMER**  
Watervale Hotel

**MUG CHEN**  
Muni

**PAUL BAKER**  
Chefs on Wheels

**PAUL CARMICHAEL**  
Caribbean Culture/  
Good Hospitality

**REBECCA SULLIVAN**  
Warndu

**ROSE ADAM**  
The Middle Store

**BIG SAM YOUNG**  
S'more

**SAVANNAH SEXTON**  
Chef

**SCOTT HUGGINS**  
Magill Estate Restaurant/  
Magill Estate Kitchen

**SHANE WILSON**  
Anchovy Bandit/Bottega  
Bandito/Bandit Pizza

**SHANNON FLEMING**  
LOT.100

**SHARON ROMEO**  
Fino Seppeltsfield/Fino Vino

**SIMONE WATTS**  
Chef/Farmer

**TERRY INTARAKHAMHAENG**  
Soi 38

**TIM HARDY**  
Van Bone

**TOM TILBURY**  
Gather

**TRINH RICHARDS**  
The Little Rickshaw



**HUGH ALLEN**  
Allen is executive chef at Melbourne's Vue de Monde and secured the role after stints at international fine diners including noma.



**DANIELLE ALVAREZ**  
Australia has been home to Alvarez since 2016 – a move prompted by the chance to lead new Sydney restaurant Fred's. Rustic, farm-to-table fare is her specialty.



**NORNIE BERO**  
A childhood on the Torres Straight Island of Mer was Bero's introduction to cooking. Indigenous fare features across her Melbourne ventures.



**HEIDI BJERKAN**  
Sustainability shapes Bjerkan's work. Credo, her Norwegian restaurant, holds Michelin stars for both its cuisine and commitment to ethical and environmental standards.



**LUKE BURGESS**  
Burgess was chef-owner of Hobart's acclaimed Garagistes and is today resident chef at A.I.R Myoko in Japan.



**JUNG EUN CHAE**  
Korean cuisine shines in Chae's masterful hands. The six-seat restaurant run from her home east of Melbourne has thousands on its waitlist.



**ANALIESE GREGORY**  
This classically trained chef is embracing new adventures in Tasmania. Cooking, fishing, foraging and hunting across the island now fill her days.



**JUSTIN JAMES**  
The innovative James is at the helm of Adelaide's Restaurant Botanic, shaping its award-winning experience as a celebration of place and time.



**JAKE KELLIE**  
Kellie is among Australia's most exciting chefs: a dynamo who led the kitchen at Singapore's Burnt Ends before launching his fire-driven Adelaide restaurant arkhé.



**ADAM LIAW**  
Sydney-based Liaw is a cook, writer, television presenter and social media star who remains one of Australia's leading culinary figures.



**KAREN MARTINI**  
An international talent for more than three decades, Martini's influence spans cookbooks, television and restaurants across Melbourne and Sydney.



**GILL MELLER**  
Meller – based in the English county of Dorset – is a chef, food writer and cookery teacher at the legendary River Cottage.

## BEVERAGE

**CHRISTIAN CANALA**  
Vinify Wine Co

**ASHLEY RATCLIFFE**  
Ricca Terra

**SELINA KELLY**  
Bondar

**LACHLAN BARBER**  
Alimentaria

**MARCELL KUSTOS**  
Ludo

**NESH SIMIC**  
Organic Champagne

**SHANTEH WALE**  
Wine Journalist

**BRENDAN CARTER**  
Applewood

**LAURA CARTER**  
Unico Zelo

**DAVID LEMIRE**  
Shaw & Smith

**IAIN CAMERON**  
Vintage & Vine

**BRIDGET RAFFAL**  
Where's Nick

**BILLIE JUSTICE-THOMSON**  
Artist

**NICK TESAR**  
Marionette

**SAMUEL TAYLOR**  
Edinburgh Cellars

**TESSA BROWN**  
Vignerons Schmolzer & Brown

**CURLY HASLAM-COATES**  
Wine Journalist & Educator

**NICK RYAN**  
Bon Vivant

**FIONA DONALD**  
Seppeltsfield

**SAM BARRY**  
Clos Clare

**SKYE SALTER**  
Paralian

**CHARLIE SEPELT**  
Seppeltsfield

**BEN HAINES**  
Ben Haines Wines

**RYAN DAVIDSON**  
Little Bang Brewing

**IRINA SANTIAGO-BROWN**  
Inkwell

**JOHN CARTY**  
South Australian Museum

**ALEX SCHULKIN**  
The Other Right

**MONIQUE MILTON**  
Manon

**MARK REGINATO**  
Hellbound Wine Bar

**MAX VEENHUYZEN**  
Journalist

**STEVE CRAWFORD**  
Freddie Stevenson

**KATIE SPAIN**  
Journalist

**JESSICA HILL-SMITH**  
Yalumba

**ROBERT HILL-SMITH**  
Yalumba

**RICHARD LEASK**  
Leask Agri

**STEPHANIE TOOLE**  
Mount Horrocks

**CALLUM POWELL**  
Agricola

**DYLAN GRIGG**  
Vinya Vella

**CHARLOTTE HARDY**  
Charlotte Dalton Wines

**JAMES SPREADBURY**  
Another Kind

**ANGELINA MONDAVI**  
A. Mondavi consulting



**LEAH ADINT**  
Based at Oregon pinot noir specialist Erath, Adint studied in the United States and Australia before vintages in France, California, England and Switzerland.



**MAX ALLEN**  
The award-winning Allen has been writing about wine and drinks for almost three decades.



**LEANNE ALTMANN**  
Altmann is a sommelier, wine communicator and beverage director for Melbourne restaurant collective Trader House.



**MICHAEL DOWNER**  
Family-owned Adelaide Hills winery Murdoch Hill is where Downer continues to make his mark.



**JAMES ERSKINE**  
Erskine was a top Australian sommelier before launching his organic McLaren Vale and Adelaide Hills label Jauma.



**NED GOODWIN MW**  
The internationally experienced Goodwin is a commentator, critic, speaker and thinker on why wine matters.



**MIKE BENNIE**  
Bennie is a freelance wine and drinks writer, journalist, wine judge and presenter who also co-owns Sydney beverage retail hub P&V Wine + Liquor.



**VICTORIA JAMES**  
The US-based James is an author and sommelier who co-owns Michelin-starred restaurants in both New York City and Miami.



**ERIN LARKIN**  
Larkin is an independent wine writer, judge and presenter passionate about the importance of drinking well.



**AMELIA NOLAN**  
Nolan is managing director of the Barossa's Alkina, an organic and biodynamic vineyard focused on expressing the nuances of its ancient soils.



**STEPHEN PANNELL**  
This red wine specialist favours Italian grape varieties across his three McLaren Vale labels: Koomilya, SC Pannell and Protero.



**LOUISA ROSE**  
Rose has become one of the world's most respected winemakers during her time at Yalumba and is custodian of both tradition and innovation.

# TOWN SQUARE



**FREE ENTRY**

**COME EARLY,  
STAY LATE AND  
SEE WHERE TOWN  
SQUARE TAKES YOU.**

◆ **VICTORIA SQUARE/TARNTANYANGGA**

Tasting Australia's Town Square is the festival hub: home to deliciously diverse eating and drinking experiences. Entry is free and everyone's welcome. This is the place to meet for a drink, stay for a meal and explore.

Discover Town Square Kitchen, The Dining Room, the University of Adelaide Masterclass Pavilion and local vendors with options to impress each day and night. Be there as stars of the kitchen share their stories. Sip the very best in beverages – wine, beer, craft spirits and more. Find it all in the heart of Adelaide.

**OPEN HOURS**

<b>FRI 28 APRIL</b> 11AM—MIDNIGHT	<b>SAT 29 APRIL</b> 11AM—MIDNIGHT	<b>SUN 30 APRIL</b> 11AM—9PM	<b>MON 1 MAY</b> 11AM—9PM	<b>TUE 2 MAY</b> 11AM—9PM
<b>WED 3 MAY</b> 11AM—9PM	<b>THU 4 MAY</b> 11AM—11PM	<b>FRI 5 MAY</b> 11AM—MIDNIGHT	<b>SAT 6 MAY</b> 11AM—MIDNIGHT	<b>SUN 7 MAY</b> 11AM—9PM

## FOOD VENDORS

**BOSTON BAY SMALLGOODS**

South Australian pork, beef and lamb will be slow-cooked to perfection and served with rainbow slaw, house-made vinaigrette and barbecue sauce.

**HUBBA HUBBA HUMMUS**

Devour next-level hummus inspired by Middle Eastern and Moroccan flavours and made with local ingredients. Surprise your tastebuds with dishes including charcoal chicken, roasted eggplant and flavourful dips.

**CHEFS ON WHEELS – LOADED MAC & CHEESE**

Make mac and cheese your own. Pair local L'Abruzzese Pasta with Spencer Gulf prawns, Section 28 cheese, Schulz Food bacon or Mayura Station brisket.

**EL GRINGOS MEXICAN STREET FOOD**

Say hola to authentic plant-based favourites including the freshest tacos, wings, ribs and nachos – plus wattleseed churros for a fusion dessert.

**PEEL ST RESTAURANT**

Don't miss out on some of Adelaide's most iconic dishes as this Peel Street institution brings with them fresh, vibrant flavours of Middle Eastern specialties.

**FILIPINO PROJECT**

Family recipes guide these authentic dishes: feast on chargrilled barbecue, flavourful marinades and specialties including coconut chicken adobo and spit roast lechon pork belly.

**CARŌCLUB**

The Bowden drawcard and food truck favourite are making their Tasting Australia debut with a lineup of crowd-pleasing fried chicken, burgers and chips.

**PHAT HEAD**

South East Asian-inspired cuisine just became even more delicious. Try a Viet twist on classic pork dumplings, the signature Tom Yum dumplings, noodles or a special beef wonton 'pie floater'.

**KUTI SHACK**

Savour the best South Australian seafood – pipis, bluefin tuna, carp, prawns, oysters, calamari and mulloway are all on offer.

**CREPE BAR**

Settle in for street-style crepes at their best. Raclette, chicken and avocado and vegetarian options will feature – plus the classic jambon et fromage.

**SHIBUI**

Ready for a sweet treat? Shibui sees you. Discover luscious soft serve, mochi donuts and sundaes made with local ingredients.

**VICTORIA PARK SOCIAL CLUB**

Embrace Mediterranean-inspired options including a local seafood paella, spaghetti finished in a parmesan wheel and sardines on toast. Amore!

**ONE SNEAKY CHEETAH**

Prowling for pizza? The hunt is over. Choose from five spotted crust creations topped with South Australian fare.

**LUKOUMADES**

Savour a modern spin on one of history's most enduring desserts. These Greek donuts are golden and crispy on the outside while always soft and fluffy on the inside.

**DAWN PATROL COFFEE**

Start the day right. Enjoy espresso, milk-based beverages and tastings of filter coffee, plus pastries and sourdough from SheOak Baker.



## STORYTELLERS SERIES

◆ **VENUE FOR ALL STORYTELLERS SERIES—  
THE DINING ROOM, TOWN SQUARE**

[LEARN.](#)

You know their names – but do you know their stories? Join Adelaide's Mandy Hall as she goes beyond the professional kitchen with some of its brightest stars. These relaxed, insightful conversations will feature chefs taking part in the festival, exploring their paths to success and wisdom found along the way. Sessions are free to attend; simply register online to reserve your place.

**JAMES LOWE**

★FREE	F	<b>S</b>	S	M	T	W	T	F	S	S
12:00PM	28	<b>29</b>	30	1	2	3	4	5	6	7

**CHAE**

★FREE	F	<b>S</b>	S	M	T	W	T	F	S	S
3:00PM	28	<b>29</b>	30	1	2	3	4	5	6	7

**KAREN MARTINI**

★FREE	F	S	<b>S</b>	M	T	W	T	F	S	S
2:00PM	28	29	<b>30</b>	1	2	3	4	5	6	7

**ROSE ADAM**

★FREE	F	S	S	M	<b>T</b>	W	T	F	S	S
4:30PM	28	29	30	1	<b>2</b>	3	4	5	6	7

**AYUBI FAMILY**

★FREE	F	S	S	M	T	<b>W</b>	T	F	S	S
3:00PM	28	29	30	1	2	<b>3</b>	4	5	6	7

**JUSTIN JAMES**

★FREE	F	S	S	M	T	W	T	F	<b>S</b>	<b>S</b>
12:00PM	28	29	30	1	2	3	4	5	<b>6</b>	<b>7</b>

**PAUL CARMICHAEL & KYLIE JAVIER ASHTON**

★FREE	F	S	S	M	T	W	T	F	<b>S</b>	<b>S</b>
2:00PM	28	29	30	1	2	3	4	5	<b>6</b>	<b>7</b>

**HEIDI BJERKAN**

★FREE	F	S	S	M	T	W	T	F	S	<b>S</b>
12:00PM	28	29	30	1	2	3	4	5	6	<b>7</b>

**REBECCA SULLIVAN**

★FREE	F	S	S	M	T	W	T	F	S	<b>S</b>
2:00PM	28	29	30	1	2	3	4	5	6	<b>7</b>

# CHEF'S TABLE

📍 VENUE FOR ALL CHEF'S TABLE—  
THE DINING ROOM, TOWN SQUARE

LEARN. EAT. DRINK. WATCH.

OUR NEW CHEF'S TABLE BRINGS YOU CLOSER TO STARS OF THE PROFESSIONAL KITCHEN AND THE BRILLIANCE OF THEIR WORK. TWENTY SEATS. ONE NEXT-LEVEL EXPERIENCE. THIS IS LUXURY WITH A RAW EDGE.

REVEL IN COLLABORATIONS ONLY FOUND HERE. WATCH EACH DISH TAKE SHAPE, HEARING FROM ITS CREATORS EVERY STEP OF THE WAY.

## CHAE & LUKE BURGESS

\$600  
7:00PM

F	S	S	M	T	W	T	F	S	S
28	29	30	1	2	3	4	5	6	7

Alone Chae and Luke Burgess are phenomenal. They shape consistently influential dining experiences: meals guided by Korean and Japanese cuisine respectively, each detail perfected. Now – exclusively for Tasting Australia – these sought-after talents are set to unite.

Thousands are on a waitlist for places at the eponymous restaurant Chae runs from her home in Cockatoo, east of Melbourne. Those who secure seats discover Korean cuisine at its nourishing best: seasonal dishes made entirely from scratch and centred on traditional ferments. It's unlike anything else in Australia. Burgess, meanwhile, embraces Japanese food culture. He is best known as the chef-owner of Hobart's two-star Garagistes, which made waves during its five years of operation, and more recently became resident chef at A.I.R Myoko in Japan.

This pairing is the blue moon of culinary events. Be there.

## JAMES LOWE & JUSTIN JAMES

\$600  
7:00PM

F	S	S	M	T	W	T	F	S	S
28	29	30	1	2	3	4	5	6	7

To break the rules you first have to know them. It's a sentiment long shared by great artists, and one also applicable to the finesse shown by James Lowe and Justin James across top international kitchens. Each has starred at the biggest of names: The Fat Duck, La Trompette and St John for Lowe; noma, Eleven Madison Park, Blue Hill at Stone Barns and Vue de monde for James. Now comes the chance to unite.

London-based Lowe is head chef at one Michelin-starred Lyle's. Fresh, seasonal produce is a mainstay of his dishes, whose simplicity belies the skill and panache guiding them. Accolades continue to flow for James, chef of Adelaide's Restaurant Botanic. Together with his team this US-born talent shapes a truly immersive experience.

Be treated to an evening with chefs who delight in the full span of their craft.

## PAUL CARMICHAEL & KYLIE JAVIER ASHTON

\$600  
7:00PM

F	S	S	M	T	W	T	F	S	S
28	29	30	1	2	3	4	5	6	7

Power duo? That's an emphatic yes.

At Sydney's Momofuku Seiobo Paul Carmichael and Kylie Javier Ashton reimaged fine dining. Together they shaped a two-hatted restaurant built on the flavours and stories of Carmichael's Caribbean childhood; a place of theatre and true hospitality. General manager Javier Ashton led service, which was always a cut above.

Critics were effusive. Bookings were elusive. Then, after almost 10 years, the party was over. Seiobo closed in late June 2021, ending on the same high note long embraced by diners.

Now – exclusively for Tasting Australia – Carmichael and Javier Ashton are ready to reunite. Gather to discover a menu as unique as the forces behind it. It's all on the table as these partners in culinary excellence return.

## ANALIESE GREGORY & BIG SAM YOUNG

\$600  
7:00PM

F	S	S	M	T	W	T	F	S	S
28	29	30	1	2	3	4	5	6	7

Big city lights. Big city kitchens. Analiese Gregory and Big Sam Young have been there. Both star in the new guard of Australian hospitality – talented, ambitious, innovative. And both are now discovering what's possible on the road less travelled. Welcome to their table.

Gregory worked across some of the world's best restaurants before a quest for renewal took her to Tasmania. Cooking, fishing, foraging, hunting across the island now fill her days, with an SBS television series and new book charting the adventure.

Indulgence floats Young's boat. He's starred in a string of top Sydney kitchens and today leads bistro S'more and exclusive dinners as a private chef, using ingredients like lobster, caviar and truffle in dishes that capture Australian produce at its peak.

Inspiration is sure to be plentiful as Gregory and Young get to work. And – like all the best parties – it's for one night only.

## BUSH TABLE – CHRISTINE MANFIELD & REBECCA SULLIVAN

\$600  
7:00PM

F	S	S	M	T	W	T	F	S	S
28	29	30	1	2	3	4	5	6	7

Come explore. Christine Manfield and Rebecca Sullivan will unite for a dining experience that takes global cues while also honouring native ingredients.

Manfield is among Australia's most celebrated chefs, a curious cook and perfectionist with a passion for travel and all its possibilities. She has led three acclaimed restaurants – Sydney's Paramount and Universal, plus East@West in London – and written 11 cookbooks.

Preserving tradition is a focus for Sullivan, whose Granny Skills movement invites elder Australians to share their knowledge with younger generations. A passionate advocate for sustainable practices, Sullivan also owns food business Warndu alongside her partner Damien Coulthard and recently launched the game-changing *First Nations Food Companion*.

The best dining experiences offer adventure; the chance to disappear for a while, lost in stories told on the plate and in each glass. Ready? Manfield and Sullivan are too.

## SIMON BRYANT

\$600  
7:00PM

F	S	S	M	T	W	T	F	S	S
28	29	30	1	2	3	4	5	6	7

Simon Bryant could rest on his many laurels. They were earned over years in fast-paced, high-stakes kitchens, through time on television and as author of acclaimed cookbooks. It would be easy to let all that work do the talking – but that's not how Bryant rolls. Each of his dishes is crafted with precision. Every menu is a chance to elevate local ingredients. The story continues.

Bryant's start came in Melbourne, where he worked across Thai and Indian restaurants before relocating to Adelaide and later joining The Hilton Adelaide's Grange Restaurant during Cheong Liew's legendary tenure. He spent a decade as the hotel's executive chef.

You've seen Bryant alongside Maggie Beer in *The Cook and The Chef*. You've heard from him at the helm of Tasting Australia, today as festival patron.

Now comes the Tasting Australia Chef's Table. Unscripted and elegant, it's the perfect place for Bryant to shine.

ASK QUESTIONS.  
SHARE STORIES.  
BE IMMERSSED.



# TOWN SQUARE KITCHEN

PRESENTED BY MITOLO FAMILY FARMS  
 VICTORIA SQUARE/TARNTANYANGGA



## DINNERS

### RAW

\$295  
 7:00PM

F	S	S	M	T	W	T	F	S	S
28	29	30	1	2	3	4	5	6	7

EAT. DRINK.

This dining experience will unite three stars making Australian cuisine their own: Vue de monde executive chef Hugh Allen, Clare Falzon of the Barossa's Hentley Farm and Adelaide talent Sav Sexton. Take a delicious walk on the wild side.

Allen honed his skills across Michelin-starred Parisian restaurants before stints at noma in Copenhagen, Sydney and Tulum. He returned to Melbourne in 2018, conjuring menus both refined and inventive.

Falzon shares a background in the world's leading restaurants and today works with the Barossa's abundant produce, including organic fare grown in lush kitchen gardens.

A childhood in Queensland informed Sexton's ethos that local produce always deserves to star. In 2020 they joined friends to launch neighbourhood bar Good Gilbert, moving on from the venue earlier this year to pursue new opportunities.

Gather in Town Square Kitchen to celebrate the forces shaping hospitality right now.

### SMOKED

\$295  
 7:00PM

F	S	S	M	T	W	T	F	S	S
28	29	30	1	2	3	4	5	6	7

EAT. DRINK.

An open flame conjures magic. It's there in the glowing coals, the curl of smoke. Autumn evenings invite us to draw closer – and we know just the place.

Expect fire-fuelled mastery as chefs loved for their creative touch get to work in Town Square Kitchen. Together Karen Martini, James Lowe and Tim Hardy will craft a menu inspired by the most primal of cooking methods. Paired wines from festival partner Yalumba will accompany each dish, with rare releases to shine alongside dazzling classics from the Yalumba collection.

This will be Martini's first appearance at Tasting Australia. An international talent for three decades, her influence spans cookbooks, television and restaurants across Melbourne and Sydney. London-based Lowe is head chef at one Michelin-starred Lyle's, while Hardy stars at the lauded 16-seater Van Bone in Tasmania.

The fire is set. Be there as three culinary maestros unite for one unforgettable evening.

### SHARED

\$180  
 6:00PM

F	S	S	M	T	W	T	F	S	S
28	29	30	1	2	3	4	5	6	7

EAT. DRINK.

This Town Square Kitchen meal honours family – our anchors through the storm.

Crafting it are some of Adelaide's most beloved culinary stars: the Ayubi family of Torrensville favourite Parwana, together with David Swain and Rose Adam. An evening of relaxed generosity awaits, one shaped by heirloom recipes and the happy chaos of home.

Parwana, together with its dessert offshoot Shirni Parwana, offers the traditional flavours of Afghan cuisine through recipes held close to the heart.

Inspiration is also plentiful for Swain, who opened Fino Willunga with Sharon Romeo in 2006. It moved to Barossa destination Seppeltsfield in 2014; Fino Vino followed five years later.

Adam launched The Middle Store following time on MasterChef Australia and proudly shares Lebanese family heritage through treasured staples. Her Melrose Park cafe quickly became a neighbourhood go-to.

Join us for a casual family dinner in Town Square Kitchen at its warm, welcoming best.

### PLANTED

\$295  
 7:00PM

F	S	S	M	T	W	T	F	S	S
28	29	30	1	2	3	4	5	6	7

EAT. DRINK.

Autumn in South Australia is a season of luscious abundance – and it's all on the table for a trio of chefs inspired by our state's bounty.

Tasting Australia co-festival director Darren Robertson trained in Britain before a serendipitous stint at Sydney fixture Tetsuya's. The Three Blue Ducks restaurant he launched with mates in 2010 has since grown to five offshoots, with Robertson also a cookbook author, television presenter and co-owner of Bondi restaurant Rucker.

Simone Watts is based at Barragunda Farm on Victoria's Mornington Peninsula. A chef turned regenerative farmer, the 40-seat restaurant she leads is stocked with organic produce from the surrounding paddocks.

Kane Pollard, meanwhile, grew up in an Adelaide Hills market gardening family and is today creative director of Topiary, a tea house turned restaurant within the grounds of Newman's Nursery in Adelaide's north-east.

Be inspired by dishes drawn from nature.

### WASTED

\$295  
 7:00PM

F	S	S	M	T	W	T	F	S	S
28	29	30	1	2	3	4	5	6	7

EAT. DRINK.

Wasted unites trailblazers who consider the impacts of their work at every turn. Expect ample South Australian produce, delicious surprises and the chance to discover how food and climate change intersect. Be inspired.

World-renowned Heidi Bjerkan comes to Tasting Australia from Norway, where her restaurant Credo holds both a Michelin star and a Michelin Green Star for its commitment to sustainability. Diners covet Bjerkan's creative, delicately balanced dishes.

Torres Straight Islander chef Normie Bero will also feature. A noted entrepreneur, Bero has cooked professionally for more than two decades and today leads four Melbourne hospitality ventures.

Trinh Richards helms Aldinga restaurant The Little Rickshaw, turning out seasonal, handcrafted dishes capturing the diverse flavours of South East Asia.

Ready to explore? Join us for one of Town Square Kitchen's boldest collaborations to date: chefs who show us what eating well truly means, and a one-off menu where anything is possible.

### BEAST

\$295  
 7:00PM

F	S	S	M	T	W	T	F	S	S
28	29	30	1	2	3	4	5	6	7

EAT. DRINK.

Join chefs making their own way in a world that often conflates bigger with better. Expect whole animals, a visual feast and dishes as diverse as their creators.

Anielse Gregory swapped top international kitchens for a new life in Tasmania – one that led her to grow, fish, hunt and forage for ingredients. She is one of Australia's brightest culinary talents.

The power of an open flame has long inspired Jake Kellie. He launched fire-driven Adelaide restaurant arkhé after stints in venue including Singapore's Burnt Ends and Heston Blumenthal's three Michelin-starred The Fat Duck.

Christine Manfield is among the nation's most celebrated chefs, a curious cook and perfectionist with a passion for travel and all its possibilities. Rounding out Beast's epic line-up is Tom Tilbury of Gather, known for highlighting local, ethically harvested and sustainable South Australian produce.

This Town Square Kitchen experience is no barbecue. It's culinary performance, a celebration of the primal forces that sustain us and the unforgettable meals shaped by those who harness them.



# BRUNCHES

## BAKED

\$180	F	S	S	M	T	W	T	F	S	S
11:00AM	28	29	30	1	2	3	4	5	6	7

EAT. DRINK.

*Baked.* Warmth radiates from the word, a hint of the comfort this cooking method delivers. Step inside Town Square Kitchen and let Scott Huggins, Shane Wilson and Simone Watts take charge. The trio – among Australia’s most innovative chefs – will bring their unique talents to the pass, together crafting a brunch to savour. Magill Estate Restaurant in the Adelaide foothills is where Huggins works his magic. His skills were honed worldwide, including formative stints in Spain and Singapore, with this master of comfort consistently impressing through fresh, natural dishes. Fellow South Australian Shane Wilson is found at Anchovy Bandit, a prospect known for Italian-leaning dishes with influences from further afield. Watts, meanwhile, is based at Barragunda Farm on Victoria’s Mornington Peninsula, working with organic fare from its productive paddocks. Town Square Kitchen’s wood-fired oven will be primed for this Tasting Australia experience. Join us.

## STEAMED

\$180	F	S	S	M	T	W	T	F	S	S
11:00AM	28	29	30	1	2	3	4	5	6	7

EAT. DRINK.

Dining dreams are made of this. Sunday yum cha. Seven chefs, plus one very special host. Trolleys are laden – now the fun begins! At the pass for your Town Square Kitchen brunch: South Australian stars Cheong Liew OAM, Karena Armstrong, Mug Chen, Chia Wu, Paul Baker and Terry Intarakhamhaeng, plus Japan-based guest Luke Burgess. Expect refined Asian cuisine in bite-sized form, an abundant, joyful tribute to this time-honoured tradition. Award-winning Sharon Romeo will host the revelry. A lifelong hospitality professional who works across Fino Vino and Fino Seppeltsfield, her accolades include recognition as *Gourmet Traveller* 2022 Restaurant Personality of the Year. Romeo is sure to be at her vivacious best, slinging an array of delicious morsels. Town Square is set to embrace yum cha in all its glory. Don’t miss it.

## ALIVE

\$180	F	S	S	M	T	W	T	F	S	S
11:00AM	28	29	30	1	2	3	4	5	6	7

EAT. DRINK.

Miracles sometimes happen in silence. Take fermentation – a microscopic fiesta harnessed for benefits including next-level flavour. This brunch is set to explore all things alive. Its dishes will feature ingredients started months ago and nurtured just for the occasion: kimchi, ferments and krauts are among the treasures that await. At the pass: Norwegian chef Heidi Bjerkan, whose Trondheim restaurant Credo retains the Michelin star it first earned in 2016. Bjerkan and her team feature a range of fermented ingredients across signature dishes. Tasting Australia food curator Emma McCaskill will also feature, sharing skills gained across renowned local and international kitchens. Completing the lineup is Mandy Hall, a former MasterChef contestant passionate about using fermentation to foster good health, curb wastage and capture each season. Curious about the power of living ingredients? Already an advocate? Gather for a culinary adventure as unique as its menu.

## INDULGENCE

\$180	F	S	S	M	T	W	T	F	S	S
11:00AM	28	29	30	1	2	3	4	5	6	7

EAT. DRINK.

Tasting Australia calls for indulgence, uniting guests who seek culinary adventure in all its ephemeral glory. Now comes a chance to go further. Trailblazing chefs. Opulent ingredients at their harvest peak. Luxury just became even more delicious. Lauren Eldridge will be among stars shaping this brunch. An internationally trained pastry chef, Eldridge is based at Berowra Waters Inn in New South Wales, a mod-Oz beacon where her creativity continues to shine. Global kitchens have also inspired Big Sam Young. Considered one of the hottest chefs in Australia, he worked in top Sydney restaurants before launching a private events business and his new restaurant S'More. South Australia’s Clare Valley is home to Nicola Palmer, executive chef at the Watervale Hotel and manager of both the venue and nearby Penobscot Farm. Expect premium fare, stellar beverages and a seriously good time as Town Square Kitchen turns up the dial for a Sunday like no other.

# EXPRESS LUNCHES

EAT. DRINK.

**TAKE TOWN SQUARE KITCHEN, BUT MAKE IT EXPRESS.** We’re coming to the party with chefs who cover a suite of culinary bases. Each will spend one lunch service at the pass, crafting the

food that continues to shape their stellar reputations. Enjoy a main course and a glass of Yalumba wine, catch up with friends, then get back to your day. It’s a lunch date waiting to happen.

## BETHANY FINN

\$45	F	S	S	M	T	W	T	F	S	S
12:00PM	28	29	30	1	2	3	4	5	6	7

## HUGH ALLEN

\$45	F	S	S	M	T	W	T	F	S	S
12:00PM	28	29	30	1	2	3	4	5	6	7

## TIM HARDY

\$45	F	S	S	M	T	W	T	F	S	S
12:00PM	28	29	30	1	2	3	4	5	6	7

## NORNIE BERO

\$45	F	S	S	M	T	W	T	F	S	S
12:00PM	28	29	30	1	2	3	4	5	6	7

## LAUREN ELDRIDGE

\$45	F	S	S	M	T	W	T	F	S	S
12:00PM	28	29	30	1	2	3	4	5	6	7

## DANIELLA GUEVARA

\$45	F	S	S	M	T	W	T	F	S	S
12:00PM	28	29	30	1	2	3	4	5	6	7

# MASTERCLASSES

## DELVE INTO DRINKS AT THEIR MOST COMPELLING.

📍 VENUE FOR ALL MASTERCLASSES—

UNIVERSITY OF ADELAIDE MASTERCLASS PAVILION, TOWN SQUARE

LEARN.

DRINK.

Our masterclasses are led by distillers, brewers and winemakers united by a love for the diverse world of beverages. Avid connoisseur? Keen to learn more? Come on in. All are welcome as we open the very best bottles, with emerging stars and internationally celebrated names to share the spotlight.

### WINE! WINE! PARTY! PARTY!

\$30 

F	S	S	M	T	W	T	F	S	S
28	29	30	1	2	3	4	5	6	7

  
5:30PM

We had a thought. What if we threw a Tasting Australia opening night party? One shaped by friends of the festival: a chance to catch up, drink excellent things, and celebrate all that is to come.

It's on. Town Square will host this Friday night fiesta, with multi-talented Max Veenhuizen to soundtrack the revelry.

Taste wine chosen by festival drinks curators Meira Harel and Banjo Harris Plane, Pirate Life brews and cocktails by Nick Tesar and local star Mark Reginato.

### RIESLING AND WHY YOU SHOULD DRINK MORE OF IT

\$180 

F	S	S	M	T	W	T	F	S	S
28	29	30	1	2	3	4	5	6	7

  
3:00PM

Riesling is often overlooked by consumers worried it will be sweet, acidic or simply not to their taste. But this variety has much to offer: versatile, food-friendly and great value for starters. Discover why you really should drink more riesling.

Host Nick Ryan will lead a masterclass featuring Clare Valley winemakers Stephanie Toole (Mount Horrocks Wines) and Sam Barry – commercial manager for Jim Barry Wines – plus beverage expert Leanne Altmann. Rieslings from Australia, New Zealand, Germany, Austria and France will share the spotlight.

### TICKLED PINK – GREAT ROSÉS

\$120 

F	S	S	M	T	W	T	F	S	S
28	29	30	1	2	3	4	5	6	7

  
5:00PM

Rosé is hotter than ever, loved both by professionals and the wine-drinking public. Join us to explore a range of styles across this one dynamic category.

We'll cover the best in local rosé, also looking to stellar examples from elsewhere in Australia and around the world. Thinking pink for this masterclass will be South Australian sommelier Marcell Kustos, Selina Kelly of Bondar Wines and Unico Zelo's Laura Carter, with the insightful Nick Ryan as host.

### HEY HO, NO/LOW

\$35 

F	S	S	M	T	W	T	F	S	S
28	29	30	1	2	3	4	5	6	7

  
11:00AM

Not so long ago juice and soft drink – maybe a mocktail – were the only choices for anyone seeking a low or no-alcohol option. Matched pairings at a fine diner? Forget it.

Change is afoot. We're celebrating the best in new-school beverages across a masterclass led by Marcell Kustos, Nick Tesar and Shanteh Wale, three Australian experts setting the pace.

Enjoy signature mixed drinks, plus selections from Sobah and other low-no alcohol brands including Heaps Normal, NON, Monceau and Mischief Brew.

### TEA AND TANNIN

\$30 

F	S	S	M	T	W	T	F	S	S
28	29	30	1	2	3	4	5	6	7

  
1:00PM

This sensory masterclass will explore the perceptions of tannins in tea and wine with Professor Sue Bastian and Australian culinary legend Lyndey Milan OAM.

Professor Bastian has researched and presented a thesis on tannins in both teas and wines – and the results are fascinating. Discover matched teas and wines alongside classic high tea fare.

Milan is a home cooking hero who has written nine best-selling cookbooks and starred in nine television series – testament to her creativity and charisma.

### BEER AND BARREL: A HARMONIOUS BLEND

\$50 

F	S	S	M	T	W	T	F	S	S
28	29	30	1	2	3	4	5	6	7

  
9:00PM

Join members of Pirate Life's Brew Team on a guided tasting of limited-release, barrel-aged beers. Throughout this informative masterclass they'll cover everything from the casks used to the filling and aging process to getting the most out of every mouthful.

Pours will be accompanied by a food pairing from a Town Square food vendor, further elevating the experience. An ideal session for those intrigued by this unique marriage of old and new world techniques.

## THE GREATEST WHITE WINE YOU'VE NEVER TRIED – AKA CHENIN BLANC

\$180 

F	S	S	M	T	W	T	F	S	S
28	29	30	1	2	3	4	5	6	7

  
1:00PM

Chenin blanc has been out of the national spotlight for a while. Western Australia remains its stronghold; elsewhere many vineyards planted to the variety have disappeared since the 80s.

In France and South Africa, though, chenin blanc's star never dimmed. The result? Brilliant, versatile wines you just have to try.

Join Master of Wine David LeMire, sommelier Shanteh Wale and importer Iain Cameron to explore sparkling, dry white and sweet wines made with this one multi-faceted variety – including examples from Australia and New Zealand.

Step outside your white wine comfort zone and let chenin blanc work its magic.



## RUB OF THE GREEN

\$90 F S S M T W T F S S  
6:00PM 28 29 30 1 2 3 4 5 6 7

Sustainable viticulture has traditionally been outside Australian wine's wheelhouse. Those passionate about it were considered quirky; mainstream brands stuck with what they knew. Steadily but surely, though, there has been a shift.

We've gathered the nation's top experts in organic, biodynamic and regenerative grape-growing for a masterclass focusing on best practice and beyond. Hosted by wine and drinks writer Max Allen, it will feature Dylan Grigg, Richard Leask, Irina Santiago-Brown and James Erskine – South Australians who hold numerous degrees and doctorates for their fascinating work in the field.

Discover how the science and specificity brought to winemaking are also revolutionising what happens in the vineyard.



## THE LENGTH OF THE BOOT – AN EXPLORATION OF ITALY

\$200 F S S M T W T F S S  
5:00PM 28 29 30 1 2 3 4 5 6 7

You know Italian wine. You love Italian wine. But have you explored the length of the boot? Go beyond the best-known regions of Tuscany and Piedmont to discover gems from all over. Ten beverages will be in our expanded spotlight, and not just limited to wine!

Expect a broad range of grape varieties across white, red, sparkling and dessert wines, with insights from Italian aficionados Stephen Pannell, Steve Crawford (Frederick Stevenson, Delinquent Wine Co) and Vinify Wine Company's Christian Canala.

We'll travel from Barolo to Basilicata, so say ciao to wines outside the traditional Italian canon and enjoy insights from experts in this remarkable nation's subtleties.

## SHIRAZ GIN MAKER SESSION

WITH AMBLESIDE DISTILLERS X THE LANE

\$100 F S S M T W T F S S  
SEE WEBSITE 28 29 30 1 2 3 4 5 6 7

South Australia is renowned for exceptional gin and standout shiraz. Explore both in this interactive masterclass. Learn how to make your own shiraz gin with two of the Adelaide Hills' finest drinks makers: Ambleside Distillers and The Lane Vineyard.

Enjoy a demonstration of the distilling process from the team at Ambleside Distillers and hear from a winemaker at The Lane while you sip a refreshing gin and tonic. Using freshly harvested shiraz grapes from The Lane Vineyard, you'll then crush and steep the fruit into the gin, calling on your newfound knowledge to complete the challenge. Your handcrafted bottle of shiraz gin will be finished off at Ambleside's distillery and posted to you once the distilling process is complete.

### GRENACHE OF THE WORLD

\$220 F S S M T W T F S S  
7:00PM 28 29 30 1 2 3 4 5 6 7

South Australian grenache hit its stride during the past decade. McLaren Vale and the Barossa are our leading local sources; the best wineries are producing modern, elegant styles with restrained levels of alcohol. Further afield Spain and France continue to star. Let's take a tour.

Discover grenache at its most impressive alongside those helping elevate its South Australian standing: Skye Salter and Charlie Seppelt from McLaren Vale label Paralain, plus Amelia Nolan of the Barossa's Alkina and wine importer Lachlan Barber.

### GENERATION NEXT

\$120 F S S M T W T F S S  
11:00AM 28 29 30 1 2 3 4 5 6 7

We've united the families behind leading Australian labels for a masterclass set to explore their stories. Hosted by Nick Ryan, it promises lively, wide-ranging discussion – plus plenty of impressive wine.

Hear from the Barossa's Callum Powell, whose label Agricola followed work under the Powell & Son banner with his winemaker father David. Jessica Hill-Smith will feature too, talking progress and preservation while helping steer Yalumba. Rounding out the lineup is Sam Barry, commercial manager of Jim Barry Wines in the Clare Valley.

### SENSORY CHEESE AND FORTIFIED WINE

\$140 F S S M T W T F S S  
3:00PM 28 29 30 1 2 3 4 5 6 7

Join cheese expert Valerie Henbest from Adelaide's Smelly Cheese Co, together with Seppeltsfield chief winemaker Fiona Donald, for this indulgent and interactive tasting.

Treat yourself to very best local and international cheeses curated with a treasure trove of fortified wines, including selections from the iconic Centennial Cellar. The Seppeltsfield 1923 100-year-old Para Vintage Tawny will be among masterclass highlights.

### ASTRO THAI

\$30 F S S M T W T F S S  
3:30PM 28 29 30 1 2 3 4 5 6 7

Food is taking a bold new leap into the future.

Join Professor Matthew Gilliam – plus experts from the Waite Research Institute, Adelaide Botanic Garden and the South Australian Space Industry Centre – to indulge in Thai-infused duckweed by Soi 38's Terry Intarakhamhaeng.

Learn about the future of this renewable food, including the research and botany backing it, plus implications for astronaut nutrition. Enjoy duckweed cooked in multiple ways and served with matching wines.

### HOW TO WINE

\$50 F S S M T W T F S S  
6:00PM 28 29 30 1 2 3 4 5 6 7

Many people like wine. Far fewer are confident talking about wine. Let's change that.

It's easy to be intimidated by the scene. Sometimes it feels as though conversations about wine are deliberately obscure, all technical terms and assumed knowledge. No longer.

Join Tasting Australia drinks curator Banjo Harris Plane, Sydney-based sommelier Bridget Raffal and winemaker Michael Downer from Adelaide Hills label Murdoch Hill for a fun look at the fundamentals. Got questions? Sorted. Not sure where to start? No worries!

### NO LO FOMO

\$30 F S S M T W T F S S  
3:30PM 28 29 30 1 2 3 4 5 6 7

Drinking habits are changing – and the result is enormous growth in the global low and non-alcoholic beverage market.

Learn more about the technologies used to de-alcoholise wine, as well as the opportunities it offers the beverage industry. Taste the latest revelations in no and low-alcohol wine and beer driving the mindful drinking trend.

## CLUB MED – ALTERNATE VARIETIES

\$120	F	S	S	M	T	W	T	F	S	S
3:00PM	28	29	30	1	2	3	4	5	6	7

Australian winemakers can work with the traditional varieties long grown here. Or they can pursue alternatives – grapes that flourish in our hot, dry summers and cool, wet winters.

Discover fresh, juicy drops made with these relative newcomers to the local scene – think fiano, nero d'avola, greco, tinta barroca and aglianico – and learn from the talented folk behind them.

Leading the exploration: Trader House beverage director and wine communicator Leanne Altmann, plus South Australian winemakers Laura Carter, Ash Ratcliffe and Steve Crawford.

## SHOTS FIRED – THE SPIRIT OF AUSTRALIAN AGAVE

\$30	F	S	S	M	T	W	T	F	S	S
7:00PM	28	29	30	1	2	3	4	5	6	7

We won't call it tequila – but this masterclass features industry-first agave research led by Professor Rachel Burton from the University of Adelaide School of Agriculture, Food and Wine, in partnership with Top Shelf International.

Sample Australia's first agave spirit and best in class tequilas and mescal as curated by Trent Fraser from Top Shelf International.

## CABERNET – THE KING OF GRAPES

\$250	F	S	S	M	T	W	T	F	S	S
5:00PM	28	29	30	1	2	3	4	5	6	7

King of grapes is a big call – but cabernet always stands up to scrutiny. South Australian winemaker Charlie Seppelt is set to lead a masterclass focusing on cabernets from renowned international terroirs: the Napa Valley, Coonawarra, Margaret River, Hawkes Bay and of course Bordeaux. Joining him will be fellow University of Adelaide graduate and Tasting Australia drinks curator Banjo Harris Plane, plus international guest Angelina Mondavi and Yalumba chairman Robert Hill-Smith.

Settle in to explore cabernet at its most impressive, discovering what makes it so long-lived and the complexity and balance great wines made from this variety can offer.

## ART & WINE

\$50	F	S	S	M	T	W	F	S	S	S
11:00AM	28	29	30	1	2	3	5	6	6	7

Is wine art? Let's take a look. We've assembled a panel ready to tackle this question, with host Max Allen to be joined by fellow wine writer Katie Spain, winemaker Charlotte Hardy, South Australian Museum head of humanities John Carty and artist Billie Justice Thomson.

Join a conversation set to traverse the intersection of emotional and technical knowledge, probing how truly great wines are made. Expansive and inspirational, it will offer fresh perspectives on your favourite bottles.

## THE LANGTON'S CLASSIFICATION

\$180	F	S	S	M	T	W	T	F	S	S
3:00PM	28	29	30	1	2	3	4	5	6	7

Good wine is easy to find – especially if South Australia is home. The finest wine proves far more elusive.

Yalumba chief winemaker Louisa Rose, Seppeltsfield chief winemaker Fiona Donald and Master of Wine Ned Goodwin will lead this exploration. Half the featured wines will be South Australian, half international. Taste your way through five brackets – think Grosset Springvale and Crawford River, Penfolds Yattarna and Cullen's Kevin John, Best's shiraz and Yalumba's Octavius, Katnook and Lakes Folly.

## STILL DON'T UNDERSTAND NATURAL WINE? (HINT: IT'S MORE THAN WINE)

\$60	F	S	S	M	T	W	T	F	S	S
1:00PM	28	29	30	1	2	3	4	5	6	7

There's a lot of talk about this part of the wine world – and plenty of misconceptions too. We're going above the fray and welcoming three innovators from the Adelaide Hills to share their stories.

Taste game-changing natural wine and learn how crafting it starts in the soil, the head and the heart

Wine and drinks writer Max Allen will host this masterclass, welcoming winemakers James Erskine (Jauma), Alex Schulkin of The Other Right and Manon's Monique Millton.

## THE NEW CHAMPAGNE – GROWERS AND GRAPES

\$220	F	S	S	M	T	W	T	F	S	S
3:00PM	28	29	30	1	2	3	4	5	6	7

Champagne is all about exuberance. But when it's new and a little wild? The party just started.

Discover the grapes and growers shaping next-generation international fizz. Eight brilliant bottles will be featured, and not simply new releases. These are wines from tiny growers, made in extremely small quantities, many never before seen in South Australia.

Leading the exploration: wine writer, lover and drinker Mike Bennie, Tasmanian drinks communicator Curly Haslam-Coates, Noosa-based boutique champagne importer Nesh Simic and US sommelier and author Victoria James.

## A BRAVE NEW (PINOT) WORLD

\$220	F	S	S	M	T	W	T	F	S	S
5:00PM	28	29	30	1	2	3	4	5	6	7

Revel in pinot noir at its most powerful. We'll consider the benchmark – France – and new world nations holding their own in style: Australia, New Zealand and the United States.

These are big-ticket wines, each a dazzling expression of pinot noir and worthy of appreciation in its own right. Tasting them together is a rare luxury. Four brackets of two wines will star.

Host Meira Harel will be joined for this masterclass by winemakers Leah Adint and Ben Haines, plus wine professional Erin Larkin.

There's nothing quite like exceptional pinot. Set forth into this brave new world.

## THE NEW BAROSSA

\$120	F	S	S	M	T	W	T	F	S	S
7:00PM	28	29	30	1	2	3	4	5	6	7

Old vineyards, new energy. This is the Barossa 2.0: modern, exciting, coveted.

Wine and drinks writer Mike Bennie will welcome Tasting Australia drinks curator Meira Harel, plus two leading local winemakers, for a masterclass celebrating all that's fresh from this world-class region. Amelia Nolan and Callum Powell are changing the game, opting for less oak, less alcohol and more floral expressions of the Barossa. These are wines capturing South Australia's heart and soul – entirely of the moment and impressive at every turn.

Wines from the Barossa's Sami Odi, Shobbrook, Rasa and Riley Harrison are also set to feature during this evening masterclass. Experience a region reimagined.

## WOMEN IN WINE

\$120	F	S	S	M	T	W	T	F	S	S
1:00PM	28	29	30	1	2	3	4	5	6	7

Respect and equality matter for women in all industries. But in wine – traditionally male-dominated and slow to change – the need is especially acute.

Tasting Australia drinks curator Meira Harel will host this masterclass, with winemakers Louisa Rose (Yalumba Family Winemakers) and Tessa Brown of Vignerons Schmöler & Brown to feature alongside international sommelier Victoria James. Hear their thoughts on the wine trade, paths for emerging talent and the philosophies that guide them.

Expect wine made by Rose and Brown, plus gems from Charlotte Hardy, Parley Wine, Jess di Giorgio and Sam Connew. It's all on the table as we honour women leading the way.





# TASTING TABLE

## WHAT DOES PASSION TASTE LIKE?

LEARN.

DRINK.

Welcome. We've united stars of the drinks world – the big names you know and quieter heroes you may not – for a collection of intimate tastings in leading local venues.

Explore city drawcards or go regional, tasting alongside hosts passionate about beverages and all they encompass.

### SPECIAL SPARKLING

—Fino Vino

\$230	F	S	S	M	T	W	T	F	S	S
11:00AM	28	29	30	1	2	3	4	5	6	7

Revel in a selection of exceptional fizz from the wider Champagne region – producers working all the way to Chablis. You know the big houses; it's time to meet their boutique counterparts.

### LIQUID FRUIT

—Bar Torino

\$70	F	S	S	M	T	W	T	F	S	S
3:00PM	28	29	30	1	2	3	4	5	6	7

Liqueurs have never looked better. Join Nick Tesar – officially the nation's best bartender – and Applewood Distillery co-founder Brendan Carter for this deep dive.

### SUITCASE WINES

—Hellbound Wine Bar

\$100	F	S	S	M	T	W	T	F	S	S
4:00PM	28	29	30	1	2	3	4	5	6	7

It's a classic sommelier move: stashing special bottles from an overseas jaunt in the suitcase to enjoy at home. Now comes your chance to share them. Discover international gems otherwise impossible to find in Australia.

### FRUIT, GLORIOUS FRUIT

—NOLA

\$60	F	S	S	M	T	W	T	F	S	S
12:00PM	28	29	30	1	2	3	4	5	6	7

Sour, tangy, delicious and complex – this is fruity beer at its best. Explore a delicious selection at city favourite NOLA alongside Little Bang co-founder and chief executive Ryan Davidson.

### ALL ABOUT TEXTURE

—The Scenic

\$100	F	S	S	M	T	W	T	F	S	S
4:00PM	28	29	30	1	2	3	4	5	6	7

South Australia's Charlotte Hardy goes her own way. The resulting wines – backed by science and imbued with joy – will shine across this comparative tasting at Norton Summit's Scenic Hotel.

### MURDOCH HILL & INSPIRATIONS

—Uraidla Hotel

\$130	F	S	S	M	T	W	T	F	S	S
4:00PM	28	29	30	1	2	3	4	5	6	7

Michael Downer is making some of Australia's most exciting wines at the family-run Murdoch Hill. He will share highlights – plus the international releases guiding his craft – across a very special afternoon.

### WINES YOU MIGHT TASTE AT THE WORLD'S BEST RESTAURANT

—Leigh Street Wine Room

\$90	F	S	S	M	T	W	T	F	S	S
4:00PM	28	29	30	1	2	3	4	5	6	7

You know noma. It's among the world's great restaurants – and naturally its wine list is impeccable. Discover the wines and philosophy of noma alongside the restaurant's former manager James Spreadbury.

### OLD AUSTRALIAN WINES

—Jennie Wine Bar

\$300	F	S	S	M	T	W	T	F	S	S
12:00PM	28	29	30	1	2	3	4	5	6	7

Step back in time with Steve Pannell as he shares Australian wine at its peak. Taste mature releases from the past four decades, considering their development and characters to look for when opening older bottles.

### WHITE BURGUNDY

—Mother Vine

\$350	F	S	S	M	T	W	T	F	S	S
2:00PM	28	29	30	1	2	3	4	5	6	7

White Burgundy deserves all the hype. Its fans are many, its nuances profound. Ready to indulge? Join South Australian winemaker Charlie Seppelt for a tasting of regional standouts.

# TASTING AUSTRALIA AIRLINES

SUPPORTED BY SANTOS

## TAA: FLINDERS RANGES

\$1200-\$1750

OVERNIGHT

F	S	S	M	T	W	T	F	S	S
28	29	30	1	2	3	4	5	6	7

LEARN.

EAT.

DRINK.

The Flinders Ranges stay with you long after leaving. There's something about its vistas – red earth, ancient peaks, a shimmering horizon. Eagles overhead. The endless sky. Tasting Australia is taking you to the heart of this remarkable destination.

You'll fly north from Adelaide and have lunch at the Flinders Food Co in Hawker, known for harnessing the region's flavours in fresh, inspired fare. Next is Rawnsley Park Station, an award-winning property whose lavish eco villas include over-bed skylights for stargazing. Dinner will be served in the Woolshed Restaurant and crafted by Mark Best and Duncan Welgemoed, chefs who pair technical brilliance with constant creativity.

Best forged his reputation at Marque, the Sydney fine diner that received a raft of awards during its 17-year run. Welgemoed, meanwhile, celebrates African cuisine through his Adelaide drawcard Africola and new Norwood offshoot Africola Canteen.

Enjoy breakfast provisions in your villa before touring the spectacular Brachina Gorge, where towering eucalypts shade the river stones. Relax over lunch at the Prairie Hotel. Chef Angus Love will work over an open flame, bringing his flair to a menu guided by local and native ingredients. Return to Hawker after lunch for your flight back to Adelaide.

Your overnight journey to the Flinders Ranges includes flights, all ground transportation, accommodation, tours, food and beverages. A self-drive option is also available, with further details on our website.



## IT'S TIME TO FLY.

**GO TO THE HEART OF SOUTH AUSTRALIA'S ANCIENT FLINDERS RANGES ON AN OVERNIGHT ADVENTURE OR SET OFF FOR A DAY ON THE PRISTINE KANGAROO ISLAND.**

**VENTURE FURTHER, DISCOVERING THESE BEAUTIFUL REGIONS ALONGSIDE LEADING CHEFS INSPIRED BY THEIR PRODUCE. DETAILS? SORTED. EACH ITINERARY LEAVES YOU FREE TO ENJOY TRAVEL AT ITS VERY BEST. WELCOME ABOARD.**

## TAA: KANGAROO ISLAND

\$950

ALL DAY

F	S	S	M	T	W	T	F	S	S
28	29	30	1	2	3	4	5	6	7

LEARN.

EAT.

DRINK.

Tasting Australia Airlines is touching down in this very special place for a full day of discovery. Enjoy the best of its food, wine and spirits, experience its wondrous wild beauty and be inspired by its renewal after major bushfire. Nature's power shines here.

On your itinerary: a chance to wander The Islander Estate Vineyards, sipping sparkling wine and learning from co-owner and co-winemaker Yale Norris. Guests will visit the winery and barrel room and be treated to fare from Mark Labrooy, chef and co-owner at restaurant group Three Blue Ducks.

Time at the Cygnet Park Sanctuary will also feature. Relax in a lounge created just for the occasion, with selections of Kangaroo Island Spirits' award-winning range on hand. West Australian chef Melissa Palinkas (Young George Bar & Kitchen, Ethos Deli & Dining Room) will be at work; delicious eats are assured.

An island escape always calls for seafood – and that's where The Oyster Farm Shop comes in. Gather at its American River wharf and shuck salty gems fresh from the boat, along with dishes from South Australian star Shannon Fleming and former Millie Mae's Pantry owner Jan Ordway. Guests will then visit Oceanview Eco Villas at Nepean Bay, loved both for its luxury hosted experiences and the ecological stewardship guiding the property. Enjoy food from Dylan and Yolandi Pitallo, chefs at The Odd Plate in Kingscote.

Your Tasting Australia Airlines experience includes return flights from Kangaroo Island to Adelaide, all transportation, excursions, food and beverages.

# ADELAIDE HILLS



MAKE THE MOST OF YOUR TASTING AUSTRALIA EXPERIENCE AND STAY IN THE ADELAIDE HILLS.



VISIT THE RAA WEBSITE TO BOOK YOUR ACCOMMODATION—  
RAA.COM.AU/SOUTHAUSTRALIA

## PENFOLDS GRANGE NIGHT AT SEQUOIA

—Sequoia Lodge

\$3,900 PER COUPLE

F	S	S	M	T	W	T	F	S	S
28	29	30	1	2	3	4	5	6	7

5:00PM

EAT.

DRINK.



Enjoy luxury at its best and indulge in an intimate Penfolds Grange experience during Tasting Australia this year.

After settling into your lavish Sequoia suite on the escarpment of Mount Lofty, join an intimate group of fellow guests on the Sequoia Lounge decking for a glass of Thiénot champagne by Penfolds. You will move inside as the evening continues, relaxing over a seasonal five-course dinner. A matched selection of wines is set to include two Grange vintages.

Take your time the next morning with breakfast at your leisure – either at Sequoia Lodge or on your suite balcony – and a late check-out of midday. Enjoy a bottle of Penfolds to take home as a departure gift. Sequoia is nestled high in the beautiful Adelaide Hills. Designed as a private sanctuary, it features many exclusive amenities and is renowned for bespoke service.

Whether you are a local seeking a little more or a visitor ready to discover South Australia at its most impressive, expect true luxury at every turn.

## BARRISTERS BLOCK PRODUCERS LUNCH WITH COMIDA

—Barristers Block Premium Wines

\$179

F	S	S	M	T	W	T	F	S	S
28	29	30	1	2	3	4	5	6	7

12:00PM

EAT.

DRINK.



Barristers Block is ready to welcome regional neighbours Comida Hahndorf to the table for another of its signature long lunches.

Barrel tastings will greet guests on arrival, followed by a Comida x Barristers Block degustation experience in the heart of the winery's original 1800s hayshed.

Pull up a chair at the yarn-telling table and let the producers take care of the rest. Chat to the family behind Barristers Block over free-flowing drops paired with a Spain-meets-Australia rustic country menu. It's a table you won't want to miss!

Comida head chef Brad Sappenberghs will star in the kitchen, bringing Spanish-influenced pizzazz to Barristers Block's own estate-grown lamb – just one part of the three-course family-style shared food offering. Think ceviche and fish courses, plus a traditional hanging lamb fire pit taking centre stage. With live music to dine and dance to, it's set to be the liveliest Producers Lunch yet.



## ADELAIDE HILLS CHARDONNAY HEROES

—Stirling Hotel

\$145	F	S	S	M	T	W	T	F	S	S
6:30PM	28	29	30	1	2	3	4	5	6	7

[LEARN.](#) [EAT.](#) [DRINK.](#)

Immerse yourself in a unique wine experience at the Stirling Hotel hosted by renowned South Australian MC Nick Ryan.

You'll taste Adelaide Hills Wine Show trophy-winning chardonnays and also hear from their winemakers, learning more about what sets each apart.

Enjoy a blanc de blanc sparkling on arrival, then be guided through an array of chardonnays and two courses designed to pair perfectly with these exceptional wines. Settle in for an evening exploring some of Australia's very best chardonnays, one promising both education and entertainment.

## LOBO ORCHARD FEAST

—Stafford Orchards

\$175	F	S	S	M	T	W	T	F	S	S
12:30PM	28	29	30	1	2	3	4	5	6	7

[EAT.](#) [DRINK.](#)

Enjoy a long, leisurely lunch overlooking beautiful Adelaide Hills vistas while chef Shannon Fleming cooks on open fires among apple trees laden with fruit.

Local producers will dine alongside guests, providing insights into their artisan craft, with five courses matched to LOBO's boutique spirits and ciders. Fleming leads culinary project Forgotten Seasons and built his reputation across fine diners including former Adelaide drawcard Orana.

Return bus transfers from Tasting Australia's Town Square are included in the price.

## THE HUMBLE X NGERINGA TASTING ADELAIDE HILLS LUNCH

—Ukaria Cultural Centre

\$250	F	S	S	M	T	W	T	F	S	S
12:00PM	28	29	30	1	2	3	4	5	6	7

[LEARN.](#) [EAT.](#) [DRINK.](#) [WATCH.](#)

Gather at Adelaide Hills haven Ngeringa for this uniquely local long lunch.

Chef Stacey Conner will prepare a feast using fresh produce sourced from the property, including a dessert inspired by Middle Eastern cuisine. Ngeringa's resident winemaker Erinn Klein, together with front of house specialist Jade Tareha, will lead guests on a tasting journey through current vintage and museum bottles not found anywhere else.

Share wine, food and a tour of what Ngeringa grows and does so beautifully.

## GOLDING WINES WESTERN BRANCH WINE AND DINE SAFARI

—Golding Wines

\$230	F	S	S	M	T	W	T	F	S	S
10:00AM	28	29	30	1	2	3	4	5	6	7

[LEARN.](#) [EAT.](#) [DRINK.](#)

Join Darren and Lucy Golding for an adventure. The pair will host a walking wine tasting safari through their Western Branch vineyard, followed by a five-course dining experience crafted by head chef De Buys Nortier.

Embrace the colours of the season as you traverse the vineyard and enjoy a selection of Golding's finest wines among the vines they originated from.

Learn about the nuances of growing fruit and making wine in the Adelaide Hills and what sets this dynamic cool climate region apart.

# LOT.100 PRESENTS THE ULTIMATE PIZZA PARTY

—LOT.100

\$50	F	S	S	M	T	W	T	F	S	S
11:00AM	28	29	30	1	2	3	4	5	6	7

[EAT.](#) [DRINK.](#)

A day of epic proportions. Five chefs – and five different takes on what makes the best pizza topping. Enjoy all the fun picnic-style on the lawns of LOT.100. Beats and booze will be on hand from the venue's brewery and distillery, all to celebrate the genius of pizza.

Entry is \$50 per person and includes your choice of pizza – one per person – and a drink on arrival.



# THE SUMMERTOWN ARISTOLOGIST IN THE PATCH

—Lucy M Wines

\$325	F	S	S	M	T	W	T	F	S	S
12:30PM	28	29	30	1	2	3	4	5	6	7

[LEARN.](#) [EAT.](#) [DRINK.](#)

This rustic outdoor long lunch and garden experience by The Summertown Aristologist and the Van Bone team from Tasmania – awarded Best Destination Dining 2023 by *Gourmet Traveller* – will unfold in a Basket Range valley on the Lucy M estate.

The afternoon will feature talks from the restaurant's gardener and local winemakers, plus the chance for guests to get their hands dirty harvesting and planting veggies. Learn about the produce-driven food and natural wine that make this pocket of the Adelaide Hills so special.

Settle in for a shared long-table lunch with several courses and matched wine from Lucy M, Commune of Buttons and Chateau Comme Ci Comme Ca – the three producers involved in The Summertown Aristologist. The day's menu will be based on garden produce and local, organically farmed proteins cooked on fire pits.

Chefs and winemakers will chat through their processes as each course is presented. Enjoy an afternoon away from it all – one that promises insights and inspiration. Parking is limited, so leave the car at home and hop aboard a return bus from the city booked for the occasion.



# McLAREN VALE'S LIVING ICONS (1800s VINES) DINNER AT MOUNT LOFTY HOUSE

—Mount Lofty House

\$295  
6:30PM

F	S	S	M	T	W	<b>T</b>	F	S	S
28	29	30	1	2	3	<b>4</b>	5	6	7

EAT. DRINK.

Remarkable wine from South Australian vineyards planted in the 1800s will be the star of this special one-night-only dinner at Mount Lofty House. Five nationally revered McLaren Vale winemakers – Paxton, Ox Hardy, Richard Hamilton, Kay Brothers and d'Arenberg – are set to feature. Expect a five-course modern Australian gastronomic delight shaped by the artisanal excellence of Mount Lofty House's chef team. Guests will gather in the a la carte Martha Hardy's Kitchen and enjoy two vintages of each winery's exceptional single vineyard icon wine as the evening unfolds. South Australian vines are among the oldest in the world. They grew in significance after devastating phylloxera outbreaks wiped out vines across the northern hemisphere during the 19th century. Sit back and relax as five of the state's leading winemakers guide you through an unforgettable experience.



## OYSTERS IN THE HILLS

—Ambleside Distillers

\$30  
SEE WEBSITE

F	S	S	M	T	W	T	F	<b>S</b>	S
28	29	30	1	2	3	4	5	<b>6</b>	7

EAT. DRINK. WATCH. MAKE.

Gin, oysters and live music await in this very special collaboration. Ambleside Distillers in Hahndorf will welcome Coffin Bay's Gazander Oysters for a day of delicious drinks, the freshest fare and great company. Both businesses are small and family-run – dedicated to growing and creating high-quality South Australian products focused on place. The Dickson family behind Ambleside Distillers once called the Eyre Peninsula home, making this Tasting Australia event a full-circle celebration sure to impress. Guests are set to gather at the Make Your Own G & T Bar and choose from a grazing table of gin, garnishes and tonics, guided by expert advice from Ambleside bartenders. The Gazander team will shuck fresh oysters to order and demonstrate this coveted skill throughout the day.

## THE FARMER, THE CHEF AND THE WINEMAKER

—Glen Ewin Estate

\$159  
6:30PM

F	S	S	M	T	W	T	<b>F</b>	S	S
28	29	30	1	2	3	4	<b>5</b>	6	7

EAT. DRINK.

Gather for a lavish dinner at the beloved Glen Ewin Estate and learn about its 180 years of history. Resident chef Jason Theng will craft canapés, an appetiser, entrée, main and dessert using produce from leading South Australian suppliers including OBE Organic Beef, with Mt Bera Vineyards to supply the evening's wines. Glen Ewin's story began with horticulturist George McEwin, creator of the famous Glen Ewin Jam label. Production continued on the estate for many years until the brand was purchased by IXL back in the 1980s. The estate fell into disrepair, was purchased by current owners the Wauchope family in the 90s and today is among Adelaide's leading wedding venues. A signature fig spritzer will begin this indulgent evening. Settle in.

## BETTER BAKING WITH BEERENBERG

—Beerenberg Farm

\$77  
SEE WEBSITE

F	S	<b>S</b>	M	T	W	T	F	S	S
28	29	<b>30</b>	1	2	3	4	5	6	7

LEARN. EAT. DRINK. WATCH.

Beerenberg has a brand-new kitchen space – perfect for this baking class and demonstration. Gather in Grant's Kitchen as guest foodie and recipe creator Chris Stephan shows off three baking techniques. Take your own baking to the next level using delicious Beerenberg products. Enjoy a glass of local prosecco and a house-made appetiser, then relax as Chris and her right-hand cook, Jo, guide you through three recipes: Victoria sponge, lavosh and lemon-lime meringue tarts. Learn some tricks, take part along the way and ask questions. Glean wisdom from Chris, who has worked professionally as a chef, caterer and manager within the food and hospitality industries.

## LENSWOOD – HEART OF THE ADELAIDE HILLS

—Pike & Joyce

\$159  
12:00PM

F	S	<b>S</b>	M	T	W	T	F	S	S
28	29	<b>30</b>	1	2	3	4	5	6	7

LEARN. EAT. DRINK. WATCH.

Autumn views will provide the perfect backdrop to this lavish degustation at Pike & Joyce restaurant On Top of the Hill. Climb high into the Adelaide Hills at Lenswood and relax over a five-course menu shaped by head chef Mathew Kinghorn. Paired wines will accompany each dish; enjoy a collection spanning both new releases and museum treasures offered just for the occasion. Pike & Joyce is a collaboration between two South Australian clans: Clare Valley wine legends the Pike family and sixth-generation apple and cherry growers the Joyce family. Guests will learn more about the food and acclaimed cool climate wines produced on local slopes. Sweeping 180-degree vistas over the beautiful Onkaparinga Valley are sure to impress.

MAKE THE MOST OF YOUR TASTING AUSTRALIA EXPERIENCE AND STAY ON KANGAROO ISLAND.

VISIT THE RAA WEBSITE TO BOOK YOUR ACCOMMODATION—[RAA.COM.AU/SOUTHAUSTRALIA](http://RAA.COM.AU/SOUTHAUSTRALIA)

# KANGAROO ISLAND

## SIP AND SAVOUR THE FIRST SIGHTS OF SOUTHERN OCEAN LODGE 2.0!

—SOL Airport Lounge

\$120  
11:00AM

F	<b>S</b>	S	M	T	W	T	F	S	S
28	<b>29</b>	30	1	2	3	4	5	6	7

EAT. DRINK.

Join the Southern Ocean Lodge team and their friends at The Islander Estate Vineyards for a sneak peek at what's to come when the award-winning luxury lodge reopens later this year. Southern Ocean Lodge executive chef Tom Saliba will greet you at the private airport lounge and share canapés made with Kangaroo Island produce. Next: a transfer to your behind-the-scenes tour of Southern Ocean Lodge 2.0. Enjoy exclusive preview tastings of The Islander Estate wines to be showcased at the new lodge before returning to the airport lounge for some delicious SOL2.0 taste sensations and a chat with the team about the exciting new additions that await when the property returns. All dining, drinks and transfers within this event are included. Travel to Kangaroo Island, accommodation, additional transfers and purchases are excluded.

# BAROSSA



 MAKE THE MOST OF YOUR TASTING AUSTRALIA EXPERIENCE AND STAY IN THE BAROSSA.



VISIT THE RAA WEBSITE TO BOOK YOUR ACCOMMODATION—  
[RAA.COM.AU/SOUTHAUSTRALIA](http://RAA.COM.AU/SOUTHAUSTRALIA)

## YALUMBA X CHIN CHIN RESTAURANT

—Yalumba Winery

\$225  
SEE WEBSITE

F	S	S	M	T	W	T	F	S	S
28	29	30	1	2	3	4	5	6	7

EAT.

DRINK.

Melbourne's Chin Chin takes the Barossa Valley. Yalumba is thrilled to be hosting the iconic restaurant's second South Australian pop-up for a riotous weekend of South East Asian cuisine with the best of Barossa wine and culture.

Dig into your favourite Chin Chin dishes with a South Australian twist at Yalumba's very own pop-up restaurant venue. Think Chin Chin's famous kingfish with lime, green nahm jim and coconut cream, or a green curry of locally sourced of Penola Station oyster blade – plus much more. Hosted by Chin Chin head chef Benjamin Cooper, each guest will go home with a Yalumba x Chin Chin Riedel wine glass, a souvenir of this exclusive collaboration.





# YALUMBA X CHIN CHIN GOGO LAWNS

—Yalumba Winery

\$50  
SEE WEBSITE

F	S	S	M	T	W	T	F	S	S
28	29	30	1	2	3	4	5	6	7

EAT. DRINK.

Chin Chin's GoGo is coming to Yalumba in the Barossa. Graze away on the Yalumba GoGo Lawns, settle in, stay awhile and enjoy delicious bar snacks by Chin Chin while sipping a glass of Yalumba. Each ticket includes a selection of Chin Chin bar snacks, including curry-spiced potato gems, glazed wings, lamb meatball sub or a roti apple pie with Nutella, with a glass of Yalumba and a Riedel wine glass to keep. Over the two days guests are invited to set their own itineraries and enjoy food, drinks and entertainment on the Yalumba lawns in front of the iconic clocktower building. The original GoGo Bar is hidden beneath Melbourne's Chin Chin but worthy of a visit in its own right. This unique collaboration marks Chin Chin's second pop-up at Yalumba – one of the Barossa's most revered destinations.

## MYSTERIOUS MR BLACK X ANCHOVY BANDIT

—Anchovy Bandit - The Mysterious Mr Black

\$220  
1:00PM

F	S	S	M	T	W	T	F	S	S
28	29	30	1	2	3	4	5	6	7

EAT. DRINK.

Anchovy Bandit's executive chef Shane Wilson and head chef Michael 'Hendo' Henderson will join forces with The Mysterious Mr Black to bring you a long lunch cooked over fire. This Tasting Australia event will see the Bandit team take over Charlie Black's Barossa winery and bring his character-filled tin shed to life. Settle in for a rolling four-course menu showcasing Barossa producers and ingredients. Keep an eye out for something mysterious on the menu... Each dish will be paired with wines made by Black; guests are invited to chat with him about all things wine and all things whimsical. Jump on the bus from Adelaide and gather in the Barossa to feast and drink your way through an incredible culinary experience that is not to be missed.

## BAROSSA VALLEY IMMERSION

—Kies Family Wines

\$50-\$120  
12:30PM

F	S	S	M	T	W	T	F	S	S
28	29	30	1	2	3	4	5	6	7

EAT. DRINK.

Celebrate all things Barossa with the Kies family at their state-of-the-art winemaking facility. The award-winning veterans of South Australian wine welcome you for a fully immersive experience consisting of Japanese fusion dishes expertly paired with acclaimed wines and a vineyard tour hosted by Michael Kies. Resident winemaker Bronson Kies, who trained at some of South Australia's most iconic wineries, will discuss winemaking philosophies throughout. This lunch will honour single-vineyard, estate-grown wines, along with South Australia's unmatched array of exceptional produce.

## KRONDORF GARDEN GRAZING – ROCKFORD WINES

—Rockford Winery

\$175  
SEE WEBSITE

F	S	S	M	T	W	T	F	S	S
28	29	30	1	2	3	4	5	6	7

LEARN. EAT. DRINK.

Departing from Rockford's courtyard, you'll trot up the road in a horse-drawn carriage towards the picturesque Barossa Ranges, arriving at Krondorf Farm. Rockford chef Sandor Palmi will unearth the story of the property and demonstrate Rockford's commitment to preserving and sharing traditional Barossa food culture. A five-course tasting menu created from the farm's produce will be matched with current release and museum wines as you roam the garden. Afterwards, you're invited for a wine tasting by the Cellar Door fire.

## SALTRAM UNDERGROUND TOUR & TASTING FOLLOWED BY A THREE-COURSE SHARED LUNCH

—Saltram Wine Estate

\$99  
SEE WEBSITE

F	S	S	M	T	W	T	F	S	S
28	29	30	1	2	3	4	5	6	7

LEARN. EAT. DRINK.

Go underground for a tour and wine tasting at one of the Barossa's oldest estates before surfacing for an indulgent three-course shared lunch. Saltram was established in 1859 and proudly celebrates Barossa tradition and heritage. Begin this experience with a tasting of Saltram wines, followed by a tour of the winery's cellar. Taste Mr Pickwick's tawny and gather in for a ghost story or two. Share lunch and a glass of wine once you're back in the daylight.

## DISCOVER THE FORMIDABLE FLAVOUR OF AN AUSTRALIAN LEGEND

—Barossa Valley Estate

\$57.50  
11:30AM

F	S	S	M	T	W	T	F	S	S
28	29	30	1	2	3	4	5	6	7

LEARN. EAT. DRINK.

Experience one of Australia's iconic fine wines in the heart of the Barossa at a cellar door surrounded by remarkable perennial gardens. Pair a glass of highly acclaimed 2019 E&E Black Pepper shiraz with a charcuterie platter of fine delicacies from the Barossa Valley Estate's Kitchen. Wine Spectator Magazine has awarded E&E Black Pepper shiraz 90+ points 10 years running, establishing it in Australia's top 25 benchmark wines, with its concentration of fruit flavours. Enjoy the breathtaking beauty of Australia's largest perennial gardens, designed by world-renowned Paul Bangay.

## WINE LOVERS WALK – HEGGIES VINEYARD TO PEWSEY VALE VINEYARD

—Heggies Vineyard

\$85  
10:00AM

F	S	S	M	T	W	T	F	S	S
28	29	30	1	2	3	4	5	6	7

LEARN. EAT. DRINK.

Welcome to a true slice of Eden. Gather for a day of walking, tastings and storytelling on an exclusive journey through celebrated South Australian vineyards with Louisa Rose and Marc van Halderen – winemakers for Pewsey Vale Vineyard and Heggies Vineyard. Guests will enjoy exclusive access for a walk between the two vineyard sites, at times following some of South Australia's famous Heysen Trail and skirting premier Barossa walking destination Kaiser Stuhl. Stroll among towering river redgums and spot native wildlife. Relax in beautiful surroundings, tasting stunning wines and discovering why they have become such icons. Light snacks will be supplied during the walk, with a seasonal produce lunch to be served alongside tastings. Be immersed.

# VINO CAMINO 2023



## —Henschke Cellar Door

\$395 **F S S M T W T F S S**  
10:00AM 28 29 30 1 2 3 4 5 6 7

LEARN. EAT. DRINK. WATCH.

Walk with two Barossa families – Henschke and Angas – and share the dedication, passion and respect evident in all they grow and make. Members of both clans will relax with you while traversing Hutton Vale Farm in the Barossa's Eden Valley.

Esteemed local chef Mark McNamara is set to join guests with a little sustenance at intervals along the five-kilometre stroll, then serve a generous Barossa lunch.

Your day will begin at Henschke's historic Cellar Door in Keyneton. Meet the family at the heart of their winemaking establishment, then travel to Gnadenberg Church alongside the Hill of Grace vineyard. The Angas family will guide you over a gentle hill to Hutton Vale Farm's classified Barossa Old Vine

riesling vineyard; a tasting of the region's quintessential white wine awaits.

Next, enjoy a gentle amble to shiraz vines planted in 1912 by Ronald Angas – the fruit for Henschke Mount Edelstone and the beginning of these two families becoming entwined as neighbours, collaborators and friends.

The ultimate tasting awaits at the peak of Mt Edelstone with a shiraz trio of Hill of Grace, Hutton Vale Farm and Mount Edelstone – and 360-degree views of northern Eden Valley.

Wander back to Hutton Vale Farm's courtyard for lunch with a special selection of family wines, conversation and new friends.

## FORAGE SUPPLY CO X WARNDU

—Rogasch Cottage

\$220 **F S S M T W T F S S**  
11:00AM 28 29 30 1 2 3 4 5 6 7

LEARN. EAT. DRINK.

Discover a unique food and wine experience at Rogasch Cottage in the heart of the Barossa.

Enjoy seven Warndu dishes showcasing native Australian ingredients paired with Forage Supply Co wines, and settle in for a day of indulgence, culture and learning. A tour of Rogasch Cottage and its gardens is included.

Forage Supply Co is a social enterprise. Its mission: smallest impact on the environment, greatest impact on the community. Warndu is an Indigenous-owned South Australian company continuing a 60,000-year-old legacy of native plants, nuts, seeds and proteins.

## FIRE AND FEAST

—Lou's Place Barossa Valley

\$99 **F S S M T W T F S S**  
12:00PM 28 29 30 1 2 3 4 5 6 7

EAT. DRINK.

Settle in for a feast prepared in true Barossa style at Lou's Place at Rowland Flat, the lauded on-site restaurant at boutique winery Lou Miranda Estate. Savour the Barossa's impressive produce in what will be a Mediterranean feast for the senses.

Watch Lou's Place chefs preparing the meal over fire while you sip and swirl a glass of red produced only metres away. Stations will showcase the day's food offerings – think slow-roasted porchetta, chargrilled octopus, fire-pit vegetables and lamb on the spit.

## TASTE THE ETHEREAL @ TSCHARKE WINES

—Tscharke Wines

\$300 **F S S M T W T F S S**  
2:00PM 28 29 30 1 2 3 4 5 6 7

LEARN. EAT. DRINK.

Breathe in the culture and romance of winemaking at Tscharke: rich in tradition and fuelled by passion. The Barossa label will deepen your connection with wine – an emotional experience that goes far beyond what's in each glass.

Taste the Ethereal promises an unforgettable tasting experience, redefining the process as you know it. Expect an immersive exploration of wines and winemaking across approximately three hours.

Discover the magic of Tscharke; set your feet on the ancient mineral soils of its Gnadenfrei vineyards, breathe in the beauty of the Barossa and taste the ethereal. This is a transformative journey that will evolve your perspective of wine and enrich your life.

## 1918 SUSTAINABLE PRODUCERS DINNER

—1918 Bistro & Grill

\$160 **F S S M T W T F S S**  
7:00PM 28 29 30 1 2 3 4 5 6 7

LEARN. EAT. DRINK. WATCH.

Sustainability is a fundamental part of how 1918 Bistro & Grill in Tanunda goes about its business.

Gather for a collaboration set to show that looking after the planet benefits all and can take produce to new heights.

Head chef Evert van Niekerk will craft a four-course menu featuring grass-fed beef and pasture-raised pork direct from Korinya Farm Gate on the Eyre Peninsula, plus selections from Barossa label Tscharke Wines.

Be inspired by producers who dare to do things differently, and a regional restaurant proud to honour them.

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# LIMESTONE COAST

## MOUNT GAMBIER HOTEL HOME GROWN HEROES

—Mount Gambier Hotel

\$120 **F S S M T W T F S S**  
6:00PM 28 29 30 1 2 3 4 5 6 7

EAT.

Home-grown heroes shine at the Mount Gambier Hotel. From food to frothies – and wine to spirits – the team sources the very best from across Limestone Coast. This Tasting Australia event invites you to enjoy it all.

Gather at the city-heart hotel for a four-course meal, guest speakers from the region's wine, agriculture and tourism industries, and a local produce market. A welcome drink will begin the evening, with matched beer and wine to accompany each dish. It's set to be a relaxed, fun-filled celebration.

## DOWN THE GARDEN PATH

—Ottelia

\$220 **F S S M T W T F S S**  
12:00PM 28 29 30 1 2 3 4 5 6 7

EAT. DRINK.

Seasonal dining awaits at the Limestone Coast's Ottelia as chef Paul Stone celebrates the possibilities of whole plants, using fare from the kitchen garden in a menu set to feature everything from root to flower.

A new approach to wine pairing is also on offer. Guests can opt for matched Ottelia selections or non-alcoholic beverages made with garden botanicals.

End at sunset with a glass of sparkling wine in hand and the chance to join a guided garden tour.

## ROBE HOTEL TASTING AUSTRALIA

—Robe Hotel

\$120 **F S S M T W T F S S**  
5:00PM 28 29 30 1 2 3 4 5 6 7

LEARN. EAT. DRINK.

Craving a seafood feast? The Robe Hotel has you covered. This Limestone Coast venue is set to celebrate the region's catch across a three-course set menu with matched wines and beers.

Enjoy canapés on arrival and relax across an evening at one of South Australia's most beloved pubs. A representative from Cape Jaffa Wines will be on hand to speak with guests about the label and the craft behind its range.

The Robe Hotel was established in 1847 and prides itself on offering a warm welcome to all. This Tasting Australia event is the perfect excuse for a regional road trip.

# MURRAY RIVER LAKES & COORONG



## DAY IN THE GROVE! OLIVE OIL MASTERCLASS & LAZY LONG LUNCH

FT. MARK BEST, JASON ROBERTS & PAUL FARAG  
—Rio Vista Olives

\$220  
11:00AM

F	S	S	M	T	W	T	F	S	S
28	29	30	1	2	3	4	5	6	7

LEARN. EAT. DRINK.

Enjoy a day in the grove at award-winning Rio Vista Olives, a haven found north of Adelaide near the Murray River, and indulge over lunch from three renowned chefs.

Start your Saturday with a sommelier-led tasting and grove tour, going behind the scenes to see how extra virgin olive oil is created. Then prepare to sit back and relax in the grove with a feast created by chefs Mark Best, Jason Roberts and Paul Farag. The trio will use luscious produce from across the Murray River, Lakes and Coorong, with wine pairings from Fierce III – the newest label from the Barossa’s Lou Miranda Estate.

Best is synonymous with Sydney restaurant Marque, the fine diner named among the world’s 50 best for three consecutive years. This legend of the Australian hospitality industry considers Rio Vista olive oil his all-time favourite.

New Zealand native Roberts is known internationally as a chef, author, television personality, brand ambassador and fitness enthusiast, as well as an advocate for healthy living.

Farag – executive chef at both two-hatted Aalia and one-hatted Nour restaurants in Sydney – has built a reputation for exciting, cutting-edge food with a focus on his Egyptian heritage.

Settle in, learn and be inspired by a day at the source.

 MAKE THE MOST OF YOUR TASTING AUSTRALIA EXPERIENCE AND STAY IN THE MURRAY RIVER LAKES & COORONG OR RIVERLAND.

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# RIVERLAND

HECHO EN CASA ‘FOOD & DRINK EXTRAVAGANZA’  
—Wilkadene Woolshed Brewery

\$120  
6:00PM

F	S	S	M	T	W	T	F	S	S
28	29	30	1	2	3	4	5	6	7

EAT. DRINK.

Hecho en casa! This food and drink extravaganza is home-brewed on the banks of the mighty Murray. Chef and El Gringos Mexican Street Food founder Mark Polst – in collaboration with Wilkadene Station’s Woolshed Brewery – will bring you a night of Mexican-inspired plant-based eats infused with local and native Riverland produce and ingredients.

The Woolshed Brewery is set to showcase its expertise in matching handcrafted drinks to each course. Guests will receive complimentary beverages on arrival, with a traditional smoking ceremony to welcome attendees to this unique venue overlooking the Murray River.

Enjoy Spanish-inspired beats, setting the mood for Cinco de Mayo celebrations throughout the night. It’s a fiesta you won’t forget.

WINEMAKER FOR A DAY – WINE BLENDING EXPERIENCE  
—Mallee Estate

\$150  
11:00AM

F	S	S	M	T	W	T	F	S	S
28	29	30	1	2	3	4	5	6	7

LEARN. EAT. DRINK.

Authenticity is at the heart of Mallee Estate. Be welcomed to this lively afternoon by chief winemaker Jim Markeas and his mother Eleni Markeas.

First: a wine blending experience led by Jim. Then – as your new wine is bottled – settle in for lunch with the mother-son duo as Eleni shares stories from her life.

A menu of treasured recipes will be served family-style. Classics like katsarola are set to feature, all accompanied by a glass of wine.

# FLEURIEU PENINSULA

 MAKE THE MOST OF YOUR TASTING AUSTRALIA EXPERIENCE AND STAY ON THE FLEURIEU PENINSULA.



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## RAA TRAVEL: 5 DAY EPICUREAN WAY

—McLaren Vale, Adelaide Hills, Barossa, Clare Valley

\$2,490

DEPART 7:00AM

F	S	S	M	T	W	T	F	S	S
28	29	30	1	2	3	4	5	6	7

LEARN.

EAT.

DRINK.

Be part of a true culinary adventure. Taste and savour your way along South Australia's picturesque Epicurean Way, exploring the four iconic wine regions of McLaren Vale, the Adelaide Hills, Barossa Valley and Clare Valley on a truly unique five-day road trip featuring sumptuous local produce, delicious wines and spectacular scenery.

South Australia offers an eclectic range of food, wine, beer and distilled products, creating a melting pot of opportunity for foodies of all ages. You'll enjoy an array of experiences on this journey of the senses – from a Riedel masterclass at St Hugo to an award-winning farm tour and six-course degustation at The Watervale Hotel, visits to chocolate and cheese factories, a cooking demonstration at Maggie Beer's Farm Shop and so much more.

Every aspect of your tour has been meticulously planned. With five lunches and a highlight dinner, 13 experiences, comfortable transport and accommodation, breakfast daily, sightseeing and even free time to explore other producers and restaurants in each region, all you need to do is sit back, relax and indulge as you enjoy South Australia's best.

Guests will enjoy a two-night stay at The Manna of Hahndorf, and one-night stays at Novotel Barossa Valley Resort and Clare Country Club (subject to availability). Airfares, items of a personal nature, meals not mentioned and beverages with meals are excluded.



## A HISTORIC HIKE TO BEC HARDY'S TASTING TABLE

—Topsy Hill

\$275

11:00AM

F	S	S	M	T	W	T	F	S	S
28	29	30	1	2	3	4	5	6	7

LEARN.

EAT.

DRINK.

Take the scenic route to this very special lunch. The fun begins at Bec's Topsy Hill Estate in Blewitt Springs, where guests will receive a tote bag of snacks to bring on a walk of about an hour through Onkaparinga National Park. Revel in 360-degree vistas of vineyards and bush, with stunning pink gums, grey box eucalyptus and southern cypress pines along the route.

A relaxed set menu lunch at Topsy Hill Estate is next. Chef Anthony Schlenk is set to keep it local, sourcing ingredients from the surrounding Fleurieu Peninsula and wider South Australia for a selection sure to be fresh, seasonal and sustainable. Wines from the Bec Hardy and Pertaringa ranges will be served alongside each course. Learn more about the 170 years of winemaking history behind this award-winning winery – and the modern twist that shapes it today.

The Hardy family is among the oldest and most revered in Australian wine, with Bec Hardy the first female vigneron to continue the tradition.



# McLAREN VALE MADE

—Maxwell Wines

\$295

11:00AM

F	S	S	M	T	W	T	F	S	S
28	29	30	1	2	3	4	5	6	7

LEARN.

EAT.

DRINK.

Losing yourself in the moment is a mantra at Maxwell Wines. Its McLaren Vale base features vineyards – as you would expect – but also a living maze and lime cave: surprises at their finest.

Now, exclusively for Tasting Australia, it will host a lunch prepared by a trio of chefs who share nature as their muse. A special meal awaits, and the chance to explore this remarkable property beside those who know it best. Shaping the day's menu: Gill Meller of the United Kingdom's River Cottage, Danielle Alvarez – formerly of Sydney drawcard Fred's – and the in-house Fabian Lehmann.

Guests will begin with a snack and glass of sparkling before heading into the winery and vineyards to learn more about their history.

Next is a visit to the 100-year-old lime cave, where Phil Musson and Brittany Jones from Choice Mushrooms on the Fleurieu Peninsula will share their knowledge. Enjoy a mushroom-based canapé prepared by Lehmann, then a shiraz-inspired bite while overlooking vines planted to the variety in 1953. A barrel tasting in Maxwell's working winery will follow.

Then to the dining room, where a seated six-course lunch will unfold. Hear from chefs throughout the experience, learning more about their craft and philosophies.

The invitation is extended. Disappear for a while.

## ASIAN FOOD MEETS AUSSIE WINE AT HEIDRUN ESTATE

—Heidrun Estate

\$35

11:30AM

F	S	S	M	T	W	T	F	S	S
28	29	30	1	2	3	4	5	6	7

EAT.

DRINK.

Heidrun Estate is a boutique cellar door nestled in McLaren Vale – creators of wine for every occasion. Its range is playful and contemporary, designed to be enjoyed with friends and family.

This local label believes wine can be a beautiful part of everyday life; a way to relax, connect and celebrate the small things. For Tasting Australia it's offering a one-hour masterclass focusing on the best wine matches for Asian cuisine.

Learn how to pair the right wine with a delicious range of dishes. You'll receive tips and treats, having plenty of fun as you learn. Gather skills to share at your next dinner party, taste a variety of Heidrun wines and enjoy canapés made with fresh local produce.

## A PORCHETTA PARTY AT OLIVER'S TARANGA

—Oliver's Taranga Vineyards

\$150

12:00PM

F	S	S	M	T	W	T	F	S	S
28	29	30	1	2	3	4	5	6	7

EAT.

DRINK.

It's always a party when porchetta comes into play! McLaren Vale destination Oliver's Taranga is hosting a long, relaxed lunch on its newly renovated and fully enclosed deck.

Settle in for a generous afternoon filled with delicious local fare. On the pans: chef Todd Steele, one of the region's most experienced and versatile chefs. His four-course menu is sure to be a perfect match for the estate's acclaimed wines.

Planning a day out with friends? This is just the ticket.

## ANGOVE McLAREN VALE X ST AGNES DISTILLERY – THE ULTIMATE MIX

—Angove McLaren Vale Vineyards

\$160

1:00PM

F	S	S	M	T	W	T	F	S	S
28	29	30	1	2	3	4	5	6	7

EAT.

DRINK.

The Angove family is bringing the St Agnes Distillery to their McLaren Vale Cellar Door for the ultimate spirit masterclass – perfectly paired with delicious small plates by head chef Georgie Rogers.

Join Richard Angove for your guided whisky and brandy experience. Taste the family's four newly released single cask whiskies: Tawny Cask, Sherry Cask, Brandy Cask and Red Wine Cask, comparing them to the famous St Agnes XO 15 Year Old, 20 Year Old and the exceptionally rare 40 Year Old expressions.

St Agnes Distillery is one of Australia's oldest continuously run and family-owned distilleries and won the Best Distiller trophy at the 2021 Tasting Australia Spirit Awards presented by Master Cask. Return bus transfers to this event are provided from Victoria Square/Tarntanyangga.

## GSM3

—Kay Brothers Wines

\$125

12:00PM

F	S	S	M	T	W	T	F	S	S
28	29	30	1	2	3	4	5	6	7

LEARN.

EAT.

DRINK.

WATCH.

MAKE.

Take GSM and raise it to the power of three with Kay Brothers wines in McLaren Vale.

Guests will taste each individual variety from Kay Brothers alongside the same varietal from two international wine regions, exploring the origins and versatility of each – and how Australian wines compare.

Try grenache from McLaren Vale, garnacha from Rioja and grenache from the Rhone Valley.

Discover mataro from McLaren Vale, monastrell from Valencia and mourvedre from the Languedoc. Sip shiraz from McLaren Vale, syrah from the Rhone Valley and syrah from Cortona.

Then bring all the varieties together again to experience their power, complexity and nuances as one blended wine. An expertly matched menu will be paired with each flight.



# BREAD: EVERYTHING YOU KNEAD TO KNOW

—Anita Robin, The Foodbuilder

\$190	F	S	S	M	T	W	T	F	S	S
SEE WEBSITE	28	29	30	1	2	3	4	5	6	7

LEARN. EAT. DRINK. WATCH. MAKE.

Head to the Fleurieu Peninsula for this very tasty bread-making experience. You'll be hosted in Goolwa by Anita Robin – a passionate hospitality veteran also known as The Foodbuilder – and delve into varieties of bread, making your own in the process. Discover different grains, yeast and sourdough, plus lots of tips and tricks to ensure a perfect loaf. Included in this Tasting Australia experience are a light lunch, a glass of wine or two, sourdough starter and a recipe booklet. Anita is a Swiss and Australian national who has trained and worked in both hospitality education and the wider industry for her entire professional life. Cooking lessons, demonstrations, books and products allow Anita to share her experience, skills and passion, with The Foodbuilder named a finalist in the South Australian Tourism Awards for the past two years. Whether you're new to bread-making or looking to perfect your skills, this four-hour session is sure to inspire.

## PENINSULA PROVIDORE COMMUNITY EXTRA VIRGIN OLIVE OIL PROJECT

—Peninsula Providore Farm, Nangkita Grove

\$55	F	S	S	M	T	W	T	F	S	S
12:30PM	28	29	30	1	2	3	4	5	6	7

LEARN. EAT. DRINK. WATCH.

Celebrate this year's olive harvest with a fun-filled day on the Fleurieu Peninsula. On the Peninsula Providore menu: a mixed meat grill, seasonal grilled vegetables and salad, plus individual cheese plates and beverages available for purchase. Learn about Australia's extra virgin olive oil industry and be part of its new season, with tours of the processing plant also available. Bring olives from your home or community trees to have them weighed and combined into the Peninsula Providore Community Extra Virgin Olive Oil Project.

## LOW 'N' SLOW AT THE TAPHOUSE

—Vale Taphouse

\$155	F	S	S	M	T	W	T	F	S	S
6:00PM	28	29	30	1	2	3	4	5	6	7

EAT. DRINK.

A Texan smokehouse on the Fleurieu Peninsula? You're not dreaming. Vale Taphouse executive chef John Rankin will team up with Grant Neal from competition barbecue team the Smoking Joint to bring a Lone Star State feel to the venue. Enjoy four courses expertly matched with Vale Brewing beers and spirits from the Riverland's 23rd Street Distillery. Ingredients will be sourced from some of South Australia's leading producers. Expect Mayura Station wagyu beef, Beach Berkshire pork and Nomad chicken to star.

## ARGIE ASADO AT SWELL BREWERY

—Swell Brewing Co

\$35-\$90	F	S	S	M	T	W	T	F	S	S
6:00PM	28	29	30	1	2	3	4	5	6	7

EAT. DRINK.

McLaren Vale's Swell Brewery is teaming up with good friends Argie Asado for a night of traditional Argentinian barbecue among the vines. Enjoy a pint of Swell beer or a glass of wine on arrival, then indulge in three delicious courses. First is chorizo sausages with fresh bread, followed by slow-cooked sides of local lamb and beef roasted asado-style over redgum and served with salad and chimichurri. An extra-special homemade dessert will complete the feast.

## DECADES OF D'ARENBERG WITH CHESTER

—d'Arenberg

\$215	F	S	S	M	T	W	T	F	S	S
11:00AM	28	29	30	1	2	3	4	5	6	7

LEARN. EAT. DRINK.

McLaren Vale's legendary d'Arenberg will welcome guests for this rare tasting experience overlooking the winery floor – where all the magic happens. Let fourth-generation winemaker Chester Osborn take you on a journey through the brand's history while tasting four wines ranging from the current release to the oldest museum bottles. You might even be lucky enough to see some of d'Arenberg's iconic reds being foot trod in the fermenter. The d'Arroy's Verandah team has created a bespoke menu for this nostalgic degustation, to be served alongside paired wines.

## SALVADOR DALÍ & THE SINGAPORE CIRCUS

—The d'Arenberg Cube

\$200	F	S	S	M	T	W	T	F	S	S
5:30PM	28	29	30	1	2	3	4	5	6	7

LEARN. EAT. DRINK.

The surrealist wonders of Salvador Dalí are the perfect foil to a night enjoying the d'Arenberg Cube's new restaurant. Guests are set to begin with a drink while perusing the Dali exhibition and hearing from curator Christopher Talbot. From there it will be off to Singapore Circus, where South East Asian flavours meet local produce and native ingredients in an impressive culinary fusion. Enjoy matched wines alongside the five courses, with legendary winemaker Chester Osborn to host. An optional bus transfer from central Adelaide is also available.

## IT'S ALL ABOUT THE 'R' WORD

—Victory Hotel

\$800	F	S	S	M	T	W	T	F	S	S
4:00PM	28	29	30	1	2	3	4	5	6	7

LEARN. DRINK.

In search of Burgundy's best? The Victory Hotel can help. Join owner Doug Govan and wine columnist Nick Ryan as they share a dazzling selection of 2019 wines from this iconic French region. You'll begin with Ruinart Blancs de Blancs NV Champagne, then explore selections from the revered trio of Domaine Roulot, Domaine François Raveneau and Domaine Rousseau Père et Fils. Settle in with Govan and Ryan to enjoy irreplaceable gems from three fabulous producers. These are rare, beautiful wines from the exceptional 2019 vintage – world-famous for good reason and united by the letter *r*. Savour their nuances and learn more about the qualities and vineyards that set each apart. A very special tasting awaits.

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# YORKE PENINSULA

## SAVOUR THE YORKE

—Barley Stacks Wines

★FREE	F	S	S	M	T	W	T	F	S	S
12:00PM	28	29	30	1	2	3	4	5	6	7

EAT. DRINK.

Discover the Yorke Peninsula's harvest across land and sea in a relaxed atmosphere at Barley Stacks Wines. Utilising local produce fresh from the land, sea and farms of the Yorke Peninsula, producers will sell entrée-sized dishes from stalls, allowing guests to graze their way through the afternoon and learn about local ingredients. Pair your meal with Yorke Peninsula wines, beers and spirits. Enjoy tunes from local musicians and views of the beautiful Yorke Valley. Kids' activities will also be available.

# EYRE PENINSULA



**MAKE THE MOST OF YOUR TASTING AUSTRALIA EXPERIENCE AND STAY ON THE EYRE PENINSULA.**



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## DISCOVER THE SOUTH COAST – TASTE THE EP —Port Lincoln Hotel

**\$130** **F S S M T W T F S S**  
**6:00PM** **28 29 30 1 2 3 4 5 6 7**

EAT.

DRINK.

South Australia's Pirate Life Brewery team is heading to the Eyre Peninsula for a relaxed dinner showcasing the region's finest local produce in a four-course EP-GUSTATION. Canapés on arrival and paired Pirate Life beers will add to the fun!

This promises to be an evening all about celebrating the west coast lifestyle: local community, adventure and a passion for great produce. The Port Lincoln Hotel knows that great food, great wine and great beer go hand in hand.

Guests will hear from district suppliers as they share their journeys and stories throughout the night, with live entertainment from local musicians to complete the festive mood. This is an event not to be missed. Grab your mates for good times with great people.

## A TASTE OF STREAKY BAY —Streaky Bay Hotel Motel

**\$179** **F S S M T W T F S S**  
**12:00PM** **28 29 30 1 2 3 4 5 6 7**

EAT.

DRINK.

One of Australia's most revered foodies is heading to Streaky Bay. Gather at the town's beautiful foreshore – overlooking its historic jetty – for a four-course meal prepared by Lyndey Milan OAM using the freshest local produce.

Milan will join local chefs to cook up a storm using Streaky Bay's finest seafood, beef, pork, lamb, grains and delicious honey. Enjoy paired premium wines with each course, and expect a dining experience as unique and beautiful as Streaky Bay itself.



## FLINDERS ISLAND & THE TWO TERROIRS

—Flinders Island, Eyre Peninsula

**\$1,500** **F S S M T W T F S S**  
**9:00AM** **28 29 30 1 2 3 4 5 6 7**

LEARN.

EAT.

DRINK.

WATCH.

Few things convey exclusivity like a private island. This collaboration will be hosted on one.

McLaren Vale winery Dowie Doole has joined Eyrewoolf Abalone to shape a premium food and wine experience on the shores of the Eyre Peninsula's Flinders Island, birthplace of Eyrewoolf Abalone. Dowie Doole chief winemaker Chris Thomas, Eyrewoolf Abalone diver and owner Tobin Woolford and legendary Barossa chef Peter Clarke will host.

Guests will fly from Adelaide for the day, setting forth on an itinerary guided by remarkable local produce. This Tasting Australia event will coincide with the region's wild seafood harvest, allowing guests to board vessels and see first-hand how prized abalone is harvested.

Devour the fresh-caught delicacy served sashimi-style and paired perfectly with Dowie Doole wines while offshore, learn about other seafood industries operating in the area, then return to the island for a long lunch prepared by Clarke.

Local seafood – in particular Eyrewoolf Abalone – and a range of divine wines are set to feature. Go off-grid for a dream culinary adventure only South Australia can offer.

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## ARKHÉ & FRIENDS, FT. DAVID THOMPSON, MARTIN BOETZ & LOUIS TIKARAM

—arkhé

\$600  
6:30PM

F	S	S	M	T	W	T	F	S	S
28	29	30	1	2	3	4	5	6	7

EAT.

DRINK.

Join internationally acclaimed chef David Thompson alongside fellow heavyweights Martin Boetz (formerly of Longrain in Sydney and Melbourne) Louis Tikaram (Stanley Restaurant, Brisbane) and arkhé executive chef Jake Kellie as they deliver on big flavour and even bigger energy at Adelaide's first open-flame restaurant.

Settle in for a four-course banquet dinner and matched wines from arkhé head sommelier Bahtia Dheeraj. Book a seat and enjoy the kitchen's dynamic energy while savouring world-class signature dishes from all four chefs.

## THAI MASTER BBQ COOKING DEMO

—arkhé

\$600  
11:00AM

F	S	S	M	T	W	T	F	S	S
28	29	30	1	2	3	4	5	6	7

LEARN.

EAT.

DRINK.

WATCH.

The world-renowned David Thompson is flying to Adelaide for this exclusive arkhé and friends event.

The Michelin-starred chef, author and television personality will lead a master cooking demonstration and lunch for just 40 guests. Joining Thompson for this bespoke culinary offering will be culinary heavyweight chefs Martin Boetz and Louis Tikaram, along with arkhé executive chef Jake Kellie.

Enjoy dishes enhanced over open flame, conjured before your eyes and served with matched wines.

## UNI DAYS

—UniBar Adelaide

\$60  
7:00PM

F	S	S	M	T	W	T	F	S	S
28	29	30	1	2	3	4	5	6	7

EAT.

DRINK.

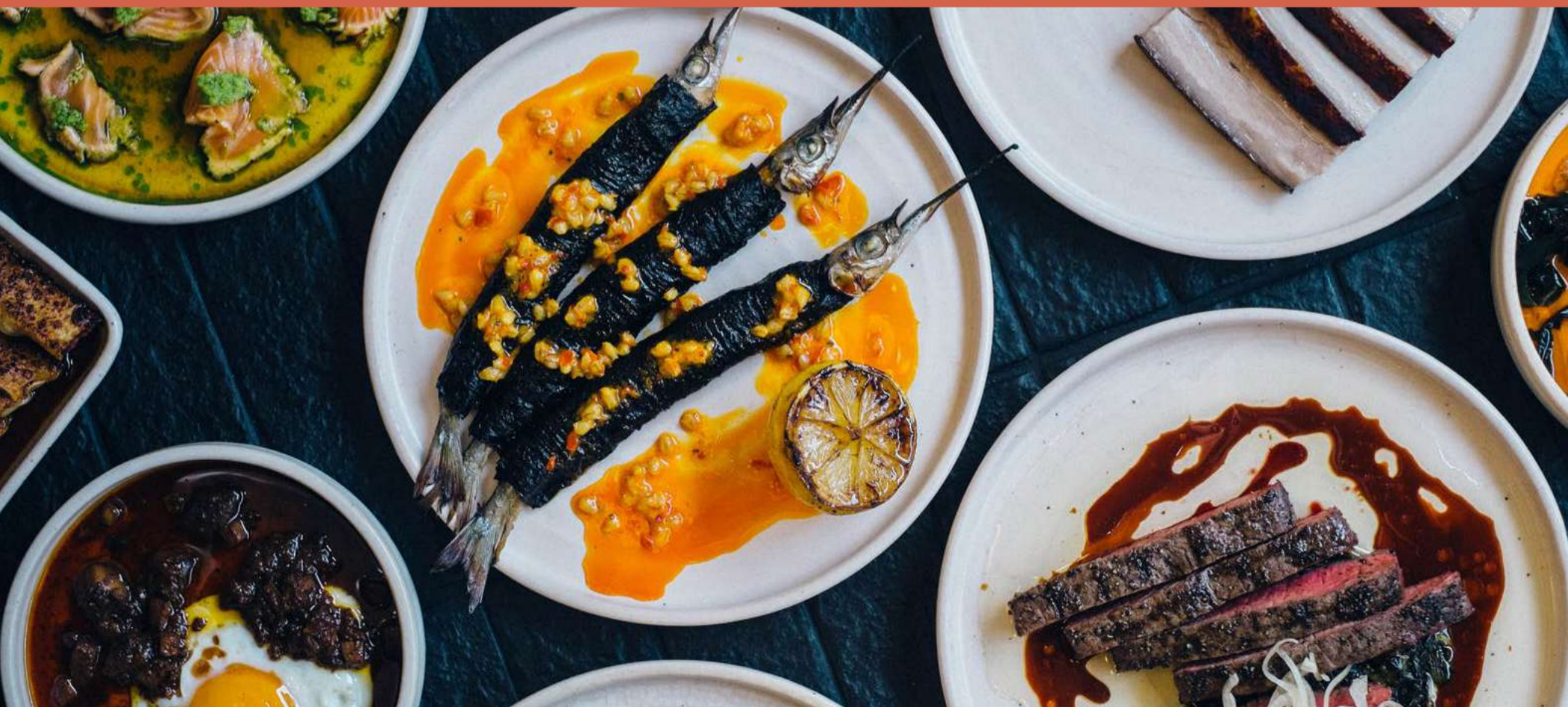
Saturday night at uni has never looked better.

We're hosting a classic (and seriously good value) party in the city's heart, one framed by your best memories from back in the day. Expect delicious eats, quality booze, live music – and one hell of a celebration.

All the fun will unfold at UniBar Adelaide, a student go-to for decades. Calling the culinary shots: graduate Adam Liaw, one of Australia's favourite cooks and holder of University of Adelaide degrees in law and science. Expect stalls of Asian-inspired fare featuring the freshest South Australian produce, plus the chance to chat with Liaw as he calls in at each.

It wouldn't be a true party without live music, and that's where Yolngu surf rock band King Stingray comes in. The six-piece is quickly winning fans and accolades – among them Rolling Stone Australia's Best New Artist 2022 – and will deliver a set sure to impress.

Get the gang together for a big night out. Meet you in the cloisters.





# LOIRE & LOCAL

— Stem Bar and Restaurant

\$160  
6:30PM

F	S	S	M	T	W	<b>T</b>	F	S	S
28	29	30	1	2	3	4	5	6	7

EAT. DRINK.

Adelaide dining destination Stem is hosting an unforgettable night of food and wine inspired by an unheralded source of remarkable produce: France's Loire Valley.

Explore the region's food through a four-course, Loire-inspired tasting menu crafted by Darcy Dawes and Sam Clarkson using 100 per cent South Australian-sourced ingredients.

Navigate the wine varietals and techniques of the Loire through eight carefully paired wines. Four will be from the Loire Valley, with four to be the same varietals grown right here in South Australia – all back-to-back.

This Tasting Australia event promises to enliven the senses and introduce you to some of the world's great winemaking, culinary techniques and fresh produce.



# WHAT'S ON THE MENU? EXHIBITION FLOOR TALK

— State Library of South Australia

FREE  
11:00AM

F	S	S	M	T	W	<b>T</b>	F	S	S
28	29	30	1	2	3	4	5	6	7

LEARN.

What was on the dinner menu at Government House in 1867? Join State Library exhibitions curator Mark Gilbert as he takes you inside the wonderful gastronomic world of South Australian restaurant and dinner menus to find out.

Discover the hidden stories of restaurant and dinner menus from the State Library of South Australia's extensive collection. It includes the library's oldest South Australian menu, beautifully designed menus of the mid-20th century and menus of contemporary cafes and restaurants.

The collection holds the history of changing trends in food, dining, restaurants and menu design, reflecting social history such as the Adelaide culinary revolution that took hold during the Don Dunstan era of the 1970s. See menus from iconic South Australian restaurants such as Nediz Tu, Mistress Augustine's, Possums, The Magic Flute and The Pheasant Farm.

All this and more are on display until May 2023 in the State Library's exhibition of menus from the collections. Restaurants come and go, but who would have thought the menu you so casually pick up had so many stories to tell?

## GELISTA CURATED TASTING AND TOUR 2023

— Gelista

\$95  
11:30AM

F	<b>S</b>	S	M	T	W	T	F	S	S
28	29	30	1	2	3	4	5	6	7

LEARN. WATCH.

You've experienced a wine tasting or two – but what about the gelati equivalent?

Join Gelista for a very special sampling session. Six of the brand's indulgent flavours will be expertly paired with local produce and a selection of alcoholic beverages.

Led by a passionate member of the Gelista team, this is sure to be a sensory experience like no other. Guests will receive an overview of Gelista's history and its unique artisan gelati, also discovering the passion that goes into making award-winning South Australian gelati.

## UKRAINIAN VARENYKY MASTERCLASS

— Ukrainian Community Centre

\$50  
SEE WEBSITE

F	<b>S</b>	S	M	T	W	T	F	S	S
28	29	30	1	2	3	4	5	6	7

LEARN. EAT. WATCH. MAKE.

Devour Ukrainian dumplings and learn how to make them yourself in this specialty masterclass.

Gather at the Ukrainian Community Centre in Hindmarsh to discover all things varenyky. To many these silky, plump parcels of potato and other seasonal ingredients are much more than food. Instead they are a cultural treasure, a unifying staple that can be served as both starter or dessert.

Guests will be rewarded with a varenyky feast before setting off with full bellies.

## BEERGUSTATION

— Kensington Hotel

\$110  
12:30PM

F	S	S	M	T	W	T	F	S	<b>S</b>
28	29	30	1	2	3	4	5	6	7

LEARN. EAT. DRINK.

Settle in for an immersive six-course luncheon inspired by autumn's harvest in this collaboration between the Kensi and South Australian breweries.

Courses will reflect a love for local food and beer. Savour the best South Australian produce and selections from three of the state's award-winning breweries, with each to share two of their signature beers. These will be paired with dishes and featured throughout the afternoon's menu. Meet the brewery teams and learn more about their journeys so far.

## 'GENERATIONS COLLIDE' WITH SLOW FOOD SOUTH AUSTRALIA

— Topiary

\$195  
1:00PM

F	S	S	M	T	W	T	F	<b>S</b>	S
28	29	30	1	2	3	4	5	6	7

LEARN. EAT. DRINK. WATCH.

Cheong Liew and Kane Pollard don't share a generation – or even a cooking style. Linking them, though, is the same deep passion for South Australia and its produce.

Meet the acclaimed pair in the Topiary courtyard for a shared Saturday lunch set to beautifully capture the Slow Food ethos.

Sharing knowledge between generations is the essence of Slow Food. Liew is the movement's South Australian patron, Pollard the leader of its chef alliance. Be there for the most graceful of collisions.

## AUSTRALIA VS THE WORLD CHARDONNAY TASTING

— Jennie Wine Bar

\$100  
12:00PM

F	<b>S</b>	S	M	T	W	T	F	S	S
28	29	30	1	2	3	4	5	6	7

DRINK.

Treat your palate to top expressions of chardonnay from Australia, New Zealand, France and America through this fun-filled tasting.

Hosted at Jennie Wine Bar in Adelaide's Peel Street, expect an afternoon of exceptional wine paired with delicious Australian cheeses.

Guiding you through the afternoon will be industry experts and chardonnay lovers alike.

Why was chardonnay chosen? Because while its homeland lies in Burgundy, the team at Jennie think it's the one grape that can truly make world-class examples outside its spiritual home.

## SOUTH AUSTRALIAN ICONS – THE GRACE VILLA AT EOS BY SKYCITY

— The Grace Villa - Eos by SkyCity

\$987  
6:00PM

F	S	S	<b>M</b>	T	W	T	F	S	S
28	29	30	1	2	3	4	5	6	7

EAT. DRINK.

This exclusive and intimate culinary journey will showcase the very best of our state's extraordinary fare.

Each of its seven courses will feature ingredients sourced from South Australian oceans, farms and producers, thoughtfully paired with iconic local wines including the coveted Penfolds Grange and a rare tawny port.

This Tasting Australia experience will be set against the backdrop of Adelaide's most luxurious presidential suite: The Grace Villa at Eos by SkyCity. Only 12 seats are available for what promises to be a truly one-off meal and unforgettable evening.

# L PLATES

—TAFE SA Regency

\$95-\$105

SEE WEBSITE

F S S M T W T F **S** S  
28 29 30 1 2 3 4 5 **6** 7

LEARN. WATCH. MAKE.

It's back by popular demand!

Join Tasting Australia and TAFE SA's L Plates cooking series and learn alongside some of the state's best-known chefs. Perfect your skills or learn something new entirely – everything is on the table. These fun, hands-on cooking classes run for three hours and will be held at TAFE SA's Regency International Centre on Saturday 6 May. Morning and afternoon sessions are available.



## A FESTIVAL OF RIBS

—Weber Grill Academy

\$199

5:30PM

F S S M T W T F S S  
28 29 30 1 2 3 4 **5 6** 7

LEARN. EAT. DRINK. WATCH.

Get tips and tricks for recreating ribs on your home barbecue at the Weber Grill Academy's inaugural Festival of Ribs! With live barbecuing and butchery demonstrations, your ticket includes a seated three-course meal, each paired with a specially selected beverage. Further beverages can be purchased at the bar.

The team will be showcasing different cuts, styles and preparations of beef, pork and lamb ribs, plus a few less common rib varieties from our feathered and finned friends. Bring along some friends for a finger-licking evening of ribs – rib bib supplied.

Weber Grill Experts Adam Mizzi and Jacinda Gregg will be showing off their barbecue flair with live fire cooking. There will also be butchery demonstrations from Luke Leyson, captain of Australia's team in the World Butcher Challenge.

### PROHIBITION LIQUOR CO CULT CLASSICS: ORIGINAL GIN & SA PRODUCE EXPERIENCE

—Next Door 24

\$125 F S S M T W **T** F S S  
6:00PM 28 29 30 1 2 3 **4** 5 6 7

LEARN. EAT. DRINK. WATCH. MAKE.

Cult classics earn that status for good reason. Make your way to Adelaide's Prohibition Liquor Co for a welcome reminder of their enduring qualities.

Enjoy a G & T on arrival before being seated in the venue's cozy cocktail lounge to enjoy a local platter of South Australian Rio Vista olives, a gin-infused cheese created by Kris Lloyd of Woodside Cheese Wrights, and local gin-cured salmon.

A goodie bag with Prohibition treats valued at more than \$70 will go home with each ticketholder.

### PROHIBITION GIN MASTERCLASS

—Next Door 24

\$65 F S S M T W T F S **S**  
12:30PM 28 29 30 1 2 3 4 5 6 **7**

LEARN. EAT. DRINK. WATCH.

This in-depth workshop will take you on a journey through gin origins, Prohibition history, flavour botanicals and the distillation process.

Gather in Prohibition's Gilbert Street Distillery Barrel Room and be guided through five Prohibition gins, expertly paired with tonic, garnishes and an antipasto platter.

Entice your senses with an interactive experience including a tour of Prohibition's 900-litre copper still and learn the intricacies and nuances of distilling gin.

Bring the experience home – each ticket includes \$15 off 500ml and 700ml bottles.

### SÔL ROOFTOP'S COCKTAIL SENSATIONS CLASS

—Sôl Restaurant

\$250 F S S **M** T W T F S S  
6:30PM 28 29 30 **1** 2 **3** 4 5 6 7

LEARN. EAT. DRINK.

Elevate your cocktail skills and your tastebuds at Adelaide's Sôl Rooftop. Groups of 10 will gather to learn from the best as specialist mixologists create five cocktails: sparkling, spritz, stirred, signature and sweet. Each will be crafted using local South Australian ingredients and perfectly blended to treat guests' tastebuds. A small dish made using South Australian produce will be paired to the five cocktails, with experts to guide guests through pairings and flavour profiles.

Sôl Rooftop – perched atop the incredible SkyCity Adelaide on Adelaide's Riverbank – offers sweeping views from hills to ocean. Relax in the city's heart as your lesson in elevated cocktails unfolds.

### MASTERCLASS AT SEAN'S KITCHEN

—Sean's Kitchen

\$280 F S S M T **W** T F S S  
6:00PM 28 29 30 1 2 **3** 4 5 6 7

LEARN. EAT. DRINK.

Adelaide favourite Sean's Kitchen will partner with renowned winery Penfolds for one special evening.

Talented head chef Kelly Delaney will create an exclusive four-course Tasting Australia menu, celebrating the freshest local produce to complement perfectly paired wine. Penfolds wine ambassador Zoe Warrington will also be on hand to introduce each wine pairing and delve into selections' nuances.

Sean's Kitchen is considered among the city's finest dining experiences. From fire-pit steak to South Australian seafood, this drawcard fuses comfort with contemporary style.

### MADAME HANOI'S CULINARY ADVENTURE

—Madame Hanoi

\$120 F S S M T **W** T F S S  
6:00PM 28 29 30 1 2 **3** 4 5 6 7

LEARN. EAT. DRINK.

The seatbelt sign is on. Madame Hanoi is taking you on a journey – will it be France or Vietnam?

Enjoy four courses of either nation's cuisine and matching cocktails at the SkyCity Adelaide restaurant during Tasting Australia. Head chef Raj Kumar will introduce each menu, plus a showcase of French cheeses from across the country.

The multi award-winning Madame Hanoi is loved for fresh, diverse fare celebrating the French influence on Vietnamese dishes.

### iTL'S FOOD FESTIVAL AROUND ITALY

—iTL

\$190 F S S M T W **T** F S S  
6:00PM 28 29 30 1 2 3 **4** 5 6 7

LEARN. EAT. DRINK.

It's Italian fare – with a uniquely South Australian spin.

Join the team at iTL for this showcase of Italian flavours. Talented iTL chefs will craft a four-course menu with paired Italian wines. The restaurant is found on the ground floor of SkyCity Adelaide and focuses on contemporary cooking designed to bring people together.

## PRODUCER SHOWCASE DINNER

—Victoria Park Social Club

\$290	F	S	S	M	T	W	T	F	S	S
6:00PM	28	29	30	1	2	3	4	5	6	7

EAT.

DRINK.

Jacqui's Food Fetish is bringing back this exclusive dining experience following the sell-out success of its debut appearance.

A new menu, venue and producer lineup awaits guests, with acclaimed fine-dining chefs Scott Huggins of Magill Estate Restaurant and Maxwell Wines' Fabian Lehmann to create six stellar courses.

Expect South Australia's finest fare, a selection set to include wild-caught southern rock lobster from Ferguson Australia, Mayura Station's full-blood wagyu beef, luxury artisan cheeses by Section 28 and more.

Be quick: seats are sure to be in demand.

## TAPAS & BEER AT MERRYMAKER ROOFTOP BAR

—Merrymaker Rooftop Bar

\$99	F	S	S	M	T	W	T	F	S	S
12:30PM	28	29	30	1	2	3	4	5	6	7

LEARN.

EAT.

DRINK.

Come celebrate local produce at Merrymaker – Adelaide's highest rooftop bar. This relaxed event on the hotel rooftop will feature a multi-course tapas lunch with paired beers from Adelaide Hills favourites Mismatch Brewing Co.

City institutions including the Adelaide Central Market, Samtass Seafood, Section 28 Cheese and SheOak Baker will shape its menu, with fare from the Fleurieu and Eyre peninsulas also set to shine. Mismatch experts will give detailed insights into their brews, explaining the theory behind beer and dish pairings. Enjoy insights into the beer-making process and tasting notes for each selection.

Spend an afternoon savouring delicious tapas at an Adelaide drawcard, all while brushing up on your beer knowledge!

## FLAVOURS OF THE MARKET

—Adelaide Central Market

\$15	F	S	S	M	T	W	T	F	S	S
7:00AM	28	29	30	1	2	3	4	5	6	7

LEARN.

EAT.

Flavours of the Market will uncover delights and iconic South Australian cuisine – a great way to discover new favourites and immerse yourself in the Adelaide Central Market atmosphere.

This self-guided tour showcases some of the very best local and artisan produce and is inspired by the market's melting pot of cultures, from traditional Italian pizza and pasta to authentic French charcuterie, the uniquely crafted delights of Kangaroo Island and native game meats, plus fare from Indigenous-owned Something Wild.

Collect your self-guided tour map and bag and follow the suggested path to discover some of South Australia's best produce, meet expert makers and enjoy special offers and discounts. Tours include a \$10 gift card to spend anywhere in the market.

## PEEL ST X MIZNON MELBOURNE

—Peel St Restaurant

\$110	F	S	S	M	T	W	T	F	S	S
SEE WEBSITE	28	29	30	1	2	3	4	5	6	7

EAT.

DRINK.

Peel St Restaurant is bringing one of the world's most iconic Mediterranean culinary venues to Adelaide for Tasting Australia 2023.

Miznon Melbourne head chef Afik Gal and his team will join local chef Phil Helyard to create a colourful and vibrant dining experience like no other. With restaurants in Tel Aviv, Paris, Vienna and New York City, it's no surprise this event will be Peel St's biggest collaboration yet.

The evening's menu is set to include some of Gal's Miznon dishes made with South Australian produce from the likes of Ngeringa, Fair Fish, Nomad Farms and more. Seize your chance to experience next-level Israeli cuisine in one of Adelaide's favourite dining destinations.

## OLIVER'S TARANGA WINE DINNER AT MARKET & MEANDER

—Market & Meander

\$169–\$189	F	S	S	M	T	W	T	F	S	S
7:00PM	28	29	30	1	2	3	4	5	6	7

LEARN.

EAT.

DRINK.

WATCH.

Gather at vibrant inner-city restaurant Market & Meander for this modern Italian dining extravaganza. Indulge across courses crafted by head chef Gabriele Pezzimenti, with McLaren Vale label Oliver's Taranga to provide paired wines throughout the evening.

Pezzimenti, originally from northern Italy, will share his thoughts on what makes South Australia such a compelling culinary destination. Guests will also hear from some of the restaurant's produce partners; discover their contributions to the evening's dishes and the methods setting each apart.

In addition to restaurant seating six exclusive chef's table spaces are available for this event. Guests in these prime positions will be able to see the team at work, asking questions and learning directly from professionals throughout the evening.

## FLAVOURS OF CAMPBELLTOWN FOOD TRAIL BUS TOUR

—Campbelltown Council Area

\$70	F	S	S	M	T	W	T	F	S	S
10:00AM	28	29	30	1	2	3	4	5	6	7

LEARN.

EAT.

DRINK.

WATCH.

Climb aboard! This bus tour will visit some of Campbelltown's best producers. Guests will explore the diverse mix of businesses established by migrant families settling in the area, each with a passion for sharing their food, wine and culture.

Participants will be collected from Victoria Square/Tarntanyangga and taken to four local food businesses: first a unique local bakery for sweet and savoury morning tea served with a hot drink of choice, then family business Continental Taralli Biscuits to meet the owners and enjoy tastings.

Next is Mercato for a cooking demonstration, wine tasting, lunch and a glass of wine, with a scoop from Gelato Bello to top it all off.

Each producer will share their history and heritage for a full day of delicious discovery.

# GIN SPEED DATING

—Hains & Co

\$99	F	S	S	M	T	W	T	F	S	S
1:00PM	28	29	30	1	2	3	4	5	6	7

LEARN.

EAT.

DRINK.

This is gin tasting with a difference! It will be fast and furious – culminating in one distiller being crowned the ultimate date. Get set for three rounds of speed dating, with three gin distillers, three gin cocktails and tasty morsels. Will you fall in love?

This speed date will see Never Never Distilling, Prohibition Liquor Co. and Imperial Measures Distilling vying for your heart. Twenty minutes is all they'll have to convince you that their three gins are supreme. Each will try to woo you with wild, entertaining stories – but stay focused on the gin!

Lock lips with these fine South Australian spirits and find your perfect match. Once the bell goes it's off to sip your gin cocktail, accompanied by a tasty nibble. Then on to the next: another distiller vying for your heart!

Expect anything but the usual lazy Saturday afternoon as you bask in the warm confines of Hains & Co's revolving stations. Nestled in Gilbert Place's heritage laneway buildings, it's the perfect place to notch up a gin win.



## FIRST FLAVOURS

—Living Kaurna Cultural Centre

\$38	F	S	S	M	T	W	T	F	S	S
6:30PM	28	29	30	1	2	3	4	5	6	7

LEARN. EAT. DRINK. WATCH. MAKE.

Learn and be inspired as South Australian authors Damien Coulthard and Rebecca Sullivan delve into their groundbreaking new cookbook *First Nations Food Companion*. First Flavours is set to begin with a welcome to country and smoking ceremony. Guests will sample appetisers and Seven Seasons gin, watch a cooking demonstration by Coulthard and Sullivan and enjoy a small meal. An opportunity for book sales and signings will follow.

*First Nations Food Companion* profiles Australia's most accessible and popular ingredients, featuring tips for buying, growing and storing each.

## MAYURA STATION & ROCKFORD AT ELEVEN

—eleven

\$350	F	S	S	M	T	W	T	F	S	S
6:30PM	28	29	30	1	2	3	4	5	6	7

LEARN. EAT. DRINK.

Mayura Station and Rockford Wines are two of the nation's most highly regarded food and beverage producers. They will unite at eleven for one very special evening.

Presented by Mayura Station's head chef Mark Wright and Rockford Wines, experience a culinary journey exploring the many tastes, textures and tannins of Mayura Station beef and Rockford Wines while hearing about the history of each producer and the constant pursuit of excellence that makes these two South Australian brands so revered.

## THE LANE WINE DINNER AT SAMMY'S

—Sammy's on the Marina

\$149	F	S	S	M	T	W	T	F	S	S
6:00PM	28	29	30	1	2	3	4	5	6	7

EAT. DRINK. WATCH.

South Australian seafood and wine will star in this beachside degustation at Sammy's on the Marina.

You'll be treated to five courses of the freshest catch: Kangaroo Island scallops, Spencer Gulf king prawns and Port Lincoln kingfish, Mayura Station wagyu beef and delectable crème caramel. This is South Australia's best.

Wine from Adelaide Hills label The Lane will complement each sumptuous course. Your host will be chief winemaker Turon White, one of the region's most exciting talents.

## DARK FORAGE

—Arthur Art Bar

\$75	F	S	S	M	T	W	T	F	S	S
SEE WEBSITE	28	29	30	1	2	3	4	5	6	7

LEARN. EAT. DRINK.

Welcome to dining in the dark – but not as you know it!

Uniting again after two sold-out editions, Forage Supply Co and Arthur ART Bar are hosting a sensory experience designed with diners' tastebuds in mind.

Enjoy vegan canapés from the Forage kitchen paired with the hosts' favourite minimal intervention wines. Leave sight behind and heighten the senses that remain.

Forage Supply Co and the Arthur ART Bar are South Australian social enterprises supporting local community causes.

## ART, FOOD AND WINE

—AGSA\_eat

\$190	F	S	S	M	T	W	T	F	S	S
6:30PM	28	29	30	1	2	3	4	5	6	7

LEARN. EAT. DRINK. WATCH.

Join the team from 2KW for this celebration of art, food and wine – matching iconic Yalumba wines including The Signature with the Art Gallery of South Australia's esteemed collection.

Enjoy a guided tour through the gallery focusing on selected artworks, then make your way down to AGSA\_eat for a three to four-course dinner crafted by executive chef Hayley O'Brien. Her custom menu will capture a historic collection of art and wine for an experience like no other.

## BEST OF THE REGION'S

—COAST @ Pier Hotel

\$60	F	S	S	M	T	W	T	F	S	S
12:00PM	28	29	30	1	2	3	4	5	6	7

LEARN. EAT. DRINK. WATCH.

Enjoy a day of fun by the sea, tasting some of the best wines, gins and craft beer South Australian regions have to offer.

Peruse stalls offering tastings from beverage producers based in McLaren Vale, the Barossa and Adelaide Hills, with live music and canapés above sweeping ocean views.

Join one of the state's leading winemakers for a masterclass or indulge at two pop-up bars – both oysters and espresso will be on hand, along with the usual hotel bar.

# SOFITEL ADELAIDE'S SIGNATURE CHAMPAGNE DINNER

—Sofitel Adelaide

\$495	F	S	S	M	T	W	T	F	S	S
7:00PM	28	29	30	1	2	3	4	5	6	7

EAT. DRINK.

The finest French champagne is set to meet its culinary match at this lavish degustation.

Gather at the Sofitel Adelaide for a luxurious, one-of-a-kind experience. Each of the meal's six courses will be paired with exclusive champagnes, among them Veuve Clicquot, Krug, Ruinart, Moët & Chandon and Dom Perignon.

Guests will gather in the beautiful Symphony Room on level nine of the hotel – a space with sweeping views across the city and coastline – and are set to be hosted by a Louis Vuitton Moët Hennessy brand ambassador.

Opened in 2021 and found in Currie Street, Sofitel is Adelaide's first internationally recognised five-star hotel – a space that offers relaxation and inspiration in equal measure.



# 99 WINE CLUB AT 99 GANG SOCIAL

—99 Gang Social

\$129	F	S	S	M	T	W	T	F	S	S
6:00PM	28	29	30	1	2	3	4	5	6	7

EAT. DRINK.

Looking for a casual, fun and approachable wine tasting?

Welcome to Feed Me Grapes at 99 Gang Social. Discover renegade local winemakers in an intimate setting complete with nostalgic food and communal tables. Breaking the mould and pushing boundaries are 99 Wine Club's intentions; it creates a platform for winos – and wannabe winos – to go on a journey and meet likeminded humans. Share emerging wine, food and fare. Discover good people and good times.





# FERMENT

—Pirate Life

\$85

6:00PM

F S S M T W **T** F S S  
28 29 30 1 2 3 **4** 5 6 7

LEARN.

EAT.

DRINK.

Pirate Life owes fermentation a lot. It is, after all, at the crux of what brewers do. The best way to say thanks to this magnificent metabolic process? It just has to be dinner. Join the team at their Port Adelaide brewery for an epic shared feast.

Guest chefs Tom Campbell (The Summertown Aristologist) and Lachlan Colwill – formerly of Barossa drawcard Hentley Farm and now at the helm of Omotenashi in Hobart – will be joined for the occasion by Pirate Life's head of gastronomy Rocky Oliveira. Think snacks with an accompanying welcome drink, small plates with the most delicious bread you've ever eaten, shared fish, meat and vegetables, plus something fun to finish.

Some truly wild brews are bubbling away just for this event and are sure to captivate your senses. Guests will also take home a fermentation basics booklet filled with recipes, illustrations, chef biographies and details of the evening's producers. Settle in for this delicious ode to fermentation.

## COAL CELLAR + GRILL TOMAHAWK DINNER

—Coal Cellar + Grill

\$119

6:30PM

F S S M T W T **F** S S  
28 29 30 1 2 3 4 **5** 6 7

EAT.

DRINK.

Seriously South Australian®. It's the Coal Cellar + Grill way – an approach also set to shape this indulgent five-course feast themed around the tomahawk butchers cut.

From Hiramasa kingfish cutlet to the restaurant's signature black angus beef tomahawk, take a journey across regional South Australia through dishes honouring the Barossa, Kangaroo Island, Adelaide Hills, Fleurieu and Eyre peninsulas.

South Australian beverage flights will be available to purchase on the night, along with Coal's full cellar list. The restaurant is found just a short walk from the Tasting Australia Town Square.

## THE GREAT BEER VERSUS WINE DINNER

—Treasury 1860

\$110

6:00PM

F **S** S M T W T F **S** S  
28 **29** 30 1 2 3 4 5 **6** 7

LEARN.

EAT.

DRINK.

Is beer better? Is wine finer? Prepare to answer this age-old question as two award-winning beverage producers go head-to-head to win your palate and vote.

Three courses. Three wonderful wines. Three beautiful beers. One fantastic night! You be the judge as each producer fights for your support. Who will win – grape or grain? Let's be honest: the clear victors are those who secure a seat for this Tasting Australia event. It will be hosted by Barossa Valley Brewing and is returning to Treasury 1860 after rave reviews and two sell-out seasons. Limited places are available – don't miss out. Tickets include a set-menu dinner, with each of its three courses to be paired with one wine and one beer.

## URBAN KITCHEN

—Gawler Place Canopy

\$10

SEE WEBSITE

F S S M T W T F S S  
28 29 30 1 2 3 4 5 6 7

LEARN.

EAT.

DRINK.

WATCH.

MAKE.

Experience South Australia at its most mouth-watering as Rundle Mall celebrates iconic brands, local producers and artisans under one roof – the Gawler Place Canopy to be precise!

Presented by Rundle Mall and Farquhar, watch as the talented chefs from Sprout Kitchen prepare delectable dishes paired perfectly with a variety of your favourite beverages – think shiraz and steak, gin and seafood, rosé and strawberries. Learn new skills to add to your cooking repertoire, sample the finished dish and beverage pairing and then head off to discover the precinct's best eateries and homeware retailers.

Sessions are just \$10 and include a sample of the demonstration dish and an exclusive goodie bag.

## SOFITEL ADELAIDE'S TASTING AUSTRALIA HIGH TEA

—Sofitel Adelaide

\$49–\$89

12:30PM

F **S** S M T W T F **S** S  
28 **29** 30 1 2 3 4 5 **6** 7

EAT.

DRINK.

Indulge in Sofitel Adelaide's special Tasting Australia High Tea.

Hosted in the beautiful and contemporary Garçon Bleu, this high tea will be a culinary journey of savoury and sweet, featuring the finest seasonal local produce in a new autumn menu with a French twist. Be greeted with a glass of premium South Australian sparkling, then enjoy coffee and tea at your leisure.

## SASHIMI, SUSHI & CHAMPAGNE MASTERCLASS

—Koomo Restaurant & Bar

\$155

SEE WEBSITE

F S S M T W T **F** **S** S  
28 29 30 1 2 3 **4** **5** **6** 7

LEARN.

EAT.

DRINK.

WATCH.

MAKE.

Come join Crowne Plaza Adelaide's culinary team at a sushi and sashimi masterclass perfectly complemented by bubbles.

Gather at 10th-floor restaurant Koomo and learn how to roll sushi, slice sashimi and plate artfully – all with a backdrop of panoramic city views.

Learn new skills and take home your very own sashimi knife: a memento sure to impress guests at your next dinner party. A champagne masterclass will also take place during this Tasting Australia event, with vintage and non-vintage bottles to feature.

Guests will be guided through every step of sushi and sashimi preparation, creating dishes fit for a food-blogger's Instagram!

## SHAPESHIFTER BREWING CRAFT BEER MEDITERRANEAN FEAST

—Shapeshifter Brewing Co

\$120

12:00PM

F **S** S M T W T F **S** S  
28 **29** 30 1 2 3 4 5 6 7

EAT.

DRINK.

Beer is no longer simply beer. Options abound – and Shapeshifter Brewing Co is leading the way in South Australia with its modern and experimental selection.

Join the team to enjoy a selection of beer varieties with a shared four-course long lunch from Evi's Grecian Delights. Learn about the processes of brewing, discover how beers acquire different flavours, and how they can be complemented by food.

Live entertainment will also feature throughout this Tasting Australia event. Shapeshifter is based at Findon, focusing on fresh, modern beers brewed in small batches to ensure quality.

## PARKSIDE HOTEL CULINARY EXPERIENCE

—Parkside Hotel

\$85	F	S	S	M	T	W	T	F	S	S
6:00PM	28	29	30	1	2	3	4	5	6	7

EAT.

DRINK.

The Parkside Hotel is casual yet refined. Its modern take on Australian pub fare features the best South Australia has to offer, letting produce shine in every dish – including those cooked over redgum in the wood-fired oven.

For Tasting Australia the Glen Osmond Road venue will offer a special feed-me menu for dinner guests. Enjoy a welcome drink ahead of the meal, then settle in and enjoy the Parkside's best across three sumptuous courses.

## RAGI'S SPICE STREET

—Ragi's New Deli

\$105	F	S	S	M	T	W	T	F	S	S
1:00PM	28	29	30	1	2	3	4	5	6	7

LEARN.

EAT.

DRINK.

Meander through the busy streets of India – guided by the fragrance of its signature spices – all from the heart of Adelaide.

Journey with legendary local chef Ragini Dey, exploring cuisine found everywhere from Himalayan peaks to white sandy beaches in the nation's south.

Think Kolkata street food, spicy fried fish in Amritsar, Lucknow kebabs, the delights of Mumbai's wada pao, fluffy idlis in Chennai and hoppers in Kerala. The best South Australian produce will be used across Dey's diverse dishes.

## IZAKAYA NIGHT 2023

—Yakitori Takumi

\$220	F	S	S	M	T	W	T	F	S	S
6:30PM	28	29	30	1	2	3	4	5	6	7

LEARN.

EAT.

DRINK.

Tokyo too far? Try Yakitori Takumi. Its Izakaya Night is back to celebrate a unique and vital cornerstone of the Japanese food experience.

Guests will enjoy 12 courses and six types of premium sake, learning about its nuances, production – and why it's more table wine than spirit. Be immersed in Japanese tapas dining culture.

This autumn evening presents a perfect chance to catch up with friends and indulge in a time-honoured cultural tradition.

## MEET THE MAKER, AN EVENING WITH GEMTREE WINES

—The Promenade Restaurant

\$169	F	S	S	M	T	W	T	F	S	S
6:00PM	28	29	30	1	2	3	4	5	6	7

LEARN.

EAT.

DRINK.

Gemtree Wines is on the move – for one night only! Join chief winemaker Mike Brown and viticulturalist Melissa Brown as they bring the best of their McLaren Flat label to Glenelg for a six-course dinner at the Stamford Grand's Promenade Restaurant. Discover the couple's exclusive blend of organic and biodynamic wines, and their approach to sustaining healthy soils and a thriving ecosystem for future generations.

Gemtree selections will be paired with a unique South Australian food offering prepared by Stamford executive chef Darren Greenwood.

## PALOMA PRESENTS PRIDE AND PROVENCE: ITALY

—Paloma Bar and Pantry

\$85	F	S	S	M	T	W	T	F	S	S
6:30PM	28	29	30	1	2	3	4	5	6	7

LEARN.

EAT.

DRINK.

Peel Street's Paloma Bar and Pantry is set to host this lively exploration of Australian and Italian wines.

The interactive evening will be led by sommelier Daniel McEvoy and members of the Chalmers family, who are responsible for the majority of Italian varietal clones that wineries use today.

Celebrate Australian alternate varietal wines while comparing some lesser-known styles and grapes to those made in their Italian homeland.

The Paloma team will be on hand to serve pantry snacks complementing the evening's wines.

## AN ITALIAN ENGAGEMENT – CHIANTI X KOERNER WINE X OUR LOCAL AMICI

—Chianti

\$190	F	S	S	M	T	W	T	F	S	S
12:30PM	28	29	30	1	2	3	4	5	6	7

EAT.

DRINK.

Taste your way through Italy in the heart of Adelaide!

Savour exceptional Australian produce from some of Chianti's cherished suppliers. Hear their stories as you graze on Massimiliano's cured meats, Mooka oysters, Bart Butson's ethically farmed seafood and more.

Then enjoy a long lunch with selections from iconic Clare Valley label Koerner Wine. Hear what inspires brothers Damon and Jono and tales of their creations, all with more from Chianti's amici: Kerwee beef and fellow Hutt Street favourite The Sugar Man.

## SIGNOR TORINO X SIGNORINA TETTO DI CAROLINA – THE ITALIAN AFFAIR

—Bar Torino

\$175	F	S	S	M	T	W	T	F	S	S
12:30PM	28	29	30	1	2	3	4	5	6	7

EAT.

DRINK.

Bar Torino x Tetto di Carolina – this is an afternoon not to be missed.

Experience two of Australia's best restaurant bars in one dining experience. Melbourne favourite Tetto di Carolina will team up with Adelaide's Bar Torino to bring you a long lunch European explosion. A collaboration between famed restaurateur Joe Mammone and the Favaros – one of Adelaide's iconic hospitality families – is bound to be one for the ages.

Think twists on classic cocktails, a delicious shared long lunch, and funky vibes. This is going to be a party!

## FLAVOURS OF THE FLINDERS COME TO NORTH TERRACE

—South Australian Museum

\$195	F	S	S	M	T	W	T	F	S	S
6:00PM	28	29	30	1	2	3	4	5	6	7

LEARN.

EAT.

DRINK.

Enjoy the flavours of South Australia's Flinders Ranges in this exclusive dinner at the South Australian Museum.

South Australian Museum senior scientist Diego Garcia-Belligo will take guests on a journey into his research, unearthing the beginnings of animal life and the complex recent history of the Flinders Ranges.

Hear from AVMCatering's head chef – set to craft the evening's memorable menu – along with representatives from Barossa label Hentley Farm. Wines from its acclaimed range will be paired with each course.

## STRATHMORE HOTEL X SEVEN SEASONS – LAND MEETS SEA

—The Strathmore Hotel - Verandah Dining

\$130–\$220	F	S	S	M	T	W	T	F	S	S
7:00PM	28	29	30	1	2	3	4	5	6	7

EAT.

DRINK.

Five courses, five cocktails and Seven Seasons? It adds up to one brilliant evening.

Strathmore Hotel's premium Verandah Dining is welcoming Daniel Motlop for this Tasting Australia event. Guests will enjoy a degustation menu from chef Matthew Sheriff, with each dish paired to a Seven Seasons cocktail. Motlop – a Larrakia man and the premium distillery's founder – will speak about the native ingredients that shape each bottle, and the seasonal changes that mean it's time to begin harvesting them.

# PRESS\* FOOD & WINE X CLAYTON WELLS

—Press\* Food & Wine

\$165	F	S	S	M	T	W	T	F	S	S
SEE WEBSITE	28	29	30	1	2	3	4	5	6	7

EAT.

DRINK.

Clayton Wells has a new Sydney venture – and a date with Press\* Food & Wine. Join the game-changing chef, together with the Press\* Food & Wine team and Another Kind, to celebrate food, friendship, world-class produce and hospitality.

Wells led Chippendale's Automata – his first solo restaurant – for seven years, impressing across dynamic menus that captured each season at its peak. He's now working with the team at the newly launched MOD. Dining, part of the Art Gallery of New South Wales, the next step in a career that has spanned a suite of acclaimed international kitchens.

Wells and the Press\* Food & Wine team will work with the best South Australian produce to craft a collaborative menu imbued with creativity. Be there.





# PENFOLDS 'RARE & FINE WINE' MASTERCLASS

—Penfolds Magill Estate Cellar Door

\$1,500  
6:00PM

F S S M T W T F S S  
28 29 30 1 2 3 4 5 6 7

DRINK.

Venture beyond with Penfolds for an out-of-this-world wine experience.

Since 1844 Penfolds has played a pivotal role in the evolution of winemaking, with a history and heritage that proudly reflect Australia's journey from colonial settlement to the modern era.

Penfolds' collection of benchmark wines was established in the spirit of innovation and has been shaped by a constant pursuit of quality, evidenced by the secret bottling of Grange in 1951 and an unbroken line of vintages for what is now arguably Australia's most iconic red wine.

Today the collection continues to display the distinctive and consistently recognisable Penfolds house style, the ultimate expression of Penfolds' time-honoured tradition of sourcing the best fruit from the best regions. Historic blends, significant milestones and heritage vineyards have been honoured by a lineage of custodians whose courage and imagination, precision and humility have ensured Penfolds remains true to its original values while remaining relevant for current and future generations.

Held in partnership with Tasting Australia, this momentous event is your chance to venture beyond and taste some of Penfolds' most unique, rare and collectable wine.

# FROM ADELAIDE TO ALBANY: A JOURNEY OF PRODUCE & PROVENANCE

—Light Adelaide

\$275  
6:30PM

F S S M T W T F S S  
28 29 30 1 2 3 4 5 6 7

EAT. DRINK. WATCH.

Discover world-class and world-first produce and wine from Adelaide to Albany on this immersive sensory journey at city cultural centre Light.

Bringing together young gun Australian chef Matt Stone, leading South Australian talent Brendan Wessels from Light's flagship restaurant Aurora and national wine expert Nick Ryan, guests at this one-off dinner will be taken on a unique virtual journey of award-winning South Australian and West Australian produce including the intriguing Leeuwin Coast Akoya and wine found between the two ports. Indulge across a menu showcasing acclaimed fare and wine with a focus on provenance, sustainability and social responsibility, interspersed with engaging stories of the people and products featured.

Stone was recognised as a global changemaker in the 50 Next 2021 list from the World's 50 Best Restaurants team, while Wessels has earned consistent praise for his deft touch and creative flair. Ryan pairs expansive wine knowledge with quick wit and is always an entertaining host.

Gather at the intersection of technology and tradition for one very special evening.



## SANDY SUNDAY AFTERNOON 'SEA'

—Fishbank

\$125  
3:00PM

F S S M T W T F S S  
28 29 30 1 2 3 4 5 6 7

EAT. DRINK.

Angling for an afternoon of aperitifs, astounding ambience and an abundance of appetising aquatic amuse-bouches?

Join Fishbank as it showcases this take on a Sunday high 'sea'. With a wide range of snacks and nibbles, two hours of luxury libations and music to match, this is not your average Sunday high tea. Deck chairs will be on hand for weary sailors.

Your ticket to Fishbank's Sandy Sunday Afternoon 'Sea' includes a wave of snacks and two hours of matched beverages.

## FISHBANK'S SEAFOOD & SAKE

—Fishbank

\$245  
6:30PM

F S S M T W T F S S  
28 29 30 1 2 3 4 5 6 7

LEARN. EAT. DRINK.

Join Fishbank for an intimate evening exploring the wondrous world of a Japanese classic: sake.

Presented by head sommelier Henry Bampton, Fishbank's Seafood and Sake will explore modern interpretations of an ancient favourite. Learn about the origins and wonders of sake as executive chef Tony Carroll presents a menu to match.

Tickets to this Tasting Australia event include all food and beverages.

## HIGH TEA IN THE PATIO

—The Salisbury Hotel

\$45  
1:00PM

F S S M T W T F S S  
28 29 30 1 2 3 4 5 6 7

EAT. DRINK. WATCH.

Gather at the Salisbury Hotel for a high tea of sweet and savoury canapés and matched selections from The Usual Suspects, a collective of South Australian premium wine producers.

Resident winemaker Keeda Zilm will join the fun, discussing the day's wines and her ties to the Clare Valley.

Zilm grew up in the south-east, starting at O'Leary Walker Wines. After almost two decades in the Clare Valley, she now leads winemaking for Vickery Wines and her own label Miss Zilm.

## SILVER BREWING CO – TRADITIONAL SERBIAN & MEDITERRANEAN BEEF

—Silver Brewing Co

\$72  
6:30PM

F S S M T W T F S S  
28 29 30 1 2 3 4 5 6 7

EAT. DRINK.

Sit down and savour this three-course meal at Silver Brewing Co showcasing traditional Serbian and Mediterranean beef dishes. It will feature aged steak cooked on charcoal, plus traditional beef dishes incorporating the whole animal.

The experience will finish with a traditional Serbian dessert of baklava.

## SILVER BREWING CO – BEEF ON THE SPIT FESTIVAL

—Silver Brewing Co

\$45  
12:30PM

F S S M T W T F S S  
28 29 30 1 2 3 4 5 6 7

EAT. DRINK.

Embrace all the fun of traditional Serbian cooking as Silver Brewing Co fires up its spit.

Half a cow will be slow-roasted on the day, with portions to be carved as guests arrive and served with salad and bread. Relax and enjoy entertainment as you dine, with tastings of house-made spirits also on offer. This Tasting Australia event will be akin to a little festival – the perfect chance to embrace authentic Serbian cuisine in all its glory.

## NOSE TO TAIL WAGYU BEEF DEGUSTATION & WINE PAIRING

—La Boca Bar and Grill

\$119  
6:00PM

F S S M T W T F S S  
28 29 30 1 2 3 4 5 6 7

EAT. DRINK.

La Boca Bar and Grill is taking you on a culinary journey around South Australia.

Experience locally sourced Mayura Station wagyu beef in this luxurious five-course degustation, with paired wines from The Islander Estate on Kangaroo Island and Barossa label Gatt Wines.

This exclusive Tasting Australia event will feature collaborations with local businesses to highlight the state's world-class produce.

# LOCALE FOOD TOUR AND CHEF'S TABLE EXPERIENCE AT PASADENA FOODLAND

## —Pasadena Foodland

\$169	F	<b>S</b>	S	M	<b>T</b>	<b>W</b>	<b>T</b>	F	<b>S</b>	S
11:00AM	28	<b>29</b>	30	1	<b>2</b>	<b>3</b>	<b>4</b>	5	<b>6</b>	7

LEARN. EAT. DRINK. WATCH. MAKE.



Tasting Australia is a time of celebration – and Pasadena Foodland is coming to the party with its popular food tours and dining experiences created especially for the festival.

The Locale Food Tour is a small group experience sharing the many stories and flavours behind the proudly South Australian shopping and dining precinct at Pasadena Foodland.

Tours are designed to be informative and hands-on, with spice blending, insights into chocolate making and wood oven cooking, a taste of coffee culture and an introduction to salumi among inclusions.

The experience has been carefully curated to showcase the premium South Australian and international produce sold in-store, stories of local producers and growers and the expertise and

enthusiasm of the Pasadena Foodland team.

Tours culminate in foodie-focused Chef's Table dining experiences as talented chefs, fishmongers, butchers and wood oven masters create tailor-made menus based on produce and ingredients all available in-store.

Select from four tours, all culminating in a Chef's Table dining experience using the finest in-house ingredients: Meat & Butchery (April 29); Wood-Fired Oven (May 2), South Australian Seafood (May 4); or Plant-Based (May 6).

The Chef's Table dining experiences also offer guests the chance to meet the visionary father and son duo behind this unique South Australian business: founders Nick 'Mr Nick' and Spero Chapley.

## 2KW – URBAN FORAGE

—2KW Bar and Restaurant

\$168	F	S	S	M	T	<b>W</b>	T	F	S	S
6:30PM	28	29	30	1	2	<b>3</b>	4	5	6	7

LEARN. EAT. DRINK.

Gather at the gorgeous 2KW Bar and Restaurant for an immersive evening showcasing native ingredients foraged straight from the land.

Join 2KW executive chef Sam Christopher and Andrew Fielke of Creative Native Foods on an interactive journey of native Australian produce designed to educate and delight.

You'll enjoy canapés and cocktails made using Indigenous fare, discovering all their delicious possibilities while also taking in sweeping city views from the rooftop.

Tickets to 2KW's Urban Forage include all food and beverages.

## 2KW'S AGAVE EVOLUTION

—2KW Bar and Restaurant

\$139	F	S	S	M	T	W	T	F	<b>S</b>	S
12:00PM	28	29	30	1	2	3	4	5	<b>6</b>	7

LEARN. EAT. DRINK.

There's an unconventional guest of honour at this rooftop party. It's agave – the world's favourite succulent!

Gather at 2KW Bar and Restaurant for a selection of tastings and cocktails featuring tequila, mezcal and raicilla – plus a menu to match. Executive chef Sam Christopher will prepare a variety of canapés and work from live cooking stations throughout the day. Live entertainment is set to complete the festive atmosphere.

Your ticket to 2KW's Agave Evolution includes all food and beverages.

## WINE & WOMEN, NATURALLY

—Cove Civic Centre

\$38	F	S	S	M	T	<b>W</b>	T	F	S	S
6:30PM	28	29	30	1	2	<b>3</b>	4	5	6	7

LEARN. EAT. DRINK. WATCH.

Rachel Signer's first taste of pétillant-naturel – pet-nat for short – sparked a journey of self-discovery that shaped her personally and professionally. Join the US-born aficionado to discuss the book she wrote chronicling the adventure: *You Had Me at Pét-Nat: A Natural Wine-Soaked Memoir*.

Accompanying Signer will be Olivia Moore from LOC Bottle Bar, Adelaide's go-to destination for natural and minimal intervention drops. Sample standouts while enjoying locally sourced organic grazing platters. Books and wine will be available for sale after the talk.

## THAI BUSH TUCKER LUNCHEON

—Soi 38

\$130	F	S	S	M	T	W	T	F	<b>S</b>	S
12:00PM	28	29	30	1	2	3	4	5	<b>6</b>	7

EAT. DRINK.

Join Soi 38 for a very special luncheon as executive chef Terry Intarakhamhaeng and Daniel Motlop of Something Wild and Seven Seasons lead you through an afternoon inspired by the lores of our land.

Be treated to an afternoon of Indigenous-inspired 'Thai bush tucker', with Intarakhamhaeng to serve snacks ahead of three courses using produce from one of the world's oldest cultures. Enjoy matched Seven Seasons cocktails and a gin workshop as you dine.

## MILICA'S SERBIAN BREAD MAKING WORKSHOP

—Silver Brewing Co

\$36	F	S	S	M	T	<b>W</b>	T	F	S	S
1:00PM	28	29	30	1	2	<b>3</b>	4	5	6	7

LEARN. WATCH. MAKE.

Adelaide bar Silver Brewing Co is mixing it up with this chance to learn traditional Serbian bread-making.

Join matriarch Milica for an afternoon workshop, plus a little Serbian history. Guests will work with South Australian produce and take all their fresh-baked items home to enjoy.

Silver Brewing Co is found on Gouger Street and offers beer, spirits, food, hospitality, events and entertainment.

## JOLLEYS BOATHOUSE: DINNER BY THE RIVER

—Jolleys Boathouse

\$249	<b>F</b>	S	S	M	T	W	T	F	S	S
SEE WEBSITE	<b>28</b>	29	30	1	2	3	4	5	6	7

EAT. DRINK.

Beloved Adelaide restaurant Jolleys Boathouse will host this six-course degustation. Immerse yourself in a flavourful and sensory experience – the best kind of Friday night celebration.

Begin with a glass of champagne and mingle with fellow diners before being seated for an indulgent and memorable meal curated by resident chefs Simon Ming and Harry Bourne. Paired wines will be available to purchase.

All guests are welcome to join the affable Jolleys team in the top bar after the final course; music and great drinks await.

## THE PIG DAY MASTERCLASS

—Nonna's Cucina

\$155	F	S	<b>S</b>	M	T	W	T	F	S	S
10:30AM	28	29	<b>30</b>	1	2	3	4	5	6	7

LEARN. EAT. DRINK.

Pork is a mainstay of Italian cuisine. Its regions each have their own way of using this remarkable animal – where better than Nonna's Cucina to discover them?

Celebrate heritage across a masterclass led by executive chef Stefan Dimasi, Adelaide chef Rosa Matto and resident nonne at kitchen headquarters.

Make your own fresh sausages, then enjoy a lunch of handmade pasta and pork-based tomato sugo served with Patrilli beverages and Pirate Life Lager Italiana. Guests will also receive a book featuring recipes and the cultural history of using pork for Italian cooking. things porcine.

## A TASTE OF PERSIA

—Rumi Palace Restaurant

\$60-\$65	F	S	S	M	T	W	T	F	<b>S</b>	S
11:00AM	28	29	30	1	2	3	4	5	<b>6</b>	7

LEARN. EAT. DRINK. WATCH.

This Adelaide food destination may be off the radar – but it's definitely worth your while.

Join a special guided food experience in Blair Athol, one of the city's less familiar culinary neighbourhoods. Its many Persian and Afghan delights are all within walking distance of each other.

Explore a range of food offerings and tastings, visiting restaurants, bakeries and businesses creating traditional delicacies. A hands-on cooking class will also feature; guests are set to sample their handiwork afterwards and can even purchase a Persian tea set along the way.

# EVENT PARTNERS

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## OWNED AND MANAGED BY



Government of  
South Australia

THIS FESTIVAL IS MADE POSSIBLE WITH THE GENEROUS SUPPORT FROM OUR PARTNERS.

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## PRESENTING RIGHTS PARTNER



## PREMIER PARTNERS



## MAJOR PARTNERS



## CORPORATE PARTNERS



# EVENT SCHEDULE

FRI 28	SAT 29	SUN 30	MON 1	TUE 2	WED 3	THU 4	FRI 5	SAT 6	SUN 7
<b>TOWN SQUARE ★ FREE ENTRY</b> <span style="float: right;">PAGE 06</span>									
OPEN EVERY DAY — VICTORIA SQUARE/TARNTANYANGGA									
<b>STORYTELLERS SERIES</b> <span style="float: right;">PAGE 06</span>									
	JAMES LOWE	KAREN MARTINI		ROSE ADAM	AYUBI FAMILY			JUSTIN JAMES	HEIDI BJERKAN
	CHAE							PAUL CARMICHAEL & KYLIE JAVIER ASHTON	REBECCA SULLIVAN
<b>CHEF'S TABLE</b> <span style="float: right;">PAGE 07</span>									
CHAE & LUKE BURGESS		JAMES LOWE & JUSTIN JAMES			PAUL CARMICHAEL & KYLIE JAVIER ASHTON	ANALIESE GREGORY & BIG SAM YOUNG	CHRISTINE MANFIELD & REBECCA SULLIVAN	SIMON BRYANT	
<b>TOWN SQUARE KITCHEN DINNERS &amp; BRUNCHES</b> <span style="float: right;">PAGE 08</span>									
RAW	SMOKED	SHARED				PLANTED	WASTED	BEAST	INDULGENCE
	BAKED	STEAMED						ALIVE	
<b>EXPRESS LUNCHES</b> <span style="float: right;">PAGE 09</span>									
BETHANY FINN			HUGH ALLEN	TIM HARDY	NORNIE BERO	LAUREN ELDRIDGE	DANIELLA GUEVARA		
<b>MASTERCLASSES</b> <span style="float: right;">PAGE 10</span>									
WINE! WINE! PARTY! PARTY!	TICKLED PINK – GREAT ROSÉS	THE GREATEST WHITE WINE YOU'VE NEVER TRIED AKA CHENIN BLANC			HOW TO WINE	RUB OF THE GREEN	THE LENGTH OF THE BOOT – AN EXPLORATION OF ITALY	CABERNET – THE KING OF GRAPES	THE NEW CHAMPAGNE – GROWERS & GRAPES
	RIESLING & WHY YOU SHOULD DRINK MORE OF IT	SHIRAZ GIN MAKER SESSION WITH AMBLESIDE DISTILLERS X THE LANE			ASTRO THAI	NO LO FOMO	SHIRAZ GIN MAKER SESSION WITH AMBLESIDE DISTILLERS X THE LANE	STILL DON'T UNDERSTAND NATURAL WINE? (HINT: IT'S MORE THAN WINE)	A BRAVE NEW (PINOT) WORLD
	HEY HO, NO/LOW	GENERATION NEXT					CLUB MED – ALTERNATE VARIETIES	ART & WINE	WOMEN IN WINE
	TEA & TANNIN	SENSORY CHEESE & FORTIFIED WINE						THE LANGTON'S CLASSIFICATION	
	BEER AND BARREL: A HARMONIOUS BLEND							SHOTS FIRED – THE SPIRIT OF AUSTRALIAN AGAVE	
	GRENACHE OF THE WORLD							THE NEW BAROSSA	
<b>TASTING TABLE</b> <span style="float: right;">PAGE 13</span>									
SUITCASE WINES	LIQUID FRUIT	FRUIT, GLORIOUS FRUIT			ALL ABOUT TEXTURE		MURDOCH HILL & INSPIRATIONS	WINES YOU MIGHT TASTE AT THE WORLD'S BEST RESTAURANT	WHITE BURGUNDY
SPECIAL SPARKLING									OLD AUSTRALIAN WINES
<b>TASTING AUSTRALIA AIRLINES</b> <span style="float: right;">PAGE 14</span>									
FLINDERS RANGES	FLINDERS RANGES							KANGAROO ISLAND	
<b>ADELAIDE HILLS</b> <span style="float: right;">PAGE 15</span>									
	BARRISTERS BLOCK PRODUCERS LUNCH WITH COMIDA	BETTER BAKING WITH BEERENBERG				McLAREN VALE'S LIVING ICONS DINNER AT MOUNT LOFTY HOUSE	THE FARMER, THE CHEF & THE WINEMAKER	OYSTERS IN THE HILLS	PENFOLDS GRANGE NIGHT AT SEQUOIA
	LOBO ORCHARD FEAST	LENSWOOD – HEART OF THE ADELAIDE HILLS					ADELAIDE HILLS CHARDONNAY HEROES		GOLDING WINES WESTERN BRANCH WINE & DINE SAFARI
		LOT.100 PRESENTS THE ULTIMATE PIZZA PARTY					THE HUMBLE X NGERINGA TASTING ADELAIDE HILLS LUNCH		
							THE SUMMERTOWN ARISTOLOGIST IN THE PATCH		
<b>KANGAROO ISLAND</b> <span style="float: right;">PAGE 17</span>									
	SIP AND SAVOUR THE FIRST SIGHTS OF SOUTHERN OCEAN LODGE 2.0!								
<b>BAROSSA</b> <span style="float: right;">PAGE 18</span>									
SALTRAM UNDERGROUND TOUR & TASTING	SALTRAM UNDERGROUND TOUR & TASTING	MYSTERIOUS MR BLACK X ANCHOVY BANDIT					SALTRAM UNDERGROUND TOUR & TASTING	YALUMBA X CHIN CHIN RESTAURANT	YALUMBA X CHIN CHIN RESTAURANT
DISCOVER THE FORMIDABLE FLAVOUR OF AN AUSTRALIAN LEGEND	DISCOVER THE FORMIDABLE FLAVOUR OF AN AUSTRALIAN LEGEND	SALTRAM UNDERGROUND TOUR & TASTING					1918 SUSTAINABLE PRODUCERS DINNER	YALUMBA X CHIN CHIN GOGO LAWNS	YALUMBA X CHIN CHIN GOGO LAWNS
TASTE THE ETHEREAL @ TSCHARKE WINES		WINE LOVERS WALK – HEGGIES VINEYARD TO PEWSEY VALE VINEYARD						BAROSSA VALLEY IMMERSION	KRONDORF GARDEN GRAZING – ROCKFORD WINES
		FIRE & FEAST						KRONDORF GARDEN GRAZING – ROCKFORD WINES	SALTRAM UNDERGROUND TOUR & TASTING
								SALTRAM UNDERGROUND TOUR & TASTING	VINO CAMINO 2023
								FORAGE SUPPLY CO X WARNDU	FORAGE SUPPLY CO X WARNDU
<b>LIMESTONE COAST</b> <span style="float: right;">PAGE 20</span>									
		DOWN THE GARDEN PATH		MOUNT GAMBIER HOTEL HOME GROWN HEROES	ROBE HOTEL TASTING AUSTRALIA				
<b>MURRAY RIVER LAKES &amp; COORONG</b> <span style="float: right;">PAGE 21</span>									
								DAY IN THE GROVE! OLIVE OIL MASTERCLASS & LAZY LONG LUNCH	

FRI 28	SAT 29	SUN 30	MON 1	TUE 2	WED 3	THU 4	FRI 5	SAT 6	SUN 7
<b>RIVERLAND</b> <span style="float: right;">PAGE 21</span>									
	WINEMAKER FOR A DAY – WINE BLENDING EXPERIENCE	WINEMAKER FOR A DAY – WINE BLENDING EXPERIENCE					HECHO EN CASA 'FOOD & DRINK EXTRAVAGANZA'	WINEMAKER FOR A DAY – WINE BLENDING EXPERIENCE	
<b>FLEURIEU PENINSULA</b> <span style="float: right;">PAGE 22</span>									
	RAA TRAVEL: 5 DAY EPICUREAN WAY	ASIAN FOOD MEETS AUSSIE WINE AT HEIDRUN ESTATE	A HISTORIC HIKE TO BEC HARDY'S TASTING TABLE	BREAD: EVERYTHING YOU KNEAD TO KNOW	A HISTORIC HIKE TO BEC HARDY'S TASTING TABLE	BREAD: EVERYTHING YOU KNEAD TO KNOW	A HISTORIC HIKE TO BEC HARDY'S TASTING TABLE	McLAREN VALE MADE	A HISTORIC HIKE TO BEC HARDY'S TASTING TABLE
	A HISTORIC HIKE TO BEC HARDY'S TASTING TABLE	A PORCHETTA PARTY AT OLIVER'S TARANGA				LOW 'N' SLOW AT THE TAPHOUSE	DECADES OF D'ARENBERG WITH CHESTER	ANGOVE McLAREN VALE X ST AGNES DISTILLERY	McLAREN VALE MADE
	ANGOVE McLAREN VALE X ST AGNES DISTILLERY	GSM3				IT'S ALL ABOUT THE 'R' WORD		BREAD: EVERYTHING YOU KNEAD TO KNOW	ASIAN FOOD MEETS AUSSIE WINE AT HEIDRUN ESTATE
	BREAD: EVERYTHING YOU KNEAD TO KNOW	BREAD: EVERYTHING YOU KNEAD TO KNOW						PENINSULA PROVIDORE COMMUNITY EXTRA VIRGIN OLIVE OIL PROJECT	BREAD: EVERYTHING YOU KNEAD TO KNOW
	ARGIE ASADO AT SWELL BREWERY								
	SALVADOR DALÍ & THE SINGAPORE CIRCUS								
<b>YORKE PENINSULA</b> <span style="float: right;">PAGE 24</span>									
	SAVOUR THE YORKES								
<b>EYRE PENINSULA</b> <span style="float: right;">PAGE 25</span>									
TASTE THE EP	FLINDERS ISLAND & THE TWO TERROIRS							A TASTE OF STREAKY BAY	
<b>ADELAIDE</b> <span style="float: right;">PAGE 28</span>									
A FESTIVAL OF RIBS	THAI MASTER BBQ COOKING DEMO	ARKHÉ & FRIENDS	SOUTH AUSTRALIAN ICONS – THE GRACE VILLA AT EOS BY SKYCITY	WHAT'S ON THE MENU? EXHIBITION FLOOR TALK	SÔL ROOFTOP'S COCKTAIL SENSATIONS CLASS	LOIRE & LOCAL	A FESTIVAL OF RIBS	'GENERATIONS COLLIDE' WITH SLOW FOOD SOUTH AUSTRALIA	BEERGUSTATION
FLAVOURS OF THE MARKET	UNI DAYS	URBAN KITCHEN	SÔL ROOFTOP'S COCKTAIL SENSATIONS CLASS	FLAVOURS OF THE MARKET	MASTERCLASS AT SEAN'S KITCHEN	PROHIBITION LIQUOR CO CULT CLASSICS: ORIGINAL GIN & SA PRODUCE EXPERIENCE	FLAVOURS OF THE MARKET	L PLATES	PROHIBITION GIN MASTERCLASS
99 WINE CLUB AT 99 GANG SOCIAL	GELISTA CURATED TASTING & TOUR 2023	AN ITALIAN ENGAGEMENT – CHIANTI X KOERNER WINE X OUR LOCAL AMICI	FLAVOURS OF CAMPBELLTOWN FOOD TRAIL BUS TOUR	FLAVOURS OF CAMPBELLTOWN FOOD TRAIL BUS TOUR	MADAME HANOI'S CULINARY ADVENTURE	ITL'S FOOD FESTIVAL AROUND ITALY	99 WINE CLUB AT 99 GANG SOCIAL	A FESTIVAL OF RIBS	BEST OF THE REGION'S
URBAN KITCHEN	UKRAINIAN VARENYKY MASTERCLASS	SANDY SUNDAY AFTERNOON 'SEA'	URBAN KITCHEN	URBAN KITCHEN	OLIVER'S TARANGA WINE DINNER AT MARKET & MEANDER	PRODUCER SHOWCASE DINNER	COAL CELLAR + GRILL TOMAHAWK DINNER	GIN SPEED DATING	URBAN KITCHEN
SOFITEL ADELAIDE'S TASTING AUSTRALIA HIGH TEA	AUSTRALIA VS THE WORLD CHARDONNAY TASTING	THE PIG DAY MASTERCLASS		IZAKAYA NIGHT 2023	FLAVOURS OF CAMPBELLTOWN FOOD TRAIL BUS TOUR	PEEL ST X MIZNON MELBOURNE	URBAN KITCHEN	THE GREAT BEER VS WINE DINNER	SOFITEL ADELAIDE'S TASTING AUSTRALIA HIGH TEA
SHAPESHIFTER BREWING CRAFT BEER MEDITERRANEAN FEAST	A FESTIVAL OF RIBS			FROM ADELAIDE TO ALBANY: A JOURNEY OF PRODUCE & PROVENANCE	MAYURA STATION & ROCKFORD AT ELEVEN	FLAVOURS OF THE MARKET	MEET THE MAKER, AN EVENING WITH GEMTREE WINES	URBAN KITCHEN	RAGI'S SPICE STREET
FLAVOURS OF THE FLINDERS COME TO NORTH TERRACE	TAPAS & BEER AT MERRYMAKER ROOFTOP BAR			LOCALE FOOD TOUR & CHEF'S TABLE EXPERIENCE AT PASADENA FOODLAND	DARK FORAGE	FIRST FLAVOURS		SOFITEL ADELAIDE'S TASTING AUSTRALIA HIGH TEA	SIGNOR TORINO X SIGNORINA TETTO DI CAROLINA – THE ITALIAN AFFAIR
JOLLEYS BOATHOUSE: DINNER BY THE RIVER	THE GREAT BEER VS WINE DINNER				SOFITEL ADELAIDE'S SIGNATURE CHAMPAGNE DINNER	THE LANE WINE DINNER AT SAMMY'S		SASHIMI, SUSHI & CHAMPAGNE MASTERCLASS	HIGH TEA IN THE PATIO
	URBAN KITCHEN				URBAN KITCHEN	DARK FORAGE		SILVER BREWING CO – BEEF ON THE SPIT FESTIVAL	
	SOFITEL ADELAIDE'S TASTING AUSTRALIA HIGH TEA				2KW – URBAN FORAGE	ART, FOOD & WINE		LOCALE FOOD TOUR & CHEF'S TABLE EXPERIENCE AT PASADENA FOODLAND	
	PRESS* FOOD & WINE X CLAYTON WELLS				WINE & WOMEN, NATURALLY	URBAN KITCHEN		2KW'S AGAVE EVOLUTION	
	LOCALE FOOD TOUR & CHEF'S TABLE EXPERIENCE AT PASADENA FOODLAND				MILICA'S SERBIAN BREAD MAKING WORKSHOP	SASHIMI, SUSHI & CHAMPAGNE MASTERCLASS		THAI BUSH TUCKER LUNCHEON	
						PARKSIDE HOTEL CULINARY EXPERIENCE		A TASTE OF PERSIA	
						FERMENT			
						PALOMA PRESENTS PRIDE & PROVENANCE: ITALY			
						STRATHMORE HOTEL X SEVEN SEASONS – LAND MEETS SEA			
						PENFOLDS 'RARE & FINE WINE' MASTERCLASS			
						FISHBANK'S SEAFOOD & SAKE			
						SILVER BREWING CO – TRADITIONAL SERBIAN & MEDITERRANEAN BEEF			
						NOSE TO TAIL WAGYU BEEF DEGUSTATION & WINE PAIRING			
						LOCALE FOOD TOUR & CHEF'S TABLE EXPERIENCE AT PASADENA FOODLAND			



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