

TASTE EVERY

FLAVOUR OF

SOUTH

**TASTING
AUSTRALIA**
PRESENTED BY
RAA
Travel

AUSTRALIA

**30 APRIL
— 9 MAY
2021**

**FESTIVAL
PROGRAM**





YALUMBA
FAMILY WINEMAKERS 1849

EVERY MASTERPIECE NEEDS A SIGNATURE



The Signature is a masterfully crafted and truly remarkable wine. But it would not be complete without the signature of an individual who has contributed greatly to the life and soul of Yalumba. Who will be the next Signatory? Only time will tell.

Embrace the Magnificent Unknown



CONTENTS

- 04—CREATIVE TEAM
- 05—TALENT HIGHLIGHTS
- 06—TOWN SQUARE
- 07—TOWN SQUARE HIGHLIGHTS
- 08—TOWN SQUARE KITCHEN
- 09—THE TASTING TABLE
- 10—EAST END CELLARS MASTERCLASSES
- 12—TASTING AUSTRALIA AIRLINES
- 13—FEATURED EVENTS
- 14—ADELAIDE HILLS
- 17—CLARE VALLEY / EYRE PENINSULA
- 18—BAROSSA
- 20—FLEURIEU PENINSULA
- 23—KANGAROO ISLAND
- 24—FLINDERS RANGES / YORKE PENINSULA
- 25—LIMESTONE COAST / RIVERLAND
- 26—ADELAIDE
- 34—EVENT SCHEDULE



FROM THE DIRECTOR

Tasting Australia presented by RAA Travel is a celebration of eating and drinking. It's a 10-day showcase of all things South Australian: our produce, our people and our place. Each year we invite audiences to step beyond a standard food festival and discover deliciously different experiences that feed their curiosity. Indulgent lunches with friends, local beverages served fireside at Town Square and menus created by world-class chefs are just a taste.

This is your invitation to adventures only South Australia can offer. As one of the country's longest-running food and beverage festivals, Tasting Australia presented by RAA Travel has evolved with the industry and continues to offer both innovative events and the informal excellence our state does so well.

—SIMON BRYANT, FESTIVAL DIRECTOR



FROM THE PREMIER

The return of Tasting Australia presented by RAA Travel is a chance to look forward with optimism.

South Australia's hospitality sector has faced huge challenges during the past year. But tough times have been met with resilience and innovation. We all have a newfound appreciation for the simple pleasure of sharing meals, and for those who make it possible.

Through more than 140 events, Tasting Australia encourages locals and visitors alike to embrace our state's food, beverages and hospitality. To spend time in our regions—from the Eyre Peninsula to the Limestone Coast—and to meet the people behind the products they love.

Now is the time to plan your festival experience. I trust you'll receive a warm South Australian welcome at every turn.

—THE HON STEVEN MARSHALL MP,
PREMIER OF SOUTH AUSTRALIA



SIMON BRYANT



CHEONG LIEW



DARREN ROBERTSON



NICK STOCK

MEET THE TASTING AUSTRALIA CREATIVE TEAM

PRESENTED BY RAA TRAVEL

These chefs, winemakers, hosts and sommeliers are here to create unforgettable food and beverage experiences for you during the festival—find out a little more about who is crafting your menu.

SIMON BRYANT

Bryant pairs serious cooking credentials with a deep passion for the people, produce and places that shape South Australia's eating and drinking experiences.

NICK STOCK

Stock is among Australia's most respected and prolific wine critics. Avid collectors and casual enthusiasts alike embrace his guidance, which is always centred on enjoyment.

DARREN ROBERTSON

London-born Robertson trained on home soil before continuing to hone his skills at Tetsuya's in Sydney. Today he is co-owner of the Three Blue Ducks restaurants and author of three best-selling cookbooks.

CHEONG LIEW

The legendary Liew is best known for his years leading The Grange at Adelaide's Hilton Hotel and helping expand the horizon for Australian hospitality.

FROM THE FOOD CURATOR

What a thrill it is to join the Tasting Australia presented by RAA Travel team. In this—my first year as food curator—I've called on culinary talent from across the nation. Our restaurants are far-flung and diverse; uniting us is a love for dining and all its possibilities. The chefs who will cook for you this autumn are trailblazers. They forage, tend their own kitchen gardens, cook over fire and understand the power of food to comfort, spark curiosity and celebrate heritage.

The collaborations set to unfold are hugely exciting—and I know the opportunity to join the festival and work with uniquely South Australian ingredients is a shared source of inspiration. See you soon!

—DARREN ROBERTSON, FOOD CURATOR

FROM THE DRINKS CURATOR

Beverages have never looked better. Wine, beer, spirits, champagne, sake—it's all on the table at Tasting Australia presented by RAA Travel, whether you're an avid connoisseur or eager to learn more. This year you'll find events uniting stars from across Australia and New Zealand. We'll honour local legends and travel beyond our shores to revel in treasures from wine regions including Burgundy, Barolo and the Jura. Sip premium champagne, embrace all things distilled or raise your glass to our craft brewers. Cheers!

—NICK STOCK, DRINKS CURATOR



MAGGIE BEER



ANALIESE GREGORY



JESSICA HILL-SMITH

FOOD

MAGGIE BEER

This legendary Barossa cook, author and television star is also an advocate for quality food at every stage of life and established a foundation dedicated to the cause.

PAUL CARMICHAEL

Born in Barbados, Carmichael trained in the United States and worked worldwide before taking the helm at David Chang's celebrated Sydney outpost Seiobo in 2015.

ANALIESE GREGORY

Gregory honed her skills at acclaimed kitchens across Europe ahead of stints in Sydney and then a move to Tasmania, where she continues to use the freshest local ingredients.

LENNOX HASTIE

Fire fascinates Hastie, who cooks exclusively over open flame and opened Firedoor after five formative years at Spain's Michelin-starred Asador Etxebarri.

DAN HUNTER

The lauded Brae—set on an organic farm in Victoria's Otway Ranges—is Hunter's first solo venture and was launched after his six years at the Royal Mail Hotel in Dunkeld.

CHEONG LIEW

Liew is among South Australia's real food heroes; a chef, restauranter, teacher and culinary icon who helped expand our shared culinary horizons.

MAT LINDSAY

This award-winning Sydneysider—owner of restaurant Ester, wine bar Poly and kebab shop Shwarmama—is considered one of Australia's most inventive chefs.

CHRISTINE MANFIELD

Manfield is a curious chef, a perfectionist inspired by flavour and texture, and a writer whose books have spiced up the lives of home cooks everywhere.

DARREN ROBERTSON

A move to Sydney proved seismic for the English-born Robertson: he spent eight years at Tetsuya's before going on to launch the Three Blue Ducks restaurants and finding further fame as a television presenter and cookbook author.

ALANNA SAPWELL

Queensland-based Sapwell is a rising star in the Australian dining scene whose career has so far spanned time at Sydney seafood restaurant Saint Peter and Noosa pop-up Esmay.

MATT STONE

Stone—resident of the new Future Food System project in Melbourne's Federation Square—is passionate about sustainability and spent five years at Oakridge Winery in the Yarra Valley.

DUNCAN WELGEMOED

Adventurous and always evolving, Welgemoed celebrates his South African heritage at Adelaide hotspot Africola.

PALISA ANDERSON

—Chat Thai, Boon Luck Farm

KARENA ARMSTRONG

—Salopian Inn

ANDY ALLEN

—Three Blue Ducks

PAUL BAKER

—Chefs on Wheels

LUKE BURGESS

PETER CLARKE

—Vintners

SEAN CONNOLLY

—Sean's Kitchen

DANIELLA GUEVARA

—La Popular Taqueria

ALEJANDRO HUERTA

—No. 92

GREGGORY HILL

—Hispanic Mechanic

JACK INGRAM

—Sunset Food and Wine, Jolley's Boathouse

JAKE KELLIE

—Pirate Life Brewing

MARK LABROOY

—Three Blue Ducks

EMMA MCCASKILL

—Chefs on Wheels

ANDREW MCCONNELL

—Cumulus Inc., Cutler & Co.

MORGAN MCGLONE

—Belles Hot Chicken

LUKE POWELL

—LPs Quality Meats, Bella Brutta

LOUIS TIKARAM

—Stanley Restaurant

TOM TILBURY

—Gather at Coriole

MARK WRIGHT

—Mayura Station

BEVERAGE

MELANIE CHESTER

—Sutton Grange
Passion for the possibilities of winemaking and the importance of place guide Chester's every move.

VANYA CULLEN

—Cullen Wines
Cullen is an industry trailblazer, recognised for sustainable practices and careful craft in the winery.

MICHAEL DOWNER

—Murdoch Hill
Downer honed his skills with winemakers near and far before taking the helm at his family's celebrated Adelaide Hills label.

ANNA FLOWERDAY

—Te Whare Ra
Wines from the organic Marlborough label Flowerday leads are made from the region's oldest vines.

PETER FRASER

—Yangarra Estate Vineyard
Fraser has been the winemaker and driving force behind the award-winning Yangarra Estate Vineyard in McLaren Vale since 2000.

JUSTINE HENSCHKE

—Henschke
Sixth-generation Henschke is marketing and public relations manager in the family business.

JESSICA HILL-SMITH

—Yalumba
Hill-Smith returned to her family's lauded label in its 170th year after stints with international beverage brands.

RICK KINZBRUNNER

—Giaconda
Stellar chardonnay has earned Kinzbrunner—who was among the first to plant grapes near Beechworth—recognition as one of the world's top white winemakers.

KATE LAURIE

—Deviation Road
Sparkling is Laurie's specialty, with her uniquely South Australian wines guided by training in France.

TONY LOVE

A veteran wine, food and lifestyle journalist with a love for a great story and the people who shape it.

STEPHEN PANNELL

—SC Pannell
McLaren Vale star Pannell is arguably the greatest Australian winemaker of his generation.

CLIVE PATON

—Ata Rangī
Ata Rangī is the reference point for great New Zealand pinot noir; visionary Paton launched the project.

XAVIER BIZOT

—Terre à Terre and Daosa

FIONA DONALD

—Seppeltsfield

BRAD EBERT

—Hey Diddle

MARCEL GIESEN

—Giesen and Bell Hill Winery

ANDREW GUARD

—Andrew Guard Wine Imports

MATT HARROP

—Silent Way

ERINN KLEIN

—Ngeringa

DARREN LANGE

—Master Cask

JON LARK

—Kangaroo Island Spirits

JAMES LINDNER

—Langmeil Winery

OLLIE MARGAN

—Maybe Mae, Shobosho, ShoSho

MARCUS MOTTERAM

—Hains & Co.

YALE NORRIS

—Islander Estate

CHESTER OSBORN

—d'Arenberg

MARK REGINATO

—Hellbound

NATHAN SHARPE

—Three Kings Wines

SHERWYN VELDHIJZEN

—Bell Hill Winery

TIM WATKINS

—Black Market Sake

SAM WIGAN

—Yalumba

GRAHAM WRIGHT

—The Odd Whisky Coy

TOWN SQUARE



**DESTINATION:
TOWN SQUARE**



★ FREE ENTRY

Tasting Australia's Town Square returns in 2021 with a new look and more of the eating and drinking experiences you love.

Free, fun and perfect for families, this the place to meet for a drink, stay for a meal and explore. You'll find vendors offering dishes packed with South Australian produce, bars proudly serving the finest local beverages and an atmosphere of celebration.

Renowned chefs are ready to create unforgettable one-off menus in the Town Square Kitchen, while our updated artisan area features local craftspeople at work. Bring the kids—we have special activities just for them. It's all in the heart of Adelaide: Victoria Square/Tarntanyangga. Come early, stay late and see where Town Square takes you.

OPENING HOURS

FRI 30 APRIL 11AM—12AM	WED 5 MAY 11AM—9PM
SAT 1 MAY 11AM—12AM	THU 6 MAY 11AM—11PM
SUN 2 MAY 11AM—9PM	FRI 7 MAY 11AM—12AM
MON 3 MAY CLOSED	SAT 8 MAY 11AM—12AM
TUE 4 MAY 11AM—9PM	SUN 9 MAY 11AM—7PM



FOOD VENDORS

Gang Gang—

Flavour and freshness rule at Gang Gang, where Asian-inspired sliders sing with South Australian produce.

Chilli Crab Shack—

Expect a range of spicy wok-tossed wonders: local blue swimmer crab, chicken and mushrooms will all be on offer.

La Popular Taqueria—

Feast on different taco styles, savouring homemade tortillas and traditional fillings—like the crowd favourite fish taco—plus a vibrant salsa.

Forage Supply Co—

Enjoy a range of plant-based dishes made with diverse fare from nearby farms and community gardens.

Gelista Premium Gelati—

Did someone say sweet treat? Gelista's legendary gelati will star in a suite of tempting desserts.

Fire X Soi38—

Adelaide's Soi38 is bringing its authentic Thai flavours to Town Square in a menu featuring local and ethically sourced produce.

Sunny's Pizza—

Straight from their famous party pizza clubstaurant and into Town Square, Sunny's will serve up a menu full of South Australian produce.

Phat Head—

East meets west in these diverse dumplings. Cheeseburger, tom yum mushroom and beef pho will be among fillings.

Ragini's Spice—

Turn up the heat with an impressive selection of Indian dishes that put a modern spin on classic recipes.

Shibui Dessert Bar—

Treat yourself to a Shibui soft serve: amazing on its own or paired with panna cotta, donuts or chocolate lava cake.

From Blammo X Mould Farmer—

This uniquely South Australian collab is all about the power of fermentation to foster incredible flavour.

Boston Bay Smallgoods By The Smokin' Grillers—

Paddock to plate? You got it. Award-winning free-range Berkshire pork from the Eyre Peninsula is set to shine.

VENEZIANO COFFEE SENSORY EXPERIENCE —Masterclass Pavilion

F	S	S	M	T	W	T	F	S	S	\$80
30	1	2	3	4	5	6	7	8	9	11:00AM

LEARN

Join Veneziano Coffee Roasters for a next-level sensory experience set to change the way you view this daily essential.

You'll enjoy at least three coffees with distinct flavour profiles, learning how and why they taste so unique.

Leading the seated session will be Pete Licata, a former winner of the World Barista Championship, supported by members of Veneziano's Adelaide team.

A signature coffee beverage will begin the session, followed by an introduction from Pete on the world of specialty coffee. Individual coffees will then be made using pourover methods and tasted. Finish with expert tips for brewing at home.

TOWN SQUARE HIGHLIGHTS



**DESTINATION:
TOWN SQUARE**

TOWN SQUARE KITCHEN

Welcome to the Town Square Kitchen. This is your go-to festival dining destination, where top chefs will collaborate to craft dazzling meals you won't find anywhere else. Watch them at work, catch up with friends and savour your time in the city centre.

Along with hosting ticketed events, the Town Square Kitchen will also be open to the public. It's the ideal spot to relax and immerse yourself in all things Tasting Australia.

FOR TOWN SQUARE KITCHEN OPEN HOURS, VISIT TASTINGAUSTRALIA.COM.AU

PRESENTED BY



ARTISAN AREA

Watch artisans at work in a new space dedicated to their creativity. Glass blowing and Master Cask barrel charring demonstrations will take place throughout the festival; get close to see how the magic happens.

LEARN—WATCH

FAMILY PROGRAM

Town Square has all the ingredients for a great family day out. Learn, taste and make memories through Family Programming sessions covering everything from easy weeknight recipes to honey production.

Session guides will include Tasting Australia presented by RAA Travel festival director Simon Bryant and star chefs Duncan Welgemoed, Emma McCaskill and Mark Labrooy. Each session run in the Town Square Kitchen will be hosted by Magdalena Roze, cookbook author and food writer with passion for wholesome and simple family food.

LEARN—EAT—WATCH—MAKE—AGES 5+



TOWN SQUARE KITCHEN



ARTISAN AREA

THE DEEP SIGH OF BROCCOLI —Town Square Kitchen

F	S	S	M	T	W	T	F	S	S	\$25
30	1	2	3	4	5	6	7	8	9	4:00PM

Our youngest diners can now discover Duncan Welgemoed's cooking! Join the star chef and his two young boys for an unforgettable trip around the table. This session will feature recipes from Welgemoed's upcoming children's vegetarian cookbook *The Deep Sigh of Broccoli*. You'll also enjoy kids' mocktails from Adelaide beverage legend and Hellbound wine bar owner Mark Reginato, plus an Ivy House floristry workshop with floral genius Jessica Taylor. Prepare to get your hands dirty!

HONEY 101 —Town Square Kitchen

F	S	S	M	T	W	T	F	S	S	\$25
30	1	2	3	4	5	6	7	8	9	4:00PM

Honey straight from the source? You got it. Discover the fascinating world of bees and the process of caring for them at this family-friendly session hosted by Mark Labrooy, Josh D'Ambrosio and Magdalena Roze. Josh D'Ambrosio from *The Urban Bee* explains from bee to jar, while Mark Labrooy demonstrates a tasty honey recipe, with a sample served during the session. Each guest will also receive a jar of Simon Bryant's dirt(y) honey.

SCOFFED PRESENTS: AN EDIBLE CHOCOLATE GARDEN FROM YOUR LITTLE PETAL! —RAA Rooftop

F	S	S	M	T	W	T	F	S	S	\$25—\$30
30	1	2	3	4	5	6	7	8	9	SEE WEBSITE

Bring the kids along to the RAA Travel Lounge Bar in Town Square, Tartanyangga, where Scoffed Cooking School's pastry chef will be on hand to help them create the perfect Mother's Day gift. Scoffed's chef will guide the children through the steps to create an edible garden arrangement for mum's special day.

\$25 FOR RAA MEMBERS

COOKING FOR YOUR FAMILY —Town Square Kitchen

F	S	S	M	T	W	T	F	S	S	\$25
30	1	2	3	4	5	6	7	8	9	4:00PM

Fresh out of family recipes? We've all been there. Take inspiration from top Adelaide chefs in sessions designed to add fast, affordable meals to your weeknight roster. Emma McCaskill will be joined by her own children in the Town Square Kitchen to demonstrate go-to dinners. You'll enjoy a small dish of each, plus a beverage and a recipe booklet.



**DESTINATION:
TOWN SQUARE**

BUTCHERS BLOCK—



PRESENTED BY AUSTRALIAN GOOD MEAT
—Masterclass Pavilion

F	S	S	M	T	W	T	F	S	S	\$15
30	1	2	3	4	5	6	7	8	9	SEE BELOW

LEARN

Celebrate locally produced beef and lamb at the Butchers Block presented by Australian Good Meat. This unique event offers a one-hour masterclass with Doug Piper, possibly Australia's only corporate butcher!

Sharing skills gained from years in the red meat industry, Doug will deliver an interactive masterclass in the art of butchery, helping you understand more curious cuts and how to cook them. All guests will receive a glass of wine on arrival.

Doug will be joined by a South Australian red meat farmer who will reveal how world-class standards and sustainable on-farm practices make Australian beef and lamb the very best.

BEEF—
SUN 2 MAY, 4:30PM

LAMB—
TUE 4 MAY, 12:00PM

SEED & SOIL
—Town Square Kitchen

F	S	S	M	T	W	T	F	S	S	\$295
30	1	2	3	4	5	6	7	8	9	7:00PM

EAT—DRINK

Think you know vegetarian food? Think again. This Tasting Australia event will forever change the way you think about the cuisine. Heading up the kitchen are three trailblazing chefs with a passion for plant-based meals: Momofuku Seiobo executive chef Paul Carmichael, Three Blue Ducks founder and co-owner Mark Labrooy and award-winning South Australian chef Kane Pollard. Barbados-born Carmichael worked worldwide before taking the helm at Sydney's Seiobo. He was named Chef of the Year at the 2020 Gourmet Traveller Restaurant Awards and embraces the tropical flavours of his home nation through eclectic, generous dishes. Labrooy opened the first Three Blue Ducks in Sydney's Bronte back in 2010; restaurants in Byron Bay, Rosebery and Brisbane have followed. Pollard, who recently took the helm at SkyCity's Sôl Bar and Restaurant, is passionate about sourcing local produce and making all elements of his dishes from scratch.

Join this pioneering culinary trifecta as they deliver a truly memorable meat-free menu.

MAYURA STATION RARE CUTS
—Town Square Kitchen

F	S	S	M	T	W	T	F	S	S	\$390
30	1	2	3	4	5	6	7	8	9	7:00PM

EAT—DRINK

World-class wagyu is coming to you in the Tasting Australia Town Square. Get set for the very best beef straight from the lush paddocks of Mayura Station on the Limestone Coast—all without leaving the city. You'll gather to share an unforgettable evening with two chefs at the height of their powers, watching as the meal is prepared before you. Adelaide's own open-fire barbecuing extraordinaire Jake Kellie will be at the helm alongside Mayura Station's Mark Wright and Tasmanian-based Analiese Gregory, whose meals often feature freshly foraged ingredients.

Together they'll deliver unconventional cuts cooked to perfection, with four seated courses to be matched with an exclusive selection of wines. The menu, unique to Tasting Australia presented by RAA Travel, will also feature the finest local produce. Settle in and share an evening of pure indulgence.

THE WORLD'S TABLE
—Town Square Kitchen

F	S	S	M	T	W	T	F	S	S	\$295
30	1	2	3	4	5	6	7	8	9	7:00PM

EAT—DRINK

Four chefs. Four diverse culinary backgrounds. One incredible eating and drinking experience. Set off for a culinary exploration led by stars who take inspiration from all corners of the globe. This dinner will see local produce used in four stellar courses, each guided by its creator's international influences.

Cheong Liew is among South Australia's real food heroes, with early critical acclaim for Neddy's followed by a legendary stint at The Grange. Innovative and always evolving, his food incorporates Malay, Indian and Chinese elements. Joining Liew will be Barbados-born Paul Carmichael—2019 Gourmet Traveller Chef of the Year and executive chef at Sydney's Momofuku Seiobo—whose Caribbean dishes are drawn from a childhood spent cooking with his family.

Mat Lindsay runs a celebrated trio of Sydney venues: mod-Oz restaurant Ester, wine bar Poly and kebab shop Shwarmama, while the award-winning Louis Tikaram has cooked at Longrain and Tetsuya's, Los Angeles hotspot E.P. and L.P. and, most recently, Brisbane Cantonese restaurant Stanley.

COASTS, RIVERS & SEA
—Town Square Kitchen

F	S	S	M	T	W	T	F	S	S	\$295
30	1	2	3	4	5	6	7	8	9	7:00PM

EAT—DRINK

South Australian seafood will shine in this dinner created by a dynamic duo of star chefs. On the menu: four courses shaped by local fare from the coast, river and sea. Each will be perfectly paired with wines chosen by Tasting Australia's sommelier, allowing you to enjoy a culinary tour from the comfort of Town Square. Chefs Sean Connolly and Analiese Gregory are uniting for this very special one-off experience. Along with the acclaimed Sean's Kitchen, Yorkshire-born Connolly runs restaurants in Sydney, Byron Bay, Auckland and Dubai. He has cooked professionally for more than 25 years, guided by a passion for produce and simple, honest food. Gregory is driven by curiosity. Her career to date has been shaped by stints in lauded kitchens across Europe, among them Bras—run by Michel Bras and recipient of three Michelin stars—and San Sebastián's Mugaritz.

Dive in as Tasting Australia puts seafood in the spotlight.

WILD
—Town Square Kitchen

F	S	S	M	T	W	T	F	S	S	\$295
30	1	2	3	4	5	6	7	8	9	7:00PM

EAT—DRINK

Wild is an ethos. A state of mind. It's about embracing our place and all its possibilities. Challenging convention—and sharing a delicious meal in the process. Tasting Australia's Wild dinner will feature four trailblazers united by their love of the road less travelled.

Christine Manfield is among our most celebrated chefs, a curious cook and perfectionist inspired by the culinary melting pot of global flavours. Her achievements include leading three restaurants, mentoring young talent and advocating for meaningful, sustainable tourism. Joining Manfield will be Mark Labrooy; a co-owner of the beloved Three Blue Ducks restaurants, he spent six years cooking across Europe before returning to shine on local shores. Mat Lindsay is the man behind award-winning Sydney destinations Ester and Poly, plus the Shwarmama kebab shop in Surry Hills. He excels at modern, flavour-packed food that shifts with the seasons. A glass of low-intervention wine will be paired with each of Wild's four courses. Expect plenty of surprises and the very best wild fare from across South Australia.

BUBBLES BRUNCH
—Town Square Kitchen

F	S	S	M	T	W	T	F	S	S	\$145
30	1	2	3	4	5	6	7	8	9	11:00AM

EAT—DRINK

Celebrate mum in style as a top Australian pastry chef joins two culinary legends for a Mother's Day event like no other. Join festival director Simon Bryant and one of Australia and New Zealand's most respected chefs, Sean Connolly. Cue the bubbles!

Join us in the elegant surrounds of Tasting Australia's Town Square for a four-course curated fine dining experience that promises plenty of glamour. In a true feast for the senses, you'll be treated to live entertainment during the brunch while enjoying delights created especially for the day.

Dress in your Sunday best and let us take care of everything. Only the finest will do for such a special celebration—Pol Roger, Yalumba and Adelaide Hills fizz will be flowing, and we'll make sure your glasses are always full. Complete the decadence with a bespoke beverage created by Veneziano Coffee Roasters. Treat mum—and yourself—and enjoy Mother's Day in true Tasting Australia fashion.

HILL OF GRACE FIRST TASTE
—Town Square Kitchen

F	S	S	M	T	W	T	F	S	S	\$390
30	1	2	3	4	5	6	7	8	9	7:00PM

LEARN—EAT—DRINK

It's time. Henschke Hill of Grace is Australia's most famous single-vineyard wine: an Eden Valley shiraz that has dazzled for decades. Now—exclusively for Tasting Australia presented by RAA Travel—comes the launch of 2016 Hill of Grace. Be among the first in the world to taste the new release as it's unveiled. You'll gather in Town Square for a four-course dinner prepared by trailblazing New South Wales chef and writer Christine Manfield, Brisbane's Alanna Sapwell—head chef at the new pop-up Esmay and previously of Sydney seafood destination Saint Peter—and Paul Baker (former head chef at the Adelaide Botanic Gardens Restaurant and now a Chefs on Wheels co-owner). A further two renowned Henschke releases, the 2016 Hill of Roses and 2016 Mount Edelstone, will also feature in this evening not to be missed.

The 2015 Hill of Grace was universally acclaimed, attracting 100 points from critics including Tasting Australia drinks curator Nick Stock. He praised the wine for delivering on every ounce of its promise—and then some. How will 2016 compare? Join us to find out.

THE TASTING TABLE



**DESTINATION:
ADELAIDE**



LEIGH STREET WINE ROOM

WHAT DOES CURIOSITY TASTE LIKE?

The Tasting Table is a new series of intimate tastings hosted across Adelaide's best-loved hospitality venues. Each will feature a guest presenter and a rare set of wines. Taste, talk and share great wines in a setting that allows you to discover the people and places that shaped them. Gems will be unveiled, many by their masterful creators.

FOR MORE, VISIT TASTINGAUSTRALIA.COM.AU

WILD SAKE —Shobosho

F	S	S	M	T	W	T	F	S	S	\$85
30	1	2	3	4	5	6	7	8	9	4:00PM

Join Black Market Sake's Tim Watkins and Adelaide bartender Ollie Margan to explore the deliciously rare world of unpasteurised sake made with natural yeast.

ATA RANGI —Mother Vine

F	S	S	M	T	W	T	F	S	S	\$125
30	1	2	3	4	5	6	7	8	9	3:00PM

Spend an afternoon with Ata Rangi's captivating founder Clive Paton—a private audience with New Zealand pinot noir royalty.

BELL HILL —Mother Vine

F	S	S	M	T	W	T	F	S	S	\$125
30	1	2	3	4	5	6	7	8	9	12:00PM

New Zealand winegrowers Marcel Giesen and Sherwyn Veldhuizen will be in town to share luxury chardonnay and pinot noir sourced from one of the southern hemisphere's most extreme vineyards.

BOLLINGER BALCONY —The Exeter Hotel

F	S	S	M	T	W	T	F	S	S	\$95
30	1	2	3	4	5	6	7	8	9	4:00PM

Extraordinary champagne, extraordinary location. Gather with Tasting Australia drinks curator Nick Stock for this exclusive Bollinger tasting.

HEY JUPITER JURA! —Hey Jupiter Brasserie Francaise

F	S	S	M	T	W	T	F	S	S	\$95
30	1	2	3	4	5	6	7	8	9	3:30PM

Discover the Jura: an enclave of all things natural and traditional in French winemaking that continues to inspire a new generation of talent.

KRUG FRONT BAR —The Exeter Hotel

F	S	S	M	T	W	T	F	S	S	\$125
30	1	2	3	4	5	6	7	8	9	10:00AM

Fine Krug champagne has a cult following at Adelaide's gorgeously gritty Exeter Hotel. Head for the front bar to taste a selection of top vintages alongside Nick Stock and Deviation Road winemaker Kate Laurie, a sparkling specialist.

GIACONDA —Mother Vine

F	S	S	M	T	W	T	F	S	S	\$125
30	1	2	3	4	5	6	7	8	9	3:00PM

The Beechworth label's legendary founder Rick Kinzbrunner will make a rare festival appearance for this intimate tasting.

CULLEN WINES —East End Cellars

F	S	S	M	T	W	T	F	S	S	\$125
30	1	2	3	4	5	6	7	8	9	3:00PM

Experience a tasting from revered Margaret River estate Cullen Wines alongside chief winemaker Vanya Cullen, a champion of environmental stewardship.

CHE SYRAH —Leigh Street Wine Room

F	S	S	M	T	W	T	F	S	S	\$75
30	1	2	3	4	5	6	7	8	9	3:30PM

Melanie Chester and Michael Downer—two South Australian young guns with a passion for cool climate shiraz—are joining forces to share their exceptional wares.

POL PROOF —Proof Bar

F	S	S	M	T	W	T	F	S	S	\$85
30	1	2	3	4	5	6	7	8	9	3:30PM

Slip away to elegant surrounds for a late afternoon featuring fine French champagne.

FRENCH CONNECTION— DAOSA & ISLANDER ESTATE —Hey Jupiter Brasserie Francaise

F	S	S	M	T	W	T	F	S	S	\$75
30	1	2	3	4	5	6	7	8	9	3:00PM

Share a taste of two great South Australian wine regions – the Adelaide Hills and Kangaroo Island—as interpreted by two famous French winemaking families.

VOSNE TO VOUGEOT —Mother Vine

F	S	S	M	T	W	T	F	S	S	\$1890
30	1	2	3	4	5	6	7	8	9	4:00PM

A tasting of unbelievably exclusive wines from great vineyards such as Domaine de la Romanée-Conti that lie at the heart of Burgundy's most esteemed village for pinot noir production.

EAST END CELLARS MASTERCLASS PAVILION



DESTINATION: MASTERCLASS PAVILION

WHAT DOES MASTERY TASTE LIKE?

Tasting Australia's renowned East End Cellars Masterclasses invite you to delve into drinks alongside expert critics and producers. Coveted bottles. The very best vintages. Award-winning spirits. Young guns making their mark. It's all here and waiting to be discovered.

VENUE FOR ALL EVENTS—
MASTERCLASS PAVILION, TOWN SQUARE

FOR MORE INFORMATION,
VISIT TASTINGAUSTRALIA.COM.AU

LEARN—DRINK



BEER SENSORY—PIRATE LIFE

F	S	S	M	T	W	T	F	S	S	\$50
30	1	2	3	4	5	6	7	8	9	8:30PM

Join passionate members of Pirate Life's Education Team and gain deeper insight into the anatomy of a beer.

Throughout this masterclass guests will touch, smell and taste the core ingredients used in the production of beer, while exploring each one's individual impact on the brewing process. Fresh samples of Pirate Life will be served together with the analysis, allowing ticketholders to apply their new-found knowledge in a fun and practical way.

GOLD MEDAL WHISKY

F	S	S	M	T	W	T	F	S	S	\$125
30	1	2	3	4	5	6	7	8	9	SEE WEBSITE

Taste the nation's best whisky with guidance from expert judges.

You'll be treated to a selection of top-ranked whiskies from the 2020 Tasting Australia Spirit Awards presented by Master Cask. Sample a selection and delve into the qualities that set them apart. Discover the diverse styles Australian whisky is now being made in, and how producers are managing to achieve impressively high quality in each. Leading this masterclass tasting will be three of the awards' judges: Master Cask proprietor Darren Lange, importer Graham Wright from The Odd Whisky Coy and McLaren Vale winemaker Stephen Pannell (SC Pannell).

SAKE STRIPES

F	S	S	M	T	W	T	F	S	S	\$125
30	1	2	3	4	5	6	7	8	9	2:00PM

You'll spot sake on the list at all leading restaurants, but for many it's still a mystery. Learn more about this fascinating beverage alongside expert Tim Watkins at Adelaide's beloved Shobosho.

Avid sake fans are sure to be captivated by Watkins' cult-status selections and insights from local bartender Ollie Margan, who puts his skills to use at hotspots including Shobosho, ShoSho and Maybe Mae. Newcomers will love the chance to forge a fresh appreciation for a Japanese staple.

Discover how sake is made, served and enjoyed in its homeland, how to judge its quality and the best ways to pair it with food

LIQUID HISTORY—PIRATE LIFE

F	S	S	M	T	W	T	F	S	S	\$50
30	1	2	3	4	5	6	7	8	9	5:30PM

Follow the Pirate Life crew on an epic journey of discovery as they chronicle one of the world's most beloved alcoholic beverages. And no, we're not talking about wine! In this hands-on masterclass you'll get the lowdown on beer's meteoric rise to fame—from humble beginnings to global prominence and everything in between. Be immersed and leave with a comprehensive understanding of beer's decorated history, how the beverage has evolved with time, and why we humans simply can't get enough.

GOLD MEDAL GIN

F	S	S	M	T	W	T	F	S	S	\$75
30	1	2	3	4	5	6	7	8	9	4:00PM

Australian gin. It's everywhere—and what's not to love? Spend a Friday evening sampling the finest craft gins entered into the latest Tasting Australia Spirit Awards presented by Master Cask. You'll hear from Mark Reginato and Ollie Margan, two of the awards' judges, and discover what takes a gin from good to get-in-my-glass fantastic.

Reginato has spent more than 20 years sampling, and frequently links local small bar owners with exciting new gin producers. Ollie Margan also knows his way around a gin-based beverage. You'll spot him tending bar at Shobosho, ShoSho and Maybe Mae, working with craft spirits from near and far.

FUTURE FARMERS—BIODYNAMIC WINEGROWING

F	S	S	M	T	W	T	F	S	S	\$145
30	1	2	3	4	5	6	7	8	9	11:00AM

Join leading winemakers as they showcase best practice farming methods and 12 stellar bottles in this immersive masterclass. You'll hear from trailblazer Vanya Cullen, Winemaker of the Year at the Halliday Wine Companion Awards 2020 and chief winemaker at Margaret River's Cullen Wines since 1989. Also taking part: Marcel Giesen and Sherwyn Veldhuizen, winegrowers at New Zealand's Bell Hill—with Giesen also a co-owner of his eponymous family label—plus fellow Kiwi Anna Flowerday (Te Whare Ra), Erinn Klein from Adelaide Hills label Ngeringa and rising star Melanie Chester of Sutton Grange Winery. Be inspired as five experts united by a passion for sustainability share their wisdom.

HISTORY OF GIN

F	S	S	M	T	W	T	F	S	S	\$85
30	1	2	3	4	5	6	7	8	9	6:00PM

Join Kangaroo Island Spirits founders Jon and Sarah Lark as they share their passion for all things gin. Enjoy a classic KIS gin and tonic and take a journey through the spirit's fascinating history.

From the discovery of distillation to early proto-gins and modern-day new world iterations, you're invited to explore the world of botanicals that make each gin so unique. You'll also delve into the discovery of quinine and its revolutionary impact. A must for all spirit connoisseurs.

OFF THE FIELD

F	S	S	M	T	W	T	F	S	S	\$110
30	1	2	3	4	5	6	7	8	9	1:00PM

You've cheered them on to sporting glory—now see what they can do in the winery.

Join former Wallabies captain Nathan Sharpe and Port Adelaide stars Tom Jonas and Brad Ebert for a deliciously different wine tasting. You'll be up close as the trio present selections from their respective South Australian labels. Expect plenty of banter, cracking stories and top-notch wine from McLaren Vale and the Barossa.

See what it takes to transfer the passion of professional sport to a whole new playing field.

BAROSSA WINE QUARTET

F	S	S	M	T	W	T	F	S	S	\$95
30	1	2	3	4	5	6	7	8	9	3:30PM

South Australia's family wineries matter, and not simply for making world-class wines. Their heritage helps tell our story as a nation. Meet four up-and-coming family members as they open great bottles and share conversations about the past, present and future of their famous Barossa wineries.

In this masterclass you'll hear from Yalumba brand manager Jessica Hill-Smith, Henschke marketing and public relations manager Justine Henschke, winemaker Sophie Melton—daughter of Charles Melton—and Rockford's Holly Bousignac.

Snacks from Woodside Cheese Wrights, a welcome glass of Pol Roger champagne and 12 tastings from Yalumba, Rockford, Charles Melton and Henschke will be served throughout.

EAST END CELLARS MASTERCLASSES



GLORY OF GRENACHE

F	S	S	M	T	W	T	F	S	S	\$125
30	1	2	3	4	5	6	7	8	9	6:00PM

Wildly delicious wine tasting Glory of Grenache returns to our masterclass line-up. Prepare for more minced words and vinous blows as McLaren Vale and the Barossa clash where it counts. You'll decide which region triumphantly takes top billing as the source of South Australia's best grenache.

Representing the vale: Yangarra's Peter Fraser, whose 2016 High Sands grenache was named Wine of the Year 2020 by James Halliday. He'll be joined by the colourful, charismatic Chester Osborn from d'Arenberg. In the Barossa's corner is a duo to be reckoned with. Sam Wigan from Yalumba teams up with Seppeltsfield senior winemaker Fiona Donald to showcase the region's best.

Twelve grenaches from across the two regions will be on tasting, with the two Nicks—Stock and Ryan—returning as umpires.



SPIRIT AWARDS COCKTAIL LIBATION

F	S	S	M	T	W	T	F	S	S	\$95
30	1	2	3	4	5	6	7	8	9	8:00PM

Top local bartenders will sling cocktails made from Australia's best spirits for a Friday night done right. Gather the gang and meet at Town Square's Masterclass Pavilion to experience mixed drinks at their finest. You'll enjoy beverages made with winning entries to the latest Tasting Australia Spirit Awards presented by Master Cask—a dazzling selection that includes gin, whisky and vodka.

Tending bar are three experts who helped crown the successful spirits: Ollie Margan from Shobosho, ShoSho and Maybe Mae, Hains & Co. founder Marcus Motterham and Hellbound's Mark Reginato.

See how brilliant cocktails are made and find your own favourites as we ring in the weekend with a good old fashioned and then some.

1000 YEARS OF WINE

F	S	S	M	T	W	T	F	S	S	\$145
30	1	2	3	4	5	6	7	8	9	2:00PM

South Australia is home to some of the world's oldest vineyards. This masterclass is set to celebrate their enduring significance both here and around the globe.

The afternoon's equation is simple: 10 wines on tasting, each of which comes from a vineyard that is more than 100 years old. The Barossa is a major player in the line-up, with wines made from vines dating back as far as the 1840s. Savour these extreme old vine wines alongside those of McLaren Vale, Clare Valley and more in a unique tasting and celebration of South Australian wine heritage.

This homage to South Australia's wine history will be hosted by Barossa winemakers James Lindner, Reid Bosward and Chris Ringland.

INTERNATIONAL CHARDONNAY TASTING

F	S	S	M	T	W	T	F	S	S	\$195
30	1	2	3	4	5	6	7	8	9	11:00AM

East End Cellars Masterclass: Chardonnay is where the world of white wine is at its most exciting and competitive. This masterclass features 12 wines on tasting from the Adelaide Hills, wider Australia, New Zealand and France — all selected on the basis of highest quality, typicity, reputation and global relevance.

The cut and thrust of chardonnay styles across these nations, producers and vintages is set to deliver a fascinating experience. Leading the masterclass will be Master of Wine Michael Hill-Smith (Shaw + Smith), along with festival drinks curator and wine critic Nick Stock. Joining them is the lauded Rick Kinzbrunner of Victoria's Giaconda vineyard, plus New Zealand star Michael Brajkovich of Kumeu River Wines.



DARK & DELICIOUS— FORTIFIED WINES MATCHED WITH CHOCOLATE

F	S	S	M	T	W	T	F	S	S	\$95
30	1	2	3	4	5	6	7	8	9	4:30PM

Rich. Lavish. All-consuming—and a bit wicked. South Australia's fortified wines are the stuff of legend.

You'll learn the secrets behind fortified wine production and taste rare bottlings from deep within the cellars of our very own national treasure trove, Seppeltsfield. Sensational on their own, but they are a revelation when paired with South Australia's very own Haigh's Chocolate for this tasting.

Hosted by legendary winemaker and Seppeltsfield Executive Chairman/Owner, Warren Randall, who will lead you through the stories behind these ancient drops.

BAROLO 2016— GREATEST VINTAGE EVER?

F	S	S	M	T	W	T	F	S	S	\$195
30	1	2	3	4	5	6	7	8	9	5:00PM

Once a century the stars align to deliver an extraordinary Barolo vintage. A long growing season. Perfect mild weather. Winemakers who have moved beyond experimentation to find distinct personal styles. Critics agree Barolo 2016 offered Piedmont gems at their fresh, fragrant best. Now, five years later, this Tasting Australia masterclass invites you to explore 12 great examples alongside two local nebbiolo aficionados: winemaker Stephen Pannell (SC Pannell) and importer David Ridge.

Do as the Italians do in a masterclass honouring Barolo at its very best.

TRANS-TASMAN PINOT CHALLENGE

PRESENTED BY GOURMET TRAVELLER WINE

F	S	S	M	T	W	T	F	S	S	\$195
30	1	2	3	4	5	6	7	8	9	6:00PM

Pinot noir is the ultimate terroir grape—one that makes for a fascinating muse when experienced across locations, vintages and winemakers. Prepare to be dazzled as you embark on an educative two-hour blind tasting of 12 wines from Australia and New Zealand. You'll know the wines, but not the order in which they will be served.

Guiding you will be a selection of winemakers setting the pinot bar. Representing New Zealand: Clive Paton (Ata Rangi), Marcel Giesen (Giesen and Bell Hill) Sherwyn Veldhuizen (Bell Hill) and Anna Flowerday, a South Australian working with Kiwi label Te Whare Ra. Flying the flag for Australia will be Gippsland's William Downie (William Downie Wines) Matt Harrop of Curly Flat in the Macedon Ranges, plus Adam Wadewitz of Adelaide Hills label Shaw + Smith.

SPARKLING RED BRUNCH

F	S	S	M	T	W	T	F	S	S	\$110
30	1	2	3	4	5	6	7	8	9	11:00AM

Love a sparkling red? You've come to the right place. This South Australian specialty returns to the spotlight as we celebrate its charms over an indulgent brunch. A festive-season go-to, sparkling red has always had its fans. The wine survived a post-80s brush with cultural cringe and today continues to flourish, with South Australian labels and consumers taking a particular shine to it. Adelaide-based wine writer Tony Love is set to delve into exceptional sparkling reds. Tasting Australia festival director Simon Bryant will be on brunch, serving up a range of classics—think pain au chocolat, berries and bacon. Grab the sparkling red enthusiast in your life and make a morning of it.

TASTING AUSTRALIA AIRLINES



COFFIN BAY

TAA— COFFIN BAY

F	S	S	M	T	W	T	F	S	S	\$775
30	1	2	3	4	5	6	7	8	9	7:30AM

EAT—DRINK

Seafood? Yes. New experiences? You bet. Tasting Australia Airlines is off to Coffin Bay for an adventure shaped by the region's bounty. Enjoy fresh oysters plucked from the ocean. Rake cockles on the beach. Travel to a local marron farm and taste this unsung hero at its very best. South Australia's Eyre Peninsula is revered for its seafood. You've savoured it on menus around the nation; now go straight to the source.

Your ticket covers the full day's activities: return flights from Adelaide—including champagne and light snacks on board—plus four-wheel-drive and boat transportation, food, beverages and excursions. A stellar group of chefs will meet you in region: Tasting Australia food curator Darren Robertson (Sydney's Three Blue Ducks and The Farm, Byron Bay), the legendary Maggie Beer, Adelaide favourite Emma McCaskill and Peter Clarke of Vintners Barossa.

Expect a dazzling, one-day-only menu of large seafood-driven snacks served in the region's most beautiful natural surrounds and accompanied by renowned South Australian white wines. Guests on board for Tasting Australia Airlines Coffin Bay must be happy to get their feet wet and are encouraged to dress for outdoor exploring: we recommend sturdy shoes, a hat and jacket.

Treat yourself to raw beauty, warm hospitality and an unforgettable journey. Do the West Coast and back in a day.



KANGAROO ISLAND

TAA— KANGAROO ISLAND

F	S	S	M	T	W	T	F	S	S	\$725
30	1	2	3	4	5	6	7	8	9	9:00AM

EAT—DRINK

Climb aboard. Buckle up. You're going on an adventure. Tasting Australia Airlines is off to the dazzling Kangaroo Island for a full day of discovery.

You'll travel by private charter flight from Adelaide, with bubbles and a selection of snacks to begin. Journey to Sunset Food and Wine, a cliff-top paradise perched above American Beach. The celebrated venue's owner and executive chef, Jack Ingram—newly appointed head chef at Jolley's Boathouse—will team up with mainland stars Duncan Welgemoed from Adelaide's Africola, Matt Stone of the new Future Food System project in Melbourne and Palisa Anderson from Sydney favourite Chat Thai to prepare a farm-to-table style lunch. Enjoy four courses featuring sustainably sourced and seasonal Kangaroo Island fare, paired perfectly with leading South Australian wines.

A Kangaroo Island Spirits tasting will follow lunch. This lauded distillery was at the forefront of Australia's boutique spirits renaissance and has claimed awards including the world's best contemporary gin. Join founder Jon Lark to learn more about his carefully crafted range. From here you'll board for the return flight to Adelaide, a chance to reflect on time spent in one of South Australia's most beautiful regions.

Your Tasting Australia Airlines ticket covers all air and ground transport, champagne and a light snack during the flight to Kangaroo Island, plus the day's food and beverages.

WHAT DOES ADVENTURE TASTE LIKE?

IT ALL STARTS WITH A FLIGHT

From there you could experience oysters plucked fresh from the ocean or world-class chefs preparing a meal starring Kangaroo Island's seasonal best.

Tasting Australia Airlines—in partnership with Alliance Airlines—invites you to discover Kangaroo Island and Coffin Bay. Experience the best of South Australia's regions in style.

FEATURED EVENTS



MONDAY STEAK OUT

—The Oxford Hotel

F	S	S	M	T	W	T	F	S	S	\$50
30	1	2	3	4	5	6	7	8	9	SEE WEBSITE

LEARN—EAT—DRINK

What happens when you combine four top Australian chefs with the highest quality meats cooked at one of Adelaide's most iconic pubs? You get the ultimate Monday steak night.

You've never had a counter meal like this before. Rare breed animals and unique cuts courtesy of Australian Good Meat are stars of the show, cooked to perfection in five ways by a contingent of Sydney stars: Morgan McGlone of Belle's Hot Chicken, Luke Powell from LP's Quality Meats and Louis Tikaram of E.P. & L.P. (Los Angeles) fame. Brisbane young gun Alanna Sapwell—late of the pop-up Esmay—rounds out the line-up. They'll gather at the historic Oxford Hotel in North Adelaide, with guests to enjoy a Pirate Life beer or glass of Yalumba wine on arrival. This gang knows protein—and that means a night of pure deliciousness is coming your way. Each steak will be paired with the perfect sides, creating flavour combinations to leave you satisfied long after plates are cleared.

Chat with farmers and producers over drinks and hear candidly from the chefs behind the menu as they show off their fine-dining chops in a more casual setting.

It's Monday, but not as you know it.

PRESENTED BY

— Australian —
Good Meat
DOESN'T JUST HAPPEN



CINCO DE MAYO FIESTA

—Pirate Life Brewing

F	S	S	M	T	W	T	F	S	S	\$60
30	1	2	3	4	5	6	7	8	9	6:00PM

EAT—DRINK

Mexico's biggest celebration is heading to Port Adelaide with a Cinco de Mayo fiesta at Pirate Life Brewing. Feast on authentic regional Mexican cuisine created by a trio of culinary stars and be immersed in an evening where colour and creativity rule.

Working their magic: Alejandro Huerta of No. 92 and Gouger Street's Mexican Society, plus Hispanic Mechanic head chef Gregory Hill and La Popular Taqueria's Daniella Guevara. Expect a traditional menu bursting with flavour and plenty of the super-fresh produce South Australia does so well. Discover the fun of Mexican tradition as the brewery becomes a feast for the senses. Intriguing food stations and evening entertainment will be on offer, all inspired by the way it's done south of the border. Your ticket includes three food station courses, plus one Pirate Life beer. And what a brew—the team at Pirate Life will brew an exclusive Mexican-style lager. Additional food and beverage tickets can easily be purchased on the night.

Ditch the passport but be sure to bring your sense of adventure. This will be a party to remember, so gather the amigos and get set for a larger-than-life celebration of Mexican pride!

30 APRIL—9 MAY 2021

ADELAIDE HILLS



**DESTINATION:
ADELAIDE HILLS**

TRAVEL ITINERARY



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

**VISIT THE RAA TRAVEL WEBSITE TO BOOK YOUR ACCOMMODATION—
TRAVEL.RAA.COM.AU**

SAT 1 MAY

4:00PM—6:00PM
Ambleside Distillers Vs Animus Distillery
ft. Something Wild
—Ambleside Distillers

6:30PM—9:30PM
Lenswood 5240
—Pike & Joyce

SAT 2 MAY

11:30am—5:00PM
Taste The Lane
with Colin Fassnidge
—The Lane Vineyard

A TASTE OF THE PAST —Four Oaks Farm SA

F	S	S	M	T	W	T	F	S	S	\$30—\$150
30	1	2	3	4	5	6	7	8	9	SEE WEBSITE

LEARN—MAKE

Choose your own adventure at the historic Four Oaks Farm in the Adelaide Hills. Immerse yourself in a range of unique, one-off experiences offering insights into South Australia's eating and drinking heritage. You'll discover food, beverage, wine and cooking options local to the area, and learn about food elements of the past. Engage with Aboriginal culture and the Adelaide Hills' farm, food and culinary history—all just a half-hour drive from the city. On-site cooking classes for children will be run throughout the day, with guests also able to take chartered bus tours to local areas of interest.

DUCK AT THE DUCK —The Duck

F	S	S	M	T	W	T	F	S	S	\$80
30	1	2	3	4	5	6	7	8	9	7:00PM

EAT

Charming Adelaide Hills pub The Duck is paying homage to its namesake with a sumptuous four-course dinner. Celebrate and enjoy perfectly prepared duck—head chef Paul Twigg has a passion for creating Asian fusion dishes and enticing flavour combinations. Featuring locally sourced produce across all courses, this is the perfect foodie pub dinner. Found in picturesque Coromandel Valley, The Duck is renowned for its high-quality pub food and warm hospitality. Each course will be paired by wines from The Duck's neighbour Main & Cherry. Winemaker Michael Sexton creates award-winning small batch wine and was recently announced as a Top 50 winemaker finalist in Australia's Young Gun of Wine awards.

GOLDING WINES WESTERN BRANCH WINE & DINE SAFARI —Golding Wines

F	S	S	M	T	W	T	F	S	S	\$200
30	1	2	3	4	5	6	7	8	9	10:00AM

EAT

Join Darren and Lucy Golding as they host a walking wine tasting safari through their Western Branch vineyard near Lobethal in the Adelaide Hills, followed by a five-course lunch prepared by head chef De Buys Nortier. Admire the colours of the season as you traverse the vineyard and enjoy a selection of Golding's finest wines among the vines they came from. On return to the cellar door you'll settle in to experience local flavours in a lavish degustation with paired wines. Discover the very best of the Adelaide Hills.

AMBLESIDE DISTILLERS VS ANIMUS DISTILLERY FT. SOMETHING WILD —Ambleside Distillers

F	S	S	M	T	W	T	F	S	S	\$65
30	1	2	3	4	5	6	7	8	9	4:00PM

LEARN—MAKE

Ding! Two heavy-hitting gin distilleries are out to defend state pride. Victoria's Animus Distillery enters the ring with a small batch, handcrafted artisan gin label founded by four friends in 2015. Its opponent is South Australia's family owned and operated Ambleside Distillers at Hahndorf, which took out the Best Distiller award for its Small Acre and No. 8 Botanical gins at the 2020 Tasting Australia Spirit Awards presented by Master Cask. Animus and Ambleside will go round for round, each with a sample of their gins, letting guests decide the ultimate winner. Each tasting will be paired with canapes prepared using local South Australia ingredients from the team at Something Wild.



THE EPITOME OF INDULGENCE: SA VS VICTORIA —Sequoia Lodge

F	S	S	M	T	W	T	F	S	S	\$1050
30	1	2	3	4	5	6	7	8	9	2:00PM

EAT

Experience the ultimate luxury escape with a decadent wine dinner and overnight stay at Mount Lofty House's new Sequoia Lodge. Check in at 2pm and begin your experience with an optional two-hour walk along the Heysen Trail, before meeting your host—Mount Lofty House wine director Liinaa Berry—at 5.30pm, along with the producers whose fare will feature in the evening's meal. Hardy's Verandah executive chef Jin Choi will present a menu incorporating ingredients from neighbouring farms and local seafood producers. This five-course meal will be matched to limited-release South Australian wines, plus acclaimed Victorian selections.

ADELAIDE HILLS



THE LANE VINEYARD

TASTE THE LANE WITH COLIN FASSNIDGE

—The Lane Vineyard

F	S	S	M	T	W	T	F	S	S	\$300
30	1	2	3	4	5	6	7	8	9	11:30AM

EAT—MAKE

Celebrity chef Colin Fassnidge is heading to beloved Adelaide Hills destination The Lane for a very special collaboration. Fassnidge—of My Kitchen Rules fame—will reimagine The Lane's signature Provenance menu alongside resident head chef Tom Robinson. The duo is set to deliver an immersive farm-to-table experience over five courses served across the Hahndorf estate's most captivating sites. From hilltops with sweeping views of the surrounding Mount Lofty Ranges to tranquil grazing pastures nestled among the gums, embark on a sensory journey through the vines and paddocks with two stellar chefs as your guides. The Lane is found just 25 minutes from the Adelaide CBD and sits 400 metres above sea level atop rolling hills adjacent to the Onkaparinga Valley. It enjoys the warm days and cool nights common to the Adelaide Hills Wine Region and is home to varieties including shiraz, chardonnay, riesling, pinot gris and sauvignon blanc. The estate's first vines were planted in 1993. Included in your ticket to this Tasting Australia event is a five-hour beverage package and The Lane Pantry gift for each guest.

ADELAIDE HILLS



DESTINATION: ADELAIDE HILLS



LENSWOOD 5240 —Pike & Joyce

F	S	S	M	T	W	T	F	S	S	\$160
30	1	2	3	4	5	6	7	8	9	6:30PM

EAT—DRINK

Sweeping views of the Adelaide Hills will frame a luxurious dinner at Pike & Joyce, one of the region's most iconic venues. Perched 593 meters above sea level, the restaurant at the centre of this breathtaking Lenswood property will host a degustation dinner to remember. Pike & Joyce's chefs have created an exclusive menu to showcase the very best Lenswood and surrounding areas have to offer. Enjoy eight courses inspired by the region and made with the finest local produce. Each dish on the innovative menu will be paired with Pike & Joyce's award-winning cool climate wines. Escape to the Hills and settle in for an evening of panoramic views, premium wines and a menu that celebrates the world-class ingredients found close to home.



ANGLER SUSTAINABLE & ETHICALLY SOURCED SEAFOOD

—Angler

F	S	S	M	T	W	T	F	S	S	\$150
30	1	2	3	4	5	6	7	8	9	SEE WEBSITE

LEARN—EAT

This is your chance to get up close and personal with the team behind South Australia's first sustainable and ethically sourced seafood restaurant. Angler, in the leafy Adelaide Hills suburb of Stirling, is here to educate you on the importance of ethically responsible fish and chips. By premiering dry ageing Angler is leading vital innovation and change for the industry. Feast on fresh local seafood while you learn about how the Angler team—working in collaboration with SA Fair Fish—has created a business model to boost the sustainability of the fishing industry. Discover the project's research and development, plus a few chefs' secrets along the way. Angler is committed to sustainable and ethical choices for the whole food chain, supporting fishers and growers to ensure their practices change with the seasons.

Love the planet—and fish and chips?
This is the event for you.



MAGAREY ORCHARD HARVEST DINNER —Magarey Orchard

F	S	S	M	T	W	T	F	S	S	\$70
30	1	2	3	4	5	6	7	8	9	5:00PM

EAT—DRINK

Kick up your heels to mark the end of harvest at this celebration highlighting Adelaide Hills food, wine and cider, all served between fruit trees and beneath stars. Enjoy a wine, beer or house-made cider on lawns overlooking the orchard rows as the autumn sun sets, followed by a seasonal four-course feast. Top Adelaide jazz musicians will play during the evening as you dine by starlight. Your shared-plate menu will include plenty of Magarey Orchard produce, with matched wines available to purchase.



LOBO ORCHARD FEAST —Stafford Orchards

F	S	S	M	T	W	T	F	S	S	\$180
30	1	2	3	4	5	6	7	8	9	1:00PM

LEARN—DRINK

Head to the Adelaide Hills for a long lunch beneath apple trees laden with ripe fruit. The LOBO Orchard Feast is a celebration of the Lenswood harvest and includes pre-lunch drinks and canapés ahead of a four-course meal celebrating all things local prepared in the orchard by chef Shannon Fleming. Sip matched LOBO spirits and ciders while enjoying the vistas this region is loved for. Return bus transfers from Victoria Square are included.



VERY JAMMY— HOW TO MAKE TRADITIONAL JAMS AND JELLY —Marble Hill Cherries

F	S	S	M	T	W	T	F	S	S	\$98
30	1	2	3	4	5	6	7	8	9	10:00AM

LEARN—MAKE

Get in a jam of the most delicious kind at this hands-on workshop. You'll enjoy morning tea, lunch and a glass of wine, tour a working orchard and go home with six jars of your own creations to savour. All the fun will take place at Marble Hill Cherries, an Ashton farm where 1800 cherry trees grow beside native bushland. Bring a good chopping knife and board; everything else is lent or provided. Hone new skills and forge a fresh connection to an Adelaide Hills food tradition.

CLARE VALLEY / EYRE PENINSULA



DESTINATION: CLARE VALLEY



A DAY IN MINTARO —Reillys Wines

F	S	S	M	T	W	T	F	S	S	\$70
30	1	2	3	4	5	6	7	8	9	9:00AM

LEARN—EAT

Climb aboard a chartered bus from Adelaide and set off for a hands-on adventure to one of South Australia's top wine regions. The team from Reillys Wines and Restaurant will be your personal tour guides as they show you around the heritage town of Mintaro in the Clare Valley. Join local producers and discover how to brew the perfect coffee and bake delicious sourdough. Find out why Clare Valley is one of Australia's most famous wine regions with a guided blending and tasting session featuring local winemakers. After a leisurely day strolling the streets of Mintaro visiting sites including Martindale Hall and the Mintaro Maze with local legend Martin Smith you'll be treated to sumptuous South Australian produce—think fresh seafood paired with world-famous riesling and char-grilled beef matched with trophy-winning Clare Valley reds. Weekend packages are also available for guests wishing to linger longer in the beautiful Clare Valley.



DESTINATION: EYRE PENINSULA

A TASTE OF STREAKY BAY—

LONG TABLE LUNCH ON THE BAY —Streaky Bay Hotel Motel

F	S	S	M	T	W	T	F	S	S	\$149
30	1	2	3	4	5	6	7	8	9	12:00PM

EAT—DRINK

The Eyre Peninsula's bounty stars at this special lunch on the Streaky Bay foreshore. A big sky and abundant ocean will frame a four-course feast created by the National Wine Centre of Australia's chef Steven Clark and his team. The menu is set to include the very best local seafood, lamb, pork, grains and honey. Dishes will be matched with premium South Australian wines, and guests can chat with local producers to learn more about how their sustainable harvests are achieved.



KILIKANNOON REVELATION DEGUSTATION

—Watervale Hotel

F	S	S	M	T	W	T	F	S	S	\$150
30	1	2	3	4	5	6	7	8	9	11:00AM

LEARN—EAT—DRINK

Clare is calling. Head to the newly renovated Watervale Hotel and join Kilikanoon for an indulgent degustation created by chef Nicola Palmer and matched to award-winning Kilikanoon wines. You'll sample two editions of shiraz that have been rated best in the world at different international shows: the 2014 Attunga and 2014 Oracle shiraz. The 2016 Mort's Reserve riesling—judged best Australian white wine at the 2018 Mundus Vini awards—will also be poured. Lunch will feature fresh organic produce from Penobscot Farm and other fare from across the Clare Valley, with the hotel's signature Fires of Hell barbecue to be at its best.





TRAVEL ITINERARY



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

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

THU 6 MAY

7:00PM—9:30PM
1918 X Lambert Estate X Wagyu
—1918 Bistro & Grill

SAT 8 MAY

12:00PM—3:00PM
Yalumba Farm Gate Lunch
—Yalumba

SUN 09 MAY

11:00AM—12:30PM
Saltram—Underground Tour & Tasting with 3 Course Lunch
—Saltram Wine Estate

TORBRECK HILLSIDE VINEYARD LUNCH
—Torbreck Hillside Vineyard

F	S	S	M	T	W	T	F	S	S	\$180
30	1	2	3	4	5	6	7	8	9	12:00PM

LEARN—EAT—DRINK

Barossa's Torbreck beckons for a leisurely lunch surrounded by ancient vines. Feast on a three-course menu created using fresh produce grown on the property while the Torbreck team takes you through the estate's rich winemaking history. You'll be hosted in the Stone Barn, with a selection of Torbreck wines to accompany lunch. This is a rare chance to explore one of the region's most historic winemaking landmarks and savour a delicious meal in the process.

SALTRAM—UNDERGROUND TOUR & TASTING WITH 3 COURSE LUNCH
—Saltram Wine Estate

F	S	S	M	T	W	T	F	S	S	\$85
30	1	2	3	4	5	6	7	8	9	SEE WEBSITE

LEARN—EAT—DRINK

Go underground for a tour and wine tasting at one of the Barossa's oldest estates before surfacing for an indulgent three-course lunch.

Saltram was established in 1859 and proudly celebrates Barossa tradition and heritage. Begin this experience with a tasting of Saltram wines, followed by a tour of the winery's cellar. Taste Mr Pickwick's tawny and gather in for a ghost story or two. A lunch table at Salter's Kitchen will be ready once you're back in the daylight.

CELEBRATING 40 YEARS OF THE ASHMEAD'S AT ELDERTON: A VINTAGE STORY
—Elderton Wines

F	S	S	M	T	W	T	F	S	S	\$75
30	1	2	3	4	5	6	7	8	9	2:00PM

LEARN—EAT—DRINK

A Vintage Story promises an afternoon shaped by the relaxed, genuine hospitality Elderton is known for. Stroll through the estate's 1894 Command Vineyard and see some of the oldest vineyards in the world while learning what the Ashmead family—second-generation owners of Elderton—are doing to preserve the heritage of these centurion vines. Following a rare look inside the winery, visit the award-winning Cellar Door for a progressive tasting journey of current releases accompanied by seasonally inspired canapés.

FINO & FRIENDS—PRODUCERS, WINEMAKERS & A FINO LONG LUNCH
—Fino Seppeltsfield

F	S	S	M	T	W	T	F	S	S	\$140
30	1	2	3	4	5	6	7	8	9	12:00PM

LEARN—EAT—DRINK

Fino has always been about sharing time with friends. Now—exclusively for Tasting Australia 2021—you're invited to join Fino Seppeltsfield executive chef Sam Smith as he showcases restaurant specialties and newly curated dishes using fare from the Barossa and beyond. Delicious food deserves delicious drinks. Fino has called on its network of passionate producers, who will be on hand to pour beverages and share their stories. Take your seat for a long, relaxed lunch, spend time with friends new and old and embrace Fino's enduring success.

VINO CAMINO
—Henschke

F	S	S	M	T	W	T	F	S	S	\$375
30	1	2	3	4	5	6	7	8	9	10:00AM

LEARN—EAT—DRINK

A day of passion, knowledge and respect for the environment. Two families share generations of custodianship across Hill of Grace and Mount Edelstone, the Hutton Vale Farm vineyards, and the view from the peak of Mt Edelstone. Walk the landscape from vineyard to vineyard, with stories from revered winemakers Stephen and Prue Henschke, and the legendary John and Jan Angas. Finish with a generous Barossa lunch by star chef Paul Baker, a special selection of family wines and live music.

1918 X LAMBERT ESTATE X WAGYU
—1918 Bistro & Grill

F	S	S	M	T	W	T	F	S	S	\$150
30	1	2	3	4	5	6	7	8	9	7:00PM

EAT—DRINK

This is the collaboration we never knew we needed. For one night only Lambert Estate Wines comes to 1918 Bistro & Grill for a dinner highlighting one of the world's most celebrated ingredients: wagyu. Featuring two of the Barossa's most iconic businesses, enjoy a six-course dinner with each dish showcasing an element of wagyu prepared by Lambert Estate head chef Roger Farley and 1918 Bistro & Grill head chef Hilly Nguyen. The pair have joined forces to create an exclusive menu perfectly uniting unique components of their own cooking styles.

BAROSSA

FARM GATE LUNCH AT YALUMBA

—Yalumba

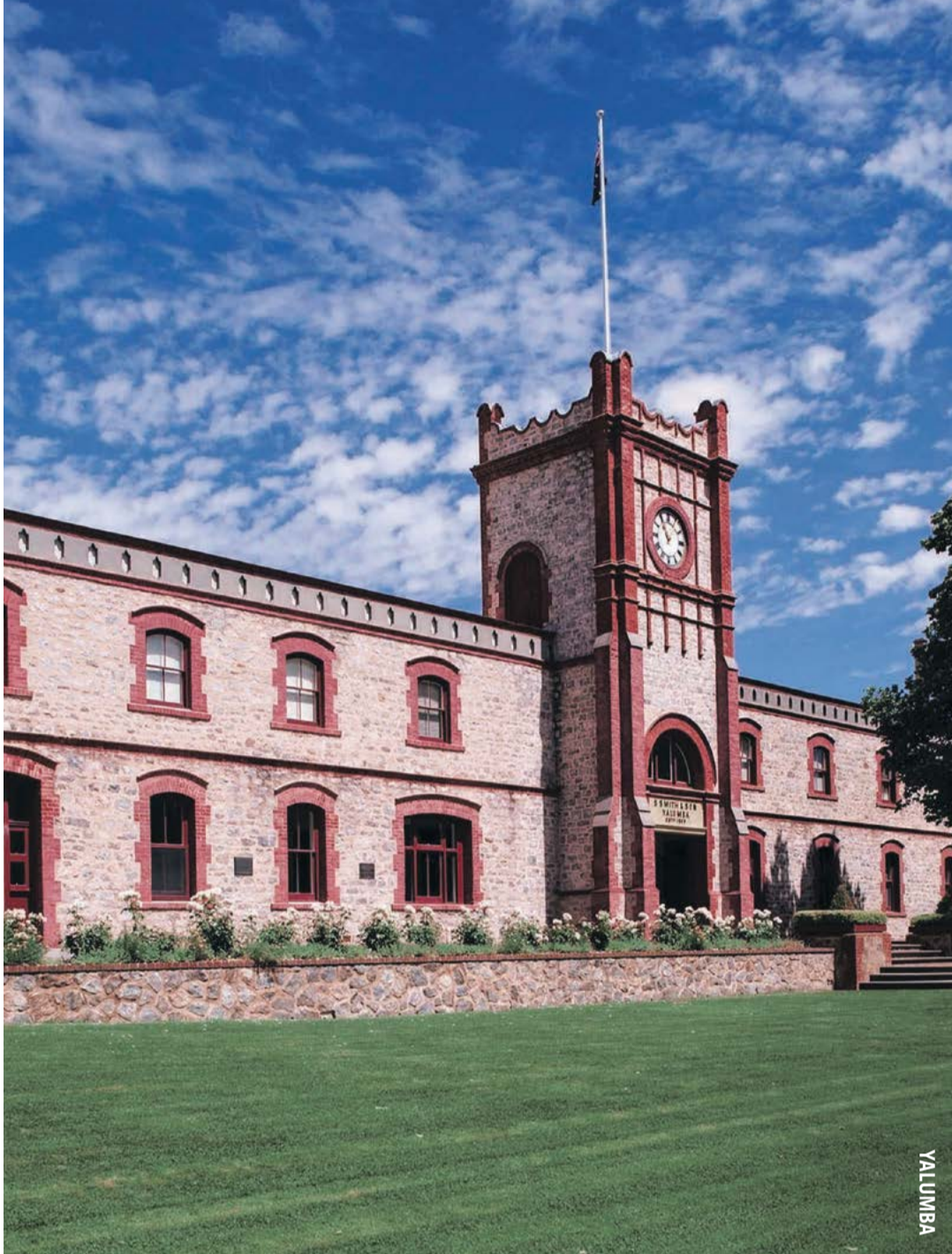
F	S	S	M	T	W	T	F	S	S	\$275
30	1	2	3	4	5	6	7	8	9	12:00PM

EAT—DRINK

The Barossa beckons for a long lunch honouring the region's best. Your destination lies just over an hour from Adelaide: Yalumba, an estate with more than 170 years of winemaking heritage behind it. Stroll the garden before being seated in the Barrel Room for a generous four-course feasting menu.

Crafting your meal will be three chefs whose dishes are shaped by local produce at its peak. Andy Allen—head chef at Three Blue Ducks and a MasterChef judge—began his professional life as an electrician before discovering a passion for cooking. He'll share the kitchen with Tasting Australia food curator Darren Robertson, who trained at Tetsuya's before becoming a star in his own right. Rounding out the trio is Peter Clarke—head chef at award-winning Barossa establishment Vintners Bar & Grill for more than two decades and a true champion of the region.

Autumn's abundance is set to shine: the soil that nourishes world-class Barossa vineyards is also at the heart of regional fare. Each course will be paired with Yalumba wines, setting the scene for the perfect relaxed meal with friends. Put the word out: this casually sophisticated afternoon, with its one-day-only menu and free-flowing beverages, is the ultimate day trip.



YALUMBA



KRONDORF GARDEN GRAZING— ROCKFORD WINES

—Rockford Winery

F	S	S	M	T	W	T	F	S	S	\$160
30	1	2	3	4	5	6	7	8	9	SEE WEBSITE

LEARN—EAT—DRINK

A rare chance to graze through Krondorf Farm. Departing from Rockford's stone courtyard, you'll trot up the road in a horse-drawn carriage towards the magnificent Barossa Ranges, arriving at historic Krondorf Farm. Rockford chef Sandor Palmi will be your host. He'll unearth the story of the property and demonstrate Rockford's commitment to preserving and sharing traditional Barossa food culture. Generous bites will be matched with some favourite current release and Museum Cellar wines as you roam. Afterwards, you're invited for a wine tasting by the Cellar Door fire.



ALKINA LONG LUNCH WITH CHARLIE ARNOTT AND MARK MCNAMARA

—Alkina

F	S	S	M	T	W	T	F	S	S	\$175
30	1	2	3	4	5	6	7	8	9	11:00AM

LEARN—EAT—DRINK

Discover Alkina, meet Charlie Arnett, enjoy a delicious long lunch and learn about organic and biodynamic wine growing in Greenock in the Barossa's Western Ranges.

You'll explore the vineyard before enjoying canapés and a tasting of Alkina's rarest terroir wines. Then to the long table in the courtyard for a fabulous three-course meal cooked over fire and featuring the very best local Barossa and South Australian produce and suppliers. With Alkina's wines matched to the food and with magnums flowing, we'll enjoy a 'Yarn with Charlie' as we go.

Charlie is an award-winning grazier from Boorowa in New South Wales, an educator and passionate advocate for Regenerative Farming practices. His podcast, My Regenerative Journey, is compulsive listening.



MASTERS APPRENTICES

—The Barossa Cellar

F	S	S	M	T	W	T	F	S	S	\$155
30	1	2	3	4	5	6	7	8	9	12:00PM

EAT—DRINK

The Barossa is not just any wine region—it's a place of legendary characters that dominate the Australian wine industry. Its stories are of the larrikins and mavericks that forged the region through change. This event is a celebration of things to come. Food from the Barossa has always punched above its weight. From the 1840s that meant preserving and adapting hundreds of years of European culture. By the 1980s Barossa was home to Australia's best restaurant and it has never looked back, today boasting several internationally acclaimed restaurants. A new generation is now keen to take the baton for Barossa as home of Australia's best food and wine. In this Tasting Australia event, five chefs will represent the future of Barossa food, collaborating to serve a five-course lunch. The wines from 10 participating winemakers will be authentically Barossan, telling the stories of their influential—'Masters' yet infused with the energy that contemporary ideas bring to the table. Take a sneak peek—and taste—of the future, in the home of Australia's most celebrated collection of regional fine wine: The Barossa Cellar.



**DESTINATION:
FLEURIEU
PENINSULA**



CORIOLE VINEYARDS

AUTUMN HARVEST FEAST

—Coriole Vineyards

F	S	S	M	T	W	T	F	S	S	\$295
30	1	2	3	4	5	6	7	8	9	12:00PM

EAT—DRINK

A dream team of all-Australian chefs is ready to make magic in McLaren Vale. Andrew McConnell—whose restaurant group includes Cumulus Inc. and Cutler & Co., Melbourne—and Brae's Dan Hunter will join Coriole head chef Tom Tilbury to present a three-course lunch. Relaxed elegance rules: think vineyard views, wine pairings from Coriole and fellow McLaren Vale labels, and dishes reflecting the region's abundant produce. The trio are mod-Oz trailblazers and this lunch will capture their renowned creativity—simple ingredients transformed by deft hands and led by a generous spirit. Get out of town.

McConnell cooked across Europe and Asia before opening his seven lauded Melbourne restaurants. Together they're known for inspiring cult followings and continuing to bring modern fine dining into a more casual context. Brae launched in 2013 as Hunter's first solo venture. Based on a working organic farm in Victoria's Otway Ranges, it immerses guests in nature and continues to attract widespread acclaim. Tilbury grew up in McLaren Vale and returned to open fine diner Gather at Coriole after a stint on the Limestone Coast. A champion of locally grown ingredients, he has expanded the on-site kitchen garden and is embracing all the region has to offer.



PRODUCER'S DINNER AT MAXWELL WINES —Maxwell Wines

F	S	S	M	T	W	T	F	S	S	\$210
30	1	2	3	4	5	6	7	8	9	6:30PM

LEARN—EAT—DRINK

Maxwell chef Fabian Lehmann is inspired by South Australian producers and the fare they farm. Now—exclusively for Tasting Australia—the Maxwell kitchen team will highlight those behind the ingredients that shape their dishes. Hear direct from producers in this interactive showcase of South Australia and learn about the produce before you while enjoying a true paddock to plate degustation. You'll sit overlooking Maxwell's acclaimed vineyards, with paired wines to match each course and insights from the trailblazing founder and winemaker of Maxwell Wines: Mark Maxwell.



SETTLERS SPIRITS GIN MASTERCLASS —Settlers Spirits Distillery Door

F	S	S	M	T	W	T	F	S	S	\$75
30	1	2	3	4	5	6	7	8	9	10:00AM

LEARN—DRINK—MAKE

Get busy with botanicals in a gin masterclass that includes your own bottle to take home. Settlers Spirits is hosting the two-hour classes at its McLaren Vale distillery. Discover combinations of 12 locally sourced botanicals, among them coriander leaf, yuzu, pomegranate and blood orange. Create your own gin recipes and prepare your favourite in a 200ml bottle to go, then join fellow distillers at the end of the session for a refreshing gin and tonic, plus a cheese plate featuring products from the surrounding region.



MEET THE WINEMAKER —Beresford Estate

F	S	S	M	T	W	T	F	S	S	\$35
30	1	2	3	4	5	6	7	8	9	12:00PM

LEARN—EAT—DRINK

Beresford Wines is hosting a special tasting led by chief winemaker Chris Dix, who has spent more than two decades working in top Australian regions. Try six Beresford wines including the Angelique premium cuvée, estate grenache and cabernet sauvignon, shiraz and sparkling shiraz. Each will be complemented by a delicious tasting plate of regional canapés. Established in 1985 in the heart of McLaren Vale, Beresford Wines is family-owned and passionately South Australian.

FLEURIEU PENINSULA

TRAVEL ITINERARY



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

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

FRI 7 MAY

11:30AM—4:00PM
Vintage Tour and Harvest Lunch
—d'Arrys Verandah Restaurant

SAT 8 MAY

9:00AM—10:30AM
Meet the Grower, Taste the Region, Eat the Street
—Willunga Farmers Market

12:00PM—1:30PM
Meet the Winemaker
—Beresford Estate

6:00PM—9:00PM
The Long Table
—Chalk Hill

SUN 9 MAY

10:00AM—12:00PM
Settlers Spirits Gin Masterclass
—Settlers Spirits Distillery Door

VINTAGE TOUR AND HARVEST LUNCH —D'Arrys Verandah Restaurant

F	S	S	M	T	W	T	F	S	S	\$160
30	1	2	3	4	5	6	7	8	9	11:30AM

EAT—MAKE

Be among the privileged few to get a glimpse inside the inner sanctum and engine room of d'Arenberg's original cellars. Your guide will be none other than the delightfully entertaining and immeasurably knowledgeable Jack Walton. Walton will rifle through the cellars, precuring some rare museum wines to sit alongside current vintages. Prepare for a little magic as South Australian legend and stalwart head chef Peter Reschke serves up a four-course shared seasonal menu, plus canapés and petit fours.

THE SPIRIT OF THE STAG —Highland Valley

F	S	S	M	T	W	T	F	S	S	\$125
30	1	2	3	4	5	6	7	8	9	10:00AM

LEARN—EAT—DRINK

Join a unique small group tour to discover where a food journey begins. At the Highland Valley Deer Centre you'll learn the challenges of balancing the environment with commercial deer production in an ever-changing landscape. A 4WD loop takes in the deer farm. You'll see six species of deer and antelope going about their daily business, a highlight being up close and personal with the majestic elk. Relax after the farm tour and enjoy a local chef-inspired three-course venison lunch hosted by the farm manager and accompanied by locally grown and produced wines. You'll encounter 100 YEARS, the Spirit of the Stag, offering the Key to Ancient Wisdom. Curious? See you at Highland Valley!

MEET THE GROWER, TASTE THE REGION, EAT THE STREET —Willunga Farmers Market

F	S	S	M	T	W	T	F	S	S	\$179
30	1	2	3	4	5	6	7	8	9	9:00AM

LEARN—EAT—DRINK

Coffee, beer, chocolate, wine—and that's before lunch. Get ready for a big day of Fleurieu Peninsula favourites. You'll begin with a tour of the weekly Willunga Farmers Market, which offers more than 80 stalls selling the freshest regional fare. Next up: Willunga's High Street for tastings at Shifty Lizard Taphouse and Four Winds Chocolate. A structured tasting and seasonal three-course meal at Vigna Bottin Wines will follow. Transport for this adventure is taken care of—relax and enjoy!

LOUNGING BY THE LAKE —St Francis Winery

F	S	S	M	T	W	T	F	S	S	\$49
30	1	2	3	4	5	6	7	8	9	12:00PM

EAT—DRINK

Sundays are made for lounging—why not do it lakeside? St Francis Winery at Old Reynella is hosting an afternoon of live music accompanied by local wines and food stalls. Relax overlooking Lake Carew Reynell or explore the five-acre property and its original 1852 winery building. Your ticket includes a glass of wine from the nearby McLaren Vale region, plus a take-home glass, tasting passport of four local wines and a voucher for a plate from the St Francis spit food stall. Enjoy produce from across the Fleurieu Peninsula.

A MULTI COURSE FOOD AND WINE EXPERIENCE WITH THE CHEF AND THE WINEMAKER —Victor's Place

F	S	S	M	T	W	T	F	S	S	\$125
30	1	2	3	4	5	6	7	8	9	6:30PM

LEARN—EAT—DRINK

Join acclaimed chef Chris Bone and Varney Wines winemaker Alan Varney in the intimate dining space of Victor's Place. Bone and Varney have curated a menu highlighting fresh produce, ensuring each course perfectly showcases the importance of working with local producers. The pair will share their passion for the region by creating the ultimate dining experience. Premium beverages will accompany each dish; you'll enjoy Varney wines and Victor's Place hand-crafted beer, plus some surprises thrown into the mix.

DISCOVER WIRRA WIRRA —Wirra Wirra Vineyards

F	S	S	M	T	W	T	F	S	S	\$199
30	1	2	3	4	5	6	7	8	9	11:00AM

LEARN—EAT—DRINK

Join the fun-loving tribe at McLaren Vale's Wirra Wirra for a full immersion into the iconic winery with a tour, tasting and lunch experience. Visit biodynamic vineyards before a tour of the original ironstone cellars. Enjoy flagship Wirra Wirra wines in a masterclass accompanied by a hand-made chocolate tasting plate, followed by a two-course regional lunch from Harry's Deli.

FLEURIEU PENINSULA



**DESTINATION:
FLEURIEU
PENINSULA**



THE LONG TABLE

—Chalk Hill

F	S	S	M	T	W	T	F	S	S	\$175
30	1	2	3	4	5	6	7	8	9	7:30PM

EAT—DRINK

Italian food? Check. Gin and wine? Check. Some of the best views of McLaren Vale? Check! Join the team from Chalk Hill for a once-in-a-lifetime dining experience. On arrival via a chartered bus from Town Square you'll be greeted with an award-winning Never Never gin aperitif—perfect for toasting golden hour as the sun sets over one of the most scenic locations in the vale. Then take a seat on the deck and settle in for a four-course Italian feast curated by Cucina di Strada, the same team behind South Australian institutions Madre and Pizzateca. The 2020 Bushing Monarchs of McLaren Vale, Chalk Hill Wines will pair your dishes with award-winning wines from the incredible Chalk Hill & Alpha Crucis range. Say cheers to a wonderful night with a decadent dessert and Never Never digestif cocktail. This is your chance to experience one of McLaren Vale's most talked-about new venues like never before.



FLAME TREES FEAST

—Koomilya Vineyard & Salopian Inn

F	S	S	M	T	W	T	F	S	S	\$250
30	1	2	3	4	5	6	7	8	9	10:00AM

LEARN—EAT—DRINK

Come close. The fire is ready. You're in the heart of McLaren Vale, with exclusive access to one of its most intriguing properties. In your hand? Wine from revered local labels SC Pannell and Koomilya. Welcome to the feast. Lennox Hastie of Sydney's Firedoor will join Luke Burgess and Karena Armstrong of the Salopian Inn for a lunch celebrating the delicious possibilities of cooking over open flame. You'll begin with a walking tour of the Koomilya vineyard owned by winemaker Stephen Pannell, tasting its feted reds and learning about land restoration projects—including the innovative use of biochar—in progress.

Next is a set-menu lunch at the Salopian Inn. Expect plenty of organic, seasonal produce sourced from Armstrong's kitchen garden and nearby regional farms, plus SC Pannell and Koomilya wines paired with your meal. Hastie—whose restaurant is fuelled only by fire—will bring his signature smoky style, honed through stints across England, France and Spain. Burgess trained at Tetsuya's, staged at Noma and is now based in Hobart, where he worked at the innovative Garagistes. The McLaren Vale Firepit Feast is your chance to slip away for a day of true discovery. New venues like never before.

30 APRIL—9 MAY 2021

SALOPIAN INN

FLEURIEU PENINSULA / KANGAROO ISLAND



WENDOUREE DINNER AT THE VICTORY

—Victory Hotel

F	S	S	M	T	W	T	F	S	S	\$295
30	1	2	3	4	5	6	7	8	9	6:30PM

EAT—DRINK

The Victory Hotel at stunning Sellicks Hill is a South Australian institution. This historic hotel, established in 1858, is well known for its vast collection of Wendouree wines. In fact, the Victory's legendary cellar stocks every wine Wendouree has ever produced from 1998 to the current 2018 vintage. This may be the most comprehensive Wendouree collection in existence—some of which even the winery's owners don't have! Celebrate this unique collection of Clare Valley wines with an exclusive wine dinner featuring four courses highlighting seasonal produce, each paired with one-of-a-kind Wendouree wines. Wendouree vineyards date back to 1893 and its limited production, high quality, unique wines have a reputation for lasting indefinitely. These wines are not available in bottle shops, with connoisseurs only able to purchase them through a famously exclusive mailing list.



LONG LUNCH AMONGST THE ORGANIC VINES WITH THE ANGOVE FAMILY

—Angove McLaren Vale Vineyards

F	S	S	M	T	W	T	F	S	S	\$135
30	1	2	3	4	5	6	7	8	9	12:00PM

LEARN—EAT—DRINK

A long lunch in McLaren Vale is a Tasting Australia must. Indulge with the Angove family in the heart of their historic Warboys Vineyard, home to some of the wine region's oldest vines. Start your day on the sprawling lawns of the Angove McLaren Vale Cellar Door with a glass of sparkling and a warm welcome from the Angove family. Immerse yourself in the property's beautiful surrounds while Angove winemakers discuss their production methods, including the use of organically grown grapes. Next take a seat in the fully enclosed courtyard for a long lunch highlighting locally sourced and foraged ingredients from surrounding areas. Enjoy a glass of wine straight from the Angove cellar with each course.



CULINARY VOYAGE THROUGH THE MEDITERRANEAN

—Serafino McLaren Vale

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

EAT—DRINK

Serafino McLaren Vale is hosting a lunch inspired by the beautifully diverse cuisine of Europe. Head chef Alberto Occhipinti will enlighten you with traditional Mediterranean dishes made using the best seasonal Fleurieu Peninsula produce. Each of the event's four courses will be paired with alternative wine varieties from the Serafino Bellissimo range—think pinot grigio, nebbiolo, sangiovese and fiano. Spain will influence your first dish, ahead of a stop in Italy and a French-inspired third course. Finish with a Greek-style dessert. Occhipinti's dishes change with the seasons and are crafted to pair perfectly with wines from surrounding vineyards. A late-afternoon finish gives you the perfect reason to stay overnight in one of their 30 on-site rooms.



DESTINATION: KANGAROO ISLAND

OCEANVIEW ECO VILLAS PRODUCERS LUNCH

—Oceanview Eco Villas

F	S	S	M	T	W	T	F	S	S	\$215—\$350
30	1	2	3	4	5	6	7	8	9	12:00PM

LEARN—EAT—WATCH

Experience a long lunch in one of Kangaroo Island's most private and exclusive homesteads. The Oceanview Eco Villas offer an intimate setting with coastal views spanning far over Nepean Bay. Begin your day with a Kangaroo Island Spirits cocktail on arrival, then soak in the surroundings as you enjoy five courses featuring the very best island produce prepared by Dylan and Yolandi Pitallo. The Pitallos have over 15 years' experience working in outstanding hospitality venues including Southern Ocean Lodge and Sunset Food and Wine. Oceanview Eco Villas owners Tim and Tamsin Wendt will be your hosts for the afternoon, showcasing their stunning property and local ingredients. Each dish will also be paired with Kangaroo Island wines. Meet the Kangaroo Island locals behind the produce and watch as the chefs prepare and plate each dish, leaving you with a memorable and authentic Tasting Australia experience.



KANGAROO ISLAND

FLINDERS RANGES / YORKE PENINSULA



DESTINATION:
FLINDERS
RANGES



WILPENA POUND

FLINDERS EXPERIENCE

—Woolshed Restaurant

F	S	S	M	T	W	T	F	S	S	\$1650
30	1	2	3	4	5	6	7	8	9	9:30AM

LEARN—EAT—DRINK

Set off for an adventure in the beautifully wild Flinders Ranges. You'll travel with Platinum Air to Rawnsley Park Station, enjoying lunch and touring Ikara/Wilpena Pound. Overnight at Rawnsley Park's eco villa accommodation—including a four-course lamb tasting dinner in its Woolshed Restaurant with matched Clare Valley wines. Wake to breakfast on your deck before continuing to discover the region. You'll have lunch at the renowned Prairie Hotel and explore the town of Blinman before boarding your flight back to Adelaide.



DESTINATION:
YORKE
PENINSULA



YORKE PENINSULA

FEAST ON YORKES

—Barley Stacks Wines

F	S	S	M	T	W	T	F	S	S	FREE
30	1	2	3	4	5	6	7	8	9	12:00PM

LEARN—EAT—DRINK

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, about two hours' drive from Adelaide. Producers will sell entrée-sized dishes from stalls, allowing guests to graze their way through the afternoon and learn more about local ingredients. Pair your meal with a range of wines, beers and spirits, and listen to tunes from a lineup of district musicians.

30 APRIL—9 MAY 2021

LIMESTONE COAST / RIVERLAND



DESTINATION: LIMESTONE COAST

THE SKY BEYOND—

FLYING TO LAND OF TOMORROW,
WITH COONAWARRA EXPERIENCES
—Land of Tomorrow Wine

F	S	S	M	T	W	T	F	S	S	
30	1	2	3	4	5	6	7	8	9	\$1790—\$2330

LEARN—EAT—DRINK

See Limestone Coast like never before with an all-inclusive package to this renowned wine region and discover local winemakers and producers alongside local guides. Take-off with your own private charter from Adelaide to Coonawarra with a Sky Beyond Air Tours by Astrawalker, flying over the spectacular South Australian landscape. Enjoy refreshments with your guide from Coonawarra Experiences on landing before heading to Land of Tomorrow Wine in the heart of Wrattenbully. Tucked away on the vineyard property is a rustic tasting hut surrounded by towering red gums that offset the crystal-clear waterhole found nearby. You'll be treated to a long lunch of local produce prepared by a local chef, followed by desserts and cheese platters all perfectly complemented by a selection of wines. You then receive a take-home pack of wine for your flight back to Adelaide.



LIMESTONE COAST

FUNKY TUNES, FABULOUS FOOD
& FLOWING BOOZE @ CAPE JAFFA WINES
WITH SOUL PROJECTS + LOOPHOLE BREWING
—Cape Jaffa Wines

F	S	S	M	T	W	T	F	S	S	
30	1	2	3	4	5	6	7	8	9	\$65—90

EAT—DRINK

Step into the Limestone Coast's most picturesque cellar door. The crew at Cape Jaffa Wines have teamed up with local chef Kirby Shearing from Soul Projects who has created a menu showcasing the best produce Mount Benson has to offer. Shearing's fabulous food will be perfectly paired with Cape Jaffa's wines and Loophole Brewing Co's speciality beers. This biodynamic winery is unique and led by an unpretentious team. A heralding of all that is right with the modern breed of winemaker... conservation, sustainability and a love of place.

WYNN'S
ICON EXPERIENCE
—Wynns Coonawarra Estate

F	S	S	M	T	W	T	F	S	S	
30	1	2	3	4	5	6	7	8	9	\$450

LEARN—DRINK

Tasting Australia guests have the exclusive opportunity to visit Coonawarra's most historic vineyard site—Wynns Coonawarra Estate—for a tasting of the acclaimed ICON Collection. The team at Wynn's will take you on a journey through a handpicked selection of the winery's best, including current and previous Wynnsday collections. You'll have the chance to take home a case of six sought-after bottles from the collection, the perfect addition to your cellar.



DESTINATION: RIVERLAND



TWENTY THIRD STREET DISTILLERY

PIZZA PARTY

—Twenty Third Street Distillery

F	S	S	M	T	W	T	F	S	S	
30	1	2	3	4	5	6	7	8	9	FREE

EAT—DRINK

Pizza lovers: get ready for the ultimate day out. You're invited to Renmark's Twenty Third Street Distillery for an afternoon of wood-fired deliciousness and plenty of signature craft spirits. You'll be hosted on lush lawns for five fun-filled hours of eating and drinking. Twenty Third Street is the new incarnation of a century-old landmark. It was built by the Barossa's Chateau Tanunda in 1914 to take advantage of the burgeoning Riverland harvest; about 130 local growers later purchased the facilities and established a cooperative.

COCKTAIL MASTER— CLASS

—Twenty Third Street Distillery

F	S	S	M	T	W	T	F	S	S	
30	1	2	3	4	5	6	7	8	9	\$50

LEARN—DRINK—MAKE

Could your cocktails use a little polish? You've come to the right place. An expert from the Riverland's Twenty Third Street Distillery will share tricks of the trade in this hands-on masterclass. Shaking and stirring will take place at Twenty Third on Melbourne, a North Adelaide bar run by the distillery. You'll make two cocktails—enjoying them as you go—and learn all the tips and tricks to recreate dazzling drinks at home. Light nibbles are included.



TRAVEL ITINERARY



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

**VISIT THE RAA TRAVEL WEBSITE TO BOOK YOUR ACCOMMODATION—
TRAVEL.RAA.COM.AU**

FRI 30 APR

9:00AM
Taste Our Market
—Adelaide Central Market

SAT 1 MAY

11:30AM—2:00PM
Beer & Brunch
—Merrymaker Rooftop Bar

SUN 2 MAY

12:00PM—2:00PM
2KW Charcuterie
—2KW Bar and Restaurant

MON 3 MAY

SEE WEBSITE FOR TIMES
Monday Steak Out presented by
Australian Good Meat
—The Oxford Hotel

TUE 4 MAY

6:00PM—10:00PM
Ocean & Hills
—Sol Bar & Restaurant

WED 5 MAY

6:00PM—9:00PM
Cinco de Mayo Fiesta
—Pirate Life Brewing

THU 6 MAY

6:00PM—11:00PM
Taste of the Vale Degustation Dinner
—Plant 4 Bowden

FRI 7 MAY

12:00PM—2:30PM
The Guardsman Best of SA Lunch
—The Guardsman

SAT 8 MAY

2:00PM—3:30PM
KI Spirits Cocktail Cruise
—The Popeye and Paddleboats

SUN 9 MAY

12:30PM—3:30PM
Beergustation
—Kensington Hotel

**'PASSARE IL TEMPO'
WITH CHIANTI & KOERNER
—Chianti**

F	S	S	M	T	W	T	F	S	S	\$180
30	1	2	3	4	5	6	7	8	9	12:30PM

EAT—DRINK

Enjoy the sweet life at Adelaide's beloved Chianti. You'll passare il tempo—hang out—at the city restaurant for an indulgent Sunday lunch. Celebrate delicious food, vibrant vino and la dolce vita! Sit back and relax as the Chianti team serves up a six-course meal prepared using only the freshest South Australian produce. Their friends from Clare Valley label Koerner Wine will co-host the event, ensuring vino paired to each course perfectly complements the Italian-inspired fare.

**COMFORT FOOD CABARET
AT THE WEBER GRILL ACADEMY
—Weber Grill Academy**

F	S	S	M	T	W	T	F	S	S	\$145
30	1	2	3	4	5	6	7	8	9	7:30PM

LEARN—EAT—DRINK

Australia's singing cook Michelle Pearson joins the Weber® Grill Academy to present her award-winning musical food sensation. Returning to Tasting Australia after back-to-back sold out seasons, Michelle invites lovers of food and music to the ultimate dinner and show experience where you'll enjoy Michelle's popular fusion of live music, cooking class, dining and cabaret with barbecue inspired canapés and a three-course seasonal menu served up with song. In a new barbecue experience destination, an Australian first for Weber Barbecues, audiences will enjoy stunning views of Adelaide, a three-piece band mixed in with hilarious and heart-warming storytelling through music and recipes that celebrate the many forms of barbecuing and what they mean to Australia.

**THE GUARDSMAN BEST OF SA LUNCH
—The Guardsman**

F	S	S	M	T	W	T	F	S	S	\$75
30	1	2	3	4	5	6	7	8	9	12:00PM

EAT—DRINK—LEARN

Celebrate all things South Australian with an unforgettable lunch hosted by SA favourite Andrew 'Cosi' Costello and served in the historic Grand Adelaide Railway Station. Join chef Luke Brabin as he re-imagines some of South Australia's most loved produce and products across a mouth-watering menu that will leave you craving more. You'll dine inside the iconic 163-year-old Adelaide Railway Station, allowing you to gaze in awe at the exquisite architecture of the historic site like never before.

**FLAVOURS OF CAMPBELLTOWN
FOOD TRAIL BUS TOUR
—Campbelltown Council Area**

F	S	S	M	T	W	T	F	S	S	\$70
30	1	2	3	4	5	6	7	8	9	10:00AM

LEARN—EAT

Climb aboard! Visit the heart of this vibrant community for a day of eating and drinking. Spend time with passionate local producers who have helped make Campbelltown a food and wine destination. You'll leave from Tasting Australia's Town Square, with the first stop Panini Brothers for coffee, cake and pizza tasting. Enjoy a pasta masterclass, lunch and wine at Mercato before visiting family-run Continental Taralli Biscuits, where you can chat with the owners and learn about the sweet and savoury treats they bake fresh each morning. Finish with a scoop of super-fresh gelati at Gelato Bello before returning to Town Square at 4.30pm by bus. Guests will also receive a gourmet goodie bag with a Flavours of Campbelltown Food Trail booklet and special offers from local businesses.

**RARE BREED
& WINES WITH AGE DINNER
—Republic Hotel**

F	S	S	M	T	W	T	F	S	S	\$150
30	1	2	3	4	5	6	7	8	9	6:30PM

LEARN—EAT—DRINK

Delve into the nuances of rare breeds and aged wines in this three-course dinner at Norwood's Republic Hotel, which was built in 1880 and recently renovated to include a sleek new dining area. Enjoy three courses featuring unique cuts of beef, pork, poultry and game all hailing from South Australia, with a particular focus on rare breeds. Republic's head chef will design the menu, to be accompanied by a selection of rare back vintage South Australian wines from the hotel's private cellar.

**A SIGNATURE FINO VINO EXPERIENCE
—Fino Vino**

F	S	S	M	T	W	T	F	S	S	\$145
30	1	2	3	4	5	6	7	8	9	6:00PM

EAT—DRINK

Two Adelaide favourites are joining forces for a night of delicious food and wine. Join Signature Wines and Fino Vino and be immersed in the city's thriving eating and drinking culture. Your evening will start with drinks and nibbles at Signature Wines in Norwood, Adelaide's very first inner-city cellar door. Tour the space and get a quick history of the brand and its range from director Dan Khouzam. Guests will then be transported to Fino Vino in Flinders Street and treated to a delicious shared menu from executive head chef and owner David Swain. Dishes will be accompanied by selections from Signature Wines' Adelaide Hills vineyards. David and Dan will discuss the food and wines and why they are the perfect match, along with answering questions from guests.



THE FESTIVAL OF SAUSAGE IN BREAD

—The Cloisters, The University of Adelaide

F	S	S	M	T	W	T	F	S	S	FREE
30	1	2	3	4	5	6	7	8	9	SEE WEBSITE

EAT

On a mission to cement its place in the Hall of Foodie Fame, the Festival of Sausage in Bread will explore the culinary breadth of this meaty masterpiece, proving it's much more than just a humble snag on white. From the Argentinian choripan and South African boerewors to the Thai sai ua and Scottish square sausage (not to mention English bangers, German bratwursts, American hotdogs and Serbian cevapcici), this one-day event will convert even the saltiest sausage sourpuss into a cabana connoisseur. Held at the University of Adelaide's Cloisters on May 7 and open to staff, students and the general sausage-loving public, the Festival of Sausage in Bread (served with lashings of sauce, onions, relishes, mustard and sauerkraut) will be firing up the coals and slicing loaves over two sessions: 11am to 2pm and then again from 5pm until 8pm.

DINNER IN THE DARK 2021 —National Wine Centre of Australia

F	S	S	M	T	W	T	F	S	S	\$199
30	1	2	3	4	5	6	7	8	9	6:30PM

EAT—DRINK

Step into the National Wine Centre and enter a world where your notion of taste and smell are truly tested. Executive chef Steven Clark will take you on a mystery three-course journey of intriguing pairings, innovative textures and unknown flavour combinations to ignite the senses. Each table will be hosted by a prominent local South Australian winemaker, who will expertly pair their unique wines to each course. You will be blindfolded as you enjoy this three-course menu, allowing your other senses to take over the tasting experience.

AGED CARE: WHY NUTRITION AND THE DINING EXPERIENCE MATTERS —Adelaide Convention Centre

F	S	S	M	T	W	T	F	S	S	FREE
30	1	2	3	4	5	6	7	8	9	12:30PM

LEARN—WATCH

Food and nutrition is important at every age and stage of life. This event will focus on nutrition and the dining experience in aged care homes and how it can impact the residents and Aged Care providers. Join CCI Group Purchasing general manager Ellis Wilkinson, The NeuroTech Institute founder and CEO Dr Fiona Kerr and international authority on Nutrition for Aged Care, Ngaire Hobbs, as they provide insights. See fresh ideas from a chef's perspective with a live cooking demonstration and that will link together the panel's ideas with practical processes.

LIMESTONE COAST COMES TO NORTH TERRACE —South Australian Museum

F	S	S	M	T	W	T	F	S	S	\$150
30	1	2	3	4	5	6	7	8	9	6:00PM

LEARN—EAT—DRINK

Let the Limestone Coast come to you in an educational dinner at the South Australian Museum. This experience will be held throughout the museum in partnership with Out in the Paddock and Wrattonbully Wine Region. Ingredients for the four-course degustation will be sourced from the Limestone Coast, a region renowned for its succulent seafood and beef, including world-famous wagyu. Matched wines will be served with each course. During the dinner you'll hear from South Australian Museum scientists who are actively researching and unearthing megafauna—big animals—across the Limestone Coast. Learn more about their extraordinary research and what makes the region so geologically unique, and hear from the chefs and winemakers who have shaped the meal.

KI SPIRITS COCKTAIL CRUISE —The Popeye and Paddleboats

F	S	S	M	T	W	T	F	S	S	\$115
30	1	2	3	4	5	6	7	8	9	2:00PM

EAT—DRINK

Set sail on an unforgettable cocktail cruise as some of Kangaroo Island's favourite beverages hit the city. Climb aboard the iconic Popeye on Adelaide's Torrens River and embark on the inaugural Kangaroo Island Spirits Cocktail Cruise, featuring four KI Spirits cocktails. Taste and feel the essence of Kangaroo Island in the scenic centre of Adelaide as the team from KI Spirits show how to create the unique and perfectly crafted cocktails. You'll enjoy each with paired canapés made with Kangaroo Island produce.

A TRIP THROUGH ITALY —iTL

F	S	S	M	T	W	T	F	S	S	\$80
30	1	2	3	4	5	6	7	8	9	6:00PM

EAT—DRINK

Be transported to Italy at one of the city's most exciting new dining destinations. This event features a four-course meal at iTL in the recently expanded SkyCity Adelaide. You'll begin with a dish taken from Piedmonte, an area known for its sophisticated cuisine and wines, before moving to a course from the historic region of Veneto. Cruise through the Mediterranean's best—Lazio and Sicily—before finishing with something sweet and indulgent inspired by the island of Sardinia.

TASTE OUR MARKET —Adelaide Central Market

F	S	S	M	T	W	T	F	S	S	FREE
30	1	2	3	4	5	6	7	8	9	9:00AM

LEARN—WATCH

The Adelaide Central Market has been the beating heart of Adelaide's food scene since establishment in 1869—over 150 years ago.

A short walk from Tasting Australia's Town Square, this must-visit destination will host a series of free events and activities featuring an outstanding culinary lineup of top South Australian chefs.

Over two days the Adelaide Central Market will showcase its incredible traders and South Australian produce through cooking demonstrations and tastings at the Community Kitchen.

Wander through the market to buy ingredients for your own Tasting Australia-inspired meal while enjoying live music and free kids' activities.

OCEAN & HILLS —Sol Bar & Restaurant

F	S	S	M	T	W	T	F	S	S	\$120
30	1	2	3	4	5	6	7	8	9	6:00PM

EAT

Award-winning chef Kane Pollard takes the reins at one of Adelaide's newest gastronomic destinations: Sol Bar & Restaurant, on level nine of SkyCity Adelaide. Pollard and his team have curated a unique dining experience especially for Tasting Australia, inspired by South Australian landscapes and views over the ocean & hills at Sol. Enjoy 10 courses, starting with a selection of ocean-inspired snacks on Sol's Terrace, followed by courses inspired by the Hills and featuring ingredients sourced from the region.

THE FEATHERS HOTEL VS LOT 100 —Feathers Hotel

F	S	S	M	T	W	T	F	S	S	\$95
30	1	2	3	4	5	6	7	8	9	6:30PM

EAT—DRINK

There's a lot to like about the Feathers. It's tucked into the lower foothills of Adelaide in picturesque Burnside, with a stylish fit-out and space to relax. The hotel maintains close ties to a network of producers and this Tasting Australia event will feature a menu shaped by the best local fare. Each dish from head chef Ben Sommariva and his team will be paired with craft beverages from Adelaide Hills collective Lot 100: The Hills Cider Company, Ashton Valley Fresh, Mismatch Brewing Co., Adelaide Hills Distillery and Vintelooper. Limited releases will be on offer, along with insights from Lot 100 brand ambassadors and producers. This is the perfect way to spend a Thursday night with your tribe.

ADELAIDE



**DESTINATION:
ADELAIDE**

WITH PURPOSE

—Mr Nick's Kitchen & Coffee Bar

F	S	S	M	T	W	T	F	S	S	\$80
30	1	2	3	4	5	6	7	8	9	6:00PM

LEARN—EAT—DRINK

Zero-waste dining isn't just possible—it's delicious. Join the team from Adelaide's finest supermarkets at Frewville and Pasadena for a culinary journey that will inspire and reshape your thinking.

Executive chef Virginia Gordon and former MasterChef Australia contestant Mandy Hall, a proud South Australian foodie, will present an extraordinary tasting menu paired with local gin and Unico Zelo wines. Each of its four tasting courses will be made with whole ingredients, while dessert—created by an in-house patisserie team—is also sure to dazzle. You can even return for more sweet treats, knowing they will be available from the supermarkets' lavish Flowerbar Patisserie.

Approximately one third of all food produced for human consumption globally is lost or wasted. Spark your imagination, gather ideas for your kitchen and head home knowing your meal has been kind to the environment.

These Tasting Australia events will be hosted at the acclaimed in-house restaurants found within Frewville and Pasadena Foodland, which are guided by a passion for beautiful food and a deep commitment to sustainability.

PASADENA FOODLAND—
FRI 30 APR

FREWVILLE FOODLAND—
FRI 7 MAY



MR NICK'S KITCHEN & COFFEE BAR, FREWVILLE

A TASTE OF SOUTH AUSTRALIA, BEACHSIDE

—The Promenade Restaurant

F	S	S	M	T	W	T	F	S	S	\$110
30	1	2	3	4	5	6	7	8	9	6:30PM

LEARN—EAT—DRINK

Sunset dining calls for cocktails—and that's where Never Never Distillery comes in. The McLaren Vale label is sending its best to the Stamford Grand's Promenade Restaurant for a four-course dinner and gin tasting experience. Gaze across beautiful Glenelg beach while enjoying a set menu featuring fresh local produce. Promenade Restaurant's executive chef Darren Greenwood's passion is for fresh, bold fare with low food miles. Each of this dinner's courses will be matched with a cocktail created in front of you at a purpose-built station in the restaurant.

WORLD FAMOUS CHINESE DINING EXPERIENCE

—Xiao Long Kan

F	S	S	M	T	W	T	F	S	S	\$78
30	1	2	3	4	5	6	7	8	9	6:00PM

EAT—DRINK

Tantalise your tastebuds with Chinese cuisine based on recipes of world-famous hot pot chef Master Wu. Combining the best cuts of premium meats, fresh produce and mouth-watering flavours, this experience at Adelaide's Xiao Long Kan Chinese Hotpot is the ultimate in Chinese dining. Feast on authentic dishes and desserts in intimate booths for an unforgettable dining experience. Xiao Long Kan is famous for its spicy Sichuan-style hot pot, with more than 900 international outlets boasting lines out the door.

SEAFOOD AND GIN DEGUSTATION

—La Boca

F	S	S	M	T	W	T	F	S	S	\$99
30	1	2	3	4	5	6	7	8	9	7:00PM

EAT—DRINK

La Boca Bar and Grill is known for its genuine Argentinean cooking style—now get ready to experience it like never before on this culinary journey through the ocean. Using premium local seafood to curate a luxurious five-course degustation dinner, the team at La Boca Bar and Grill will use Argentinean cooking techniques to highlight flavours of the South Australian ocean. Complementing each course is a cocktail using local South Australia gin distillers and carefully chosen flavours to enhance your dining experience.



Taste Luxury.

Mercedes-Benz Adelaide & Unley, Premier Sponsors of Tasting Australia and supporters of South Australia's vibrant food and wine culture.

Mercedes-Benz Adelaide & Unley



Mercedes-Benz Adelaide 20 Sir Donald Bradman Drive, Mile End | 8152 5000 | mbadelaide.com.au
Mercedes-Benz Unley 363 Unley Road, Malvern | 8408 4333 | mbunley.com.au

ADELAIDE

TASTING@SFIZIO —Sfizio Cucina e Caffè

F	S	S	M	T	W	T	F	S	S	FREE
30	1	2	3	4	5	6	7	8	9	11:00AM

LEARN—EAT—WATCH

Head east to Sfizio Cucina e Caffè on Norwood Parade for a special event featuring culinary legend Jean-Claude de Toulouse. He will enter The Memorial Gardens Norwood in absolute grandiose style—sitting atop a custom-made golden chariot pulled by six sous-chefs—setting the scene for what promises to be an unrivalled night of mastery. Together with Giuliano Vello, head chef and director of Sfizio Cucina, Jean-Claude has created a menu exclusive to Tasting Australia that features plenty of local produce.

RAGINI'S 'I HATE CURRY' —Ragini's Spicery

F	S	S	M	T	W	T	F	S	S	\$75
30	1	2	3	4	5	6	7	8	9	12:00PM

LEARN—EAT

Reckon Indian food is all about curry? Think again! Adelaide's favourite spice queen Ragini Dey is here to show you there's so much more to it. Settle in for a five-course set menu lunch and an afternoon of Indian culinary education that will change the way you think about the cuisine. The day's menu promises to pack a punch of flavour and fragrance, giving you the chance to get up close and personal with the chef behind it.

SEA AND LAND— A PROGRESSIVE LUNCH —Fishbank

F	S	S	M	T	W	T	F	S	S	\$165
30	1	2	3	4	5	6	7	8	9	12:00PM

EAT—DRINK

Experience two of Adelaide's hottest venues in the one afternoon with a progressive dining event highlighting dishes from sea and land. Your afternoon will begin in Fishbank, the CBD's newest speciality seafood restaurant, where you'll be greeted with a glass of bubbles and a taste of sustainably caught seafood from the raw bar. Next, venture upstairs to the iconic 2KW rooftop for a feast from the land curated by chef Trent Lymn with head sommelier Dan McEvoy on hand to talk you through the hidden gems he has discovered while plundering some of the city's finest cellars.

BOTANIC GARDENS RESTAURANT EXCLUSIVE INDIGENOUS DINNER —Botanic Gardens Restaurant

F	S	S	M	T	W	T	F	S	S	\$200
30	1	2	3	4	5	6	7	8	9	6:30PM

LEARN—EAT—DRINK

Go wild on an indigenous food experience in the Adelaide Botanic Garden. Discover delicious native ingredients growing in a city oasis. This experience will cover a range of edible plants that are uniquely Australian and how they have been used in your dinner. Following arrival drinks, you will take your seat in the stunning Botanic Gardens Restaurant, situated in the heart of the Adelaide Botanic Garden. Executive chef Justin James has curated an indigenous inspired menu experience with matching beverages.

GET SHUCKED! —Marion Hotel

F	S	S	M	T	W	T	F	S	S	\$90
30	1	2	3	4	5	6	7	8	9	6:30PM

LEARN—EAT—DRINK—WATCH

The Marion Hotel is casting a wide net for an evening filled with the freshest seafood and finest local wine. You'll be treated to the Eyre Peninsula's best catch and wines by award-winning Sidewood Estate while relaxing in the hotel's gorgeous Secret Garden. Enjoy kingfish, oysters, ocean jacket, white bait and a massive seafood paella!

SEAN'S KITCHEN MAYURA STATION DINNER —Sean's Kitchen

F	S	S	M	T	W	T	F	S	S	\$150—\$220
30	1	2	3	4	5	6	7	8	9	6:00PM

EAT—DRINK

Join the team from Sean's Kitchen as they showcase the best of the Limestone Coast, including Mayura Station Wagyu, complemented by beautiful wines from the region. Mayura Station owner Scott de Bruin will join Sean's Kitchen head chef John Rankin, bringing the Limestone Coast to the Adelaide CBD for a night of expertly prepared dishes. This will be a true culinary masterclass with some of the most decadent beef dishes you will ever have the chance to taste.

KANGAROO ISLAND LOBSTER LONG TABLE LUNCH —The Republic

F	S	S	M	T	W	T	F	S	S	\$195
30	1	2	3	4	5	6	7	8	9	12:30PM

EAT—DRINK

Kangaroo Island produce will shine in a three-course city lunch with matched wines. The Republic at Norwood is hosting the event in support of island producers affected by devastating 2020 bushfires. Premium seafood is set to star: live lobster will be flown in for the event, with organic Ligurian honey also featuring in the set menu. Wines will be sourced from Adelaide Hills favourites The Lane, with selections from the label perfectly complementing the menu's seasonal fare.

PRODUCERS POP UP —The Maylands Hotel

F	S	S	M	T	W	T	F	S	S	FREE
30	1	2	3	4	5	6	7	8	9	12:00PM

LEARN—EAT—DRINK

The Maylands Hotel's Producers Pop-up features a stellar lineup of South Australian talent set to feed the mind and nourish the soul with the best local produce, wines, beers and spirits on offer. Come and meet the people behind the product, celebrate and experience what the state has to offer.

L PLATES —TAFE SA Regency International Centre

F	S	S	M	T	W	T	F	S	S	SEE WEBSITE
30	1	2	3	4	5	6	7	8	9	SEE WEBSITE

LEARN—WATCH—MAKE

Kitchen kudos awaits with TAFE SA's L Plates cooking series. Programmed by Simon Bryant in conjunction with the TAFE SA Cookery team, these fun, hands-on classes will cover specialty skills and delicious recipes ready to recreate at home. You'll participate in small groups, with plenty of time to master new techniques with top local chefs on hand as mentors.

FULL DETAILS OF ALL SESSIONS ARE AVAILABLE AT TASTINGAUSTRALIA.COM.AU



TASTE OF THE VALE DEGUSTATION DINNER

—Plant 4 Bowden

F	S	S	M	T	W	T	F	S	S	\$240
30	1	2	3	4	5	6	7	8	9	6:00PM

EAT—DRINK

Three of South Australia's top chefs will join forces to create a McLaren Vale degustation dinner showcasing the best local and seasonal produce from the region and surrounds. At the stove: Tom Tilbury from Gather at Coriole, Wayne Leeson of The Currant Shed and Maxwell Wines chef Fabian Lehmann, who will prepare a six-course taste of the vale in Plant 4's open kitchen. Enjoy dishes created using the freshest produce, some of which the chefs will pick and forage from their own restaurant gardens earlier that day. Each course will be perfectly paired with wines from each chef's respective winery. Tilbury's innovative modern Australian cooking combined with Leeson's award-winning dishes and Lehmann's Michelin star-studded background form a trifecta of McLaren Vale culinary talent sure to impress. Hosted by Jacqui Lim of Jacqui's Food Fetish.

30 APRIL—9 MAY 2021

ADELAIDE



DESTINATION: ADELAIDE

GLUTEN FREE FAMILY FESTA

—The Duke of Brunswick

F	S	S	M	T	W	T	F	S	S	\$50
30	1	2	3	4	5	6	7	8	9	SEE WEBSITE

EAT

Do you live a gluten-free lifestyle? Listen up: Adelaide's Duke of Brunswick Hotel is hosting a family-friendly evening of eating and drinking inspired by Italy. The Gluten Free Family Festa is presented by South Australia's San Remo and will feature plenty of delicious gluten-free pasta paired with South Australian produce. Gilbert Street's Duke of Brunswick is already a popular venue for gluten-free dining, and this inaugural event will be a celebration of all things fabulously fresh and gluten free! Aperitivo will kick off the night, followed by entrée, mains and dessert. San Remo's gluten-free range includes pasta made from pulses such as chickpeas and lentils, along with brown rice and buckwheat variants. The family-owned company prides itself on promoting inclusivity by creating options for every lifestyle.



BEER AND BRUNCH —Merrymaker Rooftop Bar

F	S	S	M	T	W	T	F	S	S	\$65
30	1	2	3	4	5	6	7	8	9	11:30AM

LEARN—EAT—DRINK

It's Adelaide's newest rooftop destination—Merrymaker Rooftop Bar and they have two things on the menu—beer and brunch. South Australia's Mismatch Brewing Company will match their sustainably brewed beers with an epic sharing platter straight from the parilla grill and smoker. As you feast on slow-cooked, succulent meats that have been expertly fired over the open flame, you'll sip on matched seasonal beers and Mismatch favourites. Meet the team behind the brews in this interactive brunch event held at one of the city's most enviable rooftop locations. Perched atop the CBD's newest boutique hotel, Hotel Indigo Adelaide Markets, Merrymaker Bar showcases the best of the Adelaide Central Market's abundant produce, changing their menu with the seasons and taking advantage of proximity to Adelaide's world-class markets.

BOOZE BROTHERS PRIVATE WINE COLLECTION DINNER —The Unley

F	S	S	M	T	W	T	F	S	S	\$400
30	1	2	3	4	5	6	7	8	9	6:30PM

EAT—DRINK

Listen up: Unley's Booze Brothers is opening its private cellar to share exceptionally rare treasures dating back decades. This one-off event will feature a range of premium South Australian wine. Start with a 1995 Krug champagne, then work through Penfolds and Wynns wines from as far back as 1945. The night's beverages will be as follows: Krug champagne 1995 Yattarna chardonnay 1996/1998/1999/2003 Penfolds chardonnay 1995/1998 Penfolds Bin 620 1966 Penfolds RWT 1997/1998/1999 Wynns Coonawarra Estate Cabernet Sauvignon 1995/1960/1962 Wynns Ovens Valley Shiraz 1968/1969/1980 Penfolds Grandfather Port 1945 Each flight will be paired with a degustation-style menu by The Unley's head chef using seasonal local produce. You'll enjoy five courses of carefully curated dishes, plus two palate cleansers.

GELISTA CURATED TASTING + TOUR, —Gelista

F	S	S	M	T	W	T	F	S	S	\$95
30	1	2	3	4	5	6	7	8	9	SEE WEBSITE

LEARN—EAT

You've experienced a wine tasting or two—but what about the gelati equivalent? Join Gelista for a very special sampling session. Six of the brand's indulgent flavours will be expertly paired with local produce or a selection of alcoholic or non-alcoholic beverages. Led by Gelista founder and managing director Peter Cox, this is sure to be a sensory experience like no other. Peter will offer an overview of Gelista's history and its unique artisan gelati. Take a behind-the-scenes tour of the factory and see where the magic happens.

HOKK AND VINE —Arkaba Hotel

F	S	S	M	T	W	T	F	S	S	\$150
30	1	2	3	4	5	6	7	8	9	6:30PM

EAT—DRINK

South Australian seafood and wine will star in a 10-course degustation at Adelaide's Arkaba Hotel. Head chef Anthony Donehue is ready to source the very best ocean fare: think freshly-shucked Coffin Bay oysters, Spencer Gulf prawns, South Australian blue swimmer crabs and kingfish. You'll begin the night with two cocktail-style courses before being seated for the remaining eight, with individual cheese platters to be served as a final flourish. Each course will be paired with matched South Australian wines from producers such as Hentley Farm, The Lane and Bremerton.

IZAKAYA NIGHT —Yakitori Takumi

F	S	S	M	T	W	T	F	S	S	\$150
30	1	2	3	4	5	6	7	8	9	6:30PM

LEARN—EAT—DRINK

Twelve courses. Six sake pairings. One very good time. Izakaya Night at Yakitori Takumi is the rollicking Japanese feast of your dreams: dishes singing with South Australian produce and an imported drinks selection that means business. Izakaya Night will see plates featuring the likes of Angus beef and Berkshire pork paired with sake from Japanese sources including Niigata and Yamaguchi. It's a perfect chance to catch up with friends and indulge in a time-honoured cultural tradition—one that will transport you to the streets of Tokyo.

GEMTREE WINE DINNER AT SAMMY'S —Sammy's on the Marina

F	S	S	M	T	W	T	F	S	S	\$149
30	1	2	3	4	5	6	7	8	9	6:30PM

EAT—DRINK

Stellar South Australian seafood and wine will star in a beachside degustation at Sammy's on the Marina. You'll be treated to six-courses of the freshest ocean catch, with South Australian duck and eye fillet also making an appearance at this celebration of our state's best. Wines from Gemtree, McLaren Vale's best organic and biodynamic winery, are set to complement each of the sumptuous courses. Your hosts for the evening will be Gemtree owners Mike and Melissa Brown, who will share their biodynamic winemaking journey.

2KW CHARCUTERIE FESTIVAL —2KW Bar and Restaurant

F	S	S	M	T	W	T	F	S	S	\$99
30	1	2	3	4	5	6	7	8	9	12:00PM

LEARN—EAT—DRINK

What better way to spend a Sunday afternoon than with the ultimate celebration of all things charcuterie? 2KW—a beloved city rooftop destination—has teamed up with Adelaide's premier charcutier, Massi Corrandini from Parma Handcrafted Meats, to create a feast showcasing the many flavours and styles of charcuterie. The knowledgeable wine team from 2KW is busy sourcing wines from around the globe that will perfectly complement Corrandini's amazing selection of meats. Your ticket to the 2KW Charcuterie Festival includes all food and beverages.

MEET THE KIMCHI MAKER —Plus 82 MiMi

F	S	S	M	T	W	T	F	S	S	\$85
30	1	2	3	4	5	6	7	8	9	11:00AM

LEARN—MAKE

Step into an authentic Korean kitchen at hidden city gem +82 MiMi. The restaurant's team will teach you the ancient art of kimchi and the ingredient's historic importance in Korean cooking. Learn about the science behind fermentation and try your hand at making your own. This hand-on class will leave you with new skills and new flavours to try at home. After learning all about kimchi you'll taste a variety of Korean dishes made with the unique ingredient, as well as some to take home with you.



BEERGUSTATION —Kensington Hotel

F	S	S	M	T	W	T	F	S	S	\$90
30	1	2	3	4	5	6	7	8	9	12:30PM

EAT—DRINK

The Kensi is ready to rock the suburbs in a collaboration with local South Australian craft breweries. You'll be treated to a six-course beergustation lunch, with produce from each dish to be sourced from across South Australia. Kensi head chef Aleks Tasic loves food and beer pairing and is set to deliver tasty plates inspired by autumn's harvest. Hear from members of the breweries as they talk through each of their unique beer-making processes and their journeys so far.

VEGAN NIGHT OUT —Mawson Lakes Hotel

F	S	S	M	T	W	T	F	S	S	\$45
30	1	2	3	4	5	6	7	8	9	7:00PM

EAT—DRINK

The Mawson Lakes Hotel has curated an exclusive vegan menu especially for Tasting Australia. Featuring three courses of vegan goodness, the executive chef at the Mawson Lakes Hotel will showcase the very best produce that South Australia has to offer. Offering your choice of entrée and main plus a decadent dessert platter, this is the ultimate vegan night out. To accompany your vegan menu, choose a glass of South Australian organic wine from a variety of winemakers. The wine producers will be pouring your drop, giving you the chance to get up close and personal with the people behind the wine. Friday and Saturday night sessions will feature light entertainment. Please note, beverages are not included in the ticket price.

REPUBLIC REGIONAL WINE & CHEESE SERIES —Republic Hotel

F	S	S	M	T	W	T	F	S	S	\$39
30	1	2	3	4	5	6	7	8	9	2:00PM

EAT—DRINK

Wine and cheese—what's not to love? Get along to Norwood's Republic Hotel to celebrate these two South Australian specialties. The venue's Regional Wine & Cheese Series will feature boutique wine producers and artisan cheesemakers from the Clare Valley, Barossa, Adelaide Hills and Fleurieu Peninsula. Each ticket to this event includes tastings from 12 wineries and cheese tastings. The Republic Hotel was built in 1880 and recently renovated to include a sleek new dining area.

HANOI TO HO CHI MINH —Madame Hanoi

F	S	S	M	T	W	T	F	S	S	\$80—\$120
30	1	2	3	4	5	6	7	8	9	6:00PM

EAT

Madame Hanoi—the multi-award-winning French-Vietnamese restaurant found at SkyCity on North Terrace—is taking you on a culinary voyage from Hanoi to Ho Chi Minh. Head chef Raj Kumar explores regional cuisine from Vietnam's north and south, calling on local South Australian ingredients to create his menus. This is a sharing-style event, perfect for a special night out with friends or family. Guests can opt to purchase a beverage ticket for matched wines chosen by Madame Hanoi's sommelier.

THE MILE END AUSTRALIANA CHEF'S TABLE —The Mile End

F	S	S	M	T	W	T	F	S	S	\$80
30	1	2	3	4	5	6	7	8	9	SEE WEBSITE

EAT—DRINK

Uniquely Australian ingredients will star in a diverse lunch at one of Adelaide's most historic pubs. Saltbush, bunya nut, wattlesed and more are set to feature in dishes at this Tasting Australia event. You'll be hosted at the 180-year-old Mile End Hotel and enjoy a feed me-style menu created by head chef David White. Expect plenty of local seafood and meat alongside indigenous fare. White and his team celebrate the abundance and possibilities of native ingredients in their cooking, inviting guests to let their tastebuds run wild. The hotel boasts an art-deco fit-out, four open fireplaces and spaces to relax in year-round. Wine and gin-based tasters are included in your ticket.

ARCHIE ROSE DISTILLING CO. —Paloma Bar and Pantry

F	S	S	M	T	W	T	F	S	S	\$69
30	1	2	3	4	5	6	7	8	9	SEE WEBSITE

LEARN—DRINK—MAKE

Not sure about the spritz? Demystify this summer staple in a tutorial led by experts from Archie Rose Distilling Co. and hosted by Peel Street's Paloma Bar and Pantry. You'll receive an Archie Rose signature dry gin and tonic on arrival before perfecting the art of the spritz. Delve into the classic drink's history and discover syrups and flavour combinations to impress when spritzing at home. Enjoy snacks alongside your bespoke version of a summer spritz and take away a handy recipe booklet.

PROHIBITION GIN MASTERCLASS —Prohibition Liquor Co.

T	F	S	S	M	T	W	T	F	S	S	\$40
29	30	1	2	3	4	5	6	7	8	9	6:30PM

LEARN—DRINK—MAKE

Small-batch gin in the city: Prohibition Liquor Co. has you covered. Join the team at this lauded distillery for a special masterclass hosted by its resident experts. Develop in-depth knowledge of gin and the botanicals used to flavour it, along with enjoying special insights into the distillation process. Your masterclass will feature three top Prohibition gins served with tonic and garnishes, plus a signature toastie to accompany the flight. Prohibition Liquor Co. was founded in 2015 and has won awards including double gold for its Prohibition Original at the Singapore World Spirits Competition 2019.

SLOW FOOD AT LUCIA'S FINE FOODS —Adelaide Central Market

F	S	S	M	T	W	T	F	S	S	\$120
30	1	2	3	4	5	6	7	8	9	11:00AM

LEARN—EAT

Lucia's Fine Foods is synonymous with South Australia and a shared passion for eating well. Now—exclusively for Tasting Australia 2021—you're invited to gather at its legendary café for a very special lunch. The day's menu includes wine and will feature sustainably harvested Goolwa pipis prepared by iconic chefs from Slow Food South Australia Chefs Alliance. The organisation is part of a global network that has grown into a movement involving millions of people in more than 150 countries.



Your Sunday just got more delicious.

Hungry?

The dedicated food and wine team from delicious.SA has you covered as they dish up the highlights from this year's Tasting Australia - visit advertiser.com.au/deliciousSA. Then, catch up on news from the hottest bars and restaurants across SA, as well as cafe reviews and wine tastings every Sunday in Sunday Mail.

Sunday Mail
delicious.
SOUTH AUSTRALIA

ADELAIDE



**DESTINATION:
ADELAIDE**



PENFOLDS MAGILL ESTATE KITCHEN

PENFOLDS 1844 TO EVERMORE
—Penfolds Magill Estate Cellar Door

F	S	S	M	T	W	T	F	S	S	\$30
30	1	2	3	4	5	6	7	8	9	1:00PM

LEARN

This collaboration between South Australia's History Festival and iconic winemaker Penfolds will see historical buildings at Magill Estate open for a chance to go well beyond the cellar door. Penfolds' success has been driven by the generations of visionaries and innovators. From the beginning in 1844 to today, the merging of science, art and innovation has seen Penfolds become one of Australia's most famed and respected winemakers. The History Festival is among South Australia's largest open-access community events. It encourages communities to discover narratives from the past that have helped shape who we are today. Immerse yourself in the history of one of Australia's oldest wineries. Walk through the original working Penfolds winery, explore the vineyards and uncover the historic tales of the underground drives.

**SOUTH AUSTRALIA'S TWO BIG REDS—
WINE & WAGYU**
—Penfolds Magill Estate Restaurant

F	S	S	M	T	W	T	F	S	S	\$300
30	1	2	3	4	5	6	7	8	9	6:30PM

LEARN—DRINK—MAKE

South Australia's best wine and wagyu will share the spotlight in a five-course degustation that promises indulgence and inspiration in equal measure. Penfolds and Mayura Station are partnering for this very special event, to be held at the acclaimed Magill Estate Restaurant. Head chef Scott Huggins and his team will prepare four wagyu dishes and dessert, with two unique cuts of the beef on offer. It's only fitting that a product of this quality is served with exceptional wine; enter Penfolds, the pinnacle of Australian production. You'll enjoy matched reds with each course. Along with Huggins, Penfolds ambassador Zoe Warrington and Mayura Station managing partner Scott De Bruin will speak during the dinner about the qualities that set these South Australian success stories apart.

THE PENFOLDS GRANGE SANDWICH
—Penfolds Magill Estate Kitchen

F	S	S	M	T	W	T	F	S	S	\$85
30	1	2	3	4	5	6	7	8	9	12:00PM

EAT—DRINK

A glass of Grange needs an exceptional food pairing. Look no further than the Grange Sandwich. Make your way to Penfolds' Magill Estate Kitchen for this delectable creation, available for lunch each day during Tasting Australia. Sandwich specifics: a French baguette is split down the middle. Welsh rarebit covers one half, while the other is layered with smoked Mayura Station wagyu beef, mustard and pickles. Push the two sides together, dip into a beef bone jus and enjoy with a glass of Grange.

PARTNERS

THE FESTIVAL WOULD NOT BE POSSIBLE WITHOUT
THE VALUABLE SUPPORT OF OUR EVENT PARTNERS—

PRESENTING RIGHTS PARTNER—



PREMIER PARTNERS—

Mercedes-Benz
Adelaide & Unley



MAJOR PARTNERS—



The Advertiser
We're for you



WHITE MARQUEE
EVENT HIRE

CORPORATE PARTNERS—



EVERYDAY
EVOLUTION



SUPPORTING PARTNERS—



QR CODES

SCAN USING YOUR SMART PHONE
TO DISCOVER MORE ABOUT TASTING AUSTRALIA
AND THE WORLD-CLASS EVENTS ON OFFER.

EVENT SCHEDULE / 30 APRIL—9 MAY

BOOK NOW	TASTINGAUSTRALIA.COM.AU	FRI 30TH	SAT 1ST	SUN 2ND	MON 3RD	TUE 4TH	WED 5TH	THU 6TH	FRI 7TH	SAT 8TH	SUN 9TH
DESTINATION: TOWN SQUARE PAGE 06—08	BUBBLES BRUNCH										
	BUTCHERS BLOCK BY AUSTRALIAN GOOD MEAT										
	COASTS, RIVERS & SEA										
	COOKING FOR YOUR FAMILY										
	HILL OF GRACE FIRST TASTE										
	HONEY 101										
	MAYURA STATION RARE CUTS										
	SCOFFED PRESENTS: EDIBLE CHOCOLATE GARDEN										
	SEED & SOIL										
	THE DEEP SIGH OF BROCCOLI										
	THE WORLD'S TABLE										
	VENEZIANO COFFEE SENSORY EXPERIENCE										
	WILD										
	EAST END CELLARS MASTERCLASSES PAGE 10—11	1000 YEARS OF WINE									
BAROLO 2016—GREATEST VINTAGE EVER?											
BAROSSA WINE QUARTET											
BEER SENSORY—PIRATE LIFE											
DARK & DELICIOUS											
FUTURE FARMERS—BIODYNAMIC WINEGROWING											
GLORY OF GRENACHE											
GOLD MEDAL GIN											
GOLD MEDAL WHISKY											
HISTORY OF GIN											
INTERNATIONAL CHARDONNAY TASTING											
LIQUID HISTORY—PIRATE LIFE											
OFF THE FIELD											
SAKE STRIPES											
SPARKLING RED BRUNCH											
SPIRIT AWARDS COCKTAIL LIBATION											
TRANS-TASMAN PINOT CHALLENGE											
DESTINATION: ADELAIDE HILLS PAGE 14—16	AMBLESIDE VS ANIMUS FT. SOMETHING WILD										
	ANGLER SUSTAINABLE & ETHICALLY SOURCED SEAFOOD										
	DUCK AT THE DUCK										
	THE EPITOME OF INDULGENCE: SA VS VICTORIA										
	GOLDING WINES WESTERN BRANCH WINE & DINE SAFARI										
	LENSWOOD 5240										
	LOBO ORCHARD FEAST										
	MAGAREY ORCHARD HARVEST DINNER										
	TASTE THE LANE WITH COLIN FASSNIDGE										
	A TASTE OF THE PAST										
VERY JAMMY—MAKE TRADITIONAL JAMS AND JELLY											
DESTINATION: CLARE VALLEY PAGE 17	A DAY IN MINTARO										
	KILIKANOON REVELATION DEGUSTATION										
DESTINATION: EYRE PENINSULA PAGE 17	A TASTE OF STREAKY BAY—LONG TABLE LUNCH										
	TASTING AUSTRALIA AIRLINES—COFFIN BAY										
DESTINATION: BAROSSA PAGE 18—19	1918 X LAMBERT ESTATE X WAGYU										
	ALKINA LONG LUNCH WITH CHARLIE ARNOTT										
	CELEBRATING 40 YEARS OF THE ASHMEAD'S AT ELDERTON										
	FARM GATE LUNCH AT YALUMBA										
	FINO & FRIENDS										
	KRONDORF GARDEN GRAZING—ROCKFORD WINES										
	MASTERS APPRENTICES										
	SALTRAM—UNDERGROUND TOUR & TASTING										
	TORBRECK HILLSIDE VINEYARD LUNCH										
VINO CAMINO											
DESTINATION: FLEURIEU PENINSULA PAGE 20—23	AUTUMN HARVEST FEAST										
	CULINARY VOYAGE THROUGH THE MEDITERRANEAN										
	DISCOVER WIRRA WIRRA										
	FLAME TREES FEAST										
	FOOD AND WINE WITH THE CHEF AND THE WINEMAKER										
	LONG LUNCH WITH THE ANGOVE FAMILY										
	THE LONG TABLE										
	LOUNGING BY THE LAKE										
	MEET THE GROWER, TASTE THE REGION, EAT THE STREET										
	MEET THE WINEMAKER										
	PRODUCER'S DINNER AT MAXWELL WINES										
	SETTLERS SPIRITS GIN MASTERCLASS										
	THE SPIRIT OF THE STAG										
VINTAGE TOUR AND HARVEST LUNCH											
WENDOUREE DINNER AT THE VICTORY											

EVENT SCHEDULE / 30 APRIL—9 MAY

BOOK NOW	TASTINGAUSTRALIA.COM.AU	FRI 30TH	SAT 1ST	SUN 2ND	MON 3RD	TUE 4TH	WED 5TH	THU 6TH	FRI 7TH	SAT 8TH	SUN 9TH
<p>DESTINATION: KANGAROO ISLAND PAGE 23</p>	<p>OCEANVIEW ECO VILLAS KI PRODUCERS LUNCH TASTING AUSTRALIA AIRLINES—KANGAROO ISLAND</p>										
<p>DESTINATION: FLINDERS RANGES PAGE 24</p>	<p>FLINDERS EXPERIENCE</p>										
<p>DESTINATION: YORKE PENINSULA PAGE 24</p>	<p>FEAST ON YORKES</p>										
<p>DESTINATION: LIMESTONE COAST PAGE 25</p>	<p>FUNKY TUNES, FABULOUS FOOD & FLOWING BOOZE THE SKY BEYOND—FLYING TO LAND OF TOMORROW WYNN'S ICON EXPERIENCE</p>										
<p>DESTINATION: RIVERLAND PAGE 25</p>	<p>COCKTAIL MASTERCLASS PIZZA PARTY</p>										
<p>DESTINATION: ADELAIDE PAGE 26—31 THE TASTING TABLE PAGE 09 FEATURED EVENTS PAGE 13</p>	<p>2KW CHARCUTERIE FESTIVAL AGED CARE—NUTRITION AND THE DINING EXPERIENCE ARCHIE ROSE DISTILLING CO. BEER AND BRUNCH BEERGUSTATION BOOZE BROTHERS WINE COLLECTION DINNER BOTANIC GARDENS RESTAURANT INDIGENOUS DINNER CINCO DE MAYO FIESTA COMFORT FOOD CABARET DINNER IN THE DARK 2021 THE FEATHERS HOTEL VS LOT 100 THE FESTIVAL OF SAUSAGE IN BREAD FLAVOURS OF CAMPBELLTOWN FOOD TRAIL BUS TOUR GELISTA CURATED TASTING + TOUR GEMTREE WINE DINNER AT SAMMYS GET SHUCKED! GLUTEN FREE FAMILY FESTA THE GUARDSMAN BEST OF SA LUNCH HANDI TO HO CHI MINH HOOK AND VINE IZAKAYA NIGHT KANGAROO ISLAND LOBSTER LONG TABLE LUNCH KI SPIRITS COCKTAIL CRUISE LIMESTONE COAST COMES TO NORTH TERRACE MEET THE KIMCHI MAKER THE MILE END AUSTRALIANA CHEF'S TABLE MONDAY STEAK OUT BY AUSTRALIAN GOOD MEAT OCEAN & HILLS 'PASSARE IL TEMPO' WITH CHIANTI & KOERNER PENFOLDS 1844 TO EVERMORE THE PENFOLDS GRANGE SANDWICH PRODUCERS POP UP PROHIBITION GIN MASTERCLASS RAGINI'S 'I HATE CURRY' RARE BREED & WINES WITH AGE DINNER REPUBLIC REGIONAL WINE & CHEESE SERIES SEA AND LAND—A PROGRESSIVE LUNCH SEAFOOD AND GIN DEGUSTATION SEAN'S KITCHEN MAYURA STATION DINNER A SIGNATURE FINO VINO EXPERIENCE SLOW FOOD AT LUCIA'S FINE FOODS SOUTH AUSTRALIA'S TWO BIG REDS—WINE & WAGYU A TASTE OF SOUTH AUSTRALIA, BEACHSIDE TASTE OF THE VALE DEGUSTATION DINNER TASTE OUR MARKET TASTING@SFIZIO THE TASTING TABLE: ATA RANGI THE TASTING TABLE: BELL HILL THE TASTING TABLE: BOLLINGER BALCONY THE TASTING TABLE: CHE SYRAH THE TASTING TABLE: CULLEN WINES THE TASTING TABLE: FRENCH CONNECTION THE TASTING TABLE: GIACONDA THE TASTING TABLE: HEY JUPITER JURA! THE TASTING TABLE: KRUG FRONT BAR THE TASTING TABLE: POL PROOF THE TASTING TABLE: VOSNE TO VOUGEOT THE TASTING TABLE: WILD SAKE A TRIP THROUGH ITALY VEGAN NIGHT OUT WITH PURPOSE WORLD FAMOUS CHINESE DINING EXPERIENCE</p>										

Get a taste of SA, Australia and the world.

To extend your Tasting Australia experience
or take off on your next adventure, speak to
the travel experts at RAA.

Proud presenting partner of Tasting Australia 2021

 **RAA Travel**

Shaw + Smith, Adelaide Hills, SATC.

 **RAA**
Travel