

# TASTING AUSTRALIA

PRESENTED BY

JOURNEY BEYOND



# FESTIVAL

# PROGRAM

# 02—11

# MAY 2025



# SEPPELTSFIELD BAROSSA



## COME FOR THE AWARD-WINNING WINE, STAY FOR THE EXPERIENCE.

Established in 1851, Seppeltsfield is one of Australia's most historic wineries and recognised in the 'World's Top 100 Vineyards'.

Seppeltsfield has long been internationally renowned for its treasure trove of fortifieds highlighted by the Centennial Collection - the world's only unbroken lineage of single vintage Tawny dating back to 1878.

Seppeltsfield is an award-winning tourism destination, providing world-class luxury experiences with the cellar door serving as the heart of the Estate. Seppeltsfield is now a vibrant community of artisans, with wine, food, art, craft and retail experiences on offer.

**Open daily and just under one hour's drive from the Adelaide CBD.**



WINE EXPERIENCES  
AND TOURS



DESTINATION  
RESTAURANT



CRAFT +  
DESIGN STUDIO



VASSE VIRGIN

NATURAL OLIVE  
OIL SKINCARE



PROHIBITION  
DISTILLERY



STAY AT  
SEPPELTSFIELD



BOOK  
YOUR  
VISIT

PREMIER PARTNER AND OFFICIAL WINE PARTNER

TASTING  
AUSTRALIA

PRESENTED BY

JOURNEY BEYOND

# TASTING AUSTRALIA

PRESENTED BY

**JOURNEY BEYOND**



## FROM THE PREMIER OF SOUTH AUSTRALIA

South Australian food and beverages are loved far beyond our state's borders. They grace tables all around the world – sharing an eating and drinking culture that Tasting Australia so powerfully distils.

The festival returns this year with its bustling Town Square hub in Victoria Square/Tarntanyangga and more than 150 events to enjoy. It will host visitors seeing South Australia for the first time, and locals making new discoveries as they explore. Premium meat and seafood, fresh fruit and vegetables, artisan cheese, boutique spirits and, of course, our famous wines are all on the menu.

Variety abounds during Tasting Australia's 10 days and nights. And it's this diversity that makes the celebration so exciting: a time of connection and new possibilities.

Welcome.

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



## FROM FESTIVAL DIRECTOR KARENA ARMSTRONG

Linking the best hospitality experiences is a sense of connection. A feeling of being welcomed and looked after, whether for one glass of wine or a meal where time seems to slow.

The 18th edition of Tasting Australia has been guided by those ties. It honours the bonds between family, friends, food, drink and the land we are so fortunate to call home. Opening night, for instance, features a party where beverage stars will pour beside producers and chefs – everyone sharing South Australia at its most abundant. Dining Galleries return with fresh collaborations, while Tasting Australia Airlines will explore the Murray River and northern Flinders Ranges.

We invite you to learn, to make and to embrace adventure as the festival unfolds. After a cocktail? We'll have those too – served by the world's most influential bartender. It's time to have some fun.

**KARENA ARMSTRONG**  
—FESTIVAL DIRECTOR



### ACKNOWLEDGEMENT OF 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.

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While every effort has been made to confirm dates, times, prices and other information contained in this print program, details are subject to change without notice. For the most up to date information including but not limited to Tasting Australia events, terms and conditions and the availability of tickets, please visit [tastingaustralia.com.au](http://tastingaustralia.com.au).

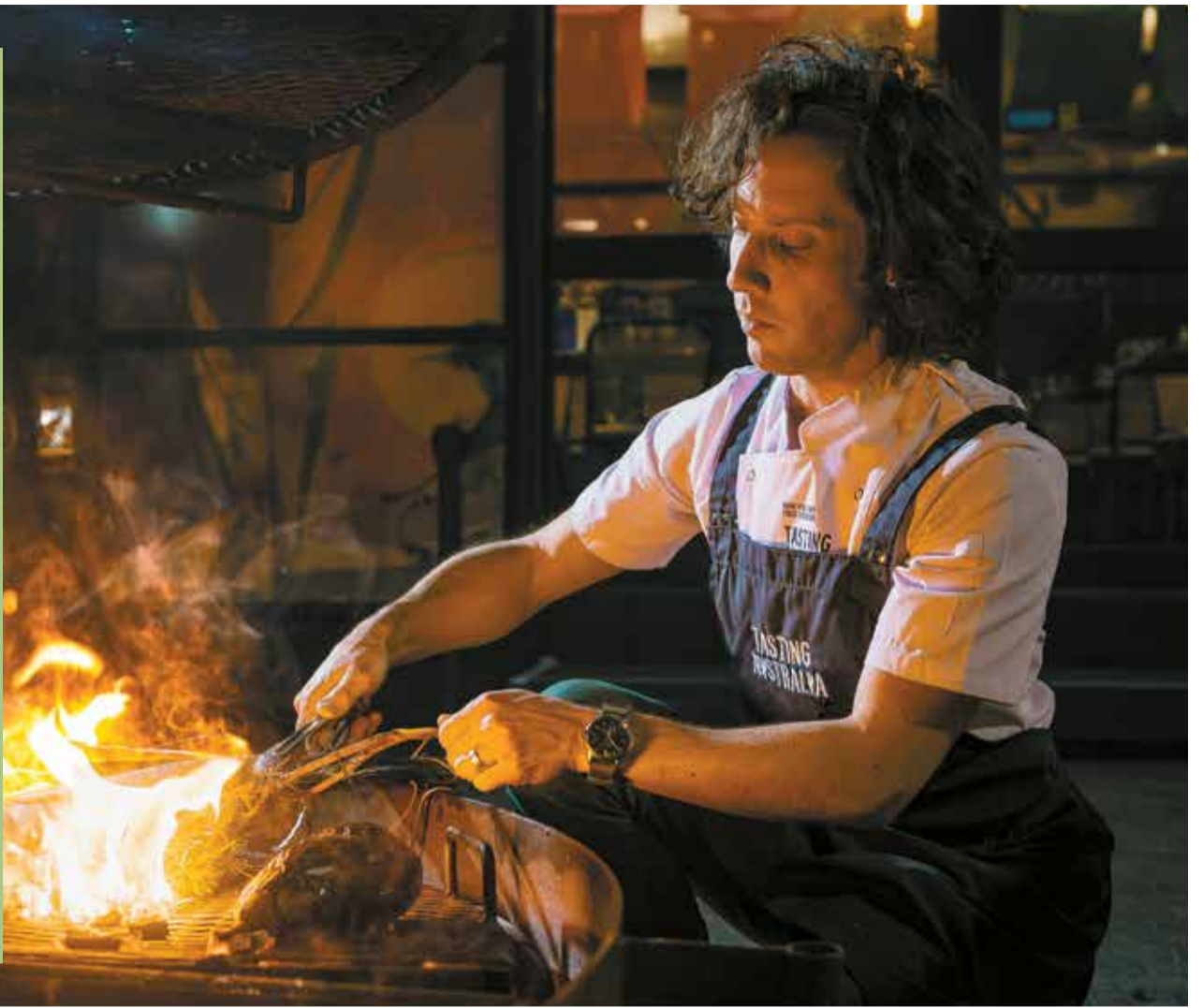
SATC sells tickets via Ferve Tickets, a third-party supplier. Additional charges, including booking fees between \$0.90 and \$4.50 based on the total online shopping cart price, may be incurred. Purchases over \$80 will also be subject to credit card fees aligned with ACCC guidelines.

# WELCOME TO TASTING AUSTRALIA

Tasting Australia presented by Journey Beyond began in 1997 and is among the nation's longest-running eating and drinking festivals. Celebration and collaboration of people, produce and place are at the heart of our existence. Each autumn we invite audiences to step beyond the standard and discover deliciously different experiences that feed their curiosity.

Board a Tasting Australia Airlines flight to destinations you've always wanted to explore. Savour the magic that happens when local legends are joined by top chefs from around the world. Sip your way through an event focused on wine, beer or spirits, sampling South Australian gems alongside those from further afield. Head to the heart of Adelaide or enjoy a regional adventure.

Ready? An immersive program awaits.



# CREATIVE TEAM

Tasting Australia presented by Journey Beyond is led by festival director Karena Armstrong, food curator Kane Pollard and drinks curators Meira Harel and Banjo Harris Plane. Patron Simon Bryant is joined by two festival legends: Maggie Beer AO and Cheong Liew OAM.

## KARENA ARMSTRONG —FESTIVAL DIRECTOR



**Q: HOW IS THIS YEAR'S THEME OF CONNECTION REFLECTED IN THE PROGRAM?**

**A:** There is more connection between food and drink than ever before this year, particularly at events like the Opening Night Party in Town Square. Tasting Australia truly shines a light on the people who make South Australia the special place that it is, and I can't wait to once again highlight all South Australia has to offer over 10 delicious days.

## SIMON BRYANT —PATRON



## KANE POLLARD —FOOD CURATOR



**Q: WHY IS AUTUMN SUCH A SPECIAL TIME TO HOLD THE FESTIVAL?**

**A:** Autumn in South Australia is such a special time to hold the festival. The hills are a tapestry of reds, oranges and yellows as the fruit trees' leaves begin to fall. Autumn fruits such as quinces, persimmon, apples, pears and maybe even figs are in their element. If the weather is cool, lunch or dinner in one of our galleries is particularly special, enjoying food and beverages from some of our world's best whilst watching the weather pass by through the glass panels. If it's warm, soaking up the sun's rays in Town Square with chilled drinks and a spread of snacks from the various incredible vendors makes for a great day out.

## CHEONG LIEW OAM —LEGEND



## MEIRA HAREL AND BANJO HARRIS PLANE —DRINKS CURATORS



**Q: WHAT WAS TOP OF MIND WHEN SHAPING THIS YEAR'S DRINKS OFFERING?**

**A:** As drinks curators, we want everyone to feel that the program is accessible and easy to digest, no matter what stage you are at on your beverage journey. With new events like Beer Hall and the Cocktail Party alongside returning favourites like Masterclasses and Tasting Tables, there really is something for everyone to enjoy.

## MAGGIE BEER AO —LEGEND





# TOWN SQUARE

 **VICTORIA SQUARE/  
TARNTANYANGGA**

Our vibrant festival hub offers eating and drinking experiences made for sharing. Savour dishes spanning every taste together with beverages covering a full suite of South Australian specialties. Highlights this year include the new Waiters' Race: a local take on the classic international competition. Pace and poise are the order of the day – who will be first to finish with their tray contents intact?

Meet friends for lunch, spend an afternoon relaxing with family, pop in for a pre-dinner drink or join the dance floor. Town Square is for you.

\*Conditions of Entry to Town Square are available online and displayed at various entry points.



**FREE ENTRY\***

## OPENING HOURS

FRIDAY 2 MAY  
11AM—MIDNIGHT

SATURDAY 3 MAY  
11AM—MIDNIGHT

SUNDAY 4 MAY  
11AM—9PM

MONDAY 5 MAY  
11AM—9PM

TUESDAY 6 MAY  
11AM—9PM

WEDNESDAY 7 MAY  
11AM—9PM

THURSDAY 8 MAY  
11AM—11PM

FRIDAY 9 MAY  
11AM—MIDNIGHT

SATURDAY 10 MAY  
11AM—MIDNIGHT

SUNDAY 11 MAY  
11AM—8PM



## OPENING NIGHT PARTY

**FEATURING: EMMA SHEARER, JAMIE MUSGRAVE, MARK JENSEN, SAM SMITH, EMILY THOMAS, PAUL STONE, ALEXIS BESSEAU, JACOB DAVEY, ANNITA POTTER, PETER FRASER, SUE BELL, GARETH BELTON, KOEN JANSSENS**

\$120

SEE WEBSITE

F	S	S	M	T	W	T	F	S	S
2	3	4	5	6	7	8	9	10	11

Pans hot. Drinks chilled. Town Square returns with the festive energy you love and even more to discover. Be at its heart for this opening night party: a regional journey inspired by the unscripted magic of culinary collaboration.

### Inclusions:

Food: eight dishes from featured chefs' stations, including six snacks, two main-sized serves, dessert and a cheese-driven offering

Beverages: a matched pour from each station

**EAT** **DRINK** **WATCH**



## TOWN SQUARE VENDORS

### AFRICOLA CANTENEN

Bold flavours, unique food and a party vibe are on the menu as Africola Canteen brings its house specialities to Town Square.

### ATHENA GREEK EATS

The best local produce stars in a selection of Greek staples – among them chargrilled lamb, semolina-dusted calamari and crispy fried feta.

### BRAISING BOY TAQUERIA

Authentic Mexican fare returns, taking cues from street food while harnessing restaurant-worthy flavours. Always a crowd favourite. Braised slow, eaten fast.

### COMIDA HAHNDORF

Embrace all the fun and flavour of Spanish cuisine – paella, croquetas, patatas bravas – in party-friendly options made for sharing.

### DOLLY BAR AND EATERY

In the mood for mod-Oz? Dolly delivers with crowd-pleasers including hot fried chicken, mortadella croquettes, handmade pasta and paninis with fries.

### FRANCESCA'S PIZZA AND SANDOS

Fire, flavour and flair infuse these Italian classics: pizzas honouring Napoletana tradition, Sicilian slices that pack a punch and sandos served on fresh-baked focaccia.

### GANG GANG

Burgers are always a festival hit. Expect beloved combos and exciting new flavours as local outfit Gang Gang fires up its grill.

### LE CORDON VERT

The warmth of a classic French bistro is brought to life with the best South Australian produce. Parisian spirit has a fresh, local twist – bon appétit!

### MOTHERLODE NUGGETERIA

Laksa tenders and jalapeño honey butter nuggets are among dishes inspired by big flavour, local ingredients and the indulgent soul of fried chicken.

### ONG NOI VIETNAMESE BBQ

Discover nostalgic favourites with a new twist in this delicious fusion of Vietnamese cuisine and Australian barbecue.

### PHAT HEAD DUMPLING

The best South Australian produce is used in unique recipes beloved by dumpling aficionados – including a fresh addition to the lineup.

### THE FILIPINO PROJECT

Family recipes guide these hearty specialties. Feast on chargrilled barbecue, flavourful marinades and signatures including coconut chicken adobo and spit roast lechon pork belly.

### SHIBUI

Sweet treat? Sorted. Choose from mochi donuts and a variety of soft serve flavours, including a festival exclusive.

### KHA NOM

Embrace an array of Thai desserts – think banana roti, ice cream sandwiches and sticky rice pudding – in a nod to the bustle of Bangkok markets.

### MEET ME COFFEE CO

Sip the best brews to fuel your culinary adventures. This proudly Australian brand is dedicated to crafting unforgettable specialty coffee experiences.

# TOWN SQUARE CANTEEN



EAT DRINK

Town Square Canteen celebrates six regional dining experiences and the people who shape them. It's fresh. It's relaxed. Join us at lunch for a delicious main course, shared side, bread and a glass of wine. Meet top Australian chefs and their front-of-house staff, trade stories and forge new connections.

**INCLUSIONS:**  
One main course, a shared side dish, bread and one glass of wine.

**VENUE FOR TOWN SQUARE CANTEEN**  
—DINING GALLERIES PRESENTED BY MITOLO FAMILY FARMS

## KUTI SHACK

\$55 **F** S S M T W T F S S  
SEE WEBSITE 2 3 4 5 6 7 8 9 10 11

Beachside shack it may be, but make no mistake: this Fleurieu Peninsula favourite offers one of the state's standout dining experiences. Join chefs Vanessa Button and Brendan Roach for an ode to the Coorong coast.

## ELEMENTARY BY SOUL CO

\$55 F S S M **T** W T F S S  
SEE WEBSITE 2 3 4 5 6 7 8 9 10 11

An intimate fine diner on the industrial fringe of Mount Gambier? Kirby Shearing made it happen. Limestone Coast produce features across his seasonal menus, lauded for pairing haute technique with crowd-pleasing flavour. Now comes the city.

## FLINDERS FOOD CO

\$55 F S S M T W **T** F S S  
SEE WEBSITE 2 3 4 5 6 7 8 9 10 11

Flinders Food Co shines in rugged terrain where sustenance is just as important as signature fare. Why not both, it muses, offering inspired eats and drinks like quandong and golden wattle sodas. Experience this true food oasis at its authentic best.

## THE LANE

\$55 F S S **M** T W T F S S  
SEE WEBSITE 2 3 4 5 6 7 8 9 10 11

A world away might actually be thirty minutes from the city. A ribbon of freeway leads to The Lane, tucked just beyond Hahndorf in the Adelaide Hills. It's here head chef Tom Robinson finds inspiration in the harmony between food and wine.

## TEMPERANCE

\$55 F S S M T **W** T F S S  
SEE WEBSITE 2 3 4 5 6 7 8 9 10 11

It pays homage to the prohibition era, but Renmark's Temperance Restaurant is most definitely here for a good time. Experience the farmed and foraged Riverland produce starring across its menus as head chef Anthony Cresp prepares lunch.

## FINO SEPPELTSFIELD

\$55 F S S M T W T **F** S S  
SEE WEBSITE 2 3 4 5 6 7 8 9 10 11

Heritage and modernity each have their place at this Barossa gem. Flanked by the revered Seppeltsfield, head chef Daniel Murphy and director Sharon Romeo deliver an experience that captures the changing seasons and invites guests to stay awhile.



# MAKE

LEARN WATCH MAKE EAT DRINK

Let's take things up a notch. Make sessions are here to help you hone a new skill while learning from an expert and sharing stories along the way.

**INCLUSIONS:**  
Sessions run for 90 minutes and include a drink, sample of the dish being prepared and a recipe card, along with a Tasting Australia tote bag. You'll be hands-on, learning in a kitchen designed for creativity and conversation.

**VENUE FOR MAKE SESSIONS**  
—MAKE KITCHEN, TOWN SQUARE



## TABLE STYLING WITH IN THE ROUNDHOUSE AND CASA CARBONI

\$99 **F** S S M T W T F S S  
11AM & 1:30PM 2 3 4 5 6 7 8 9 10 11

Dress up your dining space in this fun collab between the team from Barossa culinary destination Casa Carboni and homegrown tableware brand In The Roundhouse. Plus: pasta!

## DOUGH WITH ENRICO SGARBOSSA

\$79 F **S** S M T W T F S S  
11AM & 2PM 2 3 4 5 6 7 8 9 10 11

The secret to dreamy sourdough and life-changing pizza? Dough. It's the timeless staple every keen cook wants to master. Learn alongside Italian flour technician Enrico Sgarbossa, who starred at Tilbrook Estate in the Adelaide Hills.

## CHIN CHIN WITH BENJAMIN COOPER

\$79 F S **S** M T W T F S S  
11AM & 2PM 2 3 4 5 6 7 8 9 10 11

The ascent was steep. Benjamin Cooper started out in kitchens led by Australian luminaries & just kept rising. Chin Chin – first in Melbourne, then in Sydney – has proven his masterstroke. Here Cooper will cover its most famous flavour profiles.

## FERMENTATION WITH MANDY HALL

\$79 F S S M T **W** T F S S  
11:00AM 2 3 4 5 6 7 8 9 10 11

Harness the power of fermentation with an advocate for its transformative impact. Food waste warrior Mandy Hall will host a session dedicated to ferments as a source of healing and happiness.

## THE AGRARIAN KITCHEN WITH RODNEY DUNN

\$79 F S S M T W **T** F S S  
11:00AM 2 3 4 5 6 7 8 9 10 11

All veggie growers have faced the dilemma. What to do with a crop that won't quit? Rodney Dunn has answers. His celebrated Tasmanian restaurant The Agrarian Kitchen makes delicious use of seasonal produce, featuring it fresh and in a variety of preserves. See how it's done.

## INDIGENOUS INGREDIENTS 101 WITH SHARON WINSOR

\$79 F S S M T W T **F** S S  
11:00AM 2 3 4 5 6 7 8 9 10 11

Ngemba Weilwan woman Sharon Winsor – founder of trailblazing business Indigearth – will explore the fundamentals of Aboriginal food and how traditional ingredients can enliven your favourite recipes.

## GNOCCHI WITH CALLUM HANN AND MITOLO FAMILY FARMS

\$79 F S S M T W T F **S** S  
11AM & 2PM 2 3 4 5 6 7 8 9 10 11

Keen to create the perfect gnocchi? Join local chef Callum Hann for this hands-on experience. He'll be working with South Australian potatoes grown by Mitolo Family Farms – the secret to tender, fluffy gnocchi your family will love.

# DINING GALLERIES



PRESENTED BY MITOLO FAMILY FARMS

EAT DRINK

There's beauty in the transient – in a space crafted to celebrate shared meals and the folk who make them possible. Our Dining Galleries are adorned with work by South Australian artists and ready to welcome you. Together they serve as the festival hub: setting for drinks, lunch, dinner and connection.

Inside, guests will experience the best of Australian hospitality across menus and beverage lists offered only once.

VENUE FOR DINING GALLERIES  
—TOWN SQUARE

## OLD IS THE NEW COOL

FEATURING: BENJAMIN COOPER, ZOE BIRCH, CHEONG LIEW OAM

\$295 F S S M T W T F S S  
7:00PM 2 3 4 5 6 7 8 9 10 11

Switch off and step inside as we embrace a simple truth: the classics never go out of style. Think Asian-inspired dishes taking nostalgic cues from country Chinese restaurants. Think theatre – together with a hearty helping of museum wines, vintage tunes and matching tableware.

**Inclusions:**  
Food: snack, entrée, mains and dessert  
Beverages: drink on arrival, paired beverages with each course

## SUNDAY SUPPER CLUB

FEATURING: SECRET PASTA CLUB (JIMMY TOONE & JO LEAL), MUNI (MUG CHEN & CHIA WU), VIAND (ANNITA POTTER), LONGPLAY BISTRO (CALUM HORN)

\$79 F S S M T W T F S S  
6:00PM 2 3 4 5 6 7 8 9 10 11

Come on in. This is Sunday dinner with the comfort dialled up: four unique versions of bolognese, the bustle of a busy room and leading hospo talent at the helm. Bring your tribe and be looked after.

**Inclusions:**  
Food: snack, shared serves of bolognese, sides and dessert  
Beverages: one drink, with additional drinks available to purchase

## ESTER X LANKAN FILLING STATION

FEATURING: O TAMA CAREY, MAT LINDSAY

\$350 F S S M T W T F S S  
7:00PM 2 3 4 5 6 7 8 9 10 11

Sometimes the stars align. Chefs with two wildly successful restaurants step out, bound for shared kitchen and a dinner celebrating their stories. Expect an eclectic offering with nods to Sri Lanka, Japan and beyond: a meal spanning heritage alongside the here and now.

**Inclusions:**  
Food: snacks, two entrées, two mains and dessert  
Beverages: drink on arrival, paired beverages with each course

## SEOUL TO KYOTO

FEATURING: LACHLAN COLWILL, SOPHIE POPE, LILLY TREWARTHA, SCOTT HUGGINS

\$295 F S S M T W T F S S  
7:00PM 2 3 4 5 6 7 8 9 10 11

Reverence guides the kaiseki experience. Join us as four chefs linked by their respect for this Japanese culinary tradition shape a night of pristine, considered dining.

**Inclusions:**  
Food: kaiseki menu  
Beverages: drink on arrival, paired beverages with each course

## ELEMENTAL

FEATURING: CHIARA PAVAN, LENNOX HASTIE, NICOLA PALMER

\$295 F S S M T W T F S S  
7:00PM 2 3 4 5 6 7 8 9 10 11

Let's get metaphysical. Water, fire and earth will guide this meal, their primal cues to direct a menu that speaks to the modern zeitgeist. Simple elements, extraordinary fare.

**Inclusions:**  
Food: snacks, entrée, mains and dessert  
Beverages: drink on arrival, paired beverages with each course

## OF THE MOMENT

FEATURING: RODNEY DUNN, EMMA McCASKILL, CLARE FALZON

\$195 F S S M T W T F S S  
12:00PM 2 3 4 5 6 7 8 9 10 11

The dream is to capture a moment. To distil everything – time, place, season – into a menu impossible if planned in advance. It's an approach calling for chefs who revel in spontaneity, and we have three.

**Inclusions:**  
Food: snacks, entrée, mains and dessert  
Beverages: drink on arrival, paired beverages with each course

## DECADENCE

FEATURING: JACQUI CHALLINOR, JAKE KELLIE, OLLIE WONG-HEE

\$295 F S S M T W T F S S  
7:00PM 2 3 4 5 6 7 8 9 10 11

Big names, big night. Welcome to Saturday evening in Town Square – an occasion where only the decadent will do. This is South Australia dressed to impress: prime cuts, radiant produce and sundry delights assembled for pure pleasure.

**Inclusions:**  
Food: snack, two entrées, two mains and dessert  
Beverages: drink on arrival, paired beverages with each course

## MOTHER'S DAY—FAMILY BRUNCH

FEATURING: CALLUM HANN, SHARON WINSOR, ROSE ADAM

\$60/U12 \$30 F S S M T W T F S S  
10:00AM 2 3 4 5 6 7 8 9 10 11

Shared food, shared joy. Gather in the spirit of celebration for a relaxed brunch open to all. Bring your people and raise a glass to mothers everywhere.

**Inclusions:**  
Food: shared entrée, main and dessert  
Beverages: drink on arrival, with additional drinks available to purchase







## A LUNCH FOR ALL SEASONS

FEATURING: KARENA ARMSTRONG, TOM TILBURY, FABIAN LEHMANN

\$195 

F	S	S	M	T	W	T	F	S	S
2	3	4	5	6	7	8	9	10	11

12:00PM

Give it a year. One cycle around the sun to pickle and preserve, farm and forage. Then settle in for lunch, an occasion to be shaped by chefs who share South Australia as muse.

**Inclusions:**  
 Food: snacks, entrée, main course and dessert  
 Beverages: drink on arrival, paired beverages with each course

**EAT** **DRINK**

## OFF THE CLOCK

FEATURING: ZOE BIRCH, TRINH RICHARDS, DAVE VERHEUL, NICK TADIJA, GEORGIE ROGERS

\$195 

F	S	S	M	T	W	T	F	S	S
2	3	4	5	6	7	8	9	10	11

12:00PM

We're calling on chefs to share the dishes they turn to after service – small plates best enjoyed with a glass of vino and a chat. These gems won't be found on a menu, and that's part of their magic.

**Inclusions:**  
 Food: ten snacks  
 Beverages: afternoon of curated drinks

**EAT** **DRINK**



## ZERO HEROES

FEATURING: DOUGLAS McMASTER, JACQUI CHALLINOR, KANE POLLARD

\$295 

F	S	S	M	T	W	T	F	S	S
2	3	4	5	6	7	8	9	10	11

7:00PM

Dining looks different in a world under pressure – working in sync with nature and returning to practices abandoned in pursuit of ease. Spend an evening with chefs whose choices are changing the sustainability game.

**Inclusions:**  
 Food: snacks, two entrées, two main courses and dessert  
 Beverages: drink on arrival, paired beverages with each course

**EAT** **DRINK**



## MOTHER'S DAY —DEGUSTATION

FEATURING: CHIARA PAVAN, BAINE STUBBS, LILLY TREWARTHA

\$195 

F	S	S	M	T	W	T	F	S	S
2	3	4	5	6	7	8	9	10	11

12:00PM

Perhaps you have a milestone to celebrate. Perhaps this meeting of remarkable chefs *is* that milestone. No matter: true luxury awaits across a degustation where every detail is perfected.

**Inclusions:**  
 Food: snack, two entrées, two main courses and dessert  
 Beverages: drink on arrival, paired beverages with each course

**EAT** **DRINK**



# DRINKS ACADEMY



PRESENTED BY ADELAIDE UNIVERSITY

Great drinks deserve an academy. Meet ours: a new addition to Town Square and one set to feature the best in beverages from near and far. This is your go-to destination for festival parties and masterclasses, together with the debut Learn series and a fun new celebration of beer. Love a cocktail? We'll have plenty – and the best bartenders on hand to craft them. If it's fresh, delicious and interesting, it's here.

## TOP 3 WITH TOM JONAS

\$30 F **S** S M T W T F S S  
11:30AM 2 **3** 4 5 6 7 8 9 10 11

This tough, physical defender retired from the AFL in late 2023 after a stellar 216-game career with Port Adelaide. Wine is among his other passions, with Jonas a co-founder of Barossa label Hey Diddle Wines. Be there as he puts three extra-special selections in the spotlight.

**Inclusions:**  
Three wine tastings

[LEARN](#) [DRINK](#)

## BEER HALL

FEATURING: WILDFLOWER BREWING, PIRATE LIFE BREWING & SIX OTHER BREWERIES

\$85 F S S M T W T **F** S S  
8:30PM 2 3 4 5 6 7 8 **9** 10 11

The best South Australian brews are headed to our new Beer Hall, set to unite the local scene's most exciting names across an evening of tastings, snacks and conversation.

**Inclusions:**  
Tasting serves of all beers on offer, from lager to stout and everything in between

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

## A TO Z OF WINE

\$100 F S S M T W T F **S** S  
8:30PM 2 3 4 5 6 7 8 9 **10** 11

The premise is simple: a drink of repute for every letter of the alphabet. Twenty-six of them – from albariño to lagrein to zinfandel. Expect the very best of South Australian wine and spirits, together with inspired picks from interstate and overseas.

**Inclusions:**  
Walk around wine tasting and snacks

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

## COCKTAIL PARTY

FEATURING: MONICA BERG, LUKE WHEARTY, NICK CORLETTO, LUCA BAI0

\$140 F **S** S M T W T F S S  
8:30PM 3 **3** 4 5 6 7 8 9 10 11

That outfit has waited long enough. We have the occasion – a cocktail party planned by none other than the world's most influential bartender. Spend an evening with London-based Monica Berg, a star whose sphere continues to grow.

**Inclusions:**  
Four cocktails and two snacks

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



# APERITIVO HOUR



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

What makes a great drink even better? The perfect snack. This fresh series features both, as curated by stars from leading Australian bars and restaurants known for their inspired selections.

Spend an hour relaxing in our new Drinks Academy – the perfect prelude to a Dining Galleries experience or a city night out. Welcome to eating & drinking at its convivial best.

**INCLUSIONS:**  
Two drinks and two snacks.

**VENUE FOR APERITIVO HOUR**  
—DRINKS ACADEMY PRESENTED BY ADELAIDE UNIVERSITY

**EMBLA**  
FEATURING: DAVE VERHEUL, MEIRA HAREL

\$50 F **S** S M T W T F S S  
6:00PM 2 **3** 4 5 6 7 8 9 10 11

Verheul rules at Embla, tucked within the bustle of central Melbourne and shaped by seasonal offerings from its wood-fired oven. It was while at another of the city's top restaurants – now-closed Carlton favourite The Town Mouse – that he worked with leading sommelier and Tasting Australia drinks curator Meira Harel. Join them for an hour of delicious bites and paired drinks.

**BAR HEATHER**  
FEATURING: OLLIE WONG-HEE, TOM SHEER, JAMES AUDAS

\$50 F S S M T W **T** F S S  
6:00PM 2 3 4 5 6 7 **8** 9 10 11

Few launches have generated the buzz of Byron Bay's wildly popular Bar Heather. Taking cues from the best Parisian venues, it features a list of largely natural bottles sourced by importers Tom Sheer and James Audas. Wine-friendly eats are covered by Ollie Wong-Hee, who honed his skills during stints at Sydney standouts Ester and Sixpenny. Next stop: Town Square.

**THELMA**  
FEATURING: TOM CAMPBELL, OLIVIA MOORE

\$50 F S S M T W T **F** S S  
6:00PM 2 3 4 5 6 7 8 **9** 10 11

A passion for produce and provenance link Tom Campbell and Olivia Moore. Their latest venture is neighbourhood bistro Thelma, found in the Adelaide Hills hamlet of Piccadilly. Its focus: dreamy all-day fare inspired by European sensibilities, made with South Australian specialties and paired with the best local wine. Spend an hour immersed in their seasonal favourites.

**OMOTENASHI HOBART**  
FEATURING: LACHLAN COLWILL, SOPHIE POPE

\$50 F S S M T W T F **S** S  
6:00PM 2 3 4 5 6 7 8 9 **10** 11

Chefs Lachlan Colwill and Sophie Pope lead Hobart's 10-seat Omotenashi, a kaiseki-style restaurant whose produce-driven menu features the finest local fare. Together they cook, serve and guide guests through each dining experience – one that celebrates Japanese culinary tradition in a uniquely Australian context. Be there as the duo share their favourite snack and drink pairings.



# MASTERCLASSES



LEARN EAT DRINK

Ready? Our Masterclasses return at their inclusive best. Try – or find – your favourite wine, considering its qualities beside bright minds from the world of drinks. Champagne, great South Aussie reds, chardonnay and Italian varieties are all set to feature.

VENUE FOR MASTERCLASSES  
—DRINKS ACADEMY PRESENTED BY  
ADELAIDE UNIVERSITY

## GLOBAL EXPLORATION OF SHIRAZ, ANCHORED IN THE BAROSSA

FEATURING: FIONA DONALD, BANJO HARRIS PLANE

\$145 F S S M T W T F S S  
1:00PM 2 3 4 5 6 7 8 9 10 11

Join Seppeltsfield chief winemaker Fiona Donald and Tasting Australia drinks curator Banjo Harris Plane, along with special guest speakers, for an insightful masterclass exploring the diversity of the Barossa's hero variety, shiraz and delving into terroir: the complex relationship between geography, geology, climate and history.

**Inclusions:**  
Beverages: ten wine tastings  
Food: cheese plate

## CHAMPAGNE

FEATURING: KAAREN PALMER, SAM TAYLOR, CURLY HASLAM-COATES

\$249 F S S M T W T F S S  
2:30PM 2 3 4 5 6 7 8 9 10 11

Nothing says celebration like champagne. This weekend tasting will cover big-name bubbles from home and abroad, plus smaller houses flipping the script.

**Inclusions:**  
Beverages: nine wine tastings  
Food: cheese plate

## GREAT SOUTH AUSSIE REDS

FEATURING: KATIE SPAIN, FIONA DONALD, GWYN OLSEN, MATT DELLER MW

\$295 F S S M T W T F S S  
3:00PM 2 3 4 5 6 7 8 9 10 11

Let's take a moment for local reds at their most remarkable: grenache, shiraz and cabernet sauvignon proudly holding their own in global company. Host Katie Spain will be joined by Seppeltsfield chief winemaker Fiona Donald, Henschke senior winemaker Gwyn Olsen and Wirra Wirra chief executive Matthew Deller MW to celebrate the best.

**Inclusions:**  
Beverages: twelve wine tastings  
Food: cheese plate

## MAGICAL MARTINI MOMENTS PRESENTED BY NEVER NEVER

FEATURING: SEAN BAXTER, CODY BANKS

\$100 F S S M T W T F S S  
5:00PM 2 3 4 5 6 7 8 9 10 11

The perfect martini might just change your life. Join Never Never brand director Sean Baxter to explore the essence of this classic cocktail. Discover how the distillery has collaborated with leading international bars to craft some of the world's best martini moments – and enjoy a taste right here in Adelaide.

**Inclusions:**  
Beverages: welcome drink, four mini martinis  
Food: curated martini pairings including fresh oysters and caviar

## PIRATE LIFE: BEERS FROM THE DECADE THAT WAS

FEATURING: THE TEAM FROM PIRATE LIFE

\$50 F S S M T W T F S S  
7:00PM 2 3 4 5 6 7 8 9 10 11

Join the Pirate Life crew for a guided tasting of four crowd favourite beers chosen from the past decade. Explore everything from ingredients to brewing processes and getting the most from every mouthful – plus a few historical anecdotes along the way.

**Inclusions:**  
Beverages: four limited-edition Pirate Life beers  
Food: one snack

## AUSTRALIA'S NO.1 RIESLING FREAK

FEATURING: NICK STOCK, JOHN & BELINDA HUGHES

\$60 F S S M T W T F S S  
5:00PM 2 3 4 5 6 7 8 9 10 11

Delve into the story behind South Australia's celebrated Rieslingfreak brand. Led by winemakers John and Belinda Hughes, with renowned wine critic Nick Stock as host, this masterclass offers a unique opportunity to explore the diversity of riesling.

**Inclusions:**  
Beverages: twelve wine tastings  
Food: cheese plate

## MOSS WOOD FAMILY TREE

FEATURING: CLARE, KEITH & HUGH MUGFORD

\$60 F S S M T W T F S S  
7:00PM 2 3 4 5 6 7 8 9 10 11

Experience the best of Margaret River in a masterclass featuring rare vintage and museum bottles among 12 remarkable selections. Taste three vintages each of semillon, chardonnay and cabernet sauvignon alongside Moss Wood winemaker Hugh Mugford.

**Inclusions:**  
Beverages: twelve wine tastings  
Food: cheese plate

## BRAVO BARBARESCO

FEATURING: DAVID FLETCHER, JILL BAUER

\$60 F S S M T W T F S S  
4:00PM 2 3 4 5 6 7 8 9 10 11

Explore 12 elegant wines from Italy's north in a masterclass led by winemaker David Fletcher and Jill Bauer from the Adelaide University's School of Agriculture, Food & Wine.

**Inclusions:**  
Beverages: twelve wine tastings  
Food: cheese plate

## CHARDONNAY

FEATURING: MELANIE CHESTER, GARETH BELTON, KAVITA FAIELLA

\$195 F S S M T W T F S S  
12:00PM 2 3 4 5 6 7 8 9 10 11

Reflect on the evolution of Australian chardonnay – from big and oaky to lean and acidic, and more recently a nuanced balance – together with three passionate advocates for this classic variety.

**Inclusions:**  
Beverages: twelve wine tastings  
Food: cheese plate

## LA DOLCE VITA (ITALIAN)

FEATURING: ANITA GOODE, KIM CHALMERS, MATT PAUL, DAVID RIDGE

\$220 F S S M T W T F S S  
2:00PM 2 3 4 5 6 7 8 9 10 11

Embracing the sweet life is always a good idea. Here that means giving Italian grape varieties their closeup, together with top South Australian counterparts.

**Inclusions:**  
Beverages: ten wine tastings  
Food: cheese plate

## ST AGNES XO THE ULTIMATE COLLECTION

FEATURING: RICHARD ANGOVE, LUKE MCCARTHY

\$135 F S S M T W T F S S  
2:00PM 2 3 4 5 6 7 8 9 10 11

Join St Agnes custodian Richard Angove and spirits commentator Luke McCarthy for a masterclass showcasing unparalleled distilling excellence. Taste coveted brandies including the ultra-rare St Agnes XXO 50 Year Old Exceptional Reserve.

**Inclusions:**  
Beverages: five nips at 15 mls  
Food: cheese plate

## A TASTING JOURNEY FROM ADELAIDE TO BORDEAUX & HAWKE'S BAY

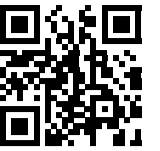
FEATURING: KATIE SPAIN

\$50 F S S M T W T F S S  
4:00PM 2 3 4 5 6 7 8 9 10 11

This Sunday tasting hosted by Katie Spain is set to feature selections from across the Great Wine Capitals global network. South Australian favourites from Sidewood Estate and Dandelion Vineyards will be joined by wines from Bordeaux and New Zealand's Hawke's Bay.

**Inclusions:**  
Beverages: twelve wine tastings  
Food: cheese plate

# LEARN



LEARN EAT DRINK

Come on in. This is learning at its most immersive: sessions led by top sommeliers and winemakers that cover the basics and happily explore more nuanced elements too. Cellaring, food and wine pairing, natural drops and fortifieds are in the spotlight. Come with questions and leave inspired.

**INCLUSIONS:**  
All Learn sessions include one snack and four wine tastings.

**VENUE FOR ALL LEARN SESSIONS**  
—DRINKS ACADEMY PRESENTED BY ADELAIDE UNIVERSITY



## CELLARING: BUILDING A CELLAR AND AGEING WINES

FEATURING: ANDREW HARDY, CURLY HASLAM-COATES

\$49 F S S M T W T F S S  
4:30PM 2 3 4 5 6 7 8 9 10 11

How best to stock a cellar? Andrew Hardy and Curly Haslam-Coates can help. Spend an hour amassing intel: best buys, how to approach ageing and labels to look for. Be guided by two highly respected minds in Australian wine.

## FOOD AND WINE PAIRING

FEATURING: CURLY HASLAM-COATES, MEIRA HAREL

\$49 F S S M T W T F S S  
1:00PM 2 3 4 5 6 7 8 9 10 11

Mastering the art of food and wine pairing is nothing short of revolutionary. Tasting Australia drinks curator Meira Harel and wine communicator Curly Haslam-Coates will guide this session using their experience across the nation's top restaurants and drinks lists.

## NATURAL WINE

FEATURING: TOM SHEER, JAMES AUDAS

\$49 F S S M T W T F S S  
8:00PM 2 3 4 5 6 7 8 9 10 11

Still not sure about natural wine? Let Lo-Fi Wines importers Tom Sheer and James Audas – a former noma sommelier – talk you through it. There will include plenty of time for questions, plus some seriously impressive natural drops.

## FORTIFIEDS

FEATURING: FIONA DONALD, BANJO HARRIS PLANE

\$49 F S S M T W T F S S  
4:00PM 2 3 4 5 6 7 8 9 10 11

Gather with Seppeltsfield chief winemaker Fiona Donald to learn more about crafting fortified wine and her priorities as custodian of the brand's remarkable Centennial Collection. Tasting Australia drinks curator Banjo Harris Plane will also offer insights.

# MATCHMAKER SERIES



LEARN DRINK

Meet your match in these casual tastings. Chat with local winemakers, sommeliers and distributors, explore your favourite variety and ask all the questions you like.

**INCLUSIONS:**  
All Matchmaker Series sessions include eight wine tastings from featured producers.

**VENUE FOR MATCHMAKER SERIES**  
—JOURNEY BEYOND LOUNGE

## GRENACHE

FEATURING: CORRINA WRIGHT, JAMES ERSKINE, DR DYLAN GRIGG, AMONG OTHERS

\$40 F S S M T W T F S S  
3PM & 3:45PM 2 3 4 5 6 7 8 9 10 11

It's the variety that thrives in hot, dry conditions: one that continues to show South Australian winemaking strength on the global stage. Now it's time to get cosy with grenache. Winemakers representing Alkina, Seppeltsfield, Jauma, Oliver's Taranga and Vinya Vella will share their versions of this celebrated red. Also set to join them is Thistledown Wines sales director Paddy Gilhooly.

## SPARKLING WINE + FIZZ

FEATURING: XAVIER BIZOT, ALEX SCHULKIN, STEPH TURNBULL, AMONG OTHERS

\$40 F S S M T W T F S S  
3PM & 3:45PM 2 3 4 5 6 7 8 9 10 11

Life's better with bubbles in hand. Join a group passionate about all things fizz for 45 minutes immersed in its charms. Winemakers from DAOSA, Mordrelle, The Other Right and Delinquente Wine Co will feature, along with picks from distributor A Good Bunch.

## RIESLING + FRIENDS

FEATURING: BERNICE ONG, COL McBRIDE, LAUREN LANGFIELD, AMONG OTHERS

\$40 F S S M T W T F S S  
5PM & 5:45PM 2 3 4 5 6 7 8 9 10 11

Riesling – the endlessly versatile variety that pairs so well with food – is in the spotlight. Celebrate this vinous superstar, plus other aromatic selections, with winemakers representing Lauren Langfield Wines, Ministry of Clouds, Adelina Wines and Worlds Apart Wines. Henschke marketing and public relations manager Justine Henschke, A Good Bunch distributor Matt Turnbull and Duxton Pubs area operations manager Pablo Theodoros will join the group too.

## PINOT NOIR

FEATURING: LIAM VAN PELT, MICHAEL DOWNER, MELANIE CHESTER, AMONG OTHERS

\$40 F S S M T W T F S S  
5PM & 5:45PM 2 3 4 5 6 7 8 9 10 11

Seductive pinot noir is the star here. Try standouts chosen by noted cool-climate winemakers from Giant Steps, Ashton Hills, Murdoch Hill, Charlotte Dalton, Commune of Buttons, Gentle Folk and CRFT Wines, together with Shaw + Smith marketing manager Kavita Faiella.

## ROSÉ

FEATURING: AMBER OCHOTA, DR IRINA SANTIAGO-BROWN, MARCELL KUSTOS, AMONG OTHERS

\$40 F S S M T W T F S S  
3PM & 3:45PM 2 3 4 5 6 7 8 9 10 11

Love a rosé? Right this way. Our deep dive will feature South Australian winemakers from Bondar Wines, Ochota Barrels, Inkwell Wines, Sven Joschke Wine, Rasa Wines, Spinifex Wines and LVDO Wines.

LEARN DRINK





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# BAROSSA



Remarkable wine is just the start. The historic Barossa offers more than 90 cellar doors to explore, plus a proud food culture built on the strength of local produce. Start your journey at the region's bustling farmers market and be sure to stop at Seppeltsfield to discover true winemaking tradition. Vines here are among the world's oldest, and the local scene offers a fascinating mix of iconic labels and next-generation producers.

Devour cheese and chocolate while appreciating the Barossa from above, with journeys by helicopter and hot air balloon available. Country hospitality is found in eateries of every size and style, from main street bakeries to classic pubs and restaurants serving regional fare at its finest.

## HENTLEY FARM X LANA RESTAURANT SMOULDER & SEA LONG LUNCH HENTLEY FARM RESTAURANT

\$450 

F	S	S	M	T	W	T	F	S	S
2	3	4	5	6	7	8	9	10	11

  
12:00PM

Two extraordinary head chefs – Hentley Farm's Kyle Johns and Alex Wong of Sydney restaurant Lana – will collaborate on a lavish degustation lunch honouring the synergy of land and sea.

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

## ROAMING FORAGE HQ WITH MARK BEST ROGASCH COTTAGE

\$299 

F	S	S	M	T	W	T	F	S	S
2	3	4	5	6	7	8	9	10	11

  
1:00PM

Join cousins Mark Best and Scott Rogasch for this relaxed culinary experience at Forage Supply Co in the Barossa. It's a homecoming: a celebration of family, food, wine and the region itself.

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

## ST HUGO COURTYARD CABERNET & JAZZ ST HUGO

\$85 

F	S	S	M	T	W	T	F	S	S
2	3	4	5	6	7	8	9	10	11

  
12:00PM

Barossa winery St Hugo is making cabernet cool again. Be immersed in the world of its award-winning cabernet sauvignon across an autumn afternoon of live jazz, indulgent wine and gourmet cuisine.

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

## THE TERROIR TABLE WITH PEWSEY VALE AND HEGGIES VINEYARD HEGGIES VINEYARD

\$180 

F	S	S	M	T	W	T	F	S	S
2	3	4	5	6	7	8	9	10	11

  
11:00AM

Take a deep dive into the world of iconic Australian white wines during a relaxed lunch prepared by Barossa chef Peter Clarke in the hills of picturesque Eden Valley.

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

## JUGANDO CON FUEGO EL ESTANCO

\$295 

F	S	S	M	T	W	T	F	S	S
2	3	4	5	6	7	8	9	10	11

  
11:00AM

Immerse yourself in the warmth and passion of El Estanco's inaugural Latin American barbecue masterclass. Discover the secrets of entertaining like a true Latin host as you journey through an array of cultures.

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

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

\$99 

F	S	S	M	T	W	T	F	S	S
2	3	4	5	6	7	8	9	10	11

  
SEE WEBSITE

Go underground for a tour and wine tasting at Saltram Wines, one of the Barossa's oldest estates, before surfacing for an indulgent three-course shared lunch and a glass of the famous No. 1 Shiraz.

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

## SUPER FREAK RIESLINGFREAK

\$340 

F	S	S	M	T	W	T	F	S	S
2	3	4	5	6	7	8	9	10	11

  
11:00AM

Meet at the Barossa home of Rieslingfreak for a full immersion into the brand and remarkable rieslings from around the world. A vertical tasting will be followed by a four-course lunch with paired wines.

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

## VINO CAMINO 2025 HENSCHKE WINES

\$450 

F	S	S	M	T	W	T	F	S	S
2	3	4	5	6	7	8	9	10	11

  
10:00AM

Walk with members of the Barossa's Henschke and Angas families, sharing the passion and respect evident in all they grow and make. This leisurely tour through Hutton Vale Farm will finish with a shared lunch.

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

## KINGSFORD'S FORAGING FEAST KINGSFORD THE BAROSSA

FROM \$1750 

F	S	S	M	T	W	T	F	S	S
2	3	4	5	6	7	8	9	10	11

  
OVERNIGHT

Go to the heart of South Australia's culinary scene through this exclusive package. Discover the essence of Kingsford as you embark on a journey that combines luxury, local flavours and unforgettable experiences.

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

## SLOW FOOD AT OTHERNESS OTHERNESS WINES

\$195 

F	S	S	M	T	W	T	F	S	S
2	3	4	5	6	7	8	9	10	11

  
6:30PM

Acclaimed Barossa wine bar Otherness will honour traditions from Italy's Slow Food movement in a special four-course dinner paired with Piedmont and local wines.

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

## TERROIRS OF THE BAROSSA TASTING AT CHATEAU TANUNDA CHATEAU TANUNDA

\$25 

F	S	S	M	T	W	T	F	S	S
2	3	4	5	6	7	8	9	10	11

  
11:00AM

Explore Barossa terroirs and the diverse flavours of four sub-regions while sampling a selection of Château Tanunda shiraz: basket-pressed, unfiltered and handcrafted to perfection. Discover why these award-winning wines are so widely loved.

[LEARN](#) [DRINK](#)



# FLINDERS RANGES & OUTBACK

Look up. An eagle soars above ancient mountains, searching their contours for food. It disappears against the wide blue sky – feature of a region also known for its timeless beauty. Explore historic towns and taste native staples like quandongs, found everywhere from jam to soda. Gather fireside for stories and regional fare.

The earliest evidence of complex, multicellular life was uncovered in the Flinders Ranges & Outback, with Nilpena Ediacara National Park offering a remarkable portal to the planet's past. This is a place of ritual and adventure: camping holidays, meals shared fireside, the thrill of shooting stars against infinite darkness. Sunlight in dramatic gorges is reflected on the cliffs and eucalypts flanking them. The scale – the expanse – of the land here is new to many, though the contemplation it prompts is timeless.



## TASTING AUSTRALIA AIRLINES—NORTHERN FLINDERS RANGES



SUPPORTED BY SANTOS

FEATURING: DANIELLE ALVAREZ, SHANNON FLEMING, REBECCA SULLIVAN, DAMIEN COULTHARD, PROF. JOHN CARTY

\$2295

F	S	S	M	T	W	T	F	S	S
	2	3	4	5	6	7	8	9	10 11

True food adventure leads beyond the horizon. It encompasses an outback landscape dotted with fossils preserved in wondrous detail. A sky so dark it will remain a memory forever, and tables flanked by river stones and eucalypts. Explore the northern Flinders Ranges with Tasting Australia Airlines, venturing deeper into a region known for its singular beauty.

Your journey – hosted by renowned Professor John Carty and Adnyamathanha man Damien Coulthard, along with other Adnyamathanha custodians – will begin with a chartered flight from Adelaide to Arkaroola Wilderness Sanctuary.

Chefs Danielle Alvarez and Shannon Fleming are to prepare a sumptuous lunch at Stubbs Waterhole, while late afternoon and evening promise sweeping views, fireside fare, stories and stargazing.

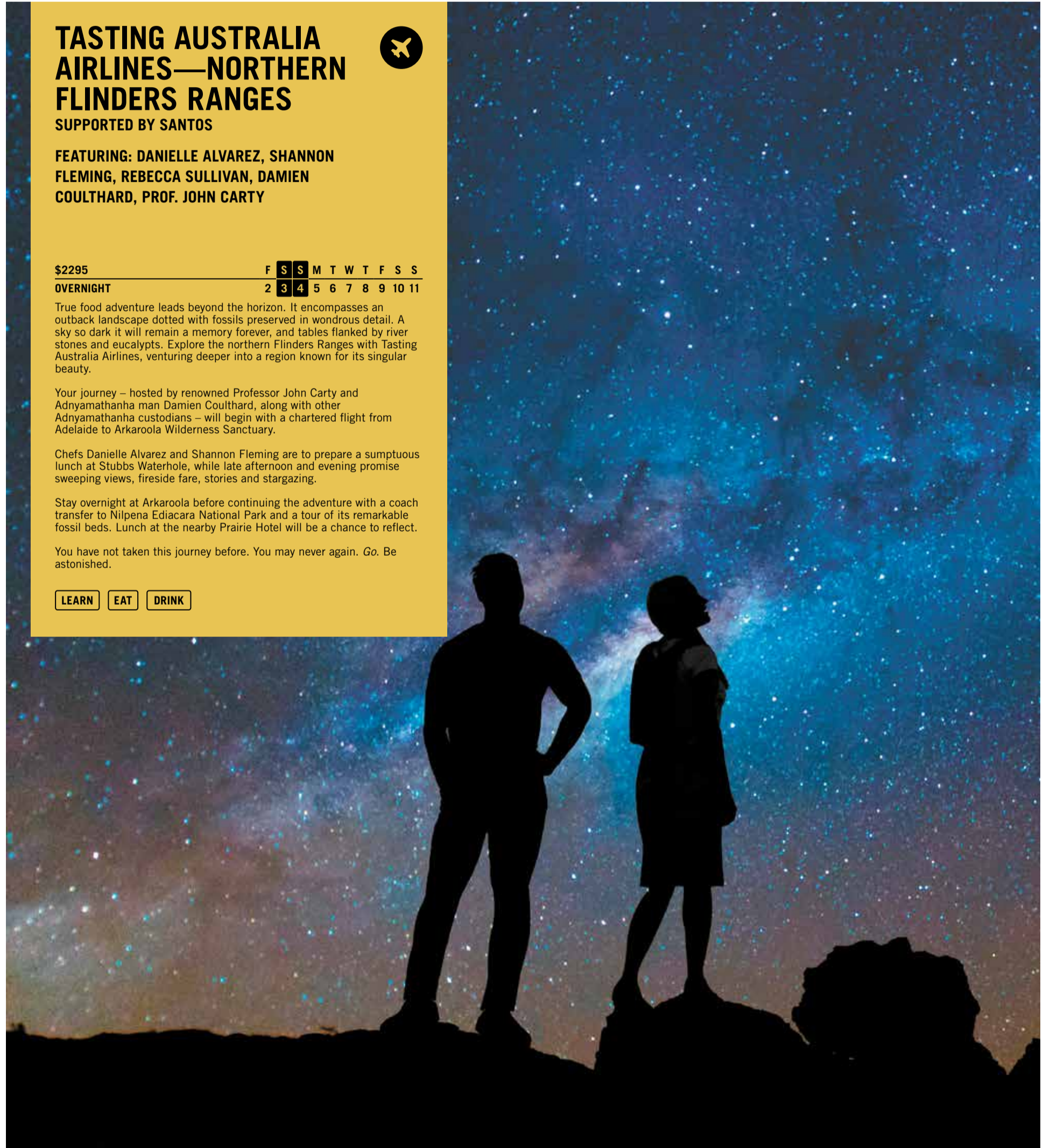
Stay overnight at Arkaroola before continuing the adventure with a coach transfer to Nilpena Ediacara National Park and a tour of its remarkable fossil beds. Lunch at the nearby Prairie Hotel will be a chance to reflect.

You have not taken this journey before. You may never again. *Go.* Be astonished.

[LEARN](#)

[EAT](#)

[DRINK](#)



# EYRE PENINSULA



Stellar seafood? Right this way. The freshest catch is easy to find on the Eyre Peninsula. This is a region known for wild beauty, and for adventures that await beneath the surface. Shuck oysters or savour impeccable sashimi; whale-watch from clifftop trails or swim with curious sea lions. Brave travellers can tick shark cage diving off their bucket lists, while the more leisurely might relax with a glass of local wine while considering the ocean's many moods. Take rest in guest houses that celebrate solitude, or embrace local hospitality at eateries inspired by their pristine surrounds.

## BAIRD BAY EXPERIENCE BAIRD BAY EXPERIENCE

\$250 F S S M T W T F **S** S  
1:00PM 2 3 4 5 6 7 8 9 **10** 11

This intimate seaside lunch will unfold with stunning Baird Bay as its backdrop. Revel in a menu featuring the best Eyre Peninsula seafood – and in an atmosphere that's refreshingly informal.

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

## BOSTON BAY WINES - THREE REGIONS PRODUCERS LUNCH BOSTON BAY WINES

\$159 F S S M T W T F **S** S  
12:00PM 2 3 4 5 6 7 8 9 **10** 11

Here's cheers to a long lunch in the home of fresh South Australian seafood: Port Lincoln. Produce and wines from the Eyre Peninsula, Adelaide Hills and Wrattonbully will star.

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

## FILIPINO BUFFET FEAT. EYRE PENINSULA'S FINEST PRODUCE SUNDOWNER HOTEL MOTEL

\$70 F S S M **T** W T F S S  
6:00PM 2 3 4 5 **6** 7 8 9 10 11

Filipino favourites crafted with the best Eyre Peninsula produce await in this vibrant buffet celebration. Beef, chicken and seafood are on the menu as head chef Alexander Virata honours his heritage.

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

## FISH & SIPS AT JUMP SHIP JUMP SHIP BREWING

\$125 **F** S S M T W T F S S  
6:00PM **2** 3 4 5 6 7 8 9 10 11

Port Lincoln's Jump Ship Brewing is hosting this evening of storytelling. In the spotlight: local people, places and produce – together with beer tastings and delicious selection of courses.

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

## RUMI LOUTH ISLAND JOURNEY RUMI ON LOUTH

\$595 F **S** S M T W T F S S  
11:00AM 2 **3** 4 5 6 7 8 9 10 11

Explore a private island home to Rumi on Louth – South Australia's first luxury eco resort – and discover the Eyre Peninsula at its invigorating best.

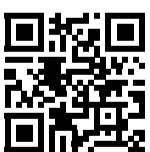
Begin by boarding an amphibious boat bound for Louth Island. Savour gourmet canapés and paired drinks as you tour the island, guided by chefs and local producers who will share the secrets behind each delicacy.

The day's culinary highlight awaits at Sapphire Restaurant, where a lavish multi-course lunch will showcase renowned Eyre Peninsula seafood. Indulge in Yumbah abalone, hiramasa kingfish, Hanna V king prawns and Coffin Bay oysters, all paired with fine South Australian wines.

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



# LIMESTONE COAST



There's magic here. Experience it in UNESCO World Heritage-listed caves, mysterious blue lakes and beneath towering redgums. Sip the bold reds Coonawarra is known for – and wines from local vigneron forging their own paths. Local produce features across intimate fine diners and cellar door restaurants inviting visitors to indulge.

## MAYURA WAGYU + BALNAVES CABERNET ROYAL OAK PENOLA

\$49 F S **S** M T W T F S S  
12:30PM 2 3 **4** 5 6 7 8 9 10 11

Relax on the Limestone Coast with a delicious selection of canapés featuring premium Mayura Station wagyu – all complemented by a glass of full-bodied Balnaves cabernet.

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





# CLARE VALLEY

Yes, there's riesling. And it's sublime – on par with any global counterpart. But the Clare Valley also has a charm that somehow slows time and brings life's pleasures back into focus. Discover more than 30 cellar doors between Auburn and Clare, together with wineries and restaurants celebrating local fare in deft new ways.



## REILLYS TROPHY DEGUSTATION LUNCH REILLYS WINES CELLAR DOOR & RESTAURANT

\$180 

F	S	S	M	T	W	T	F	S	S
2	3	4	5	6	7	8	9	10	11

Gold and trophy-awarded wines from Australia's Champion Small Winery 2024, Reillys Wines Clare Valley will accompany a seasonal six-course degustation lunch hosted by owner and winemaker Justin Ardill in Mintaro.

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

# KANGAROO ISLAND

Find a new stride as you explore this unfiltered island paradise. Wander pristine beaches, taste honey made from rare Ligurian bees and sip spirits lauded for their use of local botanicals. Fresh seafood – marron, oysters, abalone – pairs perfectly with the region's wine. Get cosy in lodgings that take inspiration from the wild beauty beyond.



## SUNSET FOOD AND WINE X SOUTHERN OCEAN LODGE X ISLANDER ESTATE SUNSET FOOD AND WINE

\$249 

F	S	S	M	T	W	T	F	S	S
2	3	4	5	6	7	8	9	10	11

Celebrate the ocean's best with a four-course seafood long lunch crafted by two renowned chefs – Jack Ingram of Sunset Food & Wine and Tom Saliba from Southern Ocean Lodge – paired with selections from The Islander Estate Vineyards.

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

# YORKE PENINSULA

Seven hundred kilometres of coast beckon to curious travellers. Cast a line or make camp while gazing across white shores and tracing their distant curves to the horizon. Solitude is easy to find; so too is good company. The best pairing for holiday classics like fish and chips? It has to be local beer.



## PORTY B HOTEL'S CAJUN CRAB BOIL PORT BROUGHTON HOTEL

\$60 

F	S	S	M	T	W	T	F	S	S
2	3	4	5	6	7	8	9	10	11

Gather around with friends and family, roll up your sleeves and enjoy a casual, hands-on Cajun crab boil that celebrates the best of local seafood and seaside living. Expect to get (good) messy!

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

## SAVOUR THE YORKES BARLEY STACKS WINES

FREE 

F	S	S	M	T	W	T	F	S	S
2	3	4	5	6	7	8	9	10	11

Head to the Yorke Peninsula for a family-friendly day of food, wine and music. Discover the region's harvest across land and sea in a relaxed atmosphere at Barley Stacks Wines near Maitland.

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

# RIVERLAND

Dawn over the Murray will stay with you forever. The river flows past ochre cliffs, with orchards and vineyards beyond. This is Australia's largest wine region – a place of adventure and renewal, leisurely meals and sunset drinks. Captain your own houseboat for a special family holiday, or get even closer to nature while paddling secluded backwaters.



## IMPAIRED BY TEMPERANCE TEMPERANCE RESTAURANT

\$220 

F	S	S	M	T	W	T	F	S	S
2	3	4	5	6	7	8	9	10	11

Celebrate the resilience, innovation and drive of Riverland beverage producers and their wares in a dining experience set to break all the rules. Food will be matched to drinks in this seven-course meal.

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



## TASTING AUSTRALIA AIRLINES—MURRAY RIVER

SUPPORTED BY SANTOS



FEATURING: DARREN ROBERTSON, ANDY ALLEN, ANTHONY CRESP, GEORGIA ROBERTS

\$995 

F	S	S	M	T	W	T	F	S	S
2	3	4	5	6	7	8	9	10	11

River time means a chance to reset. Time slows when beside the Murray and in the company of local chefs and producers, together with interstate counterparts who revel in an unconventional kitchen. This full-day adventure illuminates Riverland abundance.

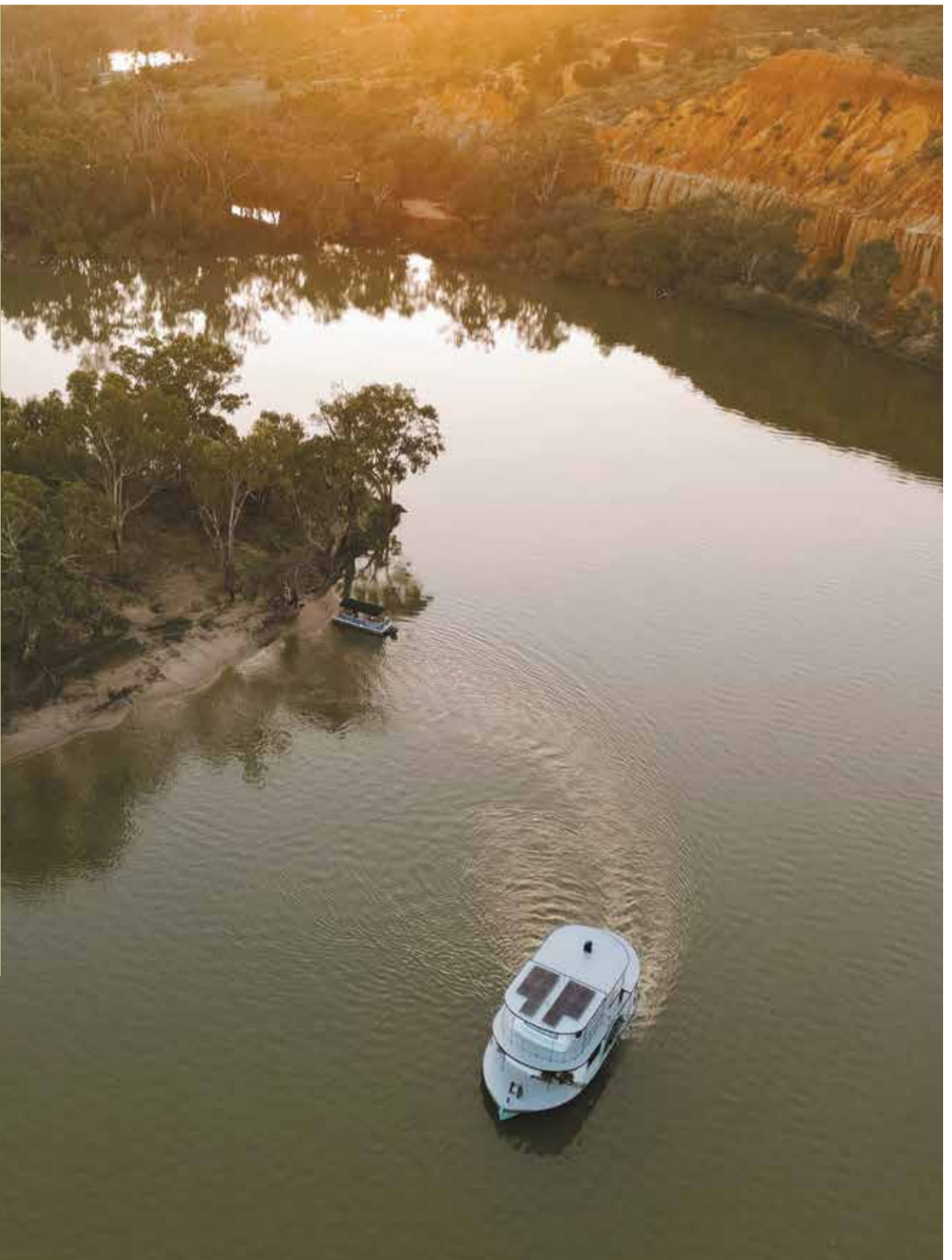
Guests will fly from Adelaide to Renmark, then gather in small groups and explore two fascinating sites alongside expert guides from Murray River Trails. Stroll the riverbank and visit eucalypts once used by Aboriginal groups to carve canoes, also stopping at a food station shaped by Temperance head chef Anthony Cresp.

Next: an uphill meander to gaze over Headings Cliff and the landscapes beyond while enjoying a second snack. Meet for lunch within a stone's throw: the deck of luxury houseboat High River. Chefs Darren Robertson and Andy Allen will have eats covered, with regional wine and spirits – including a beverage from festival partner St Agnes – to pair.

A coach transfer after lunch will lead to the orchards of Singing Magpie Produce. Find chef Georgia Roberts preparing snacks between its fragrant fig, quince and pecan trees alongside producers Frank, Ros and Sue Heward.

Dreamlike it may sound, but be assured: the magic is real.

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



# FLEURIEU PENINSULA



You love a beach, and you're also partial to a cellar door. Behold: a destination that excels in both (along with brilliant restaurants, boutique spirits and craft beer). The Fleurieu Peninsula offers coastal splendour, plus some of the state's most exciting eating and drinking.

McLaren Vale continues to impress internationally for shiraz, cabernet and grenache, together with Mediterranean varieties that flourish in its comparable climate. A patchwork of farms and vineyards is also home to a range of leading Australian restaurants – Muni, the Salopian Inn and Star of Greece among them. Explore sparkling coves around every corner, and relish the sense of freedom common to all great getaways.

## A LOVE LETTER TO ITALY: PASTA-MAKING WITH DOWN THE RABBIT HOLE WINES

**DOWN THE RABBIT HOLE WINES**  
\$199 **F S M T W T F S S**  
5:30PM 2 **3** 4 5 6 7 8 9 **10** 11

Time waits for no one – but sometimes it slows down. McLaren Vale's Down the Rabbit Hole Wines will host this evening of sensory delight, culinary indulgence and community spirit.

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

## CANDYLAND - SWEET SECRETS OF THE LAND DOWN UNDER

**BEC HARDY WINES**  
\$90 **F S M T W T F S S**  
SEE WEBSITE 2 3 4 5 6 7 8 9 **10** 11

This cheeky, sweet-filled celebration will put a fun spin on Australia's native flavours. chef Connor Bishop is whipping up desserts featuring the best local ingredients, all with a dash of creativity and a whole lot of flair.

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

## ARGENTINIAN CULINARY TRADITIONS MEET SOUTH AUSTRALIA'S WINE HERITAGE

**KAY BROTHERS WINES**  
\$165 **F S S M T W T F S S**  
12:00PM 2 3 4 5 6 7 8 9 10 **11**

Two acclaimed chefs are ready to craft this indulgent lunch: one set to honour farming and culinary tradition from Argentina and South Australia in the most delicious of ways.

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

## HICKINBOTHAM X MAYURA STATION

**HICKINBOTHAM GUEST HOUSE**  
\$375 **F S S M T W T F S S**  
1:00PM 2 3 4 5 6 7 8 9 **10** 11

A unique Clarendon venue nestled among historic vines will turn exclusive pop-up restaurant hosting Mayura Station for a four-course long lunch. Experience opulent Hickinbotham red wines alongside premium Mayura wagyu.

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

## BREAD: EVERYTHING YOU KNEAD TO KNOW

**ANITA ROBIN, THE FOODBUILDER**  
\$190 **F S S M T W T F S S**  
SEE WEBSITE 2 3 4 5 6 7 8 9 **10** 11

This immersive bread-making experience returns after its sell-out success last year. Delve into different varieties of bread, making your own in the process, while discovering grains, yeast and sourdough.

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

## SOUTH AUSTRALIAN HARVEST: A CULINARY CELEBRATION OF LOCAL EXCELLENCE

**VALE RESTAURANT AND BAR**  
\$175 **F S S M T W T F S S**  
6:00PM 2 3 4 5 6 7 8 9 **10** 11

Gather at McLaren Flat's Beresford Estate for a dinner highlighting South Australian excellence. Meet the producers behind featured ingredients including Mayura Station wagyu, Monapilla Estate lamb, Spencer Gulf kingfish, Grandax blue swimmer crab and Choice mushrooms.

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

## BUON APPETITO! OUR PLACE AT WILLUNGA HILL

\$180 **F S M T W T F S S**  
12:00PM 2 3 4 5 6 7 8 9 10 11

Renowned Italian chef Andy Clappis is collaborating with family winery Oliver's Taranga on a lunch of truly Italian proportions at Buon Appetito, an event that will indulge the Italian in all of us.

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

## THE ULTIMATE FOODIE LADIES DAY OUT

**WILLUNGA TOUR**  
\$400 **F S M T W T F S S**  
9:00AM 2 3 4 5 6 7 8 9 10 11

This hosted day in Willunga offers everything from a market tour and cooking class to retail therapy and wine tasting. Relax with friends and enjoy the region's best.

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



# ADELAIDE

Adelaide is bursting with culture, flavours, events and entertainment. Its compact design makes for ample culinary adventure – the kind where a glass of wine with friends leads easily to a relaxed dinner. The city's small bars are a standout: tucked along alleys, on rooftops and underground, they're stocked with the very best local drinks. Keep it casual or push the boat out at restaurants bringing special occasion energy to every service.

A year-round calendar of festivals lends Adelaide a celebratory air. Trace the River Torrens west to the ocean or head to the foothills for sweeping views. Recognised among the world's most beautiful cities by Architectural Digest, eating and drinking well is a way of life in this thriving capital.



## 75TH ANNIVERSARY OF FOOD & BEER FESTIVAL AT THE CZECHOSLOVAK CLUB CZECHOSLOVAK CLUB IN SA

FREE 

F	S	S	M	T	W	T	F	S	S
2	3	4	5	6	7	8	9	10	11

Traditional Czech cuisine and beer will feature as Adelaide's Czechoslovak Club – a local gem with deep historical value – celebrates 75 years in the community.

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

## A COOK'S KITCHEN – FREE COOKING DEMONSTRATION SERIES ADELAIDE CENTRAL MARKET

FREE 

F	S	S	M	T	W	T	F	S	S
2	3	4	5	6	7	8	9	10	11

Be inspired as local chefs and foodies get cooking with fresh Adelaide Central Market produce in free sessions hosted by food waste warrior Mandy Hall.

[LEARN](#) [WATCH](#)

## A SPEED DATE WITH GIN HAINS & CO

\$99 

F	S	S	M	T	W	T	F	S	S
2	3	4	5	6	7	8	9	10	11

Gin tasting with a twist! Enjoy three rounds of speed dating with top SA distillers, gin cocktails and delicious bites, all set in Hains & Co's lively laneway setting.

[DRINK](#)

## A TASTE OF LANGHORNE CREEK AT THE ZOO ADELAIDE ZOO

\$175 

F	S	S	M	T	W	T	F	S	S
2	3	4	5	6	7	8	9	10	11

Join the six Langhorne Creek wineries behind the Grapes for Good initiative for this a one-of-a-kind experience at Adelaide Zoo. Begin with sunset drinks and nibbles before a four-course dinner hosted by wine writer Nick Ryan.

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

## A TASTE OF PERSIA RUMI PALACE RESTAURANT

\$120 

F	S	S	M	T	W	T	F	S	S
2	3	4	5	6	7	8	9	10	11

Share a special guided experience in Blair Athol: one of Adelaide's less familiar culinary neighbourhoods. Discover its many Persian and Afghan delights during a walking tour, lunch and cooking class.

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

## A TASTE OF SOMETHING A LITTLE DIFFERENT ADELAIDE TOWN HALL

\$30 

F	S	S	M	T	W	T	F	S	S
2	3	4	5	6	7	8	9	10	11

Boutique Clare Valley producers showcasing alternative varieties and old favourites that dare to be different, plus canapés featuring native Australian ingredients. All sure to satisfy your taste for something a little different.

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

## ADAM D'SYLVA & KIIN PRESENTS - 'ALONG THE SPICE TRAIL' KIIN RESTAURANT

\$295 

F	S	S	M	T	W	T	F	S	S
2	3	4	5	6	7	8	9	10	11

What happens when two masters of modern Asian cookery reunite in the kitchen for one night only? Be there as Kiin's Ben Bertei is joined by the one and only Adam D'Sylva for an unforgettable evening.

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

## ADELAIDE SHOWGROUND FARMERS' MARKET EXCLUSIVE TOUR ADELAIDE SHOWGROUND FARMERS' MARKET

\$130 

F	S	S	M	T	W	T	F	S	S
2	3	4	5	6	7	8	9	10	11

Gather for a fun, interactive and slightly improvised journey through the Adelaide Showground Farmers' Market. This guided tour will visit 10 stalls before finishing with bubbles and a brunch picnic box.

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

## AROUND THE WORLD WITH PENFOLDS

PENFOLDS MAGILL ESTATE UNDERGROUND CELLAR

\$190 

F	S	S	M	T	W	T	F	S	S
2	3	4	5	6	7	8	9	10	11

Explore some of the world's most revered wine regions with Penfolds wines and curated canapés in an interactive tasting held in the iconic underground tunnels at Magill Estate. Then, stay on as a DJ plays into the evening.

[LEARN](#) [DRINK](#)



# SKYCITY CULINARY EXCURSION

SKYCITY

\$169 **F S S M T W T F S S**  
6:30PM 2 3 4 5 6 **7** 8 9 10 11

Redefining traditional dining, SkyCity presents a unique four-course progressive dinner. A culinary journey through four of its signature restaurants: Madame Hanoi, The Kitchen, iTL, and SOL Rooftop.

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



## AN EVENING WITH KAESLER WINES MARION HOTEL

\$165 **F S S M T W T F S S**  
6:00PM 2 3 4 5 6 7 8 9 10 11

Indulge in a five-course dinner paired with eight Kaesler wines in the Marion Hotel's enchanting Secret Garden. Head winemaker Stephen Dew will share the craft behind each bottle.

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

## COAL CELLAR + GRILL TOMAHAWK DINNER COAL CELLAR + GRILL

\$215 **F S S M T W T F S S**  
6:30PM 2 3 4 5 6 7 8 **9** 10 11

Coal Cellar + Grill partners with Hentley Farm for a five-course feast, showcasing the tomahawk butcher's cut paired with premium wines. This exclusive dinner celebrates South Australia's finest flavours.

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

## CINCO DE MAYO FIESTA MERRYMAKER ROOFTOP BAR

\$159 **F S S M T W T F S S**  
2:00PM 2 3 **4** 5 6 7 8 9 10 11

Mexican fiesta, anyone? Merrymaker Rooftop Bar is hosting a celebration filled with lively flavours and good vibes. Spirits from Threefold Distilling and DJ Tommy Tequila will add to the fun.

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

## CRAFT & CRUST: A JOURNEY THROUGH BEER AND PIZZA THE SUBURBAN BREW OG TAPROOM

\$60 **F S S M T W T F S S**  
4:00PM 2 **3** 4 5 6 7 8 9 10 11

Keen to learn more about beer tasting? This special Tasting Australia collab will see The Suburban Brew team up with Flavour Logic to craft a relaxing afternoon of sensory exploration.

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

## FLAVOURS OF BRAZIL, SIPS OF AUSTRALIA TRIVIAL BRAZILIAN FOOD

\$120 **F S S M T W T F S S**  
7:00PM 2 3 4 5 6 7 **8 9** 10 11

Visit Brazil's vibrant regions through an authentic five-course degustation made with the best South Australian produce and paired with local wines. Expect classic Brazilian fare and ingredients capturing culinary tradition at its most delicious.

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

## AMBRA PRESENTS: AMALFI TO ADELAIDE AMBRA SPIRITS

\$199 **F S S M T W T F S S**  
12:30PM 2 **3 4** 5 6 7 8 9 10 11

Ambra Presents: Amalfi to Adelaide. Indulge in an eight-course degustation, with drinks to match. Curated to celebrate sun-drenched traditions of the Amalfi Coast, brought to life with a local twist.

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

## BEERGUSTATION 2025 KENSINGTON HOTEL

\$140 **F S S M T W T F S S**  
12:30PM 2 3 **4** 5 6 7 8 9 10 11

Two of South Australia's favourite breweries are headed for The Kensi as Beergustation returns. Adelaide crew Big Shed and Watsacowie Brewing from the Yorke Peninsula will square off in this showdown of the suds.

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

## COCKTAIL MASTERCLASS WITH THREEFOLD DISTILLING MERRYMAKER ROOFTOP BAR

\$89 **F S S M T W T F S S**  
SEE WEBSITE 2 3 4 5 6 7 **8** 9 10 11

Unleash your inner mixologist at this exclusive cocktail masterclass – a collaboration between Merrymaker Rooftop Bar and Threefold Distilling. It's an experience sure to inspire newcomers and connoisseurs alike.

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

## DOUBLE SHOT COFFEE FIESTA SOLDIERS MEMORIAL GARDENS

FREE **F S S M T W T F S S**  
10:00AM 2 3 **4** 5 6 7 8 9 10 11

Get caffeinated at Unley's Double Shot Coffee Fiesta and celebrate the universal love of coffee with leading Adelaide cafes, roasters and baristas. Gourmet food, live music and children's activities are on offer too.

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

## FLAVOURS OF THE OCEAN: A 6 COURSE DEGUSTATION AND VERTICAL WINE TASTING TREASURY 1860

\$255 **F S S M T W T F S S**  
6:00PM 2 3 4 5 6 **7** 8 9 10 11

Delight in a meticulously crafted six-course menu showcasing the freshest offerings from sustainable aquaculture leader Yumbah and renowned Clare Valley winery Skillogalee Estate. Guests will dine in Adelaide's historic Treasury Tunnels.

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

## BEER AND TACOS LITTLE BANG BREWERY

\$35 **F S S M T W T F S S**  
12:00PM 2 3 4 5 6 7 8 9 **10 11**

There's a new brew at Stepney's Little Bang – be first to try it! Join head brewer Oscar Matthews for the exclusive launch of Dark Cerveza, enjoying a pint together with three delicious tacos.

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

## CHAMPAGNE MASTERCLASS CREMORNE HOTEL

\$220 **F S S M T W T F S S**  
7:00PM 2 3 4 5 **6** 7 8 9 10 11

Settle into Bar 1854, Adelaide's newest suburban speakeasy, for an intimate and exclusive champagne masterclass. Fine French fizz will be paired with a selection of canapés.

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

## COMFORT FOOD CABARET: A MID-CENTURY MENU PONY AND COLE

\$145 **F S S M T W T F S S**  
6:30PM 2 **3** 4 5 6 7 8 9 10 11

Australia's singing cook Michelle Pearson joins Pony and Cole and Modernist Adelaide to present her award-winning musical food sensation. Enjoy nostalgic dishes with a 21st-century twist by celebrated chef, Niccole Hahn.

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

## FANCY HANKS X PIRATE LIFE PRESENT SMOKEOUT PIRATE LIFE

\$20 **F S S M T W T F S S**  
11:00AM 2 **3** 4 5 6 7 8 9 10 11

Stoking the fire, cracking a tin and getting stuck into some delicious smoked, charred or flame-licked food is a winner the world over. Get the gang together and join a journey through American barbecue.

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

## FLAVOURS OF KANGAROO ISLAND ARKABA HOTEL

\$170 **F S S M T W T F S S**  
6:00PM 2 3 4 5 6 7 **8** 9 10 11

Wondrous Kangaroo Island has inspired this eight-course dinner: a collaboration between chefs Jasper Green and Jack Ingram. Expect local fare in abundance, together with paired regional wine and spirits.

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

## ARKHÉ X BIG DON'S SMOKED MEATS ARKHÉ

\$150 **F S S M T W T F S S**  
6:00PM 2 3 4 5 6 **7 8** 9 10 11

Perth's Big Don is Adelaide-bound for a special collaboration at arkhé featuring extraordinary Mayura Station cuts. Chef Jake Kellie and the team will throw open the restaurant and courtyard for a feast to remember.

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

## COOKING WITH FIRE WITH AFRICOLA'S FOUNDER DUNCAN WELGEMOED MARION CULTURAL CENTRE

\$55 **F S S M T W T F S S**  
6:30PM 2 3 4 5 6 7 8 9 10 11

Africola chef Duncan Welgemoed will star in this ode to all things barbecue. Marion Cultural Centre is hosting an evening of snacks, drinks and open-flame cooking appreciation.

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

## COOK FOR A CAUSE WITH OZHARVEST —NO WASTE, JUST TASTE! OZHARVEST KITCHEN

\$205 **F S S M T W T F S S**  
10:00AM 2 **3 4 5 6 7 8** 9 10 11

Join OzHarvest chefs at OzHarvest Kitchen or Adelaide Oval for a unique masterclass offering an immersive zero-waste cooking experience. Learn new skills while transforming ingredients into meals for those in need.

[LEARN](#) [EAT](#) [MAKE](#)

## FLAVOURS OF CAMPBELLTOWN FOOD TRAIL BUS TOUR CAMPBELLTOWN CITY COUNCIL

\$70 **F S S M T W T F S S**  
10:00AM 2 3 4 **5 6** 7 8 9 10 11

Climb aboard! Explore the vibrant heart of Campbelltown through a day of eating and drinking. This guided bus tour will visit leading local producers and includes morning tea, lunch with a glass of wine and afternoon tea.

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

## FOOD SECRETS AT ADEY ADEY RESERVE

FREE **F S S M T W T F S S**  
10:00AM 2 3 **4** 5 6 7 8 9 10 11

This vibrant market will celebrate authentic produce, fresh ingredients and pantry staples sourced directly from local businesses in Stepney, Glynde and along the Eastern Wine and Ale Trail.

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

# RED GUM DINNER WITH MARK OLIVE AND MUNDA WINES

ADELAIDE FESTIVAL CENTRE

\$290 F S S M T W T F S S  
6:00PM 2 3 4 5 6 7 8 9 10 11

Renowned Bundjalung chef Mark Olive stars in this very special culinary and cultural journey at Adelaide Festival Centre. His four-course menu will be paired with a selection from Munda Wines.

LEARN EAT DRINK WATCH



## FOOD, GLASS, WOOD CREEK COLLECTIVE

\$260 F S S M T W T F S S  
6:30PM 2 3 4 5 6 7 8 9 10 11

This dinner has been years in the making. It's a collaboration between the three Fleming brothers: Shannon with food, Mike with wood and Liam with glass. Be mesmerised as the culinary and art worlds blend like never before.

LEARN EAT DRINK WATCH

## GELISTA CURATED TASTING AND TOUR 2025 GELISTA

\$105 F S S M T W T F S S  
6:30PM 2 3 4 5 6 7 8 9 10 11

Go behind the scenes at Gelista to discover the artisan crafting technique and premium ingredients that shape every innovative flavour. It's your chance to try fresh-churned gelati!

LEARN EAT DRINK WATCH

## HUTT STREET CUPCAKE CREATIONS HUTT STREET LIBRARY

FREE F S S M T W T F S S  
SEE WEBSITE 2 3 4 5 6 7 8 9 10 11

Could your cupcakes use a little finesse? Creativity meets sweetness in this hands-on Hutt Street event. Participants will learn essential decorating techniques from an experienced pastry chef: think piping, icing and creative embellishments.

LEARN EAT MAKE

## KOOMO ARTISAN DUMPLING COOKING CLASS KOOMO RESTAURANT

\$145 F S S M T W T F S S  
2:00PM 2 3 4 5 6 7 8 9 10 11

Dumpling enthusiasts: this one's for you. Perfect your technique alongside KOOMO chef Randy Gravador and devour the delicious parcels as you go. Three dumpling styles will feature.

LEARN EAT DRINK WATCH MAKE

## LUMA EXCLUSIVE ITALIAN FEAST— THE PLAYFORD MALLERY LUMA RESTAURANT & BAR

\$162 F S S M T W T F S S  
6:30PM 2 3 4 5 6 7 8 9 10 11

Gather for a unique five-course culinary experience where Luma head chef Alex Mangione celebrates the past and present of Italian cuisine alongside internationally trained chef Luca from Aromi Dining.

EAT DRINK

## PROHIBITION LIQUOR GIN BLENDING PROHIBITION LIQUOR CO

\$120 F S S M T W T F S S  
1:00PM 2 3 4 5 6 7 8 9 10 11

Join Prohibition Liquor Co's award-winning distillers for this intimate gin masterclass and blending experience. Join an interactive and hands-on session led by experts – and take home two bottles of your own signature gin.

LEARN EAT DRINK MAKE

## GONDOLA GONDOLA X TOM JACK GONDOLA GONDOLA

\$99 F S S M T W T F S S  
SEE WEBSITE 2 3 4 5 6 7 8 9 10 11

A duo inspired by the possibilities of South East Asian cuisine are joining forces on a menu where comfort rules. Bali-based Tom Jack will join this special collaboration with Tuoi Tran of Gondola Gondola.

EAT DRINK

## IMMERSIVE BITES: A VR CULINARY EXPLORATION ALLIANCE FRANÇAISE ADELAIDE

\$85 F S S M T W T F S S  
SEE WEBSITE 2 3 4 5 6 7 8 9 10 11

Virtually visit the kitchens of Michelin-starred French chef Hélène Darroze and Japanese sushi master Yumi Chiba in this innovative new event. See the stars at work before enjoying dishes inspired by their craft.

EAT DRINK WATCH

## LONG TABLE FEAST AT THE SOUTH AUSTRALIAN MUSEUM SOUTH AUSTRALIAN MUSEUM

\$195 F S S M T W T F S S  
6:00PM 2 3 4 5 6 7 8 9 10 11

The Viking Age is the inspiration for a long-table feast at the South Australian Museum featuring dishes with a decidedly Australian flavour: a menu to be prepared by chefs with a passion for ancient cuisine.

LEARN EAT DRINK WATCH

## MAY THE 4TH BE WITH YOU BOTTOMLESS BBQ SARACENS HEAD HOTEL

\$80 F S S M T W T F S S  
1:00PM 2 3 4 5 6 7 8 9 10 11

It's the most important day on the Star Wars calendar – why not celebrate with bottomless barbecue and live blues? Mark May 4th at the Saracens Head, indulging in smoked meats and delicious sides.

EAT DRINK

## GINSATIONAL DEGUSTATION PROHIBITION LIQUOR CO

\$130 F S S M T W T F S S  
6:30PM 2 3 4 5 6 7 8 9 10 11

Indulge your senses in a culinary experience set to redefine your appreciation of gin and food. Prohibition Liquor Co is teaming up with Mercato head chef Nick Bergin to craft this sophisticated four-course dinner.

EAT DRINK

## GRENADE REVOLUTION LONGPLAY BISTRO

\$150 F S S M T W T F S S  
6:00PM 2 3 4 5 6 7 8 9 10 11

McLaren Vale stars Peter Fraser and Stephen Pannell will unite for a masterclass honouring medium-bodied reds of repute. Both are long-time champions of grenache and passionate about pushing the boundaries of this versatile variety.

LEARN DRINK

## ITALY TO ADELAIDE: A CULINARY JOURNEY MARKET & MEANDER

\$209 F S S M T W T F S S  
6:00PM 2 3 4 5 6 7 8 9 10 11

Italian roots and fresh South Australian produce are the inspiration for this remarkable night of fine dining: a six-course meal paired with exquisite Mitolo wines.

EAT DRINK

## LONG LUNCH SOIRÉE BY GULLYVIEW ESTATE & THREEFOLD DISTILLING AT 2KW BAR & RESTAURANT 2KW BAR AND RESTAURANT

\$129 F S S M T W T F S S  
12:30PM 2 3 4 5 6 7 8 9 10 11

Get ready to kick off an afternoon of incredible food, epic drinks, and non-stop good vibes! Gullyview Estate wines and Threefold Distilling cocktails will be paired to perfection with a rolling lunch.

EAT DRINK

## MOMODA - DUMPLING MASTERCLASS MOMODA BY KRISH

\$225 F S S M T W T F S S  
6:30PM 2 3 4 5 6 7 8 9 10 11

This interactive Asian-inspired degustation will be led by Momoda chef Krish Dutt and his talented team. Discover the art of flavouring your own soju and learn the secret to crafting fresh, exquisite dumplings.

LEARN EAT DRINK

## MEET THE MAKERS AT PROHIBITION: GIN, CHEESE & CHOCOLATES PROHIBITION LIQUOR CO

\$85 F S S M T W T F S S  
6:00PM 2 3 4 5 6 7 8 9 10 11

Gin, cheese and chocolate will feature in this tasting at city distillery Prohibition Liquor Co. Enjoy a masterclass featuring four classic Prohibition gins – and, in a special addition, pairings from Woodside Cheese Wrights and Red Cacao Chocolatiers too.

LEARN EAT DRINK

## GRILLING SA WEBER GRILL ACADEMY

\$149 F S S M T W T F S S  
6:00PM 2 3 4 5 6 7 8 9 10 11

Let the experts from Weber Grill Academy take you on a barbecue journey. See the team in action during an interactive demonstration before sitting down to enjoy a three-course dinner and paired beverages.

LEARN EAT DRINK WATCH

## IZAKAYA NIGHT 2025 YAKITORI TAKUMI

\$230 F S S M T W T F S S  
6:30PM 2 3 4 5 6 7 8 9 10 11

Experience Japanese tapas dining culture across this traditional but relaxed 12-course meal paired with six imported sakes. A variety of South Australian produce will feature in each dish.

LEARN EAT DRINK WATCH

## 10 YEARS, 10 WINES WITH NICK RYAN AT 2KW 2KW BAR AND RESTAURANT

\$250 F S S M T W T F S S  
6:00PM 2 3 4 5 6 7 8 9 10 11

Celebrate a decade of Adelaide's seminal 2KW at a very special dinner hosted by wine writer Nick Ryan. Ten wines chosen by owner Martin Palmer will be paired with a retrospective five-course menu.

EAT DRINK

## OLD VINE WINE DINNER NATIONAL WINE CENTRE OF AUSTRALIA

\$149 F S S M T W T F S S  
6:30PM 2 3 4 5 6 7 8 9 10 11

Unearth the secrets of time and explore the rich history of old vine wines during this intimate four-course dinner at the National Wine Centre of Australia.

LEARN EAT DRINK



### OUZO ODYSSEY GRANGE SLSC

\$95 F S S M T W T F **S** S  
1:00PM 2 3 4 5 6 7 8 9 **10** 11

Dreaming of a Greek feast? An ouzo odyssey awaits. This beachside lunch will include four premium ouzo tastings led by Nicholas Ikonomos of Adelaide Distillery and Jim Koutsougeras of Macedon Distillery.

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

### PRODUCER SHOWCASE DINNER MAGILL ESTATE KITCHEN

\$320 F S S M T **W** T F S S  
6:00PM 2 3 4 5 6 **7** 8 9 10 11

Fine-dining chefs Fabian Lehmann and Scott Huggins will reunite for the next edition of this popular dinner series. Premium South Australian produce will feature across a six-course menu with matched selections from Penfolds and Maxwell Wines.

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

### SHIKI: FLAVOURS THROUGH THE SEASONS SHIKI JAPANESE RESTAURANT

\$380 F S S M **T** W T F S S  
6:00PM 2 3 4 5 **6** 7 8 9 10 11

Discover a world of culinary artistry at Adelaide's award-winning Shiki Japanese restaurant as it honours seasonal tradition. A four-course teppanyaki menu will feature fine South Australian seafood.

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

### SOUTH AUSTRALIA'S FINEST CATCH: A SEAFOOD AND CHAMPAGNE DÉJEUNER SOFITEL ADELAIDE

\$245 F S S M T W T F **S** S  
12:30PM 2 3 4 5 6 7 8 9 **10** 11

South Australia's finest seafood awaits in a long-table lunch paired with a selection of Pommery champagnes. Begin with freshly shucked oysters and continue to three meticulously crafted courses.

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

### TAIKUNTHI RESTAURANT OYSTER LUNCH WITH DARREN ROBERTSON TAIKUNTHI

\$69 F S S M T W **T** F S S  
12:00PM 2 3 4 5 6 7 **8** 9 10 11

Renowned chef Darren Robertson will star in this exclusive culinary experience at the newly opened Taikunthi Restaurant. Shuck succulent oysters while learning about fascinating Adelaide University aquatic research.

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

### PARC X DEVIATION ROAD PARC BRASSERIE & BAR

\$175 F S S M T W T **F** S S  
6:30PM 2 3 4 5 6 7 8 **9** 10 11

Adelaide Hills winery Deviation Road will feature in this new collaboration with city venue PARC Brasserie & Bar. Enjoy a three-course set menu and paired wines in a private dining area.

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

### ROMA'S PASTA PARTY ROMA

\$165 F S S M T W **T** F S S  
7:00PM 2 3 4 5 6 7 **8** 9 10 11

City restaurant Roma is leading a tour along the Italian coastline. Think fettucine, fusilli and linguine – plus rigatoni, spaghetti and cavatelli. From pomodoro to pesto and marinara to alla panna, it's all here.

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

### STONED THE STRATHMORE HOTEL - VERANDAH DINING

\$135 F S S M T **W** T F S S  
6:30PM 2 3 4 5 6 **7** 8 9 10 11

Experience the Strathmore Hotel's unique Stonegrill cooking method during this four-course dinner. Paired wines will accompany each dish, with South Australian specialties including kingfish, lamb and saltbush to star. Celebrate the nation's rich culinary heritage with each bite.

[EAT](#) [DRINK](#) [MAKE](#)

### SPIRITED BREWS, NIGHT OF CRAFT BEER AND COCKTAILS BIG SHED BREWING

\$190 F S S M T W **T** F S S  
7:00PM 2 3 4 5 6 7 **8** 9 10 11

Experience a unique hybrid masterclass bringing together two beloved bar staples: beer and cocktails. While they often share the same order, they rarely share the same glass – until now.

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

### TASTING THE SEASONS NONNA'S CUCINA

\$150 F S **S** M T W T F S S  
1:00PM 2 3 **4** 5 6 7 8 9 10 11

Celebrate nature's bounty through the lens of Italian culinary craft and heritage. Nonna's Cucina and Rosa Matto will explain how to honour, utilise and savour the earth's gifts year-round, creating flavourful dishes while also minimising waste.

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

### PALOMA PINTXOS PALOOZA PALOMA BAR AND PANTRY

\$55 F S S M T **W** T F S S  
6:00PM 2 3 4 5 6 **7** 8 9 10 11

Indulge in two hours of unlimited pintxos – the exquisite, bite-sized masterpieces that are the pride of northern Spain. Delicately skewered seafood, artisan cheeses and seasonal produce will be prepared by 2KW executive chef Sam Christopher.

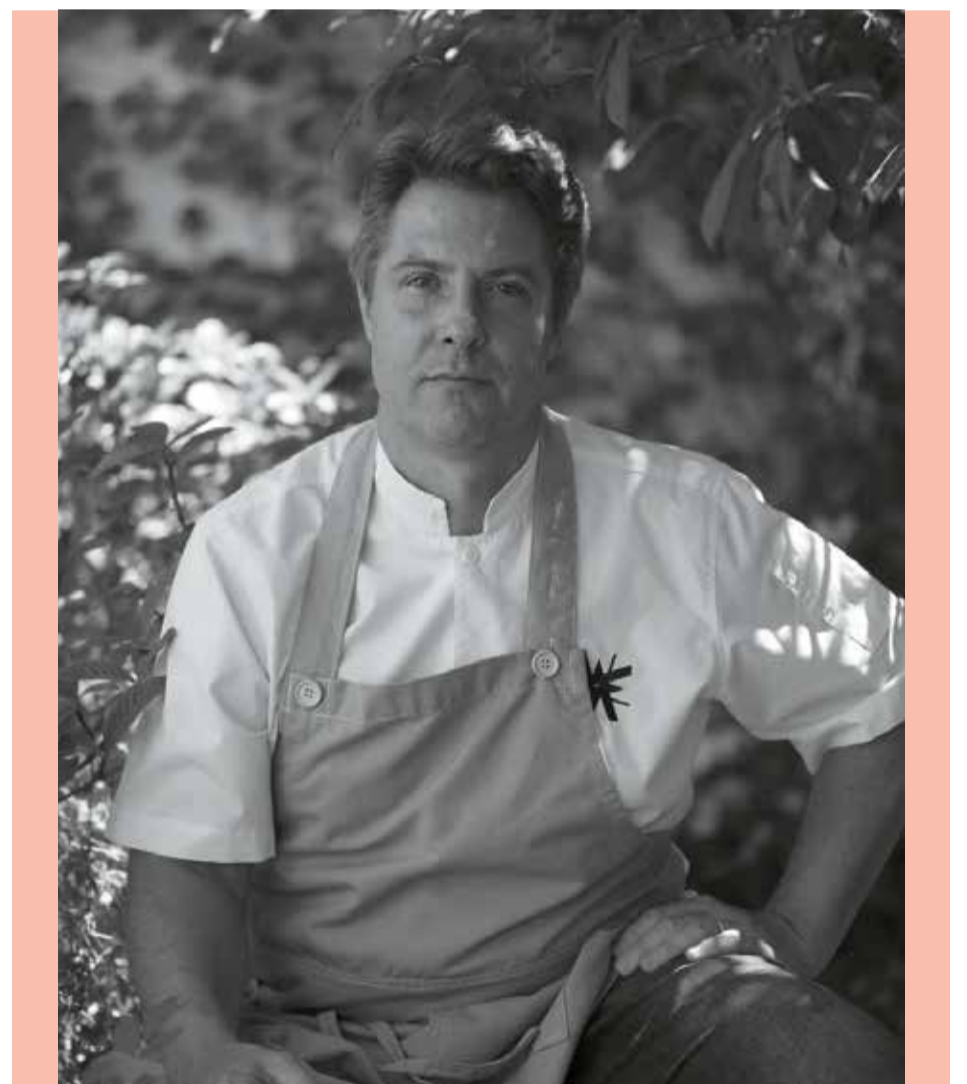
[EAT](#) [DRINK](#)

### PRESS\* FOOD & WINE SUCKLING PIG PARTY PRESS\* FOOD & WINE

\$175 F S S M T W T F **S** S  
6:30PM 2 3 4 5 6 7 8 9 **10** 11

Settle in for a communal feast celebrating the humble pig. This intimate nose-to-tail meal will unfold at leading city restaurant Press\* Food & Wine in collaboration with leading South Australian producer Boston Bay Smallgoods.

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



## MARTÍN MOLTENI AT A PRAYER FOR THE WILD AT HEART

A PRAYER FOR THE WILD AT HEART

\$160 F **S** S M T W T F S S  
SEE WEBSITE 2 **3** 4 5 6 7 8 9 10 11

Two international chefs united by their passion for provenance will unite to prepare this extraordinary five-course meal. Acclaimed Argentinian Martín Molteni is joining French counterpart Stephane Brizard to celebrate South Australian fare.

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

# LAWN BOWLS

## STURT BOWLING CLUB

FEATURING: JUSTIN JAMES, JESSIE SPIBY AND MY GRANDMA BEN TEAM, SAM TAYLOR, RILEY HARRISON, CRISPIAN FIELKE, SHANE ETTRIDGE, SHARON ROMEO

\$80 

F	S	S	M	T	W	T	F	S	S
2	3	4	5	6	7	8	9	10	11

Ready to roll? Join us for a relaxed Sunday at the Sturt Bowling Club – al fresco snacks, great conversation and stellar South Australian wine. We'll have eats from Justin James of Restaurant Aptos and Jessie Spiby of My Grandma Ben, games from Edinburgh Cellars manager Sam Taylor, and local winemakers adding to the fun. Guests will join a tasting led by the fabulous Sharon Romeo, meeting and sampling drops from Riley Harrison, Crispian Fielke of S.C. Pannell and Shane Ettridge from Hills Collide. Time on the green is a given – the best way to wrap an autumn weekend.

### Inclusions:

Food: casual lunch

Beverages: drink on arrival, wine tasting, with additional drinks available to purchase

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



## THE COLONIST TASTE OF SA DINING EXPERIENCE

### THE COLONIST

\$150 

F	S	S	M	T	W	T	F	S	S
2	3	4	5	6	7	8	9	10	11

Norwood hotel The Colonist is honouring standout South Australian produce through this intimate six-course meal served with paired local wines. Spend a relaxing evening in its fun, quirky restaurant.

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

## TUNKI ODYSSEY: THE IRRESISTIBLE FUSION OF JAPANESE & PERUVIAN FLAVOURS

### TUNKI CEVICHE & WOODFIRE GRILL

\$245 

F	S	S	M	T	W	T	F	S	S
2	3	4	5	6	7	8	9	10	11

Japanese and Peruvian flavours meld at Tunki: a West Lakes restaurant guided by the joy of sharing. This five-course feast will begin with a pisco cocktail before moving into a variety of signature dishes.

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

## WATERLOO STATION AUSTRALIAN BBQ

### WATERLOO STATION HOTEL

\$65 

F	S	S	M	T	W	T	F	S	S
2	3	4	5	6	7	8	9	10	11

Settle in for family barbecue fare at its best as the Waterloo Station Hotel turns up the heat. Expect a variety of low and slow meats and house-made accompaniments.

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

## THE ULTIMATE DUCK DINNER

### THE DUCK INN

\$135 

F	S	S	M	T	W	T	F	S	S
2	3	4	5	6	7	8	9	10	11

Go from savoury to sweet in one sitting as Coromandel Valley favourite The Duck celebrates its namesake across a delicious five-course menu paired with South Australian wine.

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

## URBAN KITCHEN

### GAWLER PLACE CANOPY

\$12 

F	S	S	M	T	W	T	F	S	S
2	3	4	5	6	7	8	9	10	11

Explore South Australia's finest food regions as Rundle Mall unites renowned producers, artisans and icons. Savour unique experiences that pair fresh local produce with the best wine and spirits.

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

## WILLUNGA 100 WINE DINNER AT SAMMYS 2025

### SAMMYS ON THE MARINA

\$160 

F	S	S	M	T	W	T	F	S	S
2	3	4	5	6	7	8	9	10	11

South Australian seafood and wine will star in this beachside degustation paired with wines from local label Willunga 100. Take in sweeping views over Glenelg and the Holdfast Promenade.

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

## TIDE & TERROIR: A COASTAL PAIRING

### TREASURY 1860

\$160 

F	S	S	M	T	W	T	F	S	S
2	3	4	5	6	7	8	9	10	11

City restaurant Treasury 1860 will host this four-course degustation dinner that beautifully marries the pristine flavours of South Australian seafood with exquisite local wines crafted from Italian varietals.

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

## VARENIKY / UKRAINIAN POTATO DUMPLINGS WORKSHOP

### UKRAINIAN HALL - KOZAK CLUB

\$50 

F	S	S	M	T	W	T	F	S	S
2	3	4	5	6	7	8	9	10	11

Love dumplings? Look no further. Learn how to make varenyky – a Ukrainian take on the delicious parcels – direct from experienced cooks. The whole family can enjoy this hands-on event.

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

## AGED CARE - HOSPITALITY: COOKS AND CHEFS

### DRINKS ACADEMY PRESENTED BY ADELAIDE UNIVERSITY (TOWN SQUARE)

\$20 

F	S	S	M	T	W	T	F	S	S
2	3	4	5	6	7	8	9	10	11

Food, nutrition and the dining experience are vital at every age and stage of life. Join the Maggie Beer Foundation as it highlights the benefits of this fundamental daily activity for all in the aged care sector.

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







## TASTING TABLE — MUYU SPIRITS

MAYBE MAE

FEATURING: MONICA BERG

\$80

6:00PM

F S S **M** T W T F S S  
2 3 4 5 6 7 8 9 11 11

Discover the modern, natural and extraordinary Muyu range together with its London-based creator Monica Berg. These exquisite floral liqueurs blend perfumery and mixology.

**Inclusions:**

Beverages: three Muyu spirits, three drinks made with Muyu

[LEARN](#) [DRINK](#)



## TASTING TABLE — PINOT NOIR

JENNIE WINE BAR

FEATURING: MELANIE CHESTER

\$100

4:30PM

F S S M T W **T** F S S  
2 3 4 5 6 7 8 9 10 11

Join winemaker on the rise Melanie Chester to explore pinot noir at its most powerful. Selections from her Yarra Valley label Giant Steps will feature – a selection of notable single vineyards, showcasing modern Australian pinot noir.

**Inclusions:**

Beverages: six Giant Steps wines, including single vineyard releases

[LEARN](#) [DRINK](#)



## TASTING TABLE — WENDOUREE

STATION ROAD

FEATURING: STEPHEN PANNELL

\$175

4:00PM

F S S M T W T **F** S S  
2 3 4 5 6 7 8 9 10 11

There are many great South Australian wines. But there is only one Wendouree: the cult Clare Valley label mythically hard to source. Find it here.

**Inclusions:**

Beverages: six vintages of Wendouree, dating back to 1997

[LEARN](#) [DRINK](#)



## TASTING TABLE — SOUR BEERS

LONGPLAY BISTRO

FEATURING: TOPHER BOEHM

\$60

4:00PM

F S S M T W T F **S** S  
2 3 4 5 6 7 8 9 10 11

Learn about the ancient art of spontaneous fermentation with Sydney-based brewer Topher Boehm, whose Wildflower beers are made with a diversity of yeasts and bacteria sourced from native blooms.

**Inclusions:**

Beverages: six Wildflower beers

[LEARN](#) [DRINK](#)

# SECRET DINNER PARTY BY JUSTIN JAMES

MEET AT TOWN SQUARE, VICTORIA SQUARE

\$600 **F S S M T W T F S S**  
6:00PM 2 3 4 5 6 7 8 9 **10** 11

Welcome to the dinner party of your dreams: a meal curated by maestro chef Justin James and offering nothing less than transcendence. Five courses with matched wine and cocktails. One secret location. Transport is sorted; bring your sense of adventure.

James – most recently of the revered Restaurant Botanic – is close to opening new Adelaide Hills dining destination Restaurant Aptos. This Tasting Australia exclusive, though, is akin to gatherings hosted in his own home: intimate and elegant, imbued with culinary theatre and perfectly soundtracked. Slip away for a while.

**Inclusions:**

Food: five-course meal

Beverages: paired beverages with each course

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



# TASTING AUSTRALIA BY TRAIN—AFRICOLA X PARWANA

FEATURING: DUNCAN WELGEMOED, FATEMA  
AYUBI, SAYED AYAZ ASNA, STACEY-LEE  
EDWARDS, KATIE SPAIN

\$950 **F S S M T W T F S S**  
ALL DAY 2 3 4 5 6 7 8 **9** 10 11

All journeys have a story. Those shared on this remarkable passage will explore connection and belonging, heritage and love. Tasting Australia returns to rail with members of the Ayubi family behind seminal Adelaide restaurant Parwana and Duncan Welgemoed from instant classic Africola. Be entranced.

Step aboard The Ghan's dining and bar carriages as they are coupled to The Overland for a 10-hour gastronomic adventure from Melbourne to Adelaide replete with curated experiences. Memorable food and beverages are certain, served amid the meditation of passing landscapes.

Journalist, wine writer and author Katie Spain will host the fun in her signature effervescent style. Enjoy a Parwana breakfast, followed by a wine masterclass led by sommelier Stacey-Lee Edwards.

Settle in for a long lunch shaped by Welgemoed, finishing with afternoon cocktails from Fleurieu Peninsula distillery Never Never on approach to Adelaide.

The timeless romance of train travel is reprised through this offering, one proudly shaped with the festival's new presenting partner Journey Beyond – operator of Australia's most iconic travel experience.

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



# SOUS CHEF! YOU CHEF! WITH DOUGLAS McMASTER

FOOD INNOVATION LAB @ WAITE

\$80 F S S **M** T W T F S S  
6:00PM 2 3 4 **5** 6 7 8 9 10 11

Join Douglas McMaster – owner and chef of the world's first zero-waste restaurant, Silo – for a hands-on cooking class. Don't miss your chance to learn from one of the hottest culinary stars in the game as he gives you the tools to curate your own waste-free menus from the comfort of your home.

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



## SOUS CHEF! YOU CHEF! WITH HELLY RAICHURA

FOOD INNOVATION LAB @ WAITE

\$80 F S S M T W T F **S** S  
11:30AM 2 3 4 5 6 7 8 9 **10** 11

Discover the world of legumes and sustainable cooking with renowned chef Helly Raichura at this exclusive hands-on cooking class. You'll prepare a menu featuring nutrient-packed legumes while learning about their capacity to fix nitrogen and enrich soil.

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

## SOUS CHEF! YOU CHEF! WITH KANE POLLARD

FOOD INNOVATION LAB @ WAITE

\$80 F S S M T W T **F** S S  
6:00PM 2 3 4 5 6 7 8 **9** 10 11

Step into the kitchen for a hands-on cooking experience with Topiary executive chef Kane Pollard. Held in the Food Innovation Lab at Waite, this is a rare chance to learn from a trailblazer who's redefined the South Australian dining scene.

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

## VINEYARD SAFARI

MEET AT WAITE CAMPUS

\$120 **F** **S** S M T W T F S S  
10:15AM **2** **3** 4 5 6 7 8 9 10 11

Adventure meets education on this four-wheel-drive wine science field trip. Enjoy exclusive access to vineyards, taste premium wines and indulge in a full-day food menu prepared at each site by chef Imogen Czulowski.

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



# The Ultimate Fusion of Groundbreaking Research, Wine, and Food

Adelaide University and Tasting Australia are bringing an exciting line-up of the finest producers, chefs and winemakers to South Australia. Explore and relish a serving of indulgent experiences crafted to ignite your curiosity.



# ADELAIDE HILLS



Thirty minutes from the city. That's all it takes to reach the Adelaide Hills – home to cool-climate wine, Australian wildlife and farms where everything from stone fruit to botanicals for skincare flourishes. Wind your way down leafy lanes and discover the charm of local communities. German heritage shines in Hahndorf, while towns like Stirling, Balhannah and Aldgate offer cosy eateries in rustic surrounds.

Natural wine aficionados know Basket Range as the movement's Australian heartland, with the wider Adelaide Hills specialising in crisp whites that capture the nuances of their terroir.

Rejuvenate at a day spa, hike meandering trails or simply sit fireside, enveloped by native bushland and a sense of serenity.

## AUTUMN LUNCH WITH THE BEES ONDEEN

\$160 F S S M T W T F S S  
12:00PM 2 3 4 5 6 7 8 9 10 11

Meet in the field at Ondeen for a beekeeping masterclass with apiarist Jake Leske, followed by an outdoor three-course lunch highlighting the many layers of flavour honey develops during its lifespan.

LEARN EAT DRINK WATCH

## BARRISTERS BLOCK PRODUCERS LUNCH

BARRISTERS BLOCK PREMIUM WINES

\$159 F S S M T W T F S S  
12:00PM 2 3 4 5 6 7 8 9 10 11

Ready to celebrate South Australia? Barristers Block has just the thing. Relax with a selection of its most popular wines from the Adelaide Hills, Eyre Peninsula and Wrattenbully over a lunch featuring the state's best fare.

EAT DRINK

## COBB'S HILL ESTATE—ADELAIDE HILL'S PRODUCE FESTIVAL

COBB'S HILL ESTATE

\$20 F S S M T W T F S S  
11:00AM 2 3 4 5 6 7 8 9 10 11

Live music will set the scene for this showcase of regional food and beverage producers. Enjoy Cobb's Hill Estate wine and home-grown produce alongside offerings from leading local growers.

EAT DRINK WATCH

## SEAFOOD TO PADDOCK CULINARY EXPERIENCE

SIDEWOOD

\$250 F S S M T W T F S S  
6:00PM 2 3 4 5 6 7 8 9 10 11

Head to the Adelaide Hills for an unforgettable culinary journey celebrating the best of land and sea. Indulge in a thoughtfully curated five-course menu featuring fresh seafood and gourmet paddock-inspired dishes paired with Sidewood wines.

LEARN EAT DRINK

## LOBOS SPIRITED ORCHARD ADVENTURE

STAFFORD ORCHARDS

\$200 F S S M T W T F S S  
12:30PM 2 3 4 5 6 7 8 9 10 11

It's all about the orchard in this seasonal celebration. Guests will gather at LOBO's Lenswood property and embark on a magical journey through the apple trees, pausing to indulge the senses at every turn.

LEARN EAT DRINK

## LOT.100 X KITCHEN FARM

KITCHEN FARM

\$25 F S S M T W T F S S  
5:00PM 2 3 4 5 6 7 8 9 10 11

This family-friendly collab party will feature three kindred Adelaide Hills neighbours: Kitchen Farm, LOT.100 and Ngeringa. Settle in for wood-oven and barbecue fare, local drinks, live music and firepit s'mores.

LEARN EAT DRINK

## NGERINGA X HUMBLE SUNDAY SESSION

NGERINGA VINEYARD

\$110 F S S M T W T F S S  
2:00PM 2 3 4 5 6 7 8 9 10 11

Adelaide Hills winery Ngeringa is welcoming back long-time collaborators Stacey Conner and Jade Tareha from Noosa's Humble on Duke for this afternoon of sips and snacks.

LEARN EAT DRINK

## THE HUMBLE X NGERINGA TASTING

ADELAIDE HILLS LUNCH

NGERINGA VINEYARD

\$250 F S S M T W T F S S  
12:00PM 2 3 4 5 6 7 8 9 10 11

This very special collaboration will be hosted at an Adelaide Hills estate known for pioneering biodynamic wine. Expect the very best farm produce and matched Ngeringa wines – including a new vintage barrel tasting.

LEARN EAT DRINK



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

VISIT [SOUTHAUSTRALIA.COM](https://southaustralia.com) FOR MORE INFORMATION.

# EVENT PARTNERS

## OWNED AND MANAGED BY



Government of South Australia

## GENEROUS SUPPORT FROM OUR PARTNERS MAKES THE FESTIVAL POSSIBLE.

## PRESENTING RIGHTS PARTNER



## PREMIER PARTNERS



## MAJOR PARTNERS



## CORPORATE PARTNERS



## TECHNOLOGY PARTNER



## SUPPORTING PARTNER



## REGIONAL TOURISM ORGANISATIONS



# EVENT SCHEDULE

SCAN TO BOOK NOW  
OR VISIT  
TASTINGAUSTRALIA.COM.AU



FRI 2ND	SAT 3RD	SUN 4TH	MON 5TH	TUE 6TH	WED 7TH	THU 8TH	FRI 9TH	SAT 10TH	SUN 11TH
<b>TOWN SQUARE CANTEEN</b> PAGE 07									
KUTI SHACK			THE LANE	ELEMENTARY BY SOUL CO	TEMPERANCE	FLINDERS FOOD CO	FINO SEPPELTSFIELD		
<b>MAKE</b> PAGE 07									
TABLE STYLING WITH IN THE ROUNDHOUSE AND CASA CARBONI	DOUGH WITH ENRICO SGARBOSSA	CHIN CHIN WITH BENJAMIN COOPER			FERMENTATION WITH MANDY HALL	THE AGRARIAN KITCHEN WITH RODNEY DUNN	INDIGENOUS INGREDIENTS 101 WITH SHARON WINSOR	GNOCCHI WITH CALLUM HANN & MITOLO FAMILY FARMS	
<b>DINING GALLERIES</b> PAGE 08									
	A LUNCH FOR ALL SEASONS	SUNDAY SUPPER CLUB		ESTER X LANKAN FILLING STATION	ZERO HEROES	SEOUL TO KYOTO	ELEMENTAL	OF THE MOMENT	MOTHER'S DAY—FAMILY BRUNCH
	OLD IS THE NEW COOL	OFF THE CLOCK						DECADENCE	MOTHER'S DAY—DEGUSTATION
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OPENING NIGHT PARTY (PAGE 06)	TOP 3 WITH TOM JONAS						BEER HALL	A TO Z OF WINE	
	COCKTAIL PARTY								
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	EMBLA					BAR HEATHER	THELMA	OMOTENASHI HOBART	
<b>MASTERCLASSES</b> PAGE 11									
	GLOBAL EXPLORATION OF SHIRAZ, ANCHORED IN THE BAROSSA	MAGICAL MARTINI MOMENTS PRESENTED BY NEVER NEVER			AUSTRALIA'S NO.1 RIESLING FREAK		BRAVO BARBARESCO	CHARDONNAY	ST AGNES XO THE ULTIMATE COLLECTION
	CHAMPAGNE	GREAT SOUTH AUSSIE REDS			MOSS WOOD FAMILY TREE			LA DOLCE VITA (ITALIAN)	A TASTING JOURNEY FROM ADELAIDE TO BORDEAUX & HAWKE'S BAY
		PIRATE LIFE: BEERS FROM THE DECADE THAT WAS							
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<b>MATCHMAKER SERIES</b> PAGE 12									
	GRENACHE	SPARKLING WINE + FIZZ				RIESLING + FRIENDS	PINOT NOIR	ROSÉ	
<b>BAROSSA</b> PAGE 14									
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	ROAMING FORAGE HQ WITH MARK BEST	ROAMING FORAGE HQ WITH MARK BEST					SUPER FREAK	KINGSFORD'S FORAGING FEAST	
	TERROIRS OF THE BAROSSA TASTING AT CHATEAU TANUNDA	TERROIRS OF THE BAROSSA TASTING AT CHATEAU TANUNDA						TERROIRS OF THE BAROSSA TASTING AT CHATEAU TANUNDA	TERROIRS OF THE BAROSSA TASTING AT CHATEAU TANUNDA
	HENTLEY FARM X LANA RESTAURANT SMOULDER & SEA LONG LUNCH	VINO CAMINO 2025						ST HUGO COURTYARD CABERNET & JAZZ	
	JUGANDO CON FUEGO								
	THE TERROIR TABLE WITH PEWSEY VALE AND HEGGIES VINEYARD								
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								BAIRD BAY EXPERIENCE	
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	PORTY B HOTEL'S CAJUN CRAB BOIL								

FRI 2ND	SAT 3RD	SUN 4TH	MON 5TH	TUE 6TH	WED 7TH	THU 8TH	FRI 9TH	SAT 10TH	SUN 11TH
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IMPAIRED BY TEMPERANCE	IMPAIRED BY TEMPERANCE							TASTING AUSTRALIA AIRLINES—MURRAY RIVER	
<b>FLEURIEU PENINSULA</b> PAGE 19									
BREAD: EVERYTHING YOU KNEAD TO KNOW	BREAD: EVERYTHING YOU KNEAD TO KNOW	BREAD: EVERYTHING YOU KNEAD TO KNOW		BREAD: EVERYTHING YOU KNEAD TO KNOW	BREAD: EVERYTHING YOU KNEAD TO KNOW		BREAD: EVERYTHING YOU KNEAD TO KNOW	BREAD: EVERYTHING YOU KNEAD TO KNOW	BREAD: EVERYTHING YOU KNEAD TO KNOW
CANDYLAND - SWEET SECRETS OF THE LAND DOWN UNDER	CANDYLAND - SWEET SECRETS OF THE LAND DOWN UNDER	BUON APPETITO!					CANDYLAND - SWEET SECRETS OF THE LAND DOWN UNDER	CANDYLAND - SWEET SECRETS OF THE LAND DOWN UNDER	ARGENTINIAN CULINARY TRADITIONS MEET SOUTH AUSTRALIA'S WINE HERITAGE
	A LOVE LETTER TO ITALY: PASTA-MAKING WITH DOWN THE RABBIT HOLE WINES						SOUTH AUSTRALIAN HARVEST: A CULINARY CELEBRATION OF LOCAL EXCELLENCE	A LOVE LETTER TO ITALY: PASTA-MAKING WITH DOWN THE RABBIT HOLE WINES	
	THE ULTIMATE FOODIE LADIES DAY OUT							HICKINBOTHAM X MAYURA STATION	
<b>ADELAIDE</b> PAGE 20									
URBAN KITCHEN	URBAN KITCHEN	URBAN KITCHEN	URBAN KITCHEN	URBAN KITCHEN	URBAN KITCHEN	URBAN KITCHEN	URBAN KITCHEN	URBAN KITCHEN	URBAN KITCHEN
COOK FOR A CAUSE WITH OZHARVEST—NO WASTE, JUST TASTE!	COOK FOR A CAUSE WITH OZHARVEST—NO WASTE, JUST TASTE!	COOK FOR A CAUSE WITH OZHARVEST—NO WASTE, JUST TASTE!	COOK FOR A CAUSE WITH OZHARVEST—NO WASTE, JUST TASTE!	COOK FOR A CAUSE WITH OZHARVEST—NO WASTE, JUST TASTE!	COOK FOR A CAUSE WITH OZHARVEST—NO WASTE, JUST TASTE!	COOK FOR A CAUSE WITH OZHARVEST—NO WASTE, JUST TASTE!	LONG TABLE FEAST AT THE SOUTH AUSTRALIAN MUSEUM	COOK FOR A CAUSE WITH OZHARVEST—NO WASTE, JUST TASTE!	
75TH ANNIVERSARY OF FOOD & BEER FESTIVAL AT THE CZECHOSLOVAK CLUB	75TH ANNIVERSARY OF FOOD & BEER FESTIVAL AT THE CZECHOSLOVAK CLUB	ADELAIDE SHOWGROUND FARMERS' MARKET EXCLUSIVE TOUR	FLAVOURS OF CAMPBELLTOWN FOOD TRAIL BUS TOUR	FLAVOURS OF CAMPBELLTOWN FOOD TRAIL BUS TOUR	FLAVOURS OF THE OCEAN: A 6 COURSE DEGUSTATION AND VERTICAL WINE TASTING	ADAM D'SYLVA & KIIN PRESENTS - 'ALONG THE SPICE TRAIL'	75TH ANNIVERSARY OF FOOD & BEER FESTIVAL AT THE CZECHOSLOVAK CLUB	75TH ANNIVERSARY OF FOOD & BEER FESTIVAL AT THE CZECHOSLOVAK CLUB	
A COOK'S KITCHEN—FREE COOKING DEMONSTRATION SERIES	VARENIKY / UKRAINIAN POTATO DUMPLINGS WORKSHOP	MAY THE 4TH BE WITH YOU BOTTOMLESS BBQ	SOUS CHEF! YOU CHEF! WITH DOUGLAS McMASTER	SHIKI: FLAVOURS THROUGH THE SEASONS	ARKHÉ X BIG DON'S SMOKED MEATS	ARKHÉ X BIG DON'S SMOKED MEATS	A COOK'S KITCHEN—FREE COOKING DEMONSTRATION SERIES	SA'S FINEST CATCH: A SEAFOOD & CHAMPAGNE DÉJEUNER	
GELISTA CURATED TASTING AND TOUR 2025	GELISTA CURATED TASTING AND TOUR 2025	FOOD SECRETS AT ADEY		IZAKAYA NIGHT 2025	MOMODA - DUMPLING MASTERCLASS	FLAVOURS OF BRAZIL, SIPS OF AUSTRALIA	FLAVOURS OF BRAZIL, SIPS OF AUSTRALIA	PRESS* FOOD & WINE SUCKLING PIG PARTY	
AMBRA PRESENTS: AMALFI TO ADELAIDE	AMBRA PRESENTS: AMALFI TO ADELAIDE	AMBRA PRESENTS: AMALFI TO ADELAIDE		AGED CARE - HOSPITALITY: COOKS & CHEFS	THE COLONIST TASTE OF SA DINING EXPERIENCE	SPIRITED BREWS, NIGHT OF CRAFT BEER & COCKTAILS	IMMERSIVE BITES: A VR CULINARY EXPLORATION	IMMERSIVE BITES: A VR CULINARY EXPLORATION	
GINSATIONAL DEGUSTATION	A TASTE OF LANGHORNE CREEK AT THE ZOO	GONDOLA GONDOLA X TOM JACK		CHAMPAGNE MASTERCLASS	GINSATIONAL DEGUSTATION	OLD VINE WINE DINNER	PARC X DEVIATION ROAD	BEER AND TACOS	
GRILLING SA	GRILLING SA	CINCO DE MAYO FIESTA		GRENADE REVOLUTION	THE ULTIMATE DUCK DINNER	FLAVOURS OF KANGAROO ISLAND	AROUND THE WORLD WITH PENFOLDS	OUZO ODYSSEY	
A TASTE OF SOMETHING A LITTLE DIFFERENT	10 YEARS, 10 WINES WITH NICK RYAN AT 2KW	TASTING THE SEASONS		LUMA EXCLUSIVE ITALIAN FEAST—THE PLAYFORD MALLERY	PRODUCER SHOWCASE DINNER	TAIKUNTHI RESTAURANT OYSTER LUNCH WITH DARREN ROBERTSON	TUNKI ODYSSEY: THE IRRESISTABLE FUSION OF JAPANESE & PERUVIAN FLAVOURS	LONG LUNCH SOIRÉE BY GULLYVIEW ESTATE & THREEFOLD DISTILLING AT 2KW BAR & RESTAURANT	
AN EVENING WITH KAESLER WINES	KOOMO ARTISAN DUMPLING COOKING CLASS	LAWN BOWLS			WATERLOO STATION AUSTRALIAN BBQ	WILLUNGA 100 WINE DINNER AT SAMMYS 2025	KOOMO ARTISAN DUMPLING COOKING CLASS	KOOMO ARTISAN DUMPLING COOKING CLASS	
COOKING WITH FIRE WITH AFRICOLA'S FOUNDER DUNCAN WELGEMOED	A TASTE OF PERSIA	DOUBLE SHOT COFFEE FIESTA			SKYCITY CULINARY EXCURSION	TIDE & TERROIR: A COASTAL PAIRING	ITALY TO ADELAIDE: A CULINARY JOURNEY	A TASTE OF PERSIA	
COAL CELLAR + GRILL TOMAHAWK DINNER	PROHIBITION LIQUOR GIN BLENDING	BEERGUSTATION 2025			PALOMA PINTXOS PALOOZA	ROMA'S PASTA PARTY	COAL CELLAR + GRILL TOMAHAWK DINNER	SECRET DINNER PARTY BY JUSTIN JAMES	
VINEYARD SAFARI	VINEYARD SAFARI				HUTT STREET CUPCAKE CREATIONS	HUTT STREET CUPCAKE CREATIONS	HUTT STREET CUPCAKE CREATIONS	SOUS CHEF! YOU CHEF! WITH HELLY RAICHURA	
COMFORT FOOD CABARET: A MID-CENTURY MENU	COMFORT FOOD CABARET: A MID-CENTURY MENU				STONED	MEET THE MAKERS AT PROHIBITION: GIN, CHEESE & CHOCOLATES	TASTING AUSTRALIA BY TRAIN—AFRICOLA X PARWANA		
	CRAFT & CRUST: A JOURNEY THROUGH BEER & PIZZA					FOOD, GLASS, WOOD	SOUS CHEF! YOU CHEF! WITH KANE POLLARD		
	MARTÍN MOLteni AT A PRAYER FOR THE WILD AT HEART					COCKTAIL MASTERCLASS WITH THREEFOLD DISTILLING			
	A SPEED DATE WITH GIN								
	FANCY HANKS X PIRATE LIFE PRESENT SMOKEOUT								
	RED GUM DINNER WITH MARK OLIVE AND MUNDA WINES								
<b>TASTING TABLES</b> PAGE 25									
			TASTING TABLE—MUYU SPIRITS			TASTING TABLE—PINOT NOIR	TASTING TABLE—WENDOUREE	TASTING TABLE—SOUR BEERS	
<b>ADELAIDE HILLS</b> PAGE 28									
SEAFOOD TO PADDOCK CULINARY EXPERIENCE	BARRISTERS BLOCK PRODUCERS LUNCH	NGERINGA X HUMBLE SUNDAY SESSION				AUTUMN LUNCH WITH THE BEES	LOT.100 X KITCHEN FARM		LOBOS SPIRITED ORCHARD ADVENTURE
	COBB'S HILL ESTATE—ADELAIDE HILL'S PRODUCE FESTIVAL								
	THE HUMBLE X NGERINGA TASTING ADELAIDE HILLS LUNCH								

An aerial photograph of a silver passenger train stopped in a vast, arid, reddish-brown desert landscape. In the foreground, a group of people is gathered around a campfire, with several wooden pallets or benches arranged on the ground. The scene is bathed in warm, golden light, suggesting sunset or sunrise. The train is positioned horizontally across the middle of the frame, with its doors open. The overall atmosphere is one of adventure and exploration in a remote, natural setting.

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