

FESTIVAL PROGRAM 03—12 MAY 2024

**TASTING
AUSTRALIA**

PRESENTED BY

 **RAA**
Travel

 **SOUTH**
AUSTRALIA



Dine. Our Way.

Fleurieu Peninsula

SOUTHAUSTRALIA.COM



FROM THE PREMIER OF SOUTH AUSTRALIA

All over the world there are millions of people that are deeply passionate about South Australia but have yet to set foot in our state.

That's because they have been seduced by our succulent lobster, fallen for our artisanal cheeses, or become besotted by premium beef. And that's before you count the worldwide love affair with our peerless wines and top-tier spirits.

Tasting Australia presented by RAA Travel, brings the best of SA food and beverages together for ten incredible days of drinking, dining, and discovery.

For visitors, it's a premier culinary destination event. For locals, it's a chance to experience our state anew, from beloved hometown favourites to hidden treasures.

There are more than 150 events to explore, from the reimaged Town Square in Victoria Square/Tarntanyangga or at the satellite events all over Adelaide and regional South Australia.

From fine dining to a casual fireside drink, from cheap-and-cheerful to one-off collaborations, Tasting Australia has something to whet every appetite.

THE HON PETER MALINAUSKAS MP
—PREMIER OF SOUTH AUSTRALIA

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



FROM FESTIVAL DIRECTOR KARENA ARMSTRONG

What a joy it is to shape Tasting Australia presented by RAA Travel. Each year we welcome stars of global hospitality – people linked by a passion for their craft and by the pleasure found in sharing it. Together they offer the best kind of culinary adventure.

This is much more than an immersive food and beverage festival. It's about South Australian farmers, producers and people sharing just how amazing, diverse and inclusive our state is. Highlights in this latest edition include the new Town Square Canteen, a celebration of regional restaurants, and the debut of our Dining Galleries: bold art-infused spaces where anything is possible. A carefully curated drinks program again covers all tastes.

Ten very special days and nights await. We are so excited to see you.

KARENA ARMSTRONG
—FESTIVAL DIRECTOR

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WELCOME TO TASTING AUSTRALIA

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

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

Tasting Australia creates lasting memories through unique eating and drinking experiences only South Australia can offer. It inspires visitors, producers and media to experience the best of our state – and ensures local audiences are always at the party too. What does authenticity taste like? Find the answer here.

CREATIVE TEAM

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

KARENA ARMSTRONG
—FESTIVAL DIRECTOR



Q: WHAT IS THE ESSENCE OF TASTING AUSTRALIA – ITS UNIQUE PREMISE?
A: Tasting Australia is a quintessential snapshot of the moment in Australian food culture through the eyes of our chefs, producers and beverage stars.

SIMON BRYANT
—PATRON



KANE POLLARD
—FOOD CURATOR



Q: WHAT SETS SOUTH AUSTRALIAN PRODUCE APART
A: The care and passion producers have for our earth and soil. Whether it’s grapes from the wine regions or fruits and vegetables from the hills, our growers have a true connection with the land which ensures we get the best on our dining tables. We’re very lucky!

CHEONG LIEW OAM
—LEGEND



MEIRA HAREL AND BANJO HARRIS PLANE
—DRINKS CURATORS



Q: HOW WOULD YOU DESCRIBE THE LATEST DRINKS PROGRAM?
A: The drinks program for Tasting Australia 2024 is wide ranging and a huge amount of fun! From beautiful bottles of bubbles to impressive icons of the Australian wine landscape, there’s something for everyone. Plus, we’re joined by superstar winemakers, sommeliers, brewers, distillers and writers. It promises to be an extremely good time.

MAGGIE BEER
—LEGEND



FESTIVAL STARS

FOOD

ADAM D'SYLVIA
Decca

ALEX CRAWFORD
The Sugar Man

ANDREW DAVIES
Patch Garden and Kitchen

ANGUS LOVE
Prairie Hotel

ANDRÉ URSINI
Lost Phoenix Farm

BEN WILLIAMSON
Agnes

CALLUM HANN
Eleven/Lou's Place/Olive

CHARLIE LU
Muni

CHIA WU
Muni

CLARE FALZON
Chef

CHEONG LIEW OAM
Tasting Australia Legend

DANIELLA GUEVARA MUÑOZ
La Popular Taqueria

DANIEL MURPHY
Fino Seppeltsfield

DARREN PURCHASE
Studio Kitchen

DARREN ROBERTSON
Three Blue Ducks/Rocker

DUNCAN WELGEMOED
Africola/Africola Canteen

ELLI BEER
The Eatery

EMMA McCASKILL
Chef and Educator

EMMA SHEARER
The Lost Loaf

FABIAN LEHMANN
Maxwell Wines

GEORGIE ROGERS
Angove

ISOBEL WHELAN-LITTLE
Swillhouse Hospitality

JACK INGRAM
Sunset Food and Wine

JAE BANG
Freyja

JAKE KELLIE
arkhé

JESSIE SPIBY
My Grandma Ben

JIMMY TOONE
Salopian Inn/SPC Pizza

JO BARRETT
Little Pickett

JONO SWEET
Rumi on Louth

JULIA BUSUTTIL NISHIMURA
Author

KIRBY SHEARING
Elementary by Soul Co

MAGGIE BEER
Tasting Australia Legend

MANDY HALL
End Food Waste

MARK BEST
Chef

MARK JENSEN
Line and Label

MITCH ORR
Kiln Sydney

MUG CHEN
Muni

NARIN 'JACK' KULASAI
Porkfat

NICOLA PALMER
Watervale Hotel

NORNIE BERO
Mabu Mabu

PAUL BAKER
Chef on Wheels

PAUL CARMICHAEL
Caribbean Culture/
Good Hospitality

PAUL STONE
Ottelia

ROSA MATTO
Teacher/Chef

SCOTT HUGGINS
Magill Estate Restaurant/
Magill Estate Kitchen

SHANE WILSON
Anchovy Bandit

SHANNON FLEMING
LOT.100

STACEY CONNER
Humble on Duke

TERRY INTARAKHAMHAENG
Soi 38

TOM CAMPBELL
Jet Setting Chef

TOM JACK
hõntõ

TOM ROBINSON
The Lane Vineyard

TOM TILBURY
Gather

TONY CARROLL
Chef

TRINH RICHARDS
The Little Rickshaw

VALERIE HENBEST
Cheese Curator

WILL DOAK
Lost Phoenix Farm



ASMA KHAN

The globally influential Khan owns London restaurant Darjeeling Express and has written four books honouring Indian cuisine.



CLAUDETTE ZEPEDA

Zepeda is an acclaimed Mexican American chef from San Diego known for her bold culinary style and love of adventure.



JAMES HENRY

France remains a muse to this Australian expat. He worked across progressive Parisian eateries before launching the regional Le Doyenne.



MATT MORAN

Moran – the tour de force behind some of Australia's most celebrated dining establishments – is also a passionate advocate for producers.



BENJAMIN COOPER

Cooper's broad international experience is evident at Chin Chin, credited with revolutionising Southeast Asian cuisine in Australia.



BRIGITTE HAFNER

Hafner leads Tedesca Osteria on Victoria's Mornington Peninsula, where seasonal menus are prepared over a wood-fired grill and hearth.



HANSOL LEE

Lee launched his extraordinary four-seat Melbourne kaiseki restaurant Matsu after a formative decade at fellow city establishment Kenzan.



THI LE

Three Melbourne restaurants and multiple awards are testament to Le's fresh thinking and creative influence on Australian hospitality.



TRISHA GREENTREE

The versatile Greentree, executive chef of cult Sydney restaurant Fratelli Paradiso, has worked everywhere from California to Denmark.



JUSTIN JAMES

James is at the helm of Adelaide's Restaurant Botanic – praised for its game-changing approach to every element of the dining experience.

BEVERAGE

ADAM WADEWITZ
S+S, MMAD and Tolpuddle Vineyards

ANAIŠ GSCHWIND
Hospitality Professional

ALEX SCHULKIN AND GALIT SHACHAF
The Other Right

BRAD HICKEY
Brash Higgins

BRIONY LIEBICH
Flavour Logic

BRYAN MARTIN
Ravensworth Wines

COLIN McBRYDE
Adelina Wines

CORRINA WRIGHT
Oliver's Taranga Vineyards

DAVID RIDGE
David Ridge Wines

DUNCAN McRAE
Woven Whisky

GRETA WOHLSTADT
AnyDay Hospitality Group

HELEN MASTERS
Ata Rangi

HUGH HOLDS
Polemic Aperitif Labs

IRINA SANTIAGO-BROWN
Inkwell Wines

JAMES ERSKINE
Jauma Wines

JAMES SPREADBURY
Hospitality Professional

JOHN CARTY
South Australian Museum

JONO HERSEY
The French Wine Centre

JONO KOERNER
Gullyview Estate

KATE LAURIE
Deviation Road Wines

KATIE SPAIN
Wine Writer

KERRI THOMPSON
Wines by KT

LAUREN LANGFIELD
Orbis Wines & Lauren Langfield Wines

LEANNE ALTMANN
Beverage Director - Trader House Melbourne

LIZ CAREY
Vivant Selections

LOUIS SCHOFIELD
Worlds Apart Wines

MATT DICKSON
Ambleside Distillers

NICK RYAN
Wine Writer

RILEY HARRISON
Harrison Wines

ROB MACK
Aphelion Wine Co

ROSE KENTISH
Full Circle Spirits

SAMANTHA PAYNE
Drinks Communicator, Sommelier & Wine Consultant

SAM TAYLOR
Edinburgh Cellars

SHARON ROMEO
Fino Seppeltsfield/Fino Vino

SOPHIE CARBONNEAU
Bibendum Wine Co

STEVE CRAWFORD
Frederick Stevenson

SUE BELL
Bellwether Wines

TIM KENNY
Pirate Life Brewery

TOM O'REILLY
Loophole Brewery



MAX ALLEN

This award-winning journalist and author has been writing about wine and drinks for three decades.



SAMANTHA CONNEW

Connew is an industry leader who has worked across many facets of wine and launched her acclaimed Stargazer label in 2016.



SEBASTIAN CROWTHER MS

Crowther, a master sommelier, also owns import and distribution business Real Wines and is a former Rockpool Group beverage director.



MICHAEL DOWNER

Winemaker Downer trained worldwide before reshaping his family's Adelaide Hills range through a new estate series and artisan offering at Murdoch Hill.



ASHLEY HUNTINGTON

Huntington is a brewer, farmer and wild fermentation specialist whose Two Metre Tall label is based in Tasmania's Derwent Valley.



ALEX KIRKWOOD

Kirkwood is an award-winning sommelier who has worked across many of Sydney's most impressive restaurants: Aria, Quay, Rockpool and now Shell House.



ERIN LARKIN

Larkin's specialties include wine judging, cellar curation and writing for the likes of Halliday Wine Companion and Robert Parker Wine Advocate.



NICK MILLS

This New Zealander leads Rippon, his family estate, using biodynamic practices to nurture vines now more than 40 years old.



AMELIA NOLAN

An international career led South Australian-born Nolan back to her home state. She steers Barossa winery Alkina – considered one of the nation's most exciting new developments.



KATE GOODMAN

Goodman, Halliday Wine Companion Winemaker of the Year, is based at Penley Estate in Coonawarra. Soul and personality imbue her wines.

TOWN SQUARE

 **VICTORIA SQUARE/
TARNTANYANGGA**

Our new-look festival hub offers eating and drinking experiences made for sharing. Savour dishes spanning every taste together with beverages covering a full suite of South Australian specialties.

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

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



FREE ENTRY

OPENING HOURS

FRIDAY 3 MAY
11AM—MIDNIGHT

SATURDAY 4 MAY
11AM—MIDNIGHT

SUNDAY 5 MAY
11AM—9PM

MONDAY 6 MAY
11AM—9PM

TUESDAY 7 MAY
11AM—9PM

WEDNESDAY 8 MAY
11AM—9PM

THURSDAY 9 MAY
11AM—11PM

FRIDAY 10 MAY
11AM—MIDNIGHT

SATURDAY 11 MAY
11AM—MIDNIGHT

SUNDAY 12 MAY
11AM—9PM



TOWN SQUARE VENDORS

AFRICOLA

African-inspired vegetables, grilled and smoked meats, flatbreads and pickles will feature as Africola makes its Town Square debut.

BBQ AT YOURS

Slow-cooked South American barbecue fare will be prepared over an authentic asador grill. Beef, pork belly, chorizo and mixed vegetables are set to feature.

BRAISING BOYS

Mexican cuisine of beauty and authenticity, taking cues from relaxed street food with restaurant-worthy flavour. Braised slow, eaten fast.

CHEEKIES HOT CHICKEN

Nashville is the inspiration for this hot fried chicken joint. Enjoy a selection of buttermilk-brined cuts and burgers at your chosen spice level.

CREPE BAR

Treat yourself with these European street-style crepes and waffles made from scratch and filled with fresh local produce.

KUTI SHACK

South Australia's best seafood is headed to Town Square. Pipsis, prawns, oysters, kingfish and tuna will star in everything from sashimi to a cheeseburger.

OLIVE

Mediterranean abundance is the inspiration for a menu featuring highlights such as peri peri chicken, fried feta with honey as well as pomegranate and whipped feta with zucchini chips.

ONE SNEAKY CHEETAH

Expect a roaring fire, locally hunted ingredients, and passion to deliver a feast fit for a beast.

ÔNG NOI

Nostalgic – and new. Discover Vietnamese-Australian fare at its best: traditional dishes updated with the best local ingredients and plenty of modern finesse.

PEARLA TUCK SHOP

A tempting selection of bagels will feature in this festival iteration of Pearla's popular food truck. A southern fried oyster bagel with prosciutto remoulade is also on offer.

PEEL ST RESTAURANT

The iconic Peel St Restaurant returns to serve up classics and new dishes combining Asian and Middle Eastern flavours. Specialties include banana blossom salad and charcoal grilled lamb shawarma. Simple, yet delicious.

SASSI ICE CREAM

Welcome to the new world of ice cream: vegan, dairy-free and infused with floral essences, roasted nuts and exotic spices.

SPREAD DELI

Sandwich aficionados: look no further. New arrival Spread is set to elevate classic combinations in fresh-baked sandwiches.

THE THAI GUY

A charcoal barbecue is fuel for an array of tempting Thai street food options served on skewers.

VICTORIA PARK SOCIAL CLUB

Get set for crowd-pleasing favourites including paella using only local ingredients cooked over the fire pit and spaghetti amatriciana finished in a parmesan wheel.

CANTEEN



EAT DRINK

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

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

DINING GALLERIES PRESENTED
BY MITOLO FAMILY FARMS, TOWN SQUARE

PRAIRIE HOTEL

\$49	F	S	S	M	T	W	T	F	S	S
12:00PM	3	4	5	6	7	8	9	10	11	12

An outback oasis – flanked by red earth, prehistoric fossils and the dazzling sky – is headed to Adelaide. Parachilna's Prairie Hotel features native and regional ingredients across its celebrated menu.

THE FARM EATERY

\$49	F	S	S	M	T	W	T	F	S	S
12:00PM	3	4	5	6	7	8	9	10	11	12

The legendary Maggie Beer has shaped Barossa food culture for decades. Join her for a chat as Elli Beer and Tim Bourke prepare one of The Farm Eatery's signature dishes.

LOST PHOENIX FARM

\$49	F	S	S	M	T	W	T	F	S	S
12:00PM	3	4	5	6	7	8	9	10	11	12

Refined and relaxed is the brief at Lost Phoenix Farm on the Fleurieu Peninsula. Join owner and head chef Will Doak as he shares the region's vibrant flavours.

SUNSET FOOD & WINE

\$49	F	S	S	M	T	W	T	F	S	S
12:00PM	3	4	5	6	7	8	9	10	11	12

Is it possible to capture an island idyll? Sunset Food & Wine makes a strong case. Chef Jack Ingram will share Kangaroo Island specialties in this city appearance.

WATERVALE HOTEL

\$49	F	S	S	M	T	W	T	F	S	S
12:00PM	3	4	5	6	7	8	9	10	11	12

The Clare Valley's Watervale Hotel takes inspiration from global flavours – but it is local ingredients that shine on its seasonal menus. Taste nature in a dish sure to capture regional fare at its peak.

LINE & LABEL

\$49	F	S	S	M	T	W	T	F	S	S
12:00PM	3	4	5	6	7	8	9	10	11	12

Chef Mark Jensen of Eyre Peninsula favourite Line & Label uses local ingredients in Asian-inspired dishes that pair seamlessly with wine. Now to the city.



MAKE



LEARN WATCH MAKE EAT DRINK

Add finesse to your cooking in this fresh new series. Hosted by Mandy Hall and led by chefs and artisans, sessions will share stories through food and focus on one simple skill. Each is set to be fun and immersive, with no assumed knowledge, plenty of guidance and a drink as you go. Let's get started.

INCLUSIONS:
Make sessions run for 90 minutes and include a beverage, sample of the dish being prepared, recipe card and Tasting Australia tote bag.

DINING GALLERIES PRESENTED
BY MITOLO FAMILY FARMS, TOWN SQUARE

BOEREWORS WITH DUNCAN WELGEMOED

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

Join Africola's acclaimed chef to discover the unique boerewors blend of meat and spices, its cultural significance and how to recreate the specialty on your home barbecue.

GNOCCHI WITH MITOLO FAMILY FARMS

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

South Australian chef and restaurateur Callum Hann will craft delicious gnocchi from locally grown potatoes, showing you how to deliver this comforting classic with finesse.



CERAMICS WITH JAMFACTORY

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

Discover clay's magical shift from raw material to tactile art. This session will be led by a ceramicist from South Australia's JamFactory studios – acclaimed for its bold, fresh designs.

SOUTH AUSTRALIAN PASTY WITH MARK BEST

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

Sydney's Marque spent 17 years as a leading restaurant. Gather with chef Mark Best as he crafts a South Australian pasty and shares stories behind his enduring success.



FRIED CHICKEN AND RANCH DRESSING WITH JUSTIN JAMES

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

What does a star chef make when off duty? For Justin James it's fried chicken with ranch dressing. He'll prepare this North American favourite while sharing stories from his ascent through leading international restaurants.

TACOS WITH DANIELLA GUEVARA MUÑOZ

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

Take your taco game to the next level with guidance from Daniella Guevara Muñoz. The Mexican-born marine biologist turned restaurateur will explain the fundamentals of this delicious staple.

PASTRY WITH JULIA BUSUTTIL NISHIMURA

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

Her recipes regularly threaten to break the internet. Learn direct from Julia Busuttill Nishimura as she shares pastry tips and reflections on her work as a cook and author.

DINING GALLERIES



PRESENTED BY MITOLO FAMILY FARMS

EAT DRINK

How best to illuminate eating and drinking in Australia right now? Meet our Dining Galleries. These highline new spaces – part restaurant, part art showcase – will feature the best and brightest in global hospitality. Menus matter, of course, but so do memories. Make them here. Each Dining Gallery experience will be unique, with chefs to shape courses in keeping with their culinary inspiration. Not all meals will follow

a conventional restaurant format – and that's part of their fun. Works by South Australian artists Dana Kinter, Gabriel Stengle, Alex Bellas and Billie Justice Thomson will feature in these exciting new spaces.

VENUE FOR ALL DINING GALLERIES
—TOWN SQUARE

HIGH STEAKS

FEATURING: MATT MORAN, JAKE KELLIE, ISOBEL WHELAN-LITTLE

\$450	F	S	S	M	T	W	T	F	S	S
7:00PM	3	4	5	6	7	8	9	10	11	12

You want lavish? Let's do it. We're channelling big-city steakhouses for one night only – and we've assembled a dream team of chefs ready to craft their magic.

Inclusions:
Food: bread, snacks, entrée, main course, dessert
Beverages: paired beverages with each course

YUM CHA 2.0

FEATURING: BENJAMIN COOPER, HANSOL LEE, TRISHA GREENTREE, MITCH ORR, KIRBY SHEARING

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

This elegant take on the tradition of yum cha welcomes all. And with five chefs taking charge, license to pursue creative impulses and the buzz of a single service, this party has your name on it.

Inclusions:
Food: five yum cha-style snacks and two substantial dishes, dessert
Beverages: paired beverages with each course

SWEET, SALTY, SOUR, HOT

FEATURING: THI LE, BENJAMIN COOPER, TRINH RICHARDS, TERRY INTARAKHAMHAENG

\$295	F	S	S	M	T	W	T	F	S	S
7:00PM	3	4	5	6	7	8	9	10	11	12

We know the fundamentals. And we know their power in concert – an alchemy common to all great cooking. The four chefs shaping this experience make it their mission to perfect the balance.

Inclusions:
Food: two starters, two mains and accompaniments, two desserts
Beverages: paired beverages with each course

BAROSSA HEROES

FEATURING: CLAUDETTE ZEPEDA, BRIGITTE HAFNER, DANIEL MURPHY, SHARON ROMEO

\$350	F	S	S	M	T	W	T	F	S	S
7:00PM	3	4	5	6	7	8	9	10	11	12

Join chefs loved for their seasonal menus and settle in as we honour one of South Australia's standout regenerative farms. Expect Berkshire pork, dry-aged beef and dishes featuring the delicious milk and buttermilk enjoyed by diners nationwide.

Inclusions:
Food: bread, snacks, two entrées, main course, sides, dessert
Beverages: paired beverages with each course

SUSHI DREAMS

FEATURING: HANSOL LEE, CHARLIE LU, MUG CHEN, CHIA WU

\$350	F	S	S	M	T	W	T	F	S	S
7:00PM	3	4	5	6	7	8	9	10	11	12

In the most skilled hands sushi becomes akin to art. This occasion calls for reverence. In their own quiet, considered style, its chefs will craft the sublime.

Inclusions:
Food: two snacks, two entrées, two mains, dessert
Beverages: paired beverages with each course

OCEAN TREASURES

FEATURING: THI LE, JAE BANG, CALLUM HANN, TOM TILBURY

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

Expect a lavish selection of South Australian seafood: the Eyre Peninsula delicacies you love, and less familiar treasures also worthy of their moment in the spotlight.

Inclusions:
Food: three snacks, main course, accompaniments, two desserts
Beverages: paired beverages with each course

FALLING AUTUMN LEAVES

FEATURING: BRIGITTE HAFNER, KANE POLLARD, GEORGIE ROGERS, EMMA SHEARER

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

Autumn and its delights will shape this relaxed Saturday lunch. Devour elements truly of the moment: just-picked chestnuts and mushrooms, local duck, bread warm from the oven and seductive pinot noir.

Inclusions:
Food: bread, three snacks, entrée, main course, dessert
Beverages: paired beverages with each course

TALE OF TWO GARDENS

FEATURING: JUSTIN JAMES, JAMES HENRY

\$450	F	S	S	M	T	W	T	F	S	S
7:00PM	3	4	5	6	7	8	9	10	11	12

Gardens are always special. But to chefs, deeply attuned to the seasons, their importance is amplified. This dinner will tell a story of provenance through treasured plots.

Inclusions:
Food: two snacks, two entrées, two mains, dessert
Beverages: paired beverages with each course

BOUGIE BRASSERIE

FEATURING: JAMES HENRY, DARREN PURCHASE, SCOTT HUGGINS, VALERIE HENBEST

\$295	F	S	S	M	T	W	T	F	S	S
7:00PM	3	4	5	6	7	8	9	10	11	12

The best brasseries share an energy. Tradition is respected. Technique is flawless. And every meal is special. This is French food at its finest – cooking set to show why the cuisine retains such influence. A black-tie Saturday evening not to be missed.

Inclusions:
Food: two snacks, entrée, main courses and sides, dessert, cheese
Beverages: paired beverages with each course

PASTA PARTY

FEATURING: ADAM D'SYLVA, ANDREW DAVIES, ROSA MATTO, TRISHA GREENTREE

\$295	F	S	S	M	T	W	T	F	S	S
7:00PM	3	4	5	6	7	8	9	10	11	12

Big. Loud. Shared. Spectacular. It's pasta – and you just know it's a party. Beautiful chaos is set to ensue, that of watches unchecked, flowing conversation and the theatre common to all great meals.

Inclusions:
Food: bread, antipasti, three pasta dishes, salad, dessert
Beverages: paired beverages with each course

FIRE

FEATURING: MITCH ORR, TOM CAMPBELL, ISOBEL WHELAN-LITTLE

\$295	F	S	S	M	T	W	T	F	S	S
7:00PM	3	4	5	6	7	8	9	10	11	12

Join three trailblazing chefs as they explore the possibilities of indigenous ingredients, always with fun at the forefront. The most primal of cooking methods will be their guide.

Inclusions:
Food: snack, entrée, main course, two sides, dessert
Beverages: paired beverages with each course

SUNDAY BEST

FEATURING: JULIA BUSUTTIL NISHIMURA, DARREN PURCHASE, ALEX CRAWFORD, TOM ROBINSON

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

Amid the bustle of our busy schedules it's rare to really slow down. Your moment has arrived. Settle in as four stars craft the extraordinary. This is indulgent Sunday dining at its finest.

Inclusions:
Food: three savoury and four sweet dishes
Beverages: paired beverages with each course

FIESTA

FEATURING: CLAUDETTE ZEPEDA, DANIELLA GUEVARA MUÑOZ, DUNCAN WELGEMOED, JESSIE SPIBY

\$295	F	S	S	M	T	W	T	F	S	S
7:00PM	3	4	5	6	7	8	9	10	11	12

Mexican cuisine is always apt for a celebration. We figured it would be fun take it up a notch. Think a mariachi band, tequila, pinatas and authentic dishes aplenty – a one-off experience you just can't miss.

Inclusions:
Food: three snacks, two entrées, main course, sides/salsas, dessert
Beverages: paired beverages with each course



DARJEELING EXPRESS

FEATURING: ASMA KHAN, ADAM D'SYLVA, EMMA McCASKILL, KARENA ARMSTRONG

\$295	F	S	S	M	T	W	T	F	S	S
7:00PM	3	4	5	6	7	8	9	10	11	12

Now boarding: the best kind of culinary odyssey. India is our inspiration, and only a feast will do. Join Asma Khan, Karena Armstrong, Adam D'Sylva and Emma McCaskill for this generous homage.

Explore the subcontinent's specialties across one unforgettable evening. Savour dishes like biryani, where pastry is cracked to reveal spiced rice and chicken – a heady delight you just have to try.

Be transported as our Dining Gallery honours Indian culture, and the chefs who share its beguiling diversity across one epic evening.

Inclusions:
Food: starters, shared mains, pickles, bread, sides, desserts
Beverages: paired beverages with each course



MASTERCLASSES



DRINK

Ready? Our masterclasses return at their inclusive best. Beer, spirits and wine are all in focus; boost your knowledge of the basics or lean into the nuances of standouts from South Australia and beyond. The classics are covered, and so too are new options sure to impress.

We're celebrating drinks in all their diversity.

VENUE FOR ALL MASTERCLASSES—
UNIVERSITY OF ADELAIDE MASTERCLASS
PAVILION, TOWN SQUARE

PIONEERING PINOT

FEATURING: BANJO HARRIS PLANE, ERIN LARKIN, LEANNE ALTMANN, HELEN MASTERS, NICK MILLS

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

New World, old vines, new ideas, same old magic. Dive into New World pinot noir as we celebrate the best of the best, with a few European interlopers just for fun. The Adelaide Hills, Otago, Martinborough, California and more will feature—exquisite pinot noir wherever you look.

Tasting Australia drinks curator Banjo Harris Plane will host this masterclass, which is also set to feature New Zealand winemakers Helen Masters and Nick Mills.

Ready? We're turning the spotlight to pioneering pinot and the people who craft it.



WINE! WINE! PARTY! PARTY!

\$60	F	S	S	M	T	W	T	F	S	S
6:00PM	3	4	5	6	7	8	9	10	11	12

Friday evening calls for a drink. When it's also Tasting Australia opening night? That's a party. Our kick-off revelry returns for a second year, with more than 20 winemakers joining the fun.

FLASH GRENACHE
FEATURING: SEBASTIAN CROWTHER MS, LIZ CAREY, AMELIA NOLAN, ROB MACK

\$190	F	S	S	M	T	W	T	F	S	S
6:00PM	3	4	5	6	7	8	9	10	11	12

It's official: grenache is having a moment. Discover why this variety has become such a feature of the national wine conversation – and why South Australia is leading the way.

COOL, CLASSIC CLARE VALLEY
FEATURING: NICK RYAN, JONO KOERNER, COLIN McBRYDE, KERRI THOMPSON

\$140	F	S	S	M	T	W	T	F	S	S
4:00PM	3	4	5	6	7	8	9	10	11	12

Celebrated wine regions come with a reputation. But what happens when new producers step forward? The answer is often dynamic. Let's take a closer look at the Clare Valley's heritage and future.

BEERS FROM HERE, BEERS FROM FAR
FEATURING: BRIONY LIEBICH, ASHLEY HUNTINGTON, TIM KENNY, TOM O'REILLY

\$110	F	S	S	M	T	W	T	F	S	S
12:00PM	3	4	5	6	7	8	9	10	11	12

Love a brew? Us too! Settle in for beers you simply have to try. South Australian standouts – some flying under the radar – will be joined by finds from further afield.

SHIRAZ GIN MAKER SESSION WITH AMBLESIDE DISTILLERS X THE LANE
FEATURING: MATT DICKSON

\$120	F	S	S	M	T	W	T	F	S	S
8:00PM	3	4	5	6	7	8	9	10	11	12

Australia is renowned for exceptional gin and standout shiraz. In this interactive masterclass you'll explore both. Make your own shiraz gin with two of the Adelaide Hills' finest drinks makers: Ambleside Distillers and The Lane Vineyard.

SA GREAT—SA'S PROUD PLACE IN THE WORLD OF FINE WINE
FEATURING: MICHAEL DOWNER, SAMANTHA CONNEW, KATE GOODMAN, SAM TAYLOR

\$295	F	S	S	M	T	W	T	F	S	S
6:00PM	3	4	5	6	7	8	9	10	11	12

Raise a glass. We're celebrating South Australia's proud place in the world of fine wine. Think rare bottles, superhero producers and insights from specialists in this exclusive sphere.

HOW TO WINE
FEATURING: BANJO HARRIS PLANE, ALEX KIRKWOOD, SAMANTHA PAYNE (4 MAY)
FEATURING: MAX ALLEN, MEIRA HAREL, LOUIS SCHOFIELD (11 MAY)

\$75	F	S	S	M	T	W	T	F	S	S
2:00PM	3	4	5	6	7	8	9	10	11	12

Sometimes it feels as though conversations about wine are deliberately obscure, all technical terms and assumed knowledge. No more. Level up in this fun look at the fundamentals.

ROSÉ COLOURED GLASSES
FEATURING: SAMANTHA PAYNE, LAUREN LANGFIELD, IRINA SANTIAGO-BROWN, BRAD HICKEY

\$100	F	S	S	M	T	W	T	F	S	S
12:00PM	3	4	5	6	7	8	9	10	11	12

This celebration of rosé will go beyond the traditional, exploring other rosy-hued treasures too. Discover a rosé that doesn't play by the usual rules, taste the variety in a pre-batched cocktail and delve into leading editions from near and far.

VINE CHAMPIONS
FEATURING: STEPHANIE DUTTON, LOUISA ROSE, PETER FRASER, ADAM WADEWITZ, SUE HODDER, BRIAN CROSER AO

\$33	F	S	S	M	T	W	T	F	S	S
6:00PM	3	4	5	6	7	8	9	10	11	12

This masterclass unites distinguished winemaking alumni through a special collection of wines carefully selected by Vice-Chancellor Peter Høj AC in celebration of the University of Adelaide's 150th anniversary.

TASTING THE STARS: CHAMPAGNE
FEATURING: KATE LAURIE, SOPHIE CARBONNEAU, ALEX KIRKWOOD, SEBASTIAN CROWTHER MS

\$240	F	S	S	M	T	W	T	F	S	S
4:00PM	3	4	5	6	7	8	9	10	11	12

The best bubbles transcend it all: time, place, everyday cares. Taste premium champagnes, discover their nuances and treat yourself to a little luxury.

THE POWER OF PERFUME
FEATURING: SAMANTHA CONNEW, MEIRA HAREL, JAMES ERSKINE, BRYAN MARTIN

\$150	F	S	S	M	T	W	T	F	S	S
2:00PM	3	4	5	6	7	8	9	10	11	12

Explore the eccentricities of aroma, considering the influence of grape variety and winemaking techniques such as skin contact. Orange wine? Yes. Traditional South Australian riesling? Indeed (and that's just the start). Think muscat, gewürztraminer and more.

MOTHER WINE
FEATURING: JILL BAUER, KATE RADBURND, PENELOPE RADBURND

\$33	F	S	S	M	T	W	T	F	S	S
6:00PM	3	4	5	6	7	8	9	10	11	12

This masterclass will focus on exquisite New Zealand wines by mother-daughter duo Kate Radburnd and Penelope Radburnd, illuminating a multi-generational depth of knowledge, generosity, connection, expression and enjoyment.

FRESH CROP

FEATURING: AMELIA WARLEY, OWEN GIOVINE, SAM ROLANDS, SIMON CAICA, JEMMA AND STEVE FIELKE

\$33

F S S M T W T F S S

8:00PM

3 4 5 6 7 8 9 10 11 12

It takes bravery to leave university and launch your own winery. Hear from the South Australian young guns doing just that, discovering their inspiration and new releases.

CRAZY FOR SANGIOVESE

FEATURING: MAX ALLEN, STEVE CRAWFORD, CORRINA WRIGHT, DAVID RIDGE

\$180

F S S M T W T F S S

6:00PM

3 4 5 6 7 8 9 10 11 12

South Australia has riesling. It has shiraz and cabernet, with grenache now also a state signature. So what's next? It just might be sangiovese. Join us for this delicious deep dive.

PIRATE LIFE—FOR THE LOVE OF BEER

FEATURING: LEWIS MASCHMEDT, MATT O'CALLAGHAN

\$50

F S S M T W T F S S

8:00PM

3 4 5 6 7 8 9 10 11 12

Join members of Pirate Life's Brew Team on a guided tasting of core and limited-release beers. This informative masterclass will cover everything from ingredients to brewing processes and getting the most out of every mouthful.

A CHANCE TO CELEBRATE

FEATURING: THE HONOURABLE CATHERINE BRANSON AC KC, SHANE HOLLOWAY, FRAN AUSTIN, NATALIE FRYAR, ELLA HOBAN

\$33

F S S M T W T F S S

12:00PM

3 4 5 6 7 8 9 10 11 12

Cheers! Sparkling wine is synonymous with celebration, and in its 150th year the University of Adelaide has invited leading winemakers to gather for a masterclass honouring all things bubbly.

GETTING INTO THE SPIRIT

FEATURING: DUNCAN McRAE, HUGH HOLDS, ROSE KENTISH, MATT DICKSON

\$140

F S S M T W T F S S

4:00PM

3 4 5 6 7 8 9 10 11 12

The revolution is here. Our nation's spirits look better than ever, and South Australia is leading the way. Four local distillers are shaping this close-up.

FROM SHIRAZ TO SYRAH

FEATURING: ERIN LARKIN, HELEN MASTERS, RILEY HARRISON, ADAM WADEWITZ

\$240

F S S M T W T F S S

12:00PM

3 4 5 6 7 8 9 10 11 12

Think you know shiraz? Not so fast. We're going beyond the stereotypes for a closer look. These are some of the most exciting wines being made in South Australia and beyond: styles with power and fascinating nuance.

CHARDONNAY ACADEMY

FEATURING: MICHAEL BRAJKOVICH, MICHAEL DOWNER, VIRGINIA WILLCOCK

\$33

F S S M T W T F S S

2:00PM

3 4 5 6 7 8 9 10 11 12

Enjoy a guided tasting through a carefully curated lineup of the very best chardonnays and a refreshingly candid approach to decoding the greatest white wine of all.

A-Z OF WINE —GRAPE-A-BET

\$100

F S S M T W T F S S

8:30PM

3 4 5 6 7 8 9 10 11 12

You know there's a whole world of drinks out there. But 26 in one tasting? Yes and yes. Be there as producers share a full grape-a-bet of wares across one very special stand-up session. Everything from Arneis to Zinfandel is on offer.

Explore a huge variety of local, national and international wine, with spirits and other coveted options featured too.

TASTING TABLES



DRINK

Take a fresh look at your favourite drinks. Taste standouts from across the world of beverages and learn from those who make, sell and think about them each day.

These intimate sessions—each with a maximum of 12 guests—will be held in leading Adelaide bars: places perfect to gain a deeper appreciation of these diverse selections.



VINTAGE & LIFE
LEIGH STREET WINE ROOM
HOSTS: ALEX SCHULKIN & GALIT SHACHAF

\$50

F S S M T W T F S S

4:00PM

3 4 5 6 7 8 9 10 11 12

Great wine is made in the vineyard. No doubt – but maybe it also emerges from life. Do our brightest moments, and those filed under character-building, find their way into the glass?

BORN IN THE USA
JENNIE WINE BAR
HOST: SOPHIE CARBONNEAU

\$150

F S S M T W T F S S

12:00PM

3 4 5 6 7 8 9 10 11 12

Taste through the most exciting new releases from Oregon and California, and see how the United States is continuing to forge a reputation for serious wine.

HEDONISM
FINO VINO
HOST: JONO HERSEY

\$150

F S S M T W T F S S

11:30AM

3 4 5 6 7 8 9 10 11 12

A passion for eating and drinking – for conversation, for life – is woven through French culture. Be a bon vivant and discover a selection of Old World treasures.

ZERO ZERO
LOC BOTTLE BAR
HOST: LIZ CAREY

\$110

F S S M T W T F S S

2:00PM

3 4 5 6 7 8 9 10 11 12

Nothing added, nothing removed. That's the essence of zero zero, a bold new approach to natural winemaking. Gather for a close look at high-profile producers taking the path.

POLEMIC
NOLA ADELAIDE
HOST: HUGH HOLDS

\$85

F S S M T W T F S S

5:00PM

3 4 5 6 7 8 9 10 11 12

Microbrands matter. They allow fresh ideas to take flight. In the case of the new and fascinating Polemic Aperitif Lab, they also bring forth excellent spirits. It's time to take a look.

FOG OF DREAMS
MOTHER VINE
HOST: SAM TAYLOR

\$140

F S S M T W T F S S

3:00PM

3 4 5 6 7 8 9 10 11 12

Nebbiolo isn't new to Australia – but its mainstream popularity here is. Discover the elegant, seductive power of this variety as we explore labels leading the charge.

FARMHOUSE ALES
HELLBOUND WINE BAR
HOST: ASHLEY HUNTINGTON

\$95

F S S M T W T F S S

4:00PM

3 4 5 6 7 8 9 10 11 12

Take a walk on the wild (and sour) side. We're celebrating craft brewers making spontaneously fermented ales in style. Selections from Two Metre Tall, Lone Gum Farmhouse and various Belgians will feature.

MILLS & MASTERS—PROLIFIC PINOT
MOTHER VINE
HOSTS: HELEN MASTERS & NICK MILLS

\$150

F S S M T W T F S S

5:00PM

3 4 5 6 7 8 9 10 11 12

Ata Rangi's Helen Masters and Nick Mills from Rippon will guide us through an exemplary session on the very best pinot noir being produced in New Zealand and beyond. A tasting not to be missed.

APPLE OF MY EYE
ALT. WINE BAR
HOST: MAX ALLEN

\$75

F S S M T W T F S S

12:00PM

3 4 5 6 7 8 9 10 11 12

Take one autumn Sunday – then add cider. Yes, it's a simple recipe. But it's also one certain to work.





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BAROSSA



Make the most of your Tasting Australia experience and stay in region.

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

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

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

BEST OF THE BAROSSA: AN IMMERSIVE CULINARY EXPERIENCE KINGSFORD THE BAROSSA

FROM \$1,699	F	S	S	M	T	W	T	F	S	S
OVERNIGHT	3	4	5	6	7	8	9	10	11	12

Immerse yourself in the best of Barossa food, wine and accommodation. A farmers market visit, time outdoors to explore and a lavish seven-course dinner in the Kingsford wine vaults are among highlights.

- LEARN
- EAT
- DRINK
- WATCH

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

\$99	F	S	S	M	T	W	T	F	S	S
SEE WEBSITE	3	4	5	6	7	8	9	10	11	12

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

- LEARN
- EAT
- DRINK

HILLSIDE VINEYARD GRENACHE TASTING HILLSIDE VINEYARD

\$60	F	S	S	M	T	W	T	F	S	S
2:00PM	3	4	5	6	7	8	9	10	11	12

Join Torbreck winemakers in the Barossa for a guided tasting of six Hillside Vineyard vintages. Sip your way through grenache made between 2016 and 2021.

- LEARN
- DRINK

SUPER FREAK AT FINO FINO AT SEPPELTSFIELD

\$330	F	S	S	M	T	W	T	F	S	S
11:00AM	3	4	5	6	7	8	9	10	11	12

This riesling immersion will feature vertical tastings from acclaimed Barossa label Rieslingfreak, together with a selection of international standouts from Rieslingfreak’s Family Cellar and a riesling-inspired lunch.

- LEARN
- EAT
- DRINK

PEWSEY VALE & HEGGIES WINE LOVERS WALK HEGGIES VINEYARD

\$85	F	S	S	M	T	W	T	F	S	S
10:00AM	3	4	5	6	7	8	9	10	11	12

Gather for a day of walking, wine tasting and storytelling through the unique and picturesque vineyards of Pewsey Vale and Heggies Vineyard in the Barossa.

- LEARN
- EAT
- DRINK

VINO CAMINO 2024 HUTTON VALE FARM

\$395	F	S	S	M	T	W	T	F	S	S
10:00AM	3	4	5	6	7	8	9	10	11	12

Traverse Barossa’s Eden Valley alongside members of the Henschke and Angas families as they share their dedication for the region. Local chef Sam Smith will provide appetisers and lunch matched to the families’ wines.

- LEARN
- EAT
- DRINK



THE FEAST OF CANDELA: ALKINA X EL ESTANCO EL ESTANCO

\$195	F	S	S	M	T	W	T	F	S	S
11:30AM	3	4	5	6	7	8	9	10	11	12

It’s a partnership for the ages: El Estanco chef Julian Velasquez is joining Alkina winemaker Amelia Nolan for a culinary pairing of food, fire and micro terroir-focused wine in the heart of the Barossa.

- EAT
- DRINK
- WATCH

YORKE PENINSULA

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



SAVOUR THE YORKE BARLEY STACKS WINES

FREE	F	S	S	M	T	W	T	F	S	S
12:00PM	3	4	5	6	7	8	9	10	11	12

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.

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



MURRAY RIVER, LAKES & COORONG

Chart your own course in this region of water, wine and a beautifully dark night sky. Stand at the Murray Mouth and marvel as river meets ocean; cruise the Coorong and explore vast freshwater lakes and sweeping plains. Seafood is a natural star, including pipis harvested near the historic town of Goolwa.



SOUTHERN MALLEE PRODUCERS DINNER LAMEROO MEMORIAL HALL

\$175	F	S	S	M	T	W	T	F	S	S
6:30PM	3	4	5	6	7	8	9	10	11	12

It's back! This celebration of produce returns after its sold-out debut. International cookbook author Robert Carmack and his artistic partner Morrison Polkinghorne will shape an evening based on all local farmers have to offer.

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



RIVERLAND

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



TEMPERANCE TANTRUM— ANYTHING BUT MEASURED TEMPERANCE RESTAURANT

\$200	F	S	S	M	T	W	T	F	S	S
6:00PM	3	4	5	6	7	8	9	10	11	12

Brotherly love – or a bickering couple? The lifelong bond between Riverland chefs Hugh Hazelwood and Anthony Cresp is a little of both. Together they'll prepare an eight-course degustation.

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

PAINT AND SIP MALLEE ESTATE

\$75	F	S	S	M	T	W	T	F	S	S
11:30AM	3	4	5	6	7	8	9	10	11	12

Relax among the vineyards at this unique self-guided painting session. Unlimited cocktails and wine will flow – as will artistic inspiration! A platter of dips, pita and chips will fuel your creativity.

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

WINEMAKER FOR A DAY— WINE BLENDING EXPERIENCE MALLEE ESTATE

\$150	F	S	S	M	T	W	T	F	S	S
11:00AM	3	4	5	6	7	8	9	10	11	12

Experience the art of winemaking with Mallee Estate's assistant winemaker – then dine with Riverland Wine Industry Person of the Year Eleni Markeas while your own blend is bottled.

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



TASTING AUSTRALIA AIRLINES— EYRE PENINSULA



LOUTH ISLAND
SUPPORTED BY SANTOS

FEATURING: DARREN ROBERTSON,
SHANNON FLEMING, JO BARRETT,
FABIAN LEHMANN, JONO SWEET

\$995	F	S	S	M	T	W	T	F	S	S
ALL DAY	3	4	5	6	7	8	9	10	11	12

You love seafood—and, in South Australia, you have many sources. Then comes this dream day trip, a chance to venture beyond. Explore a private island home to Rumi on Louth, South Australia's first luxury eco resort. Discover the Eyre Peninsula at its most invigorating.

Guests will fly to Port Lincoln from Adelaide and travel by amphibious boat to nearby Louth Island. Think ocean air and sweeping views as you set forth, followed by a series of very special dining experiences. Enjoy canapes and paired drinks while touring the island, with chefs and producers on hand to offer their insights. Next is a lavish three-course lunch at the new Samphire restaurant and dishes featuring a full spectrum of Eyre Peninsula seafood.

Ready for a new adventure? Welcome aboard.

- LEARN
- EAT
- DRINK
- WATCH

EYRE PENINSULA



Make the most of your Tasting Australia experience and stay in region.

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

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

Make the most of your Tasting Australia Experience and stay on the Eyre Peninsula.

BREAKFAST ON THE OYSTER VIEWING PLATFORM SA PREMIUM OYSTERS

\$150	F	S	S	M	T	W	T	F	S	S
9:00AM	3	4	5	6	7	8	9	10	11	12

Ready to take your love of oysters to the next level? Go to the source on this Eyre Peninsula adventure. An oyster shed tour, boat cruise and breakfast are included.

- LEARN
- EAT
- DRINK
- WATCH

THE PRODUCERS' LUNCH I BOSTON BAY WINES BOSTON BAY WINES

\$169	F	S	S	M	T	W	T	F	S	S
12:00PM	3	4	5	6	7	8	9	10	11	12

Here's cheers to a long lunch at the home of South Australia's fresh seafood: Port Lincoln. Sparkling fizzes and freshly shucked oysters will glisten as guests are welcomed to Boston Bay Wines.

- LEARN
- EAT
- DRINK

CLARE VALLEY



Make the most of your Tasting Australia experience and stay in region.

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

Yes, there's riesling. And it's sublime – on par with any global counterpart. But the Clare Valley also has a charm that somehow slows time and brings life's pleasures back into focus. More than 50 cellar doors are found along a 40-kilometre corridor between the towns of Auburn and Clare, while the region's Riesling Trail invites visitors to explore by bike. Wander the Mintaro Maze or explore heritage mansion Martindale Hall.

You'll eat very well here, whether at pioneering local wineries or restaurants celebrating local fare in deft new ways. Pack a picnic to enjoy while overlooking the valley – and be sure to visit the stunning pink Lake Bumbunga during your travels.

CHEF'S TABLE GIN EXPERIENCE THE CURLY GOOSE & SAWMILL GIN

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

Indulge in a one-of-a-kind dining experience where the worlds of a skilled chef and master distiller collide. Discover a tantalising universe of food and gin with an intriguing twist.

LEARN EAT DRINK

RANGES TO VALLEY: A TASTE OF TWO TERRAINS PIKES BEER COMPANY

\$45	F	S	S	M	T	W	T	F	S	S
11:00AM	3	4	5	6	7	8	9	10	11	12

Pikes Beer Co joins forces with Parachilna's Prairie Hotel Brew Project to bring you the best tastes and flavours of the Clare Valley and Flinders Ranges in an unforgettable cross-regional collaboration event. Enjoy a collective menu cooked over open fire, beers from Pikes Beer Co, Parachilna Brew Project and live music from Max Savage.

EAT DRINK WATCH

PRUNER'S HUT LONG LUNCH AT PIKES WINES PIKES WINES

\$300	F	S	S	M	T	W	T	F	S	S
12:00PM	3	4	5	6	7	8	9	10	11	12

This intimate, indulgent lunch will be held overlooking the Pikes Wines vineyards in the Clare Valley. Guests will be hosted in the hilltop Pruners' Hut, with just 14 seats available for the six-course meal and paired back vintage wines.

LEARN EAT DRINK

REILLYS TROPHY LONG LUNCH REILLYS WINES CELLAR DOOR & RESTAURANT

\$150	F	S	S	M	T	W	T	F	S	S
SEE WEBSITE	3	4	5	6	7	8	9	10	11	12

Enjoy an afternoon of gourmet food and handcrafted, estate-grown wine in the Clare Valley's heart. Reillys Wines owner and winemaker Justin Ardill will host this long lunch.

EAT DRINK



THE SECRET ART OF WINE BLENDING TAYLORS WINES

\$125	F	S	S	M	T	W	T	F	S	S
11:00AM	3	4	5	6	7	8	9	10	11	12

Intrigued by the world of wine craft? Be captivated during this inside look. Tour the Taylors Wines barrel hall and demonstration vineyard, then blend your own wine and enjoy a tasting and grazing platter.

LEARN EAT DRINK MAKE

KANGAROO ISLAND



Make the most of your Tasting Australia experience and stay in region.

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

Find a new stride as you explore this unfiltered island paradise. Wander Australia's best beach – the secluded Stokes Bay – taste honey made from rare Ligurian bees and sip spirits lauded for their use of local botanicals. Wildlife abounds, whether seals lolling in the sun, dolphins passing as you swim or sleepy koalas overhead. The elements have honed natural formations like Remarkable Rocks and Admirals Arch, while Little Sahara's dunes promise excitement.

Ready to indulge? Treat yourself at luxury lodgings with modern features and abundant coastal charm. Fresh seafood – including oysters, marron and abalone – pairs perfectly with the region's wine.



TENDER THE CLIFFS KANGAROO ISLAND

\$800	F	S	S	M	T	W	T	F	S	S
10:00AM	3	4	5	6	7	8	9	10	11	12

Welcome to a tasting experience like no other. Sail the coast of Kangaroo Island aboard the superyacht Brindabella, enjoy lunch paired with wine, and a private tour of world-class destination golf course The Cliffs.

LEARN EAT DRINK

ROO THE DAY MILLIE MAE'S PANTRY

\$150	F	S	S	M	T	W	T	F	S	S
6:00PM	3	4	5	6	7	8	9	10	11	12

Kangaroo Island's endemic and sustainable ingredients will shine across a five-course Middle Eastern/Indigenous fusion dinner set to be paired with local wine and spirits.

EAT DRINK

LIMESTONE COAST



Make the most of your Tasting Australia experience and stay in region.

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

There's magic here. Discover it through UNESCO World Heritage-listed caves, in mysterious blue lakes and beneath towering redgums. Sip the bold reds Coonawarra is known for and sample wines from local vignerons forging new paths. Lush farmland means quality produce is plentiful, featuring across intimate fine diners and cellar door restaurants perfect for a leisurely meal.

Prime Mayura Station wagyu and Port Macdonnell crayfish are among highlights enjoyed internationally. Coastal fun awaits in towns including Robe, where Long Beach has room for everyone. Settle into holiday parks designed with families in mind, or book a boutique retreat and recharge.

TASTING AUSTRALIA AIRLINES—LIMESTONE COAST

SUPPORTED BY SANTOS
FEATURING: MARK BEST,
TONY CARROLL, KIRBY SHEARING,
CLARE FALZON, PAUL STONE



\$1850	F	S	S	M	T	W	T	F	S	S
OVERNIGHT	3	4	5	6	7	8	9	10	11	12

Even ancient places can be seen anew. Go further on this overnight adventure. Explore natural wonders and indulge across dining experiences only the Limestone Coast can offer. Wagyu is a given – and so too are surprises.

The five chefs crafting food for this journey each has their own take on mod-Oz cuisine, embracing its breadth in delicious new ways. Their work here is sure to be extraordinary. Fare will feature across every itinerary stop: the luminous Naracoorte Caves, a fireside tasting with star local winemaker Sue Bell, exploration of Mount Gambier's Umpherston Sinkhole/Balumbul and a visit to the beautifully wild Port Macdonnell. The journey's centrepiece will be an unforgettable four-course dinner at Coonawarra's Ottelia, followed by an overnight stay in Penola.

Venture beneath the surface on this very special, all-inclusive odyssey. From sustainable farms to extraordinary apples, the Limestone Coast is a region reimagined.

EAT DRINK



BRUMBY HUT LOBSTER AND LAMB BRUMBY HUT

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

This adventure illuminates Australian history and the best regional fare of today. Guests will gather at The Brumby Hut, based on a working lamb property, for a four-course long lunch with paired local beer and wines.

LEARN EAT DRINK

LUNCH AT PADTHAWAY ESTATE DEGUSTATION & WINE PAIRING PADTHAWAY ESTATE

\$225	F	S	S	M	T	W	T	F	S	S
12:00PM	3	4	5	6	7	8	9	10	11	12

Escape to Padthaway Estate for a four-course lunch and matched Eliza and Landaire wines. This exclusive event is your chance to meet those shaping a new chapter for the historic property.

EAT DRINK

NARACOORTE HOTEL—STEAK TASTING EXPERIENCE NARACOORTE HOTEL MOTEL

\$79	F	S	S	M	T	W	T	F	S	S
SEE WEBSITE	3	4	5	6	7	8	9	10	11	12

The Naracoorte Hotel has partnered with five Limestone Coast beef producers for this special dinner. Try each cut – accompanied by two local wines – and then vote for your favourite.

LEARN EAT DRINK

ROBE HOTEL LOCAL PRODUCE TASTING DINNER ROBE HOTEL

\$79	F	S	S	M	T	W	T	F	S	S
6:00PM	3	4	5	6	7	8	9	10	11	12

Ready for a taste of Robe and surrounds? Look no further. Sit down beachside to a dinner prepared by the Robe Hotel's in-house chef featuring the finest regional produce.

EAT DRINK

FLEURIEU PENINSULA



Make the most of your Tasting Australia experience and stay in region.

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

You love a beach, and you're also partial to a cellar door. Behold: a destination that excels in both (along with brilliant restaurants, boutique spirits and craft beer). The Fleurieu Peninsula offers coastal splendour, and some of the state's most exciting eating and drinking. McLaren Vale continues to impress internationally for shiraz, cabernet and grenache, together with Mediterranean varieties that flourish in its comparable climate.

A patchwork of farms and vineyards is also home to a range of leading Australian restaurants – Muni, the Salopian Inn and Star of Greece among them. Explore sparkling coves around every corner, and relish the sense of freedom common to all great getaways.

A CULINARY CELEBRATION OF CHEESE, FOOD AND WINE WITH DANDELION VINEYARDS

DANDELION VINEYARDS' WONDER ROOM

\$250

F S **S** M T W T F S S

10:45AM 3 4 **5** 6 7 8 9 10 11 12

Immerse yourself in the world of fine cheese, gourmet food and exquisite wine on this exclusive culinary and vineyard adventure in the heart of McLaren Vale.

LEARN

EAT

DRINK

A HISTORIC HIKE TO BEC HARDY'S TASTING TABLE

TIPSY HILL ESTATE

\$275

F S **S** M **T** W **T** F S S

11:00AM **3** 4 **5** 6 **7** 8 **9** 10 11 12

Take the scenic route to this very special lunch. Guests will walk through Onkaparinga National Park on their way to a five-course meal with paired wines at Tipsy Hill Estate in Blewitt Springs.

LEARN

EAT

DRINK

BREAD: EVERYTHING YOU KNEAD TO KNOW

ANITA ROBIN, THE FOODBUILDER

\$190

F **S** **S** M **T** W **T** F **S** **S**

SEE WEBSITE **3** 4 **5** 6 **7** 8 **9** 10 11 12

Head to the Fleurieu Peninsula for this very tasty bread-making experience. Discover different grains, yeast and sourdough, plus lots of tips and tricks to ensure a perfect loaf.

LEARN

EAT

DRINK

WATCH

MAKE

THE WAGYU CONNOISSEUR'S TABLE: A FIVE-COURSE SYMPHONY

VALE RESTAURANT AND BAR

\$120

F S S M T W T **F** S S

6:00PM 3 4 5 6 7 8 9 **10** 11 12

Prepare for an unforgettable journey through the heart of Australia's culinary landscape. Settle in as renowned chef John Rankin crafts an exquisite five-course dinner – a true gastronomic symphony.

EAT

DRINK

CORIOLE TASTING TRAIL

CORIOLE VINEYARDS

\$60

F S S M T W T F **S** S

10:30AM 3 4 5 6 7 8 9 10 **11** 12

Taste your way through the flavours of Coriole – a Fleurieu Peninsula favourite steeped in rich history. Sample olives, olive oil, wine and cheese produced by the Lloyd family and learn about the craft behind each.

LEARN

EAT

DRINK

FESTIVAL OF FIANO

OLIVER'S TARANGA VINEYARDS

\$190

F S **S** M T W T F S S

11:00AM 3 4 **5** 6 7 8 9 10 11 12

Embrace the future of Australian white wine alongside winemaker Corrina Wright at Oliver's Taranga in McLaren Vale. Explore their Fiano vineyard, then wines, over a four-course meal overlooking the vineyard.

LEARN

EAT

DRINK

YANGARRA X KIIN

YANGARRA ESTATE CELLAR DOOR

\$195

F S **S** M T W T F S S

12:00PM 3 4 **5** 6 7 8 9 10 11 12

Join winemaker Peter Fraser and the Kiin team for an afternoon of fine wine and culinary indulgence at the Yangarra Cellar Door. Your four-course lunch by Kiin Owner/Chef Ben Bertei will feature newly released and museum Single Block Rhône varietal wines.

LEARN

EAT

DRINK



KURRANGK/ COORONG LONG LUNCH: KUTI SHACK X THE JOINERY X PIPI CO

COORONG NATIONAL PARK

\$490

F S S M **T** W T F S S

9:00AM 3 4 5 6 **7** 8 9 10 11 12

Discover the pristine Kurrangk/Coorong National Park in this culinary and cultural experience. Forage for pips with guidance from a Ngarrindjeri elder before a long Kutu Shack lunch with Charlotte Dalton and Cooke Brothers wines.

LEARN

EAT

DRINK

WATCH

ADELAIDE HILLS



Make the most of your Tasting Australia experience and stay in region.

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

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

Natural wine aficionados know Basket Range as the movement's Australian heartland, with the wider Adelaide Hills specialising in crisp whites that capture the nuances of their terroir. Rejuvenate at a day spa, hike meandering trails or simply sit fireside, enveloped by native bushland and a sense of serenity.



LOBO ORCHARD ODYSSEY

STAFFORD ORCHARDS

\$190	F	S	S	M	T	W	T	F	S	S
12:30PM	3	4	5	6	7	8	9	10	11	12

An Adelaide Hills adventure awaits in the LOBO orchard. Begin by tasting spirits and cider, then tour the property and devour a feast cooked over fire by acclaimed chef Shannon Fleming.

LEARN EAT DRINK



AFRICOLA X
AMBLESIDE
AMBLESIDE DISTILLERS

\$175		F	S	S	M	T	W	T	F	S	S
1:00PM		3	4	5	6	7	8	9	10	11	12

Join Africola and Ambleside Distillers for a day of culture, culinary experiences and gin cocktails. Chef Duncan Welgemoed will bring his Africola flair to the Adelaide Hills in this epic long lunch.

- EAT
- DRINK
- WATCH

THE HUMBLE X
NGERINGA TASTING
ADELAIDE HILLS LUNCH
NGERINGA VINEYARD

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

Join Ngeringa’s Erinn Klein in his Adelaide Hills winery – source of an award-winning biodynamic range – while chef Stacey Conner of Noosa restaurant Humble on Duke prepares a lunch with ingredients sourced exclusively on site.

- EAT
- DRINK



A TASTE OF LENSWOOD
PIKE & JOYCE WINES

\$175		F	S	S	M	T	W	T	F	S	S
12:00PM		3	4	5	6	7	8	9	10	11	12

The essence of Lenswood’s finest offerings is set to meld seamlessly with exceptional gastronomy. This exquisite journey will also feature the region’s most remarkable wines.

- EAT
- DRINK

ADELAIDE HILLS
CHARDONNAY HEROES
FOURTH HILL PROVIDORE

\$155		F	S	S	M	T	W	T	F	S	S
6:30PM		3	4	5	6	7	8	9	10	11	12

Immerse yourself in a unique wine experience at Fourth Hill Providore. You'll taste Adelaide Hills Wine Show trophy-winning chardonnays alongside their winemakers, learning more about what sets each apart.

- LEARN
- EAT
- DRINK

FLAVOUR & AROMA JOURNEY
WITH WHISKY
FULL CIRCLE SPIRITS

\$95		F	S	S	M	T	W	T	F	S	S
6:00PM		3	4	5	6	7	8	9	10	11	12

Take a sensory journey focusing on the aromas and flavours of whisky. Guests will be led by Full Circle Spirits head distiller Rose Kentish and Tasting Australia food curator Kane Pollard.

- LEARN
- EAT
- DRINK

THE OTHER SIDE OF FIGS
GLEN EWIN ESTATE

\$189		F	S	S	M	T	W	T	F	S	S
6:30PM		3	4	5	6	7	8	9	10	11	12

Discover a new side to figs – one far beyond their flavour profile when fresh. Go to the other side of this ancient fruit through the lens of fermentation.

- LEARN
- EAT
- DRINK



ADELAIDE HILLS
SLOW FOOD TRAIL
TILBROOK ESTATE

\$185		F	S	S	M	T	W	T	F	S	S
9:45AM		3	4	5	6	7	8	9	10	11	12

This artisan food trail experience in the beautiful Adelaide Hills will visit four local producers who share the Slow Food movement’s ethos. Hear their stories, see their farms and taste their seasonal fare.

- LEARN
- EAT
- DRINK

GOLDEN BOY IN THE GARDEN
MANDALAY HOUSE AND GARDEN

\$275		F	S	S	M	T	W	T	F	S	S
1:00PM		3	4	5	6	7	8	9	10	11	12

Share a deliciously unique journey through the flavours of Thailand, expertly crafted and delivered by the Golden Boy team. A special four-course lunch menu and paired wine will feature.

- EAT
- DRINK

THE PRODUCERS’ LUNCH
BARRISTERS BLOCK WINES

\$139		F	S	S	M	T	W	T	F	S	S
12:00PM		3	4	5	6	7	8	9	10	11	12

Love a weekend winery lunch? Barristers Block has just the thing. Relax with a selection of its popular wines paired with lamb, beef, sides and more.

- LEARN
- EAT
- DRINK

DECONSTRUCTED—THE ELEMENTS
BEHIND “LVN” AT BIRD IN HAND
BIRD IN HAND WINERY

\$290		F	S	S	M	T	W	T	F	S	S
11:30AM		3	4	5	6	7	8	9	10	11	12

Go behind the scenes and explore the elements of Bird in Hand’s hotly anticipated new fine dining restaurant LVN. Leading this special preview is executive chef Jacob Davey – formerly of Restaurant Botanic.

- LEARN
- EAT
- DRINK
- WATCH

ORGANIC PASTA MAKING
MASTERCLASS
FOUR OAKS FARM SA

\$69		F	S	S	M	T	W	T	F	S	S
SEE WEBSITE		3	4	5	6	7	8	9	10	11	12

It’s time to get messy and pull out the pasta maker. Roll up your sleeves and knead dough from scratch in a one-off, organic pasta-making experience in the Adelaide Hills.

- LEARN
- EAT
- DRINK
- WATCH
- MAKE

ULTIMATE LOT.100 PARTY
LOT.100

\$65		F	S	S	M	T	W	T	F	S	S
12:00PM		3	4	5	6	7	8	9	10	11	12

Get a group together for an afternoon of great food, delicious beverages and awesome entertainment. Venture through a tasting experience among multiple kitchens as guest chefs highlight local produce.

- EAT
- DRINK
- WATCH

ADELAIDE



Make the most of your Tasting Australia experience and stay in region.

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

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

A year-round calendar of festivals lends Adelaide a celebratory air. Trace the River Torrens west to the ocean, or head to the foothills for sweeping views. This UNESCO City of Music runs to its own beat – one where informal excellence rules and eating and drinking well is a way of life.



2KW'S AGAVE EVOLUTION 2KW BAR AND RESTAURANT

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

Learn the basics of everything agave: how to appreciate differences in flavour and how to make the best cocktails using this extraordinary and sustainable spirit taking the world by storm.

- LEARN
- DRINK

CHOPSTICKS OR FORK? A CELEBRATION OF REGIONAL CHINESE RESTAURANTS WITH ABC'S JENNIFER WONG COVE CIVIC CENTRE

\$45	F	S	S	M	T	W	T	F	S	S
6:30PM	3	4	5	6	7	8	9	10	11	12

In the words of writer, comedian, and television personality Jennifer Wong: “Almost everyone in Australia has a Chinese restaurant memory.” Reminisce and share yours at this immersive evening event.

- LEARN
- EAT
- DRINK
- WATCH

A SPEED DATE WITH WHISKY HAINS & CO

\$130	F	S	S	M	T	W	T	F	S	S
1:30PM	3	4	5	6	7	8	9	10	11	12

A whisky tasting with a difference! Three rounds of speed tasting whiskies from three different regions. Who will you fall in love with? Enjoy cocktails and snacks in between.

- LEARN
- EAT
- DRINK

AN IMMERSIVE DINING EXPERIENCE EXPLORING SUSTAINABILITY WITH AURORA RESTAURANT AND LOWAN PARK PRODUCE ILA - IMMERSIVE LIGHT & ART

\$245	F	S	S	M	T	W	T	F	S	S
6:00PM	3	4	5	6	7	8	9	10	11	12

Journey from Adelaide to the Limestone Coast while celebrating sustainability, ethical farming and culinary excellence. Take your seat for a five-course tasting menu and matched beverages.

- LEARN
- EAT
- DRINK
- WATCH

A TASTE OF PERSIA RUMI PALACE RESTAURANT

\$120	F	S	S	M	T	W	T	F	S	S
10:00AM	3	4	5	6	7	8	9	10	11	12

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

- LEARN
- EAT
- DRINK
- WATCH
- MAKE

A TASTE OF VIETNAM WITH MADAME HANOI MADAME HANOI

\$129	F	S	S	M	T	W	T	F	S	S
6:00PM	3	4	5	6	7	8	9	10	11	12

Go from Hanoi to Ho Chi Minh in a five-course dining experience set to take cues from the Vietnamese coast. A cocktail or glass of wine will be perfectly paired to each course.

- EAT

BEERGUSTATION 2024 KENSINGTON HOTEL

\$110	F	S	S	M	T	W	T	F	S	S
12:30PM	3	4	5	6	7	8	9	10	11	12

Beergustation is back at The Kensi – and this time it features not one but three award-winning breweries! Guests will be immersed in a six-course meal inspired by autumn's harvest.

- LEARN
- EAT
- DRINK

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

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

Australia's singing cook Michelle Pearson joins Pony and Cole to present her award-winning musical cooking cabaret. Chef Nicolle Hahn will craft dishes from the 50s + 60s with a modern twist.

- EAT
- DRINK
- WATCH



TASTING AUSTRALIA BY TRAIN—MELBOURNE TO ADELAIDE

LET'S TAKE THE TRAIN!
FEATURING: ASMA KHAN, CHEONG LIEW OAM, JAE BANG, LEANNE ALTMANN

\$795	F	S	S	M	T	W	T	F	S	S
ALL DAY	3	4	5	6	7	8	9	10	11	12

This is no routine journey. Instead it promises a new style of culinary adventure led by three of the world's most accomplished chefs. Asma Khan, Cheong Liew OAM and Jae Bang will be aboard as The Ghan's dining and bar carriages are coupled to The Overland and make their debut passage from Melbourne to Adelaide. Tasting Australia is now on rail.

Settle in for a 10-hour day trip replete with curated experiences. Remarkable food and beverages are assured, but this mode of travel also offers its own kind of romance – conviviality and the meditation of passing landscapes.

- EAT
- DRINK



ALL SA PRODUCERS’ SHOWCASE @BOWERBIRD

ADELAIDE SHOWGROUND

\$10

SEE WEBSITE

Experience South Australia’s premier design market like never before. Discover locally produced gin, wine, beer, condiments, biscuits and sweets. Meet the makers, hear their stories, and indulge in delicious food and drinks.

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

F	S	S	M	T	W	T	F	S	S
3	4	5	6	7	8	9	10	11	12

LEGENDS & LEGACY
THE READING ROOM AT BARR SMITH LIBRARY

\$33	F	S	S	M	T	W	T	F	S	S
4:30PM	3	4	5	6	7	8	9	10	11	12

Join internationally recognised Master of Wine Andrew Caillard as he leads a masterclass reflecting on how graduates from the University of Adelaide’s Roseworthy and Waite campuses have shaped modern Australian wine.

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

MAYURA STATION & PENFOLDS AT ELEVEN
ELEVEN

\$385	F	S	S	M	T	W	T	F	S	S
6:30PM	3	4	5	6	7	8	9	10	11	12

City restaurant eleven is uniting two of Australia’s most highly regarded food and beverage producers: Mayura Station and Penfolds. Both are at the absolute peak of their industry. Treat yourself at this rich and decadent dinner.

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

GINSATIONAL DEGUSTATION
PROHIBITION LIQUOR CO

\$105	F	S	S	M	T	W	T	F	S	S
6:30PM	3	4	5	6	7	8	9	10	11	12

We’ve all heard of quenching our thirst with a gin and tonic – but what about treating your tastebuds to a mouthful of gin-infused food? Get inspired to cook at home.

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

PALOMA BAR AND PANTRY PRESENTS THE WORLD SERIES OF WINE
PALOMA BAR AND PANTRY

\$79	F	S	S	M	T	W	T	F	S	S
6:00PM	3	4	5	6	7	8	9	10	11	12

Ready to tackle the wine world’s biggest questions? Look no further. This fun-filled series will put Chablis and chardonnay to the test, also considering whether nebbiolo or Barolo reigns supreme.

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

PIZZA PIZZA SELTZER
THE FLOUR SHED / HART’S MILL

\$60	F	S	S	M	T	W	T	F	S	S
SEE WEBSITE	3	4	5	6	7	8	9	10	11	12

This innovative dining experience at Hart’s Mill in Port Adelaide showcases all things local: from food to service, location and entertainment. Savour wood-fired pizza complemented by indigenous flair.

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

LET’S HAVE A PORKING GOOD DAY
SILVER BREWING CO

\$69	F	S	S	M	T	W	T	F	S	S
1:00PM	3	4	5	6	7	8	9	10	11	12

South Australian produce will be used in house-made sausages, pig on the spit, slow cooked and smoked pork, pork chops and pork belly, all served with traditional Serbian salads and bread.

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

MEAT SELECTIONS DEGUSTATION
LA BOCA BAR AND GRILL

\$159	F	S	S	M	T	W	T	F	S	S
6:30PM	3	4	5	6	7	8	9	10	11	12

Taste the rich flavours and distinct textures of premium South Australian meats and produce across this lavish five-course dinner. Highlights will include Mayura Station beef and Mordrelle wines.

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

NORWOOD HOTEL—INN MACCOOL’S IRISH FEAST
NORWOOD HOTEL

\$80	F	S	S	M	T	W	T	F	S	S
11:30AM	3	4	5	6	7	8	9	10	11	12

Tradition will have a South Australian twist for this three-course banquet at Finn McCool’s Irish Pub in the Norwood Hotel. Expect bagpipes and drummers, Celtic dancers, fiddle and pipe players – plus a cheeky Guinness.

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

PARKSIDE DINNER
PARKSIDE HOTEL

\$85	F	S	S	M	T	W	T	F	S	S
6:30PM	3	4	5	6	7	8	9	10	11	12

Adelaide Hills lamb is the inspiration for this special dinner at the Parkside Hotel. Settle in across five decadent courses and generous tasters of South Australian wine.

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

PLC COCKTAIL MAKING CLASS
PROHIBITION LIQUOR CO

\$75	F	S	S	M	T	W	T	F	S	S
2:00PM	3	4	5	6	7	8	9	10	11	12

What better way to celebrate your weekend than joining a bespoke gin cocktail-making class hosted by the team from Next Door Cocktail Bar and Prohibition Liquor Co?

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

LOUISA WILSON PRESENTS THE BUSH FOOD OF THE YORKE PENINSULA
A PRAYER FOR THE WILD AT HEART

\$150	F	S	S	M	T	W	T	F	S	S
6:30PM	3	4	5	6	7	8	9	10	11	12

Join chef and proud Narungga woman Louisa Wilson on a culinary journey incorporating the bush foods of the Yorke Peninsula across a sumptuous four-course feast.

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

MICK O’SHEAS BEST OF SA DINING EXPERIENCE
MICK O’SHEAS

\$79	F	S	S	M	T	W	T	F	S	S
6:30PM	3	4	5	6	7	8	9	10	11	12

It’s only natural that Mick O’Shea’s – just a stone’s throw from the ocean – is hosting a dinner inspired by South Australian seafood. Everything from Coffin Bay oysters to Port Lincoln octopus will be on the table.

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

OUZO ODYSSEY
GRANGE SLSC

\$100	F	S	S	M	T	W	T	F	S	S
1:00PM	3	4	5	6	7	8	9	10	11	12

Dreaming of a Greek feast? This “Ouzo Odyssey” awaits. Sip four premium, guided Ouzo tastings across a beachside lunch also set to feature octopus, pork yiros, prawns, calamari, smoked sausages and live music.

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

PIKES WINE DINNER AT SAMMYS
SAMMYS ON THE MARINA

\$175	F	S	S	M	T	W	T	F	S	S
6:00PM	3	4	5	6	7	8	9	10	11	12

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

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

FIRE, FLAMES & FINE DINING
WEBER GRILL ACADEMY

\$189	F	S	S	M	T	W	T	F	S	S
SEE WEBSITE	3	4	5	6	7	8	9	10	11	12

Former Hentley Farm executive chef Clare Falzon will star in this very special culinary experience. Treat yourself to a variety of seasonal and South Australian produce – and of course some delicious barbecue elements.

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

MAMA MAKES SARMA
SILVER BREWING CO

\$126	F	S	S	M	T	W	T	F	S	S
12:30PM	3	4	5	6	7	8	9	10	11	12

Learn how to make the Serbian wedding staple of sarma – delicious stuffed cabbage rolls – alongside a family matriarch who has perfected the recipe.

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

MOMODA—DUMPLING MASTERCLASS
MOMODA BY KRISH

\$225	F	S	S	M	T	W	T	F	S	S
6:30PM	3	4	5	6	7	8	9	10	11	12

Discover the art of flavouring your own soju and learn the secrets of crafting fresh, exquisite dumplings during this highly interactive and hands-on five-course shared degustation.

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

URBAN KITCHEN
RUNDLE MALL (GAWLER PLACE CANOPY)

\$12	F	S	S	M	T	W	T	F	S	S
SEE WEBSITE	3	4	5	6	7	8	9	10	11	12

You watch, we’ll cook, you taste! Watch as talented chefs from Sprout whip up mouth-watering recipes using their favourite flavour pairings from South Australian producers.

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

PIZZA MASTERCLASS
iTL

\$125	F	S	S	M	T	W	T	F	S	S
6:30PM	3	4	5	6	7	8	9	10	11	12

Learn how to make authentic Neapolitan pizzas in this hands-on masterclass. Enjoy a selection of antipasti as you go, then finish the evening with your pizza creation and a dessert.

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

THE BANDIT CHEF SERIES WITH JIMMY TOONE
ANCHOVY BANDIT

\$90	F	S	S	M	T	W	T	F	S	S
SEE WEBSITE	3	4	5	6	7	8	9	10	11	12

Executive chef Shane Wilson will share his Anchovy Bandit kitchen with Jimmy Toone in this third edition of the Bandit Chef Series. Brace yourselves for a gastronomic spectacle that promises to tantalize your taste buds.

[EAT](#)



AGNES X KIIN —A REUNION DINNER

KIIN RESTAURANT

\$475		F	S	S	M	T	W	T	F	S	S
6:30PM		3	4	5	6	7	8	9	10	11	12

If only all reunions were this delicious! The acclaimed Ben Williamson of Brisbane's Agnes is reuniting with friend and former colleague Ben Bertei for one very special evening at Kiin.

EAT DRINK

RAGI'S 25 YEARS OF TA AS SEEN THROUGH MY EYES! RAGI'S NEW DELI

\$120		F	S	S	M	T	W	T	F	S	S
6:30PM		3	4	5	6	7	8	9	10	11	12

Spice queen Ragini Dey has been part of Tasting Australia for 25 memorable years. Now comes a celebration. Share stories and remarkable dishes across one very special dinner.

LEARN EAT DRINK WATCH

SOL X THREEFOLD DISTILLING MASTERCLASS SOL ROOFTOP

\$199		F	S	S	M	T	W	T	F	S	S
6:00PM		3	4	5	6	7	8	9	10	11	12

Learn from the best and blend five gin cocktails in this masterclass at Adelaide's Sol Rooftop, enjoying them alongside a four-course menu from head chef Raj Kumar.

LEARN EAT DRINK WATCH MAKE

SA SEE(A)FOOD THROUGH THE LENS OF BRITTANY A PRAYER FOR THE WILD AT HEART

\$165		F	S	S	M	T	W	T	F	S	S
5:45PM		3	4	5	6	7	8	9	10	11	12

This four-course dinner will feature classic dishes from Breton-born chef Stéphane Brizard. Expect the freshest South Australian seafood and captivating tales from host Emily Raven.

LEARN EAT DRINK

SPRITZ DISCO AT PALOMA PALOMA BAR AND PANTRY

\$150		F	S	S	M	T	W	T	F	S	S
7:00PM		3	4	5	6	7	8	9	10	11	12

Step into a world of glitz, glamour and hip beats for an unforgettable night filled with the ultimate party vibes and love of spritz.

EAT DRINK

SARDINIAN NIGHT DIMPLES RESTAURANT AT TEA TREE GULLY GOLF CLUB

\$125		F	S	S	M	T	W	T	F	S	S
7:00PM		3	4	5	6	7	8	9	10	11	12

Settle in for an extraordinary evening at Tea Tree Gully Golf Club's Dimples Restaurant as the allure of Sardinia blends seamlessly with the flavours of South Australia.

EAT DRINK

PRODUCER SHOWCASE DINNER VICTORIA PARK SOCIAL CLUB

\$310		F	S	S	M	T	W	T	F	S	S
6:00PM		3	4	5	6	7	8	9	10	11	12

Two of South Australia's best fine-dining chefs – Scott Huggins of Magill Estate Restaurant and Fabian Lehmann of Maxwell Wines – will craft a six-course menu featuring remarkable produce from across the state with matched wines.

EAT DRINK

THE KITCHEN X MORDRELLE WINES MASTERCLASS THE KITCHEN

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

Experience a Mordrelle Wines tasting led by the label's co-owner and head winemaker Martin Moran, then enjoy a three-course meal crafted by The Kitchen's head chef Kel Delaney.

LEARN EAT DRINK

SIDEWAYS—EVENT SCREENING AND WINE TASTING THE PICCADILLY

\$33		F	S	S	M	T	W	T	F	S	S
6:00PM		3	4	5	6	7	8	9	10	11	12

Relive one of the greatest wine movies ever made on the 20th anniversary of its release. Tastings from some of South Australia's best winemakers will be paired with the beloved *Sideways* in 35mm.

DRINK WATCH

SMOKE & SAVOUR: THE LOW & SLOW BBQ EXPERIENCE THE GRAND BAR

\$103		F	S	S	M	T	W	T	F	S	S
12:00PM		3	4	5	6	7	8	9	10	11	12

Settle in for a curated array of delectably slow-cooked meats, including tender beef brisket, sticky pork ribs and spicy chicken wings with house barbecue sauce, corn bread and slaw.

EAT

SOFITEL ADELAIDE'S 2024 SIGNATURE CHAMPAGNE DINNER SOFITEL ADELAIDE

\$89		F	S	S	M	T	W	T	F	S	S
12:30PM		3	4	5	6	7	8	9	10	11	12

Immerse yourself in the elegant ambience of Garçon Bleu at Sofitel Adelaide. Enjoy delectable high tea savouries and sweets, with tea and coffee throughout and a glass of premium South Australian sparkling on arrival.

EAT

VENTURE BEYOND BY PENFOLDS MAGILL ESTATE PENFOLDS MAGILL ESTATE

\$145		F	S	S	M	T	W	T	F	S	S
5:00PM		3	4	5	6	7	8	9	10	11	12

Venture beyond to discover Penfolds' Country of Origin wines include signature releases from Bordeaux, California and Australia – together with the iconic Grange. This sunset experience will take place at Magill Estate, the spiritual home of Penfolds.

EAT DRINK

SIP, DIP AND SOIRÉE WITH PROHIBITION GIN AT HOTEL ALBA HOTEL ALBA ADELAIDE

\$149		F	S	S	M	T	W	T	F	S	S
6:00PM		3	4	5	6	7	8	9	10	11	12

Take a stroll on the sunnier side of life. Sip, dip and soirée across a five-course gin-infused menu masterfully paired with a selection of Prohibition Gin drinks.

EAT DRINK

SOFITEL ADELAIDE'S 2024 SIGNATURE CHAMPAGNE DINNER SOFITEL ADELAIDE

\$495		F	S	S	M	T	W	T	F	S	S
6:30PM		3	4	5	6	7	8	9	10	11	12

This luxurious, one-of-a-kind degustation will combine South Australian produce with fine French fizz. Gather on the ninth floor of the Sofitel Adelaide for sweeping views and five courses – each paired with a very special champagne.

EAT DRINK

TRANSCEND BY PENFOLDS MAGILL ESTATE PENFOLDS MAGILL ESTATE—GALLERY

\$175		F	S	S	M	T	W	T	F	S	S
1:00PM		3	4	5	6	7	8	9	10	11	12

Part ways with traditional wine tastings. Immerse yourself in rich storytelling and experience the Penfolds Collection like never before. Guests will taste six iconic wines.

EAT DRINK



BANDIT AND FRIENDS: TOM JACK

BANDIT PIZZA AND WINE

\$90
SEE WEBSITE

F	S	S	M	T	W	T	F	S	S
3	4	5	6	7	8	9	10	11	12

This pizza party will knock your socks back to 1992. Tom Jack is throwing on his bandana and flying down from Brisbane's Honto to deliver four courses of Italian fused with the flavours of South East Asia.

EAT



SOI 38 X PORKFAT— FROM BANGKOK TO SYDNEY TO ADELAIDE

SOI 38

\$220
12:00PM

F	S	S	M	T	W	T	F	S	S
3	4	5	6	7	8	9	10	11	12

Two Thai chefs known for their trailblazing style are joining forces for one very special lunch. Be there as Terry Intarakhamhaeng and Narin 'Jack' Kulasai present a remarkable four-course feast with matched beverages.

EAT



PAUL CARMICHAEL 2KW TAKEOVER

2KW BAR AND RESTAURANT

\$360
6:30PM

F	S	S	M	T	W	T	F	S	S
3	4	5	6	7	8	9	10	11	12

Gather for a rooftop dinner unlike any other as Paul Carmichael takes over 2KW alongside its executive chef and his mate Sam Christopher. Spice, fire and all things Caribbean will feature.

EAT DRINK



CINCO DE MAYO AT MERRYMAKER ROOFTOP BAR

MERRYMAKER ROOFTOP BAR

\$99
4:00PM

F	S	S	M	T	W	T	F	S	S
3	4	5	6	7	8	9	10	11	12

Hola! It's time for a fiesta at Adelaide's highest bar. Hotel Indigo Adelaide Market's rooftop venue, Merrymaker, will celebrate the Mexican festival of Cinco de Mayo with a five-course feast.

LEARN EAT DRINK WATCH





WAITE 100 GALA

URRBRAE HOUSE CROQUET LAWNS

\$242	F	S	S	M	T	W	T	F	S	S
5:30PM	3	4	5	6	7	8	9	10	11	12

This exclusive black-tie, stand-up cocktail affair celebrates 100 years since the University of Adelaide was gifted the estate on which the Waite Campus has now been established. Featuring food by chef Matt Moran, this will be a once-in-a-lifetime experience.

EAT DRINK

TASTING THE WORLD IN CHARLES STURT COOKING WORKSHOPS

NGUTUNGKA WEST LAKES

\$50	F	S	S	M	T	W	T	F	S	S
SEE WEBSITE	3	4	5	6	7	8	9	10	11	12

Eat, listen and learn treasured family recipes from some of the wonderful people that represent the rich tapestry of cultures in the City of Charles Sturt.

LEARN EAT WATCH MAKE

THANK YOU WAGYU MUCH

SILVER BREWING CO

\$126	F	S	S	M	T	W	T	F	S	S
7:00PM	3	4	5	6	7	8	9	10	11	12

A Serbian long table meal is a sight to behold. This three-course dinner will be prepared with premium wagyu. The specialty beef will be sourced locally and then smoked, grilled and cooked over charcoal.

EAT

THE PLAYFORD ADELAIDE—BOUTIQUE FINE WINE HIGH TEA

LUMA RESTAURANT & BAR

\$99	F	S	S	M	T	W	T	F	S	S
1:00PM	3	4	5	6	7	8	9	10	11	12

Luma Restaurant and Bar is sending a love letter to Europe in this special high tea experience. Begin with a signature cocktail, then enjoy sweet and savory hors d'oeuvres paired with South Australian wine.

EAT DRINK

TUNKI ODYSSEY: THE IRRESISTIBLE FUSION OF JAPANESE & PERUVIAN FLAVOURS

TUNKI

\$225	F	S	S	M	T	W	T	F	S	S
6:30PM	3	4	5	6	7	8	9	10	11	12

The best culinary journeys begin with a cocktail. Start the night right at the new Tunki, discovering both its Japanese-Peruvian menu and the secret to recreating dishes yourself.

LEARN EAT DRINK WATCH

UMAI BLUEFIN TUNA MASTERCLASS

UMAI

\$110	F	S	S	M	T	W	T	F	S	S
5:30PM	3	4	5	6	7	8	9	10	11	12

This feast is for one very special night only. Join Umait head chef and owner Chester Chan for a five-course meal in celebration of the freshest bluefin tuna.

LEARN EAT DRINK WATCH

TASTING TORBRECK AT THE MARION HOTEL

MARION HOTEL

\$135	F	S	S	M	T	W	T	F	S	S
6:00PM	3	4	5	6	7	8	9	10	11	12

A luxe five-course dinner deserves equally special wines. Discover the Marion Hotel's beautiful Secret Garden as you sip a selection of Torbreck favourites and expand your wine knowledge.

EAT

THE BEST OF BORDEAUX AT JACK & JILL'S

JACK & JILL'S BAR AND RESTAURANT

\$129	F	S	S	M	T	W	T	F	S	S
6:00PM	3	4	5	6	7	8	9	10	11	12

Ever wanted to visit France? Maybe you've been before and would love to go back. This five-course canapé tasting menu with elegant Bordeaux wine is the next best thing.

EAT DRINK

WESTSIDE MUSHIES MASTERCLASS

LOTWST

\$90	F	S	S	M	T	W	T	F	S	S
SEE WEBSITE	3	4	5	6	7	8	9	10	11	12

Grow mushies. Cook mushies. Step inside LOTWST, an urban gourmet mushie farm, for a fun-filled session of tasty snacks and fungi facts. Discover a plethora of live specimens all grown on site and used by leading chefs.

LEARN EAT DRINK WATCH

UKRAINIAN VARENYKY MASTERCLASS

UKRAINIAN HALL—KOZAK CLUB

\$50	F	S	S	M	T	W	T	F	S	S
SEE WEBSITE	3	4	5	6	7	8	9	10	11	12

Learn how to make Ukrainian varenyky, otherwise known as dumplings – one of the nation's most popular dishes. Discover why this traditional specialty is known as 'heaven on the plate'.

LEARN EAT DRINK WATCH MAKE

KOOMO DUMPLING MASTERCLASS

KOOMO RESTAURANT & BAR

\$139	F	S	S	M	T	W	T	F	S	S
SEE WEBSITE	3	4	5	6	7	8	9	10	11	12

Master dumpling making with the chefs from Koomo Restaurant & Bar. Enjoy paired G.H. Mumm champagne while you get hands-on in the art of dumpling making.

LEARN EAT DRINK WATCH

THE CHEESES AND LIBATIONS OF WESTERN FRANCE

A PRAYER FOR THE WILD AT HEART

\$130	F	S	S	M	T	W	T	F	S	S
3:00PM	3	4	5	6	7	8	9	10	11	12

Join Valérie Henbest from Adelaide's Smelly Cheese shop, together with A Prayer for the Wild at Heart head chef Stéphane Brizard, to explore the cheese and libations of their neighbouring French regions: Normandy and Brittany.

THE MILE END DINNER

THE MILE END HOTEL

\$80	F	S	S	M	T	W	T	F	S	S
6:30PM	3	4	5	6	7	8	9	10	11	12

A barbecue dinner has never looked so good. Meat and produce from Adelaide and wider South Australia will feature across six courses, to be served in the Mile End Hotel beer garden.

EAT

ITALY TO ADELAIDE: A CULINARY JOURNEY

MARKET & MEANDER

FROM \$149	F	S	S	M	T	W	T	F	S	S
6:30PM	3	4	5	6	7	8	9	10	11	12

Enjoy six delicious courses matched with a bespoke offering from Mitolo Wines in McLaren Vale. Take a culinary journey from Italy to Adelaide as chefs Gabriele Pezzimenti and Luca Guiotto get to work.

LEARN EAT DRINK WATCH

SA PRODUCE MASTERCLASS

PROHIBITION LIQUOR CO

\$85	F	S	S	M	T	W	T	F	S	S
6:30PM	3	4	5	6	7	8	9	10	11	12

Gather at Adelaide's Prohibition Liquor Co. for an evening of award winning small-batch spirits and delectable local accompaniments expertly paired for your pleasure. A four-pour gin masterclass will feature.

LEARN EAT DRINK

URBAN WINE WALK ADELAIDE

WEST END

\$82	F	S	S	M	T	W	T	F	S	S
12:00PM	3	4	5	6	7	8	9	10	11	12

This self-guided wine trail is the ideal opportunity to explore Adelaide's West End. Each participating venue will transform into an Urban Cellar Door and host a winemaker for you to visit.

EAT DRINK

THE COLONIST TASTE OF SA DINING EXPERIENCE

THE COLONIST

\$150	F	S	S	M	T	W	T	F	S	S
6:30PM	3	4	5	6	7	8	9	10	11	12

Experience an intimate six-course dinner in The Colonist's fun and quirky restaurant, exploring dishes meticulously prepared with local produce and paired with generous tastings of South Australian wines.

EAT DRINK

THE PLANT-BASED DEGUSTATION

STAMFORD PLAZA ADELAIDE

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

Savour an abundance of fresh, locally sourced ingredients at this degustation with a difference. Each of its six courses will celebrate the remarkable diversity of produce available at the Adelaide Central Market.

EAT DRINK



FROM THE REEF
FOOD INNOVATION LAB @ WAITE CAMPUS

\$44
12:00PM

F	S	S	M	T	W	T	F	S	S
3	4	5	6	7	8	9	10	11	12

Learn about the incredible history, cultural importance and health benefits of native foods while looking towards the future of food security and sustainability. Savour a Torres Strait-inspired meal with matched beverages.

LEARN EAT



CELLAR TO CEYLON
FOOD INNOVATION LAB @ WAITE CAMPUS

\$44
12:00PM

F	S	S	M	T	W	T	F	S	S
3	4	5	6	7	8	9	10	11	12

Delicious Sri Lankan fare with matched wines and Dilmah teas awaits at this sensory masterclass. Explore the emotions evoked by a variety of flavours and learn from a world-renowned expert University of Adelaide Associate Professor Sue Bastian.

LEARN EAT DRINK

HOUSE OF HEMP
FOOD INNOVATION LAB @ WAITE CAMPUS

\$44
12:00PM

F	S	S	M	T	W	T	F	S	S
3	4	5	6	7	8	9	10	11	12

Sustainable building material – and versatile food source! Learn more about the wonders of hemp and enjoy an express lunch prepared by Tasting Australia festival director Karena Armstrong.

LEARN EAT DRINK

SHOTS FIRED BACK
FOOD INNOVATION LAB @ WAITE CAMPUS

\$44
4:00PM

F	S	S	M	T	W	T	F	S	S
3	4	5	6	7	8	9	10	11	12

Taste a variety of pioneering Australian agave spirits alongside a Mexican feast by Daniella Guevara Muñoz and University of Adelaide researcher Dr Kor-jent van Dijk of La Popular Taqueria.

LEARN EAT DRINK

BIN APPETIT
FOOD INNOVATION LAB @ WAITE CAMPUS

\$44
5:30PM

F	S	S	M	T	W	T	F	S	S
3	4	5	6	7	8	9	10	11	12

Discover the latest initiatives at work to end food wastage while enjoying a tasting menu from Mandy Hall and Topiary head chef Alex Payne set to show how delicious rescued fare can be.

LEARN EAT DRINK

make
history.

Waite 100 Gala

Food by Matt Moran
Wines curated by Waite Campus



Scan for
more info

04 May 2024
Croquet Lawns,
Urrbrae House

The exclusive Waite 100 Gala will be a black-tie, stand-up cocktail affair celebrating 100 years of the enduring Waite Gift



EVENT PARTNERS

OWNED AND MANAGED BY



GENEROUS SUPPORT FROM OUR PARTNERS MAKES THE FESTIVAL POSSIBLE.

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MAJOR PARTNERS



CORPORATE PARTNERS



REGIONAL TOURISM ORGANISATIONS



EVENT SCHEDULE

SCAN TO BOOK NOW
OR VISIT
TASTINGAUSTRALIA.COM.AU



FRI 3RD	SAT 4TH	SUN 5TH	MON 6TH	TUE 7TH	WED 8TH	THU 9TH	FRI 10TH	SAT 11TH	SUN 12TH
CANTEEN PAGE 07									
THE PRAIRIE HOTEL			SUNSET FOOD & WINE	THE FARM EATERY	WATERVALE HOTEL	LOST PHOENIX FARM	LINE AND LABEL		
MAKE PAGE 07									
BOEREWORS WITH DUNCAN WELGEMOED	CERAMICS WITH JAMFACTORY	GNOCCHI WITH MITOLO FAMILY FARMS			SOUTH AUSTRALIAN PASTY WITH MARK BEST	FRIED CHICKEN AND RANCH DRESSING WITH JUSTIN JAMES	TACOS WITH DANIELLA GUEVARA MUÑOZ	PASTRY WITH JULIA BUSUTTIL NISHIMURA	
DINING GALLERIES PAGE 08									
HIGH STEAKS	FALLING AUTUMN LEAVES	YUM CHA 2.0		SUSHI DREAMS	TALE OF TWO GARDENS	DARJEELING EXPRESS	SWEET, SALTY, SOUR, HOT	OCEAN TREASURES	SUNDAY BEST
BAROSSA HEROES	PASTA PARTY	FIESTA			FIRE			BOUGIE BRASSERIE	
MASTERCLASSES PAGE 10									
WINE! WINE! PARTY! PARTY!	BEERS FROM HERE, BEERS FROM FAR	ROSÉ COLOURED GLASSES			VINE CHAMPIONS	MOTHER WINE	CRAZY FOR SANGIOVESE	PIONEERING PINOT	CHARDONNAY ACADEMY
	HOW TO WINE	THE POWER OF PERFUME				FRESH CROP	PIRATE LIFE—FOR THE LOVE OF BEER	A CHANCE TO CELEBRATE	FROM SHIRAZ TO SYRAH
	TASTING THE STARS: CHAMPAGNE	COOL, CLASSIC CLARE VALLEY						GETTING INTO THE SPIRIT	
	FLASH GRENACHE	SA GREAT—SA'S PROUD PLACE IN THE WORLD OF FINE WINE						A-Z OF WINE —GRAPE-A-BET	
	SHIRAZ GIN MAKER SESSION WITH AMBLESIDE DISTILLERS X THE LANE							HOW TO WINE	
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VINTAGE & LIFE	ZERO ZERO	BORN IN THE USA			POLEMIC	MILLS & MASTERS— PROLIFIC PINOT	HEDONISM	FOG OF DREAMS	APPLE OF MY EYE
	FARMHOUSE ALES								
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	SALTRAM UNDERGROUND TOUR & TASTING	SALTRAM UNDERGROUND TOUR & TASTING					SALTRAM UNDERGROUND TOUR & TASTING	SALTRAM UNDERGROUND TOUR & TASTING	
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MURRAY RIVER LAKES & COORONG PAGE 15									
	SOUTHERN MALLEE PRODUCERS DINNER								
RIVERLAND PAGE 15									
TEMPERANCE TANTRUM— ANYTHING BUT MEASURED	TEMPERANCE TANTRUM— ANYTHING BUT MEASURED	PAINT AND SIP						WINEMAKER FOR A DAY—WINE BLENDING EXPERIENCE	
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	BREAKFAST ON THE OYSTER VIEWING PLATFORM	BREAKFAST ON THE OYSTER VIEWING PLATFORM						THE PRODUCERS' LUNCH BOSTON BAY WINES	BREAKFAST ON THE OYSTER VIEWING PLATFORM
	TASTING AUSTRALIA AIRLINES— EYRE PENINSULA							BREAKFAST ON THE OYSTER VIEWING PLATFORM	
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	THE SECRET ART OF WINE BLENDING	REILLYS TROPHY LONG LUNCH					CHEF'S TABLE GIN EXPERIENCE	REILLYS TROPHY LONG LUNCH	
KANGAROO ISLAND PAGE 17									
	TENDER						ROO THE DAY		
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		NARACOORTE HOTEL—STEAK TASTING EXPERIENCE				BRUMBY HUT LOBSTER AND LAMB	NARACOORTE HOTEL—STEAK TASTING EXPERIENCE	ROBE HOTEL LOCAL PRODUCE TASTING DINNER	
		LUNCH AT PADTHAWAY ESTATE DEGUSTATION & WINE PAIRING						TASTING AUSTRALIA AIRLINES— LIMESTONE COAST	

NOTE: The information in this program is correct at the time of printing. Please refer to the website (TastingAustralia.com.au) for the most current event information.

FRI 3RD	SAT 4TH	SUN 5TH	MON 6TH	TUE 7TH	WED 8TH	THU 9TH	FRI 10TH	SAT 11TH	SUN 12TH
FLEURIEU PENINSULA PAGE 19									
BREAD: EVERYTHING YOU KNEAD TO KNOW	BREAD: EVERYTHING YOU KNEAD TO KNOW	BREAD: EVERYTHING YOU KNEAD TO KNOW	BREAD: EVERYTHING YOU KNEAD TO KNOW	BREAD: EVERYTHING YOU KNEAD TO KNOW	BREAD: EVERYTHING YOU KNEAD TO KNOW	BREAD: EVERYTHING YOU KNEAD TO KNOW	BREAD: EVERYTHING YOU KNEAD TO KNOW	BREAD: EVERYTHING YOU KNEAD TO KNOW	BREAD: EVERYTHING YOU KNEAD TO KNOW
A HISTORIC HIKE TO BEC HARDY'S TASTING TABLE		A HISTORIC HIKE TO BEC HARDY'S TASTING TABLE		A HISTORIC HIKE TO BEC HARDY'S TASTING TABLE		A HISTORIC HIKE TO BEC HARDY'S TASTING TABLE	THE WAGYU CONNOISSEUR'S TABLE: A FIVE-COURSE SYMPHONY	CORIOLE TASTING TRAIL	
		A CULINARY CELEBRATION OF CHEESE, FOOD AND WINE WITH DANDELION VINEYARDS		KURRANGK/ COORONG LONG LUNCH: KUTI SHACK X THE JOINERY X PIPI CO					
		FESTIVAL OF FIANO							
		YANGARRA X KIIN							
ADELAIDE HILLS PAGE 20									
THE OTHER SIDE OF FIGS	THE PRODUCERS' LUNCH	ADELAIDE HILLS SLOW FOOD TRAIL			FLAVOUR & AROMA JOURNEY WITH WHISKY	DECONSTRUCTED —THE ELEMENTS BEHIND “LVN” AT BIRD IN HAND	ADELAIDE HILLS CHARDONNAY HEROES	GOLDEN BOY IN THE GARDEN	ORGANIC PASTA MAKING MASTERCLASS
		A TASTE OF LENSWOOD				ADELAIDE HILLS CHARDONNAY HEROES	THE HUMBLE X NGERINGA TASTING ADELAIDE HILLS LUNCH	ULTIMATE LOT.100 PARTY	GOLDEN BOY IN THE GARDEN
									LOBO ORCHARD ODYSSEY
									AFRICOLA X AMBLESIDE
ADELAIDE PAGE 22									
FLAVOURS OF THE MARKET	GELISTA GELATO CURATED TASTING AND TOUR	THE CHEESES AND LIBATIONS OF WESTERN FRANCE	2KW'S AGAVE EVOLUTION	2KW'S AGAVE EVOLUTION	2KW'S AGAVE EVOLUTION	PAUL CARMICHAEL 2KW TAKEOVER	SARDINIAN NIGHT	SA SEE(A)FOOD THROUGH THE LENS OF BRITTANY	THE BANDIT CHEF SERIES WITH JIMMY TOONE
COAL CELLAR + GRILL TOMAHAWK DINNER	FROM WONKA TO WITCHES: A DAHL-ICIOUS ADVENTURE	BANDIT AND FRIENDS: TOM JACK	FLAVOURS OF CAMPBELLTOWN FOOD TRAIL BUS TOUR	FLAVOURS OF CAMPBELLTOWN FOOD TRAIL BUS TOUR	FLAVOURS OF CAMPBELLTOWN FOOD TRAIL BUS TOUR	OZHARVEST: DINNER WITH PURPOSE	CELLAR TO CEYLON	FLAVOUR CENTRE STAGE—A DINNER IN FIVE ACTS	NORWOOD HOTEL—FINN MACCOOL'S IRISH FEAST
GELISTA GELATO CURATED TASTING AND TOUR	LOUISA WILSON PRESENTS THE BUSH FOOD OF THE YORKE PENINSULA	SOFITEL ADELAIDE'S 2024 TASTING AUSTRALIA HIGH TEA	LEGENDS & LEGACY	HOUSE OF HEMP	CHOPSTICKS OR FORK? A CELEBRATION OF REGIONAL CHINESE RESTAURANTS	EXPERIENCE KANGAROO ISLAND	TASTING AUSTRALIA BY TRAIN—MELBOURNE TO ADELAIDE	'FONDA LATINA —EAT, DRINK AND DANCE THE NIGHT AWAY LATIN AMERICAN STYLE!	URBAN KITCHEN
SIP, DIP AND SOIRÉE WITH PROHIBITION GIN AT HOTEL ALBA	ALL SA PRODUCERS' SHOWCASE @ BOWERBIRD	BEERGUSTATION 2024	URBAN KITCHEN	DELECTABLE DESSERTS	MAYURA STATION & PENFOLDS AT ELEVEN	FISHBANK BAR & GRILL PRESENTS: 'KING OF THE HILLS'	DELECTABLE DESSERTS	THE BEST OF BORDEAUX AT JACK & JILL'S	
TASTING TORBRECK AT THE MARION HOTEL	ERUPTION OF FLAVOUR—VOLCANIC WINES	SMOKE & SAVOUR: THE LOW & SLOW BBQ EXPERIENCE		THE BEST OF BORDEAUX AT JACK & JILL'S	RAGI'S 25 YEARS OF TA AS SEEN THROUGH MY EYES!	SHOTS FIRED BACK	ITALY TO ADELAIDE: A CULINARY JOURNEY	KI JAUNT	
COMFORT FOOD CABARET: A MID-CENTURY MENU	SOFITEL ADELAIDE'S 2024 TASTING AUSTRALIA HIGH TEA	THE PLAYFORD ADELAIDE—BOUTIQUE FINE WINE HIGH TEA		AN IMMERSIVE DINING EXPERIENCE EXPLORING SUSTAINABILITY	A TASTE OF VIETNAM WITH MADAME HANOI	SOFITEL ADELAIDE'S 2024 SIGNATURE CHAMPAGNE DINNER	URBAN KITCHEN	COMFORT FOOD CABARET: A MID-CENTURY MENU	
ALL SA PRODUCERS' SHOWCASE @ BOWERBIRD	TASTING THE WORLD IN CHARLES STURT COOKING WORKSHOPS	CINCO DE MAYO AT MERRYMAKER ROOFTOP BAR		PALOMA BAR AND PANTRY PRESENTS THE WORLD SERIES OF WINE	PALOMA BAR AND PANTRY PRESENTS THE WORLD SERIES OF WINE	MICK O'SHEAS BEST OF SA DINING EXPERIENCE	TUNKI ODYSSEY	TASTING THE WORLD IN CHARLES STURT COOKING WORKSHOPS	
ADELAIDE HILLS COMES TO NORTH TERRACE	PLC COCKTAIL MAKING CLASS	URBAN KITCHEN		GRENAISSANCE: GRENACHE MASTERCLASS	MOMODA—DUMPLING MASTERCLASS	SOL X THREEFOLD DISTILLING MASTERCLASS	BIN APPETIT	SIDEWAYS—EVENT SCREENING AND WINE TASTING	
URBAN KITCHEN	A TASTE OF PERSIA	ITALIAN AFFAIR 2.0		PIZZA PIZZA SELTZER	DELECTABLE DESSERTS	SA PRODUCE MASTERCLASS	KOOMO DUMPLING MASTERCLASS	A TASTE OF PERSIA	
FIRE, FLAMES & FINE DINING	URBAN KITCHEN	COASTAL CULINARY DEGUSTATION		WATERLOO STATION AUSTRALIAN BBQ	PIZZA MASTERCLASS	URBAN KITCHEN	FLAVOURS OF THE MARKET	URBAN KITCHEN	
TRANSCEND BY PENFOLDS MAGILL ESTATE	LET'S HAVE A PORKING GOOD DAY ESTATE	ALL SA PRODUCERS' SHOWCASE @ BOWERBIRD		IZAKAYA NIGHT 2024	AGNES X KIIN—A REUNION DINNER	PIKES WINE DINNER AT SAMMYS	TRANSCEND BY PENFOLDS MAGILL ESTATE	MAMA MAKES SARMA	
	WESTSIDE MUSHIES MASTERCLASS	TRANSCEND BY PENFOLDS MAGILL ESTATE		URBAN KITCHEN	GINSATIONAL DEGUSTATION	THE KITCHEN X MORDRELLE WINES MASTERCLASS	VENTURE BEYOND BY PENFOLDS MAGILL ESTATE	THE PLANT-BASED DEGUSTATION	
	SOI 38 X PORKFAT —FROM BANGKOK TO SYDNEY TO ADELAIDE			MOVIE NIGHT	PRODUCER SHOWCASE DINNER	THANK YOU WAGYU MUCH		SPRITZ DISCO AT PALOMA	
	A SPEED DATE WITH WHISKY				UMAI! BLUEFIN TUNA MASTERCLASS	MEAT SELECTIONS DEGUSTATION		UKRAINIAN VARENYKY MASTERCLASS	
	FIRE, FLAMES & FINE DINING				THE COLONIST TASTE OF SA DINING EXPERIENCE	PARKSIDE DINNER		URBAN WINE WALK ADELAIDE	
	WAITE 100 GALA				THE ULTIMATE DUCK DINNER	PIZZA PIZZA SELTZER		OOUZO ODYSSEY	
	TRANSCEND BY PENFOLDS MAGILL ESTATE				PIZZA PIZZA SELTZER	THE MILE END DINNER		TRANSCEND BY PENFOLDS MAGILL ESTATE	
	TRANSCEND BY PENFOLDS MAGILL ESTATE				URBAN KITCHEN	TRANSCEND BY PENFOLDS MAGILL ESTATE			
	KOOMO DUMPLING MASTERCLASS				FROM THE REEF				
					TRANSCEND BY PENFOLDS MAGILL ESTATE				
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