

TASTING AUSTRALIA

PRESENTED BY
RAA
Travel

FESTIVAL PROGRAM
27 MARCH – 5 APRIL 2020



#TASTINGAUSTRALIA • TASTINGAUSTRALIA.COM.AU





YALUMBA
FAMILY WINEMAKERS 1849

EMBRACE
THE
MAGNIFICENT
UNKNOWN



YALUMBA
FAMILY WINEMAKERS 1849

Barossa
SHIRAZ



GRAPEDED AT YALUMBA

EMMETT'S COLLECTION
THE YALUMBA COLLECTION
EMMETT'S COLLECTION
IS A LIMITED EDITION
OF THE YALUMBA
SHIRAZ. IT IS A
TRIBUTE TO THE
FAMILY'S HISTORY
AND THE LANDS
WHERE IT WAS
BORN.

BAROSSA 1941
THE YEAR YALUMBA
BEGAN TO MAKE
WINE. THIS IS THE
HISTORY OF THE
FAMILY'S WINE
MAKING. FROM
THE FIRST VINE
PLANTED TO THE
FIRST BOTTLE OF
WINE.

Welcome to Tasting Australia

PRESENTED BY
RAA Travel

Tasting Australia presented by RAA Travel is where foodies come to discover what's new on the menu.

Be it a collaboration among world-class international, national and local chefs, an inimitable tasting of beer, wine or spirits, or an evening soaking up the flavours and aromas of Town Square, Tasting Australia is a unique eating and drinking experience.

A cast of culinary stars from around the nation and the world converge in Adelaide. The chef is not just in the kitchen, but amongst the people, collaborating with producers and sharing their inspiration.

Explore our truly unforgettable regional destinations where delicious delights are masterfully blended with iconic landscapes of South Australia. Bring your appetite along with your curiosity.

From the Premier of South Australia

Welcome to Tasting Australia presented by RAA Travel. The 2020 festival will offer the best of South Australia to the world by delivering immersive culinary experiences.

Tasting Australia is your opportunity to sample the fruits of the finest Australian winemaking, craft brewing and artisan spirits. Tour our great State where the locals have prepared a warm greeting and a spread of regional flavours. Town Square is a must. Dine in a Glasshouse Kitchen, take a Masterclass or just relax and explore the range of food offerings.

It's time to prepare for 10 days of gastronomic exploration.



Hon Steven Marshall MP
Premier of South Australia



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The Tasting Australia program information is correct at the time of printing. For the latest updates, please go to tastingaustralia.com.au
Booking fees apply.



Simon Bryant

*Tasting Australia
Festival Director*

From high end to home-cooked, Bryant champions people, place and produce.



Nick Stock

*Tasting Australia
Beverage Director*

One of Australia's most respected and prolific wine critics.



Cheong Liew

Tasting Australia Patron

Industry legend and pioneer of fusion cuisine.

Meet the stars of Tasting Australia

PRESENTED BY
RAA Travel



Marco Pierre White, United Kingdom

These celebrated chefs, winemakers, hosts and sommeliers will be creating unforgettable food and beverage experiences for you during the festival.

INTERNATIONAL WONDERS

Marco Pierre White

United Kingdom – Restaurant Owner, Chef

The Godfather of modern cooking returns to Tasting Australia. A 'chef's chef', Pierre White was the youngest person ever to receive three prestigious Michelin stars at the age of 33. His protégés include Heston Blumenthal and Gordon Ramsay, though his legacy is immeasurable.

Sat Bains

United Kingdom – Restaurant Owner, Chef

Satwant Singh "Sat" Bains is a British chef best known as the chef owner of the two-Michelin star Restaurant Sat Bains with Rooms in Nottingham.

Heidi Bjerkan

Norway – Restaurant Owner, Chef

Heidi Bjerkan started Credo, Norway, eighteen years ago which she then left to become the head chef of the Norwegian royal family. Eight years later she returned to Credo, which is now ranked in the top 4 restaurants in Norway.

Laurent d'Harcourt

France – President, Pol Roger

Pol Roger is a brand synonymous with champagne, owned and run by the descendants of Pol Roger, located in the town of Épernay in the Champagne region. Laurent oversees Pol Roger which annually produces around 110,000 cases of champagne.

Guy de Rivoire

France – Director, Champagne Bollinger

Guy de Rivoire is the international commercial director of Champagne Bollinger and is the face of the esteemed House, returning for a second year.

David Fletcher

Italy – Winemaker

David Fletcher is an Australian with a passion for Nebbiolo, now living in Barbaresco producing wine for Fletcher Wines.

Will Meyrick

Indonesia – Founder/Chef

Will Meyrick is the founder of the award-winning Sarong Restaurant, one of the most sought after Asian fine dining establishments within Bali.

Nicola Oberto

Italy – Vineyard Owner

Nicola Oberto is the second generation producing wine at Trediberri.

Paul Pujol

New Zealand – Winemaker

Paul Pujol worked for wineries in the Languedoc, Sancerre and Alsace regions of France before becoming the Winemaker of Prophet's Rock in 2005.

Simone Revello

Italy – Vineyard Owner

Simone Revello became the fourth generation to join the family business, Revello, in 2016 and has since taken over with his sister Elena Revello.

Marquis Sauvage

New Zealand – Vineyard Owner

Marquis Sauvage is the vineyard owner, US wine importer and proprietor of Burn Cottage Vineyard.

Elisa Scavino

Italy – Vineyard Owner

Paolo Scavino was founded in 1921 in the Castiglione Falletto region by Lorenzo Scavino and his son Paolo. Today it remains in the family with fourth generation, Enrica and Elisa Scavino maintaining the estate.

Giuseppe Vajra

Italy – Vineyard Owner

Giuseppe Vajra, alongside his siblings, is now taking over the multi-generational, family-owned vineyard in Italy, G.D. Vajra.

Shohei Yasuda

Japan – Restaurant Owner, Chef

After working for the Michelin-starred restaurant Tirpse in Osaka and the similarly Michelin-starred restaurant Kadeau in Denmark, Yasuda opened Kabi in Tokyo to critical acclaim.

GUEST PROGRAMMERS

Tasting Australia presented by RAA Travel welcomes Guest Programmers to the festival who have curated events, assembling a talent line-up that links to the narrative of key influencers across their careers.



Karena Armstrong
The Salopian Inn,
McLaren Vale



Paul Baker
The Botanic Gardens
Restaurant, Adelaide



Cheong Liew
Industry legend, pioneer
of fusion cuisine



Adam Liston
Shōbōsho, via Shanghai
and Melbourne



Emma McCaskill
Sparkke at the
Whitmore, formerly
of The Pot and Magill
Estate via London, Tokyo
and Sydney



Morgan McGlone
Belles Hot Chicken,
Melbourne and Sydney



Duncan Welgemoed
Africola, Adelaide



Sat Bains,
United Kingdom



Alanna Sapwell,
Brisbane



Darren Robertson,
Byron Bay



Matt Moran, Sydney



Jessica Hill-Smith
and Justine Henschke,
Barossa

NATIONAL HEROES

Leanne Altmann
McConnell Restaurant
Group, Melbourne

Mark Best



Sydney and Bistro by
Mark Best, Dream Cruise
Lines, Singapore

Raymond Capaldi
Wonderpies, Melbourne

O Tama Carey
Lankan Filling Station,
Sydney

Chris Crawford
Crown, Melbourne

Dan Hong



Mr Wongs; Lotus; Ms Gs
and The Establishment,
Sydney

Thomas Johns
Dining Abode, Sydney

Tim Kirk
Clonakilla Wines, Canberra

Victor Liong
Lee Ho Fook, Melbourne

Matt Moran
Aria, Sydney

Philippe Mouchel
Brasserie Philippe Mouchel,
Melbourne

Tim Pak Poy
Sydney

Randall Pollard
Heart & Soil, Melbourne

Dan Puskas
Sixpenny, Sydney

**Troy Rhoades-
Brown**
Muse Restaurant,
Hunter Valley

Darren Robertson
Three Blue Ducks, Rocker
Bondi, Sydney and Locura,
Byron Bay

Alanna Sapwell
Arc Dining and Wine Bar,
Brisbane

Aaron Turner
Igny, Geelong

Patrick Walsh
CellarHand, Melbourne

Tim Watkins
Black Market Sake, Sydney

LOCAL CHAMPIONS

Michael Andrewartha
East End Cellars,
Adelaide

Maggie Beer



Cook, food author,
restaurateur, Barossa

Saskia Beer
Artisan producer,
Barossa

Gareth Belton
Gentle Folk Wines,
Adelaide Hills

Holly Bousignac
Rockford Wines,
Barossa

Jasper Button
Commune of Buttons,
Adelaide Hills

Brian Croser
Tapanappa Wines,
Adelaide Hills

Fiona Donald
Seppeltsfield, Barossa

Michael Downer



Murdoch Hill,
Adelaide Hills

Jane Ferrari
Yalumba, Barossa

Peter Fraser
Yangarra Estate
Vineyard, Fleurieu
Peninsula

Stephen George
Ashton Hills,
Adelaide Hills

**Justine
Henschke**
Henschke, Barossa

Brad Hickey
Brash Higgins Wines,
Fleurieu Peninsula

Jess Hill-Smith
Yalumba, Barossa

**Michael Hill-
Smith MW**
Shaw + Smith Wines,
Adelaide Hills

Robert Hill-Smith
Yalumba, Barossa

Jack Ingram
Sunset Food & Wine,
Kangaroo Island

Kate Laurie
Deviation Road,
Adelaide Hills

David Lemire MW
Mother Vine Wine Bar
and Australian Wine
Business Magazine

Sophie Melton
Thorn Clarke Wines
& Charles Melton
Wines, Barossa

**Robert
O'Callaghan**
Rockford Wines,
Barossa

Taras Ochota
Ochota Barrels,
Adelaide Hills

Chester Osborn



d'Arenberg wines,
Fleurieu Peninsula

d'Arry Osborn
d'Arenberg wines,
Fleurieu Peninsula

Guy Parkinson
Seed Winehouse
and Kitchen, Clare
Valley

**Christopher
Pyne**
Media presenter
and podcaster

Warren Randall
Randall Wine Group

Louisa Rose
Yalumba, Barossa

Nick Ryan
The Australian, GQ,
Gourmet Traveller
Wine and Wine
Business Monthly

Nathan Sasi
Leigh Street Wine
Room, Adelaide

Tom Tilbury
Gather at Coriole,
McLaren Vale

Adam Wadewitz
Shaw + Smith Wines,
Adelaide Hills

Brett Worrall
Star of Greece,
Fleurieu Peninsula

Tasting Australia Highlights

PRESENTED BY
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One Plate presented by Australian Good Meat

Tuesday 31 March | Lunch & Dinner | Page 7

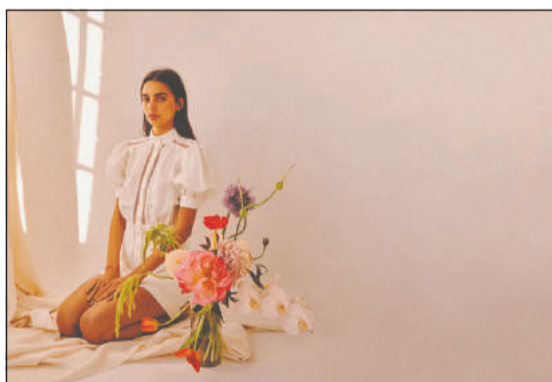
This is your opportunity to experience a world-class meal in Tasting Australia's Glasshouse Kitchen. One Plate – presented in partnership with Australian Good Meat – invites you to enjoy a main course and side dish.



East End Cellars presents: Forza Nebbiolo! Symposium & Grand Tasting

Sunday 29 March | 10:00am - 5:00pm | Page 10

Get set for a big day of wine, food and fun. Tasting Australia's Nebbiolo Symposium will feature visiting winemakers, local legends and a whole lot of Italian culture. Plenty of Italian-leaning lunch options will be on hand before a grand afternoon walkabout tasting featuring nebbiolo wines from the Adelaide Hills, South Australia and of course Italy. Eat, drink and be merry as we celebrate the art of making and enjoying great nebbiolo.



East End Cellars presents: Australian Fashion Labels Colours of Pol

Sunday 5 April | 5:00pm - 7:00pm | Page 12

The champagne alone will be a rare treat. Pair it with an exclusive runway show through Tasting Australia's glasshouses and you have a one off experience. Pol Roger will dazzle in this very special tasting, to be accompanied by new collections from Australian Fashion Labels brands C/MEO Collective and Keepsake The Label.



Glasshouse Kitchen: Adam Liston, Dan Hong, Aaron Turner, Raymond Capaldi, Daniel Puskas

Saturday 4 April | 7:00pm - 11:00pm | Page 9

The first stand-up Glasshouse Kitchen celebration is here! The best talent. The freshest produce. The one-night-only excitement a meal in Town Square sparks. This Glasshouse Kitchen will feature a stand-up food party to see Tasting Australia 2020 off in style.



Preview Party served by RAA Travel

Thursday 26 March 6:00pm - 8:30pm *Page 6*

Drinks? Chilled. Food? Sizzling. Excitement? You bet. Join the party as Tasting Australia officially opens for 2020. Victoria Square/Tarntanyangga will again be transformed into Town Square — Adelaide's go-to eating and drinking destination — and you'll have first look.

Condesa Co Lab Australian Coffee Championships 2020

27-30 March 9:00am - 5:00pm *Page 25*

These competitions feed directly into the World Coffee Events competitions, garnering competitors critical acclaim worldwide. Come and see the country's leading baristas compete for the chance to represent Australia at the World Coffee Championships.

The Italian Feast

Wednesday 1 April 6:30pm - 10:00pm *Page 29*

The newly upgraded King William Road is looking good — and so is a five-course Italian feast at local restaurant Farina 00 Pasta & Wine. Gather friends and family to celebrate as the Italians do: with gusto over an exceptional meal.

Tasting Australia Airlines: Melbourne to McLaren Vale

Friday 3 April 7:30am - 7:30pm *Page 20*

Start in the vineyard and finish by the ocean. This full-day Tasting Australia Airlines journey takes you to the heart of McLaren Vale direct from Melbourne. South Australia is ready to put on a show: taste celebrated wines among the very vines that produced them; relax before sun-drenched vistas as renowned chefs present their pick of local produce.

Great Wine Voyage

Sunday 5 April 1:00pm - 5:00pm *Page 32*

Welcome aboard! The Great Wine Voyage returns in 2020 to show guests why Adelaide is among the world's best wine regions. Experience first-hand why Adelaide is ranked alongside the world's best wine regions in the Great Wine Capitals Global Network. Enjoy an international wine tasting through some of the city's most exciting bars, with delightful canapés to match.



Love Potions

Saturday 28 March 7:30pm - 12:00am *Page 13*

You, plus 30 of Australia's best beverages. Add music, eats and a city bolthole. What do you have? Love Potions. Tasting Australia has gathered 30 of the hottest beverage producers in the nation for a free-spirited fiesta.



The Jacob's Creek Cook Off

1-5 April 11:00am - 3:00pm *Page 19*

If you have become addicted to high intensity culinary contests, why not get a group of friends together for a cooking challenge without the pressure of being eliminated!



St Hugo Flavours of the Market

30 March & 2 April 10:00am - 12:30pm *Page 28*

Some of the Barossa's best wine-centric cuisine is making a special appearance at the Adelaide Central Market. Join St Hugo executive chef Mark McNamara as he cooks a dish from St Hugo's award-winning restaurant and invites you to take a stallholder tour with a twist.



LOT:100 Presents The Ultimate Pizza Party

Sunday 5 April 11:00am - 5:00pm *Page 15*

Unlimited pizza from Australia's best pizza makers including Pizzateca (McLaren Vale), Tom Bubner of Pizza e Mozzarella (ADL), Si Paradiso (WA) and some very special guests from around the country!



TS

Town Square Victoria Square/ Tarntanyangga

FREE
ENTRY



Tasting Australia's Town Square returns in 2020 as the home of the eating and drinking experiences you love.

Free, fun and perfect for families, this is the place to meet for a drink, stay for lunch or dinner and explore. You'll find food vendors offering dishes packed with South Australian produce, bars proudly serving the finest beverages and an atmosphere of celebration. It's all in the heart of Adelaide – Victoria Square/Tarntanyangga.

Come early, stay late and see where Town Square takes you.

Opening hours:

Thursday 26 March*	6pm – 8.30pm
Friday 27 March	11am – Midnight
Saturday 28 March	11am – Midnight
Sunday 29 March	11am – 11pm
Monday 30 March	Closed
Tuesday 31 March	11am – 9pm
Wednesday 1 April	11am – 11pm
Thursday 2 April	11am – 11pm
Friday 3 April	11am – Midnight
Saturday 4 April	11am – Midnight
Sunday 5 April	11am – 7pm

* (ticketed preview event)

Preview Party served by RAA Travel



T	F	S	S	M	T	W	T	F	S	S	\$65
26	27	28	29	30	31	1	2	3	4	5	6:00pm

Drinks? Chilled. Food? Sizzling. Excitement? You bet. Join the party as Tasting Australia officially opens for 2020. Victoria Square – Adelaide's go-to eating and drinking destination – and you'll have first look. Sip wine and meet the folks who made it, while you catch up with friends and toast the 10 days to come. Your ticket includes a 2.5 hour food and beverage package, featuring wine and drinks tastings, drinks from the bar, plus food from Town Square vendors. Stroll the lawn and see what takes your fancy. Expect South Australian produce to shine: it's harvest season and the state's very best will be at your fingertips. When it's time for dessert you'll find sweet treats aplenty: glossy, rich and decadent. East End Cellars is back and ready to deliver. Our bars will meet your beverage needs, whether that's an Adelaide Hills pinot or a spritz enlivened with Riverland citrus.

VIP Preview Party served by RAA Travel



T	F	S	S	M	T	W	T	F	S	S	\$195
26	27	28	29	30	31	1	2	3	4	5	6:00pm

Kick up your heels as we open the Glasshouse Kitchen for this next-level party. You'll begin with abundant snacks around the Town Square fire pits, a perfect gathering point at sunset. At the pass: Michelin-starred international chefs Sat Bains and Heidi Bjerkan, plus Australians Darren Robertson and Emma McCaskill. Astonishing food is a given – the rest is up to this talented team. Festival beverage director Nick Stock and East End Cellars will have plenty of treats on hand; think a glass of Pol Roger to begin the night and extra-special vintages saved for the occasion. Inside the glittering Glasshouses you'll enjoy a selection of South Australian cheese, seafood and smallgoods presented by those who work with the produce each day. This all-inclusive celebration is Tasting Australia at its warm, welcoming best.

Paroo Kangaroo Food Expert Class



F	S	S	M	T	W	T	F	S	S	\$25
27	28	29	30	31	1	2	3	4	5	11:00am

Break it down. Cook it. Taste it. Come along to a hands on demonstration where Ray Borda, pioneer of the kangaroo meat industry in Australia, will talk all things roo and how kangaroo is sustainably and ethically sourced. Ray will be joined by a Paroo kangaroo butcher who will break down the kangaroo cuts. Not only breaking it down but talking about the different cuts and styles of kangaroo, where it came from, how it lived and the differences between kangaroo species. You'll get to learn about the cuts, texture and anatomy of the kangaroo, as well as how provenance makes a difference to the eating quality. Of course tasting the meat is essential.



Coravin Wine Bar

Discover a revolutionary way to preserve wine at this special Town Square bar. Coravin allows wine to be poured from a bottle without removal of the cork. Whether you're after a sip, a glass or more, the system keeps wine at its best for weeks, months and even years. Visit the Coravin Wine Bar to see this technology in action. You'll be able to purchase rare wines by the glass, meet winemakers and chat all things Coravin with an expert team.



One Plate presented by Australian Good Meat



F	S	S	M	T	W	T	F	S	S	\$60
27	28	29	30	31	1	2	3	4	5	Various

Available: Lunch & Dinner

This is your opportunity to experience a world-class meal in Tasting Australia's Glasshouse Kitchen. One Plate – presented in partnership with Australian Good Meat – invites you to enjoy a main course and side dish. Your meal will be prepared by Tasting Australia's creative director Simon Bryant, along with Kangaroo Island chef Jack Ingram (Sunset Food and Wine) and Clare Valley chef Guy Parkinson (Seed Kitchen). Two main course options will be available at each sitting, both featuring succulent South Australian lamb. The Glasshouse Kitchen experience has become a Tasting Australia talking point: diners love arriving at these intimate venues and discovering the atmosphere inside. Each has its own personality; all are warm, convivial and ready for their close-up. If you've been curious to step into the Glasshouse Kitchen but didn't know if a full meal was your scene, One Plate is for you. 90-minute sittings are on offer: lunch from 12pm and dinner from 6pm. You'll also find a bar nearby for beverages on consumption.

Butchers Block presented by Australian Good Meat



F	S	S	M	T	W	T	F	S	S	\$15
27	28	29	30	31	1	2	3	4	5	Various

Beef: 2:00pm | Lamb: 3:30pm

Celebrate locally produced beef and lamb at the Butchers Block presented by Australian Good Meat. This unique event offers a one-hour masterclass with Doug Piper, possibly Australia's only corporate butcher! Sharing his incredible skills gained from years in the industry, Doug will deliver an interactive masterclass in the art of butchery with a focus on identifying some of the more curious cuts and how to cook them. Doug will be joined by a South Australian red meat farmer who will share their story and reveal how world class standards and sustainable on-farm practices make Australian beef and lamb the best in the world. Develop a deeper understanding of the paddock to plate journey by asking questions to discover firsthand the work that it takes to produce the greatest meat on earth.

Speed Dating with Seafood – how to think, prepare and enjoy seafood you've only just met



F	S	S	M	T	W	T	F	S	S	\$80
27	28	29	30	31	1	2	3	4	5	11:00am

Seafood is nutritious and delicious but can be challenging when you have only just met. Co-Authors of the "Australian Fish & Seafood Cookbook" Fishmonger John Susman and Seafood Chef Steve Hodges will present a session which will make you conversant and comfortable in how to buy, store, prepare, cook and enjoy the best of the market. This session will prepare you for anything the ocean might throw at you and encourage you to get out more to eat seafood in.

Marco Pierre White: Unplugged and Personal



F	S	S	M	T	W	T	F	S	S	\$70
27	28	29	30	31	1	2	3	4	5	6:30pm

Marco Pierre White: Chef, restaurateur, TV personality – larger than life. Often dubbed the first celebrity chef, and the enfant terrible of the UK restaurant scene, at age 33, became both the youngest and the first British chef to be awarded three Michelin stars. Listen to tales from the kitchen trenches, a colourful career and the story behind giving those Michelin stars back. This event is an engaging Q&A facilitated by one of the best in the business, taking questions from the audience. This is a chance to participate! Seats are limited and every guests will have the opportunity to have their complimentary White Heat book by Marco Pierre White – this is your meet and greet. Some lucky foodies may even have time at the pass to snap a selfie. One night only, an event not to be missed.

Marco Pierre White: In the Kitchen: Your Teacher



F	S	S	M	T	W	T	F	S	S	\$115
27	28	29	30	31	1	2	3	4	5	6:30pm

Marco Pierre White is back in the kitchen just for you, cooking a few of his favourite things on stage. This is no stock standard fare, or ordinary cooking demonstration but an intimate setting. A class for you to learn technique. Picture it, you're seated at a table, Yalumba glass of wine in hand, as the aroma of flavours drifts throughout the room. The tranquillity of the room will be broken as that distinct voice of a chef in command at the pans barks an order to his trusty Sous. This is your chance to savour the flavours created by Marco with your very own entrée plate to devour. The mystery will be the cuisine: Will it be French? Will it be British? Or simply a few of his favoured things? This is an insight into the man himself through what he puts on the plate. Across this special experience taste two complimentary glasses of Yalumba Wines, one red, one white, the tannins rolling off your tongue as you sit in awe and learn from the master.

Seven's MKR on Show



F	S	S	M	T	W	T	F	S	S	Free
27	28	29	30	31	1	2	3	4	5	3:00pm

Real people. Real food. My Kitchen Rules is the reality cooking show for home cooks, showcasing the culinary skills of everyday Australians. Over a decade of entertaining audiences from their own kitchens, MKR alumni have gone on to share their food journey and become household names. Now it's your turn to see the MKR stars live in action in Town Square, whipping the crowd into a frenzy with their culinary creations.



FOOD VENDORS A taste of the menu

2KW²

SA Blue Swimmer Crab Crumpet / Fair Fish Spencer Gulf Calamari with Gumpark organic Pork Chorizo.

Boston Bay Smallgoods & The Smokin' Grillers

Whole pig pulled pork, grilled fresh cacciatore, and chorizo.

FIRE x SOI38

Charred Nomad Beef/ Chicken or Boston Bay Pork with Thai Condiments and Green Papaya salad.

GANG GANG

Spice Girl (Asian Inspired cheese burger) Soy marinated beef patty, Asian Slaw pickled ginger, rocket and wasabi mayo.

Gelista Premium Gelati

Premium artisan Gelati, including their signature dessert, the Bombe Alaska!

Hoy Pinoy

Hoy Pinoy Lechon – Whole Marinated Middle pig roasted over Charcoal served with atchara, sawsawan & kanin.

Hubba Hubba Hummus

Pita pocket stuffed with hummus, grilled eggplant, pickled red cabbage, soft boiled egg, Amba (pickled mango chilli sauce), tomato/ cucumber salad, pickled tulips and pickled cucumbers.

JoyBird

'Dirty Bird' Fried Chicken Bun with Fried Cheddar Cheese, Kimchi and Jalapeno mayo.

La Popular Taqueria

Cochinita Pibil - Slow roasted locally grown free range pork shoulder marinated with achiote paste and spices, wrapped in banana leaves, cooked in underground pit. Topped with pickled red onion and habanero salsa.

Ragazzi Colab Adam Swanson & Electra House

Spaghetti Vongole - Spaghetti, Port Lincoln Vongole, SA garlic, parsley and Pendleton's olive oil.

Ragini's Spice

Naancho's – Crispy Naan chips, topped with creamy tomato, fenugreek sauce and a choice of different toppings. Finished with torched melted cheddar cheese.

Shibui Dessert Bar

Softserve and softserve inspired desserts.

Soza's - Sri Lankan Street Food

Egg hopper or Hoppers along with Chicken Curry and Sambol.

Sunny's Pizza

Ngeringa Lamb Pizza – Ngeringa Farm Lamb, San Marzano, Smoked Scamorza, Backyard Sweet Potato, Backyard Chilli Oil and Backyard Parsley.

Glasshouse Kitchen

Town Square, Victoria Square/Tarntanyangga

PRESENTED BY



GLASSHOUSE



Tasting Australia's Glasshouse Kitchen presented by TheFork is back. The best talent. The freshest produce. Enjoy four world-class courses with expertly matched wines.

For 2020 we asked six remarkable chefs to name those who have inspired and guided their cooking. Who taught them? Who encouraged them? Who fostered their passion?

Each Glasshouse Kitchen presented by TheFork is a homage to the lead chef's tribe, and to the simple truth that we never excel in isolation. These joyful collaborations will deliver sublime dining experiences.

Festival beverage team Nick Stock and East End Cellars are ready to dazzle with a drinks line-up that includes a glass of Pol Roger on arrival and wines matched to every menu.

Paul Baker, Matt Moran, Troy Rhoades-Brown, Thomas Johns

F	S	S	M	T	W	T	F	S	S	\$325
27	28	29	30	31	1	2	3	4	5	7:00pm

The sharpest learning curve of Paul Baker's career came when he joined the kitchen at Sydney fine-diner Aria just after finishing high school. Now head chef at Adelaide's Botanic Gardens Restaurant, Baker has invited his former boss Matt Moran to join him in the Glasshouse Kitchen. With them will be Troy Rhoades-Brown, who established one of the country's best regional restaurants, Muse in the Hunter Valley, championing the people and produce of the region over the last ten years. Another chef who knows the British capital well is Thomas Johns; he trained there before making his way to Australia and becoming sous chef at Aria, then executive chef and owner of fellow Sydney restaurant Pello. Johns now works as a personal chef across the city. A love for produce unites this talented team. Each has enormous technical skill, used not as trickery but rather to show the freshest fare at its best. Moran, a fourth-generation farmer responsible for six Sydney restaurants, pioneered the paddock-to-plate ethos in Australia. Through Aria alone he trained a new generation of chefs who have gone on to shape dining across the nation. This Glasshouse Kitchen unites four stars to celebrate South Australia's bounty. Expect a deft touch and delicious food as this extraordinary bunch combines their powers.

Emma McCaskill, Sat Bains, Darren Robertson, Maggie Beer

F	S	S	M	T	W	T	F	S	S	\$325
27	28	29	30	31	1	2	3	4	5	7:00pm

Emma McCaskill met Sat Bains when she arrived for a trial at his Michelin two-star Nottingham restaurant on her day off. She got the job, and the experience of a lifetime to go with it. Now, for one night only, Bains and McCaskill will reunite in the Glasshouse Kitchen – with Darren Robertson and Maggie Beer along for the ride. Witty, wild and whip-smart, Bains signed up for catering school on impulse and found inspiration in the cooking of Marco Pierre White. He won a culinary scholarship to train in France and launched the acclaimed Restaurant Sat Bains in 2002. It was there that McCaskill became his development chef, responsible for devising modern British dishes and collaborating with a team that included a professional forager. Now head chef of Adelaide's Sparkke at the Whitmore, McCaskill remembers Bains' warmth and creativity as much as the high-stakes kitchen itself. Joining her at Tasting Australia will be Darren Robertson. The pair met at Tetsuya's, where McCaskill landed her first job as a qualified chef. Robertson is now co-owner and chef at The Farm in Byron Bay and Three Blue Ducks in Sydney and Brisbane; in those days his encouragement gave McCaskill a crucial confidence boost. McCaskill has long admired Beer's deep passion for South Australian food. This Glasshouse Kitchen event will be their first chance to cook together – prepare for nothing short of magic.



**Cheong Liew, Mark Best,
Philippe Mouchel, Tim Pak Poy**

F	S	S	M	T	W	T	F	S	S	\$325
27	28	29	30	31	1	2	3	4	5	7:00pm

This Glasshouse Kitchen is both a celebration of innovative cooking and a nod to how our culinary horizons have expanded in the four decades since Cheong Liew OAM first stepped into a professional kitchen. Joining the Tasting Australia patron will be ambassador Mark Best, Philippe Mouchel and Tim Pak Poy, chefs who also draw on diverse culinary influences as they dazzle. Liew began experimenting with flavour in his native Malaysia and achieved legendary status at The Grange in Adelaide. Training the next generation of chefs has always been a crucial part of his work. Best took to the stoves after working as an electrician in the West Australian gold mines. What followed was a stratospheric rise, with his French-inspired food pushing boundaries and earning Sydney's Marque three hats for 10 consecutive years. French is the cuisine of Melbourne-based Mouchel's heritage. He trained with the fabled Paul Bocuse, has worked extensively in Asia and specialises in traditional yet inventive Gallic dishes, refined and generous. Liew's former protégé Pak Poy will feature too. The pair worked together at Neddy's in Adelaide and remain close friends. Pak Poy earned Sydney restaurants Claude's and The Wharf high praise before moving on to establish a food industry consulting business. Expect an evening in the Glasshouse Kitchen that epitomises the pleasure and possibility of dining in Australia today.

**Adam Liston, Dan Hong,
Aaron Turner, Raymond Capaldi,
Daniel Puskas**

F	S	S	M	T	W	T	F	S	S	\$275
27	28	29	30	31	1	2	3	4	5	7:00pm

Adam Liston is ready to revel. He has assembled a crew: brilliant chefs each moving to their own beat. Together they'll run a stand-up food party to see Tasting Australia 2020 off in style. Liston – executive chef at Adelaide restaurants Shōbōsho and JoyBird – will be cooking with long-admired peers Dan Hong, Raymond Capaldi, Aaron Turner and Dan Puskas. Hong's speciality is Asian food from an Australian perspective: delicious dishes that keep the crowds coming back. His first major role was at Sydney's newly reopened Lotus; since then the Merivale executive chef has led restaurants including Mr. Wong. Liston – considers Melbourne legend Raymond Capaldi the greatest influence on his career. Liston trained at Hare & Grace and remembers an intense kitchen led by Capaldi's unbridled creativity. Now the pair are set to reunite. Turner made his name at Loam in regional Victoria before a personal and professional reinvention at Igni in Geelong. He and Liston share a passion for local produce cooked over an open flame. Puskas, head chef of Sydney's Sixpenny and formerly of Sepia and Marque, is known for his light touch across a contemporary menu. Liston is particularly keen to see how his Glasshouse Kitchen dream team responds to the buzz of Town Square. One thing is certain: guests at this stand-up celebration are in for a wild ride.

Please note: This is a stand-up celebration, not a seated Glasshouse Kitchen dinner.

**Karena Armstrong, Heidi Bjerkan,
Alanna Sapwell, O Tama Carey**

F	S	S	M	T	W	T	F	S	S	\$275
27	28	29	30	31	1	2	3	4	5	7:00pm

Joining Karena Armstrong in the Glasshouse Kitchen are three chefs each blazing their own creative trail: Heidi Bjerkan, O Tama Carey and Alanna Sapwell. Armstrong, co-owner and chef of McLaren Vale favourite The Salopian Inn, met Bjerkan at a hospitality forum in Oslo. She was impressed that the Norwegian, a Michelin-starred chef with multiple restaurants, remained hands-on in the kitchen – and captivated by her clean, bright and crisp dishes. Carey and Armstrong worked together at Sydney's Billy Kwong. Their friendship spans more than 15 years and is grounded in the pleasure of cooking; the pair compare notes on running their own restaurants and gravitate to home kitchens when they're together. Carey has been widely praised for her Lankan Filling Station in Darlinghurst, where traditional Sri Lankan dishes are served in a fresh, modern context. Sapwell is making waves as head chef of Brisbane's Arc Dining and Wine Bar, a role that follows stints in Japan, Italy and Sydney's Saint Peter. Her kitchen sources produce from local farmers and its own lush garden. This emphasis on working sustainably is shared by Sapwell's fellow Glasshouse Kitchen chefs; guests will enjoy a menu of South Australian specialties, with seafood sure to feature.

**Morgan McGlone, Shohei Yasuda,
Victor Liang, Nathan Sasi**

F	S	S	M	T	W	T	F	S	S	\$275
27	28	29	30	31	1	2	3	4	5	7:00pm

You know and love his fried chicken at Belles. But Morgan McGlone's talent doesn't end there. Classically trained, the skills he honed in top international kitchens will shape a menu honouring the role of mentors in a chef's career. Sharing this Glasshouse Kitchen will be Shohei Yasuda, Victor Liang and Nathan Sasi. Each inspires McGlone and shares his aversion to compromise; each is busy creating a legacy in their own signature style. The night's menu will feature dishes paying homage to significant influences for each chef. Don't expect straight replicas – you'll be treated to fresh new interpretations inspired by local ingredients. Yasuda worked in France and at Michelin two-starred Kadeau Copenhagen before heading to Tokyo and opening Kabi. His restaurant fuses Japanese and Nordic cuisine, with an emphasis on pickling, fermentation and carefully matched wines. New-style Chinese is the mission for Lee Ho Fook, Victor Liang's acclaimed Melbourne restaurant. He and McGlone are great friends – and housemates – who opened their first ventures within 10 months of each other. Former Sydney chef Nathan Sasi staged at Husk, the same Nashville fine-diner where McGlone trained under Sean Brock. Now running Adelaide's Leigh Street Wine Room, Sasi has quickly won fans in his adopted home city.

East End Cellars Masterclasses

Masterclass Pavilion, Town Square Victoria Square/Tarntanyangga



A story in every glass. Presented by Tasting Australia's Beverage Managers East End Cellars and Beverage Director Nick Stock, the popular East End Cellars Masterclass series surprise, delight and delve deep into the wonderful world of beverages.

Here is your opportunity to broaden your understanding of wine, beer and spirits, with incredible talent from across South Australia, Australia and the world! Enjoy the theatrics of the personalities that bring beverages to life as they share their stories behind each and every drop.

Forza Nebbiolo! Symposium & Grand Tasting

F	S	S	M	T	W	T	F	S	S	\$65
27	28	29	30	31	1	2	3	4	5	Various

FORZA Day Pass, limited number available (10:00am - 5:00pm): \$250 | Grande Tasting (2:00pm - 5:00pm): \$65

Get set for a big day of wine, food and fun. Tasting Australia's Nebbiolo Symposium will feature visiting winemakers, local legends and a whole lot of Italian culture. The action begins with a series of deep-dive tastings featuring visiting Italian winemakers Giuseppe Vajra (G.D. Vajra), David Fletcher (Fletcher Wines), Nicola Oberto (Trediberri), Elisa Scavino (Paolo Scavino), Simone Revello (Revello) and Pietro Colla (Poderi Colla). They represent the next generation of talent working across the nation, and they each bring their own unique take on great wines made with nebbiolo. Guiding the group throughout the morning will be South Australian nebbiolo star Steve Pannell (S.C. Pannell Wines), who has lead the charge to make great nebbiolo wines in the Adelaide Hills. Plenty of Italian-leaning lunch options will be on hand before a grand afternoon walkabout tasting featuring nebbiolo wines from the Adelaide Hills, South Australia and of course Italy. Eat, drink and be merry as we celebrate the art of making and enjoying great nebbiolo.

Tri-Nations Pinot Noir presented by Gourmet Traveller WINE

F	S	S	M	T	W	T	F	S	S	\$195
27	28	29	30	31	1	2	3	4	5	7:30pm

Pinot noir is the ultimate terroir grape – one that makes for a fascinating muse when tasted across locations, vintages and winemakers. Embark on an educative blind tasting of 12 wines from Australia, France and New Zealand. Guiding you on this global tasting tour will be four winemakers: South Australians Michael Downer (Murdoch Hill) and Stephen George (Ashton Hills), along with special guests Paul Pujol (Prophet's Rock) from Central Otago and Marquis Sauvage (Burn Cottage) from the United States. As soaring prices and scarce availability put Burgundy beyond reach for most, the world is looking for other nations to meet demand for top-quality pinot noir and Australia and New Zealand are in the box seat.

Pol Roger Champagne Collection

F	S	S	M	T	W	T	F	S	S	\$125
27	28	29	30	31	1	2	3	4	5	Various

Friday 27 March: 6:00pm | Saturday 4 April: 5:00pm

Revel in the magic of Pol Roger champagne as the maison's president Laurent d'Harcourt presents this intimate tasting of one of the most popular Champagne labels. Don't miss your chance to enjoy a tasting guided by the ultimate expert. You'll enjoy the full suite of rare Pol Roger champagnes, each an example of the beguiling complexity this house is known for, including a back vintage treat! That's Pol Roger Brut Réserve Non Vintage, Pol Roger Pure Non Vintage, 2012 Pol Roger Brut Vintage, 2012 Pol Roger Blanc de Blancs Vintage, 2012 Pol Roger Rose Vintage, 2006 Pol Roger Cuvée Sir Winston Churchill and 2008 Pol Roger Cuvée Sir Winston Churchill.

Brunch on the Dark Side – Sparkling Red

F	S	S	M	T	W	T	F	S	S	\$99
27	28	29	30	31	1	2	3	4	5	11:00am

Love a sparkling red? You've come to the right place. This South Australian specialty returns to the spotlight as we celebrate its charms over an indulgent brunch. A festive-season go-to, sparkling red has always had its fans. The wine survived a post-80s brush with cultural cringe and today continues to flourish, with South Australian labels and consumers taking a particular shine to it. Adelaide-based wine writer Tony Love and Ashton Hills winemaker Stephen George are set to delve into exceptional sparkling reds. Tasting Australia creative director Simon Bryant will be on brunch, serving up a range of accompaniments to these sparkling culinary chameleons.



Spirits in the City

F	S	S	M	T	W	T	F	S	S	\$75
27	28	29	30	31	1	2	3	4	5	12:00pm

Craft spirits have become a South Australian specialty. Distillers abound in Adelaide and across our regions, standing out from the pack through the use of local ingredients, time-honoured methods and plenty of passion. This is your chance to see what all the fuss is about. Tasting Australia's glasshouses will host the very best local spirits producers for two hours of tastings; get along to try distilleries' latest wares and chat with the folks behind your favourite tippie. Leading craft producers from around Australia will also be part of the action. Visit the Tasting Australia website to see the full list of spirit producers attending, which includes some of the state's major award winners.

Keep on Trocken

– Germany's Dry Riesling Revolution

F	S	S	M	T	W	T	F	S	S	\$85
27	28	29	30	31	1	2	3	4	5	1:30pm

Take a tour to riesling's Northern Hemisphere homeland Germany, and taste through two flights of that nation's new breed of scintillatingly pure and powerful dry rieslings as well as one bracket of more classic off-dry styles for comparison. Hosted by the two leading Australian importers of great German wine, Patrick Walsh (CellarHand) and Randall Pollard (Heart & Soil), this masterclass takes you inside the revolution with two of the category's most experienced palates and sharpest minds. You will taste the greatest dry rieslings of the Rheinhessen, Rheingau, Pfalz, Mosel and Nahe regions and experience first-hand the level of extreme high-quality that has seen these wines take the wine-drinking world by storm.

Cream of the Crop

– Adelaide Hills Chardonnay

F	S	S	M	T	W	T	F	S	S	\$125
27	28	29	30	31	1	2	3	4	5	3:30pm

Four of the region's absolute best producers gather here, from the founding father Brian Croser AO, to gun Shaw + Smith Senior Winemaker Adam Wadewitz and the region's latest superstar Michael Downer. Add to their wines the legendary Reserve Bin A chardonnays of Penfolds and you'll taste first hand the wines that pinned the region to the enduring high benchmark for quality it enjoys today. Australian Chardonnay has enjoyed a huge surge of success and these four producers have all played a key hand in steering the Adelaide Hills region through these highly competitive waters to the place of highest regard. Diverse, dynamic and endlessly drinkable, this masterclass celebrates Adelaide Hills chardonnay at its best with 12 scintillating examples.



Champagne Bollinger Collection

F	S	S	M	T	W	T	F	S	S	\$125
27	28	29	30	31	1	2	3	4	5	4:00pm

Join Bollinger's international sales director Guy de Rivoire for an intimate, in-depth tasting that will cover all the qualities that set this champagne apart. With an esteemed history dating back to 1829 and a global fan base that includes Queen Elizabeth II and James Bond, Bollinger is among the world's most revered producers of champagne. Taste through Special Cuvée NV, Bollinger Rosé NV, the newly released La Grande Année 2012, La Grande Année Rosé 2012 and their ultra-rare pinot noir red wine Cote Aux Enfants 2014. Learn alongside a leading name in the world of champagne.

Prophets & Savages

– Central Otago Pinot Superstars

F	S	S	M	T	W	T	F	S	S	\$125
27	28	29	30	31	1	2	3	4	5	5:30pm

New Zealand's renowned pinot noir region has been delivering standout wines for 30 years – now it's time to meet two leading lights of the new generation. Paul Pujol (Prophet's Rock) and Marquis Sauvage (Burn Cottage) with Australian importer Patrick Walsh (CellarHand) and Beverage Director Chris Crawford (Crown) will share their insights throughout the masterclass. Pujol takes inspiration from three vintages in France to craft wines from some of Central Otago's most rugged vineyards. Recently the great François Millet (Domaine Comte Georges de Vogüé) has collaborated with him in an exciting joint venture project – high praise indeed. Marquis Sauvage established Burn Cottage's 24-hectare vineyard in the foothills of the region's Pisa range and farms with minimal intervention methods to make wines that loom large on the global radar of great pinot noir.

The Story of Barossa Shiraz

– with Rockford's Robert O'Callaghan

F	S	S	M	T	W	T	F	S	S	\$195
27	28	29	30	31	1	2	3	4	5	7:30pm

Barossa shiraz is the wine that put Australia on the world wine map and this tasting gets right to the heart of how it grew to become so popular on home soil and a runaway international success. Curated by Robert O'Callaghan (most famously known for establishing and running Rockford Wines in Tanunda) and Tasting Australia Beverage Director Nick Stock this tasting celebrates the past, present and future of this very special red. O'Callaghan's fundamental role in interpreting the tradition of red winemaking in South Australia gives him a special place in our national wine story. In this tasting of 12 great Barossa shiraz wines, you will delve into the history of making great Barossa shiraz, where it is today and what possibilities lie ahead.

A Perfect Match – Bollinger Brunch

F	S	S	M	T	W	T	F	S	S	\$105
27	28	29	30	31	1	2	3	4	5	11:00am

Experience a special champagne brunch with Bollinger's international sales director Guy de Rivoire showcasing a range of the finest bottles including the Australian release of the new vintage 2012 La Grande Année. This complex Champagne gathers such richness as it ages in Bollinger's cellars and provides a fascinating backdrop for gastronomic moments like this. Festival Director Simon Bryant unleashes our team of talented chefs to create a memorable culinary moment to match this latest release 2012 La Grande Année. Tasting includes Bollinger Special Cuvée NV, Bollinger Rosé NV and Bollinger La Grande Année 2012.

Lark & Lark

F	S	S	M	T	W	T	F	S	S	\$125
27	28	29	30	31	1	2	3	4	5	7:00pm

Join godfather of Australian whisky Bill Lark and his gin legend brother Jon Lark as they offer gems from their prized distilleries. Bill first released a Tasmanian single malt to the commercial market in 1998. Since then his Lark Distillery – based in the Coal River Valley near Hobart – has enjoyed steady growth and a swag of accolades. Jon and his wife Sarah Lark founded Kangaroo Island Spirits in 2002, taking inspiration from boutique distilleries they'd visited in Europe and England. Enjoy stories, laughs and remarkable beverages as this award-winning pair compare notes on the Australian distilling industry.

Sake Samurai

F	S	S	M	T	W	T	F	S	S	\$95
27	28	29	30	31	1	2	3	4	5	7:00pm

Discover Japan's rarest and most exquisite sakes presented by award-winning sommelier and the knitted shorts-wearing, sake-samurai himself, Tim Watkins. This multi-talented connoisseur – acclaimed for his stints at Sydney's Automata and A1 Canteen – will share eight sakes and the stories of their crafting. In this masterclass he'll cover how sake is made, served and enjoyed in its homeland, plus the best ways to pair it with food. Avid sake fans are sure to be captivated by Watkins' cult-status selections and colourful attire, while newcomers will love the chance to forge a fresh appreciation for this fascinating drink.

That with Chicken

– Belles x Natural Wine

F	S	S	M	T	W	T	F	S	S	\$95
27	28	29	30	31	1	2	3	4	5	3:30pm

Belles Hot Chicken co-owner Morgan McGlone has long championed natural wine as the perfect pairing for his Nashville-inspired food. See for yourself in this masterclass, which will feature super tasty wings and the hottest natural wines to match. McGlone will be on hand to chat about the latest finds from his international travels, with Black Market Sake guru Tim Watkins – former sommelier at Sydney's Automata – also set to join the fun. Commune of Buttons winemaker Jasper Button will share picks from his label, part of a thriving natural wine scene across Basket Range in the Adelaide Hills.

Dark & Delicious – Fortified

Wines matched with Chocolate

F	S	S	M	T	W	T	F	S	S	\$95
27	28	29	30	31	1	2	3	4	5	7:00pm

Rich. Lavish. All-consuming – and a bit wicked. South Australia's fortified wines are the stuff of legend. You'll learn the secrets behind fortified wine production and taste rare bottlings from deep within the cellars of our very own national treasure trove, Seppeltsfield. Legendary winemaker and Seppeltsfield proprietor, Warren Randall, leads you through the stories behind these ancient drops. Expect nothing short of mind-blowing flavour experiences. These wines are sensational on their own, but are a revelation when paired with South Australia's very own Haigh's Chocolate for this session.

Bonneau du Martray

Corton-Charlemagne

– with special guest Thibault Jacquet

F	S	S	M	T	W	T	F	S	S	\$240
27	28	29	30	31	1	2	3	4	5	5:00pm

There is no greater example of a single Grand Cru chardonnay than that of Bonneau du Martray. It is a wine that is equally admired by consumers and winemakers and it sets the pace for concentration, power and consistency. Join special guest and general manager of the domaine, Thibault Jacquet, for a once in a lifetime vertical tasting of this much admired and iconic white Burgundy Grand Cru in a coup for Tasting Australia and chardonnay lovers alike.

For the Love of Bubbles

F	S	S	M	T	W	T	F	S	S	\$125
27	28	29	30	31	1	2	3	4	5	6:00pm

Who doesn't love a glass of bubbles? Join guests including Deviation Road winemaker Kate Laurie and Pol Roger president Laurent d'Harcourt to explore the full spectrum of all things sparkling wine. Travel through the world of fizz – from the easygoing and casual to the rare and exclusive – as you learn about the amazing choice now greeting wine-lovers. This intimate tasting will also feature Leanne Altmann, Beverage Director of McConnell Group, and the chance to taste some of Pol Roger's finest champagne.

Glory of Grenache MKIV

F	S	S	M	T	W	T	F	S	S	\$125
27	28	29	30	31	1	2	3	4	5	7:30pm

Wildly delicious wine tasting Glory of Grenache returns to our masterclass line-up. Prepare for more minced words and vinous blows as McLaren Vale and the Barossa clash where it counts. You'll decide which region triumphantly takes top billing as the source of South Australia's best grenache. Representing the vale: Yangarra's Peter Fraser, whose 2016 High Sands Grenache was named Wine of the Year 2020 by James Halliday. He'll be joined by the colourful, charismatic Chester Osborn from d'Arenberg. In the Barossa's corner is a duo to be reckoned with. International storyteller Jane Ferrari, a quick-witted Yalumba ambassador, will team up with Seppeltsfield senior winemaker Fiona Donald. Twelve grenache wines from across the two regions will be on tasting, with the two Nicks – Stock and Ryan – returning as your match referees. Game on!

Guilty Pleasures

– Krug tasting & Brunch

F	S	S	M	T	W	T	F	S	S	\$125
27	28	29	30	31	1	2	3	4	5	11:00am

Sometimes the most memorable food and wine pairings aren't found in Michelin-starred restaurants. This fun and creative morning tasting brings a trio of great Champagnes from the revered Krug Maison and opens up the floor to Mark Best, one of Australia's most awarded chefs and our Festival Director, Simon Bryant, to present their produce-driven culinary plays on these exquisite Champagnes. You will begin with a tasting of the exquisite Krug Rosé MV and be among the first to taste the Krug Vintage 2006. Then, to finish, enjoy a glass of Grande Cuvée and a creative snack moment to match. Our beverage director Nick Stock will be on hand to guide you through each champagne. The Grande Cuvée is particularly special, with each bottle prepared over at least two decades from a blend of more than 120 wines.

Masters & Apprentices

F	S	S	M	T	W	T	F	S	S	\$75
27	28	29	30	31	1	2	3	4	5	12:00pm

Come on in. Grab a glass, take a seat and have a chat. A festival favourite returns as we welcome five great South Australian winemaking families to share their stories, and of course their favourite vintages. Staged across glasshouses in Town Square, you'll meet two generations of each celebrated clan. There will be stories, laughs and insights galore as you try their wines in a relaxed, wander-at-will atmosphere. Enjoy this rare opportunity to get up-close and personal with the people and personalities behind South Australia's most celebrated wine labels.

Four to the Floor

– Barossa Wine, Family & Future

F	S	S	M	T	W	T	F	S	S	\$95
27	28	29	30	31	1	2	3	4	5	1:30pm

South Australia's family wineries matter, and not simply for making world-class wines. Meet four up and coming family members as they open up great bottles and conversations about their famous Barossa family wineries. Meet Yalumba brand manager Jessica Hill-Smith, Henschke marketing and PR manager Justine Henschke, winemaker Sophie Melton (daughter of Charles Melton) and Rockford's Holly Bousignac. They'll talk next-generation wine industry talent and the benefits and challenges of steering a family business. Hosting the discussion will be quick-witted federal politician turned presenter, podcaster and professor, Christopher Pyne. Enjoy cheese served by second-generation cheese-maker Mitch Lloyd of Woodside Cheese Wrights, a welcome glass of Pol Roger champagne and, of course, a selection of wines from Yalumba, Rockford, Charles Melton and Henschke.

Clonakilla Cote Rotie Reunion

F	S	S	M	T	W	T	F	S	S	\$195
27	28	29	30	31	1	2	3	4	5	3:30pm

Two vinous icons from two different hemispheres are united in this tasting. Canberra's superstar winemaker Tim Kirk was transfixed by the wines of France's Cote Rotie when he visited there decades ago, so much so he decided to become a winemaker. A quarter of a century later and Clonakilla shiraz viognier is acclaimed worldwide and recognised as exceptional – the highest possible classification – by Langton's. This masterclass is a celebration and reunion of both the wines that sparked Kirk's ambition and those he made in reply. Join him, along with special guests, to chart the evolution of the Clonakilla shiraz viognier to the point where the most recent 2018 vintage has attracted the estate's best reviews yet.



1000 Years of Wine

F	S	S	M	T	W	T	F	S	S	\$145
27	28	29	30	31	1	2	3	4	5	5:30pm

South Australia is home to some of the world's oldest vineyards. Geography and early quarantine restrictions have given the state great advantages; it dodged huge phylloxera plagues that swept North America, Europe and eastern Australia in the mid-19th century and is now a repository for international grape-vine heritage. The equation is simple: 10 wines on tasting, each of which comes from a vineyard that is more than 100 years old. The Barossa is a major player in the line-up, with wines made from vines dating back as far as the 1840s. Savour these extreme old vine wines alongside those of McLaren Vale, Clare Valley and more in this celebration of South Australian wine heritage.

Chester, d'Arry & three decades of The Dead Arm

F	S	S	M	T	W	T	F	S	S	\$125
27	28	29	30	31	1	2	3	4	5	7:30pm

Trace the lineage of d'Arenberg's flagship wine in this unprecedented vertical tasting as you join winemaker Chester Osborn and his living legend father d'Arry and taste 12 vintages of The Dead Arm shiraz. First released in 1993, the Osborns bring some of the last remaining bottles of this debut vintage and traces its journey through a range of outstanding vintages, in fact, these are all bottles that have never left the family cellar. This is a once-in-a-lifetime tasting, never to be repeated. Expect insights, anecdotes and, with the Osborns leading the charge, a healthy dose of the unexpected!

International Chardonnay Tasting

F	S	S	M	T	W	T	F	S	S	\$195
27	28	29	30	31	1	2	3	4	5	1:30pm

Chardonnay is where the world of white wine is at its most exciting and competitive. This masterclass features 12 wines on tasting from France, Australia and beyond – all selected on the basis of highest quality, typicity, reputation and global relevance. Leading the masterclass will be Master of Wine Michael Hill-Smith (Shaw + Smith), along with festival beverage director and wine critic Nick Stock. The tasting will be presented blind; you'll know the wines, but not the order in which they will be served. Can you pick the grand cru Burgundy among the best from around Australia, including leading names from the Adelaide Hills? How will they stack up against the very best of the best? Only one way to find out!

World Series Wine Options

F	S	S	M	T	W	T	F	S	S	\$300*
27	28	29	30	31	1	2	3	4	5	4:30pm

Welcome to the tasting with a twist. Get your friends together and put your wine knowledge to the test. Teams of four are invited to take on this quiz; the challenge is to unearth a wine's identity step by step. You'll taste, then tackle a series of multiple-choice questions covering origin, variety, vintage, producer and blend. The evening is presented by Adelaide's Mother Vine and led by Master of Wine David Lemire, one of the co-owners. He'll be joined by special guest Robert Hill-Smith of Yalumba – a man partial to regular rounds of Wine Options – and Tasting Australia beverage director Nick Stock. With these three in charge there's no doubt the wines will be exceptional, as will the banter. *Price for group of 4



Australian Fashion Labels Colours of Pol

F	S	S	M	T	W	T	F	S	S	\$195
27	28	29	30	31	1	2	3	4	5	5:00pm

The champagne alone is a rare treat. Pair it with a runway through Tasting Australia's glasshouses and you have a glittering backdrop to celebrated local designs. Pol Roger will dazzle in this very special tasting, to be accompanied by new collections from Australian Fashion Labels brands C/MEO Collective and Finders Keepers. On tasting: Pol Roger Brut Reserve Non-Vintage, Pol Roger Pure, 2012 Pol Roger Brut Vintage, 2012 Pol Roger Blanc de Blancs Vintage and 2012 Pol Roger Rosé Vintage. Elegant, supple and classically French, these are champagnes to be savoured. All champagnes will be matched with a selection of canapés curated by Georgie Rogers from The Tasting Room at East End Cellars.

Vintage Express



Welcome to the wine tour redefined. Visit top South Australian vineyards amid the bustle of vintage, meet the winemakers, before heading back to the city to enjoy their wines over lunch at a celebrated restaurant.



Love Potions



Grand Lodge of Freemasons

F	S	S	M	T	W	T	F	S	S	\$55
27	28	29	30	31	1	2	3	4	5	7:30pm

Here's a riddle. You, plus 30 of Australia's best beverages. Add music, eats and a city bolthole. What do you have? Love Potions.

We get it. You're into beer but never turn down a negroni. You love a glass of red, though there's also some seriously good gin getting about. At Love Potions you'll have all the options, and an entire night to explore them. Purchase as you go; chat with the folks who crafted your tippie and discover what sets it apart. Tasting Australia has gathered 30 of the hottest beverage producers in the nation for a free-spirited fiesta. Catering the party is Belles Hot Chicken, who'll be sending substantial canapés your way. Expect Nashville classics: wings, ribs, spicy chicken sliders and the vegetables that love them. Where's the party? Freemasons Lodge. The basement bar in this handsome North Terrace building is yours for the night. DJs will keep the tunes coming, so bring your mates and bank on a damn good time.

F	S	S	M	T	W	T	F	S	S	\$150
27	28	29	30	31	1	2	3	4	5	9:00am

You'll have an insider's view as the new season harvest is brought in, but this experience goes beyond simply watching. Roll up your sleeves to help move barrels or pick a few bunches; chat with winemakers to discover how grapes travel from vine to vat. There's chemistry, sure, but also a kind of magic at work in the transformation. You'll be in the heart of vintage action, so closed toe shoes are recommended.

Once ready for a bite you'll enjoy a selection of dishes from each restaurant's 'feed me' menu in a two-course lunch. Wine is included; additional drinks can be purchased on the day.

Venues are among the most celebrated in Adelaide's dining scene, each working to its own brief and using the exceptional produce found across South Australia. Tour groups are limited to 12 people, so gather your friends and clear the day's schedule. You'll want to take your time.

Vintage Tours will run on across 8 days of Tasting Australia, with wineries across McLaren Vale and the Adelaide Hills involved. One option will see you stay within city limits.

Put down that GPS – return transfers are part of each tour.

Vintage Express options are:

Friday 27 March	Chianti & Coriole Vineyards
Saturday 28 March	Orso & Murdoch Hill
Sunday 29 March	Botanic Gardens Restaurant & Tapanappa Wines
Wednesday 1 April	Herringbone & Brash Higgins Wine Co
Thursday 2 April	Fino Vino & Ochota Barrels
Friday 3 April	Jasmin & Wirra Wirra
Saturday 4 April	Leigh St Wine Room & Gentle Folk
Sunday 5 April	The Kentish & Yangarra Estate Vineyard



LOT100, Adelaide Hills

Gin & Oysters in the Hills



Ambleside Distillers

F	S	S	M	T	W	T	F	S	S	\$75
27	28	29	30	31	1	2	3	4	5	Various

Friday 27 March: 5:45pm | Sunday 29 March: 3:30pm

Gazander Oysters is bringing freshly farmed oysters straight to the Adelaide Hills to team up with local gin distillery Ambleside Distillers. The event will kick off with a cocktail masterclass from distiller Matt Dickson, followed by a shucking demonstration by the Gazander team. Each guest will receive two gin cocktails paired with a dozen oysters complemented by house-made toppings including a gin and tonic sorbet. Take in sweeping views from the Ambleside deck while sampling the best from these two family-owned and run businesses.

Very Jammy – How to make traditional jams and jelly



Marble Hill Cherries

F	S	S	M	T	W	T	F	S	S	\$98
27	28	29	30	31	1	2	3	4	5	10:00am

Get in a jam of the most delicious kind at this hands-on workshop. You'll enjoy morning tea, lunch and a glass of wine, tour a working orchard and go home with six jars of your own creations to savour. All the fun will take place at Marble Hill Cherries, an Ashton farm where 1,800 cherry trees grow beside native bushland. Bring a good chopping knife and board; everything else is lent or provided. Hone new skills and forge a fresh connection to an Adelaide Hills food tradition.

Thunderdot



Thunder Bus Road; South Australian Museum

F	S	S	M	T	W	T	F	S	S	\$150
27	28	29	30	31	1	2	3	4	5	Various

11:00am and 3:30pm

Thunderbus Road and Son of Dot are teaming up for the very first time to bring together one hell of a ride through Kurna and Peramangk country. You will taste, learn, eat, learn, smell, learn, drink, learn all on a 20 seater Thunderbus. Its super intimate and our speakers are super clever, so your mind may bend just a little, but the thrills and the spills are all geared towards creating a truly unforgettable journey up the hill and back. Traversing untold histories and celebrating fundamental truths. To infinity and beyond!! – Buzz lightyear 1995.

Show & Crow @ the Uraidla Republic



Uraidla Hotel

F	S	S	M	T	W	T	F	S	S	\$130
27	28	29	30	31	1	2	3	4	5	5:30pm

This is no ordinary pub. It's the Uraidla Republic: hub of an Adelaide Hills community. You'll begin with a tour of the proudly independent Uraidla Brewery and the chef's garden, where an impressive range of fruit and vegetables are grown. David Pearse from Uraidla's 5Nines Gin Distillery will host a masterclass in the pub's loft, followed by canapés. Move on to the Hills Hoist Room for shared mains – matched with Uraidla Brewery beer and Saint & Scholar wine – plus dessert.

Adelaide Hills Kids Farmers Market



Four Oaks Farm

F	S	S	M	T	W	T	F	S	S	\$5
27	28	29	30	31	1	2	3	4	5	10:00am

The first Adelaide Hills Kids Farmers Market will be held during Tasting Australia at Littlehampton's lush Four Oaks Farm. Showcasing young local growers, buy direct from producers and wander among stalls supplied by home and school gardens. Take your pick from a range of lunch options made with the best Adelaide Hills ingredients, and drinks including freshly crushed apple juice. Cooking demonstrations, children's stories and music will feature, along with farm activities such as pony rides and animal feeding.

Kuitpo Kollektive



Kuitpo Forest

F	S	S	M	T	W	T	F	S	S	\$20
27	28	29	30	31	1	2	3	4	5	12:00pm

Explore the Fleurieu Peninsula's Kuitpo Forest at this family-friendly picnic. You'll be hosted in a large clearing off Harvey Road known as The Oval, with plenty of local food and wine available to savour. Come and relax to laid-back tunes from local musicians, or simply stretch out and appreciate the magic of the forest. Beer from Kuitpo Brewing and a range of wines from Kuitpo Kollektive producers will be on hand; take your pick from a selection of mystery or known bottles. Little Mint at Meadows is on food – check out their picnic boxes with delicious grazing supplies for four. Picnickers under 18 are free, while paying adults will receive a glass with their entry ticket.

LOBO Orchard Feast



Stafford Orchards

F	S	S	M	T	W	T	F	S	S	\$150
27	28	29	30	31	1	2	3	4	5	12:30pm

Head to the Adelaide Hills for a long lunch beneath apple trees laden with ripe fruit. The LOBO Orchard Feast is a celebration of the Lenswood harvest and includes pre-lunch drinks and canapés ahead of a four-course meal celebrating "local"; cooked in the orchard by Shannon Fleming. Sip matched LOBO spirits and ciders while enjoying the vistas this region is loved for. Guests will hear from cheese experts Valerie Henbest (Smelly Cheese) and Kym Masters (Section 28) who will be creating a cider-washed cheese for the event, and local poultry and apple farmer Carey Schultz. Return bus transfers from Victoria Square are included.

Vine & Dine On Top of the Hill



Pike & Joyce Wines

F	S	S	M	T	W	T	F	S	S	\$135
27	28	29	30	31	1	2	3	4	5	12:00pm

Experience Adelaide Hills gem Pike & Joyce at its autumn best over lunch with matched museum wines from the property. Your afternoon in Lenswood will begin with canapés, a glass of bubbles and a guided vineyard tour led by vigneron Andrew Pike. Lunch is to be hosted in Pike & Joyce's "On Top of the Hill" restaurant, where head chef Mathew Kinghorn and his team are driven by flavour, texture and aroma. On the set menu: produce sourced from local suppliers including Lenswood's Natures Chicken, Eastbrook Vegetable Farms in Mount Barker, Patch of Plenty at Basket Range and Stirling's Red Cacao Chocolate. This immersive afternoon marks the first time Pike & Joyce has held a Tasting Australia event. Start your own tradition here.

From Simple Fare to Fabulous – Japanese Cooking with Style



Marble Hill Cherries

F	S	S	M	T	W	T	F	S	S	\$130
27	28	29	30	31	1	2	3	4	5	10:00am

This Adelaide Hills event will help you prepare and present Japanese dishes like an expert. Trailblazing chef Ayako Ito will explain how to make beautiful table decorations, then demonstrate two classic Japanese dishes before they're served for lunch alongside a glass of wine, sake or Japanese tea. Your destination is Marble Hill Cherries, which is found in one of the highest parts of the Mount Lofty Ranges at Ashton. Each guest will return home with a pair of extra-long Saibashi cooking chopsticks.

The Farmers Fare – Bush Tucker Experience



Four Oaks Farm

F	S	S	M	T	W	T	F	S	S	\$15
27	28	29	30	31	1	2	3	4	5	11:00am

Taste traditional bush tucker at this weekend celebration of Indigenous wisdom. The Farmers Fare will be held across two days at the historic Four Oaks Farm near Littlehampton. Try and buy dishes made during cooking demonstrations by Mark Olive and Andrew Fielke, and learn about bush foods from Adelaide Hills producers. Indigenous art will be on display; kids will love nature-based activities across the farm and the chance to sample everything from fresh-baked damper to local yabbies.

Bush Tucker Experience with Mark Olive



Four Oaks Farm

F	S	S	M	T	W	T	F	S	S	\$150
27	28	29	30	31	1	2	3	4	5	1:00pm

Be immersed in indigenous cuisine with celebrated chef Mark Olive. Spend the day at Four Oaks Farm in the Adelaide Hills. Experience native ingredients fused with modern cooking techniques. Part of The Chefs' Line on SBS television, Olive will prepare a collection of recipes guests can try, showing the most delicious ways to include native food in home cooked dishes. Held on the same day as The Farmers Fare – Bush Tucker Experience, ticket-holders get a comprehensive look at indigenous ingredients.

Magarey Orchard Harvest Dinner



Magarey Orchard

F	S	S	M	T	W	T	F	S	S	\$60
27	28	29	30	31	1	2	3	4	5	4:00pm

Kick up your heels to mark the end of harvest at this inaugural celebration hosted by the family-run Magarey Orchard in Coromandel Valley. Food, wine and cider are on the menu, to be served between fruit trees, beneath stars and accompanied by live jazz. Enjoy a wine, beer or house-made cider on lawns overlooking the rows as the autumn sun sets; a seasonal four-course feast will follow. Your shared-plate menu will include plenty of Magarey Orchard produce, with matched wines available to purchase.

Golding Wines Western Branch Wine & Dine Safari



Golding Wines

F	S	S	M	T	W	T	F	S	S	\$200
27	28	29	30	31	1	2	3	4	5	10:00am

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

LOT:100 presents the Ultimate Pizza Party



LOT:100

F	S	S	M	T	W	T	F	S	S	\$50
27	28	29	30	31	1	2	3	4	5	11:00am

LOT:100 + friends present THE ULTIMATE PIZZA PARTY. Enjoy unlimited pizza between 11am and 5pm from Australia's best pizza makers including Pizzateca (McLaren Vale), Tom Bubner of Pizza e Mozzarella (Adelaide), Si Paradiso (Western Australia) and some very special guests from around the country to be announced. Compare different styles from the best of the best, paired with drinks from Mismatch Brewing Co, Hills Cider, Adelaide Hills Distillery, Vinteloper and Ashton Valley Fresh. The best pizza and better booze in a party to end all parties.



Pike & Joyce Wines, Adelaide Hills



Beerenberg, Adelaide Hills



Sequoia Luxury Lodges
at Mount Lofty House, Adelaide Hills

The Luxury Brands of South Australia



Sequoia Luxury Lodges at Mount Lofty House

F	S	S	M	T	W	T	F	S	S	\$3000
27	28	29	30	31	1	2	3	4	5	6:00pm

Stay in Australia's most luxurious lodges, months ahead of their official launch. Enjoy the ultimate fine dining experience, prepared by world class chefs. On arrival via luxury chauffeur transfer at your luxury suite within Mount Lofty House estate, you will enjoy a 30-minute spa treatment or Adelaide Hills gin tasting. Your evening starts with orchestral music, canapes and sparkling Sequoia wine, then dinner will be prepared, in partnership between Paroo Kangaroo and Penfold's. Chefs Jin Choi (Hardy's Verandah) and Jared Ingersoll (Barrel and Beast) (31st March) or Duncan Welgemoed (Africola) and Paul Bentley (Magno Brasserie) (1st April) will deliver unbeatable dining experiences, paired with Penfold's wines, for an unforgettable dinner beneath the stars. This exceptional opportunity will be an experience you'll never forget.

Event Calendar

	Friday 27 March	Saturday 28 March	Sunday 29 March	Monday 30 March	Tuesday 31 March	
	Location and Event Pg	Location and Event Pg	Location and Event Pg	Location and Event Pg	Location and Event Pg	
ALL DAY	TS Town Square 6	TS Town Square 6	TS Town Square 6	TS Town Square 6	TS Town Square 6	
	FP Vintage Express: Chianti & Coriole Vineyards 13	AH Vintage Express: Orso & Murdoch Hill 13	TS EECM: Forza Nebbiolo! Symposium 10	A 2020 Condesa Co Lab Australian Coffee Championships 25	A Flavours of Campbelltown Food Trail Bus Tour 29	
	AH Very Jammy 14	A 2020 Condesa Co Lab Australian Coffee Championships 25	AH Vintage Express: Botanic Gardens Restaurant & Tapanappa Wines 13	A Flavours of Campbelltown Food Trail Bus Tour 29	AH Very Jammy 14	
	A 2020 Condesa Co Lab Australian Coffee Championships 25	A Eat'n on the Street 26	AH Very Jammy 14			
MORNING	AH Thunderdot 14	TS Paroo Kangaroo Food Expert Class 6	TS EEC Presents: A Perfect Match – Bollinger Brunch 11	A A Taste of Australia 25	A A Taste of Australia 25	
	B Saltram – Underground Tour, Tasting & Lunch 18	TS EECM: Brunch on the Dark Side 10	AH Thunderdot 14		A St Hugo Flavours of the Market 28	
	FP Settlers Spirits Gin Masterclass 21	AH Thunderdot 14	AH Adelaide Hills Kids Farmers Market 14			
	A A Taste of Australia 25	B Saltram – Underground Tour, Tasting & Lunch 18	B Saltram – Underground Tour, Tasting & Lunch 18			
		B Market Tour and Lunch 18	FP Settlers Spirits Gin Masterclass 21			
		FP Settlers Spirits Gin Masterclass 21	A A Taste of Australia 25			
		FP Producers Table Breakfast 21	A Indigenous Flavours on the Sea 26			
		FP Meet Your Maker 21	A A Brunch With a View 28			
		A A Taste of Australia 25				
		A Indigenous Flavours on the Sea 26				
	AFTERNOON	AH Thunderdot 14	TS EECM: Spirits in the City 11	TS EECM: Forza Nebbiolo! Symposium Grand Tasting 10	A The Penfolds Grange Sandwich 26	TS One Plate presented by Australian Good Meat 7
		B Luigi's Long Lunch 18	TS EECM: Keep on Trocken 11	AH Gin & Oysters in the Hills 14	A World Famous Chinese Dining Experience 26	TS Butchers Block presented by Australian Good Meat 7
A The Urban Kitchen 25		TS EECM: Cream of the Crop 11	AH Thunderdot 14		A The Penfolds Grange Sandwich 26	
A The Penfolds Grange Sandwich 26		TS EECM: Champagne Bollinger Collection 11	AH Kuitpo Collective 14		A World Famous Chinese Dining Experience 26	
A World Famous Chinese Dining Experience 26		AH Thunderdot 14	AH LOBO Orchard Fest 14			
		B Saltram – Underground Tour, Tasting & Lunch 18	B Saltram – Underground Tour, Tasting & Lunch 18			
		B Fino, The Freak & The Dairyman 18	B Matt Moran & Yalumba Farmgate Lunch 19			
		B Elderton – A Vineyard to Table Experience 19	FP Organic Wines amongst the Organic Vines 21			
		FP Organic Wines amongst the Organic Vines 21	FP Lounging by the Lake 21			
		FP Hacienda Hi Fi 21	FP Serafino Producers Lunch on the Deck 21			
		CV The Market Soirée Clare Valley 22	EP A Taste of Streaky Bay Long Table Lunch 23			
		MLC Vintage Garden Party 24	A The Urban Kitchen 25			
		A The Urban Kitchen 25	A Gin Blending Masterclass 25			
		A Gin Blending Masterclass 25	A Cocktail Masterclass 25			
		A The Penfolds Grange Sandwich 26	A The Penfolds Grange Sandwich 26			
		A World Famous Chinese Dining Experience 26	A World Famous Chinese Dining Experience 26			
		A Archie Rose Distilling Co. 27	A Ragini Dey's 2 or 20 28			
		A Gin Sea Voyage Captained by the Makers 27	A Australian Craft Cocktail Masterclass 28			
EVENING		TS GHK: Paul Baker, Matt Moran, Troy Rhoades-Brown, Thomas Johns 8	TS GHK: Emma McCaskill, Sat Bains, Darren Robertson, Maggie Beer 8	TS EECM: Lark & Lark 11	FP Salopian Inn Family Dinner 21	TS One Plate presented by Australian Good Meat 7
		TS EECM: Tri-Nations Pinot Noir 10	TS EECM: Prophets & Savages 11	A World Famous Chinese Dining Experience 26	R Pizza Masterclass 24	TS Marco Pierre White: Unplugged and Personal 7
	TS EECM: Pol Roger Champagne Collection 10	TS EECM: The Story of Barossa Shiraz 11		A World Famous Chinese Dining Experience 26	AH The Luxury Brands of South Australia 15	
	AH Gin & Oysters in the Hills 14	A Love Potions 13			R Pizza Masterclass 24	
	AH Show & Crow @ the Uraidla Republic 14	B Yep, it's another Barossa wine shed dinner 19			A World Famous Chinese Dining Experience 26	
	B A Night in the Vines 18	FP Curiouser and Curiouser 21			A Izakaya Night 29	
	B 1918 Centennial Taste Experience 18	R Masters of Their Craft Degustation Dinner 24				
	A Gin Blending Masterclass 25	A Cocktail Masterclass 25				
	A Cocktail Masterclass 25	A Peel Street Gin Trail 26				
	A Peel Street Gin Trail 26	A World Famous Chinese Dining Experience 26				
	A Limestone Coast comes to North Terrace – VIP dinner 26	A Chef Nenad's Kitchen Table 28				
	A Gin Times 26	A The 12 Hour Menu 28				
	A Born to Make Wine 26	A Gluten Free Family Festa 28				
	A World Famous Chinese Dining Experience 26					



EEC East End Cellars
 EECM East End Cellars
 Masterclass
 GHK Glasshouse Kitchen

TS

Town Square

A

Adelaide

AH

Adelaide Hills

FP

Fleurieu Peninsula

LC

Limestone Coast

EP

Eyre Peninsula

B

Barossa

FRO

Flinders Ranges & Outback

MLC

Murray River, Lakes & Coorong

YP

Yorke Peninsula

R

Riverland

CV

Clare Valley

Wednesday 1 April

Location and Event	Pg
TS Town Square	6
FP Vintage Express: Herringbone & Brash Higgins Wine Co	13
A Flavours of Campbelltown Food Trail Bus Tour	29
A Farm to Fork!	29

Thursday 2 April

Location and Event	Pg
TS Town Square	6
AH Vintage Express: Fino Vino & Ochota Barrels	13

Friday 3 April

Location and Event	Pg
TS Town Square	6
FP Vintage Express: Jasmin & Wirra Wirra	13
FP Tasting Australia Airlines: Melbourne to McLaren Vale	20
A Forage to Feast Full Day Tour	31

Saturday 4 April

Location and Event	Pg
TS Town Square	6
AH Vintage Express: Leigh St Wine Room & Gentle Folk	13
AH The Farmers Fare – Bush Tucker Experience	15
FP Tasting Australia Airlines: Brisbane to McLaren Vale	20
FP Meet the Grower, Taste the Region, Eat the Street	22
FRO Flinders Experience	23

Sunday 5 April

Location and Event	Pg
TS Town Square	6
AH Golding Wines Western Branch Wine & Dine Safari	15
AH LOT:100 presents the Ultimate Pizza Party	15
B Saltram – Underground Tour, Tasting & Lunch	18
FP Vintage Express: The Kentish & Yangarra Estate Vineyard	13

A A Taste of Australia	25
A Indigenous Flavours on the Sea	26

FP Settlers Spirits Gin Masterclass	21
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B Saltram – Underground Tour, Tasting & Lunch	18
B Wolf Blass – Makers Project tasting and lunch	19
FP Settlers Spirits Gin Masterclass	21
A St Hugo Flavours of the Market	28
A Aged Care Hospitality – The Dining Experience	31

TS Speed Dating with Seafood	7
TS EEC Presents: Guilty Pleasures	12
AH From Simple Fare to Fabulous	14
B Saltram – Underground Tour, Tasting & Lunch	18
B Rockford Wines – Krondorf Garden Grazing	19
FP Settlers Spirits Gin Masterclass	21
FP Meet Your Maker	21
A Indigenous Flavours on the Sea	26
A Taste Our Market	32
A Forage to Feast Half Day Tour	32

AH From Simple Fare to Fabulous	14
AH The Farmers Fare – Bush Tucker Experience	15
B Saltram – Underground Tour, Tasting & Lunch	18
B Rockford Wines – Krondorf Garden Grazing	19
FP Settlers Spirits Gin Masterclass	21

B The Jacob's Creek Cook Off	19
A The Penfolds Grange Sandwich	26
A World Famous Chinese Dining Experience	26

TS EECM: That with Chicken	11
AH Vine & Dine On Top of the Hill	14
B The Jacob's Creek Cook Off	19
A The Urban Kitchen	25
A The Penfolds Grange Sandwich	26
A World Famous Chinese Dining Experience	26
A The Guardsman Best of SA Lunch	30

TS EECM: Bonneau du Martray Corton-Charlemagne	11
B The Jacob's Creek Cook Off	19
FP Feral, Ferment and Forage a Winemakers Table	22
A The Urban Kitchen	25
A The Penfolds Grange Sandwich	26
A World Famous Chinese Dining Experience	26
A Taste Our Market	32

TS Seven's MKR on Show	7
TS EECM: Masters & Apprentices	12
TS EECM: Four to the Floor	12
TS EECM: Clonakilla Cote Rotie Reunion	12
AH Bush Tucker Experience with Mark Olive	15
AH Magarey Orchard Harvest Dinner	15
B Saltram – Underground Tour, Tasting & Lunch	18
B The Jacob's Creek Cook Off	19
B Elderton – A Vineyard to Table Experience	18
B Rockford Wines – Krondorf Garden Grazing	19
FP Mangiare Con Marco	20
FP Wirra Wirra Flagship Experience	22
MLC Escargot Festival	24
A The Urban Kitchen	25
A Gin Blending Masterclass	25
A The Penfolds Grange Sandwich	26
A World Famous Chinese Dining Experience	26
A Archie Rose Distilling Co.	27

TS EECM: International Chardonnay Tasting	12
TS EEC Presents: World Series Wine Options	12
B The Jacob's Creek Cook Off	19
B Rockford Wines – Krondorf Garden Grazing	19
YP Feast on Yorke	23
LC Bellwether Asado	24
A The Urban Kitchen	25
A Gin Blending Masterclass	25
A Cocktail Masterclass	25
A The Penfolds Grange Sandwich	26
A World Famous Chinese Dining Experience	26
A Gin Sea Voyage Captained by the Makers	27
A Gluten Free Family Festa	28
A Mama's Kitchen	32
A 2KW Seafood and Oyster Festival	32
A Beergustation	32
A Comfort Food Cabaret and the Weber® Grill Academy Pop Up	32
A Great Wine Voyage	32

TS Marco Pierre White: In the Kitchen: Your Teacher	7
TS GHK: Karena Armstrong, Heidi Bjerkan, Alanna Sapwell, O Tama Carey	9
TS EECM: Sake Samurai	11
AH The Luxury Brands of South Australia	15
FP Once Upon a Vine	21
FP Vintage Dinner at SC Pannell	22
A Gin Blending Masterclass	25
A Cocktail Masterclass	25
A Peel Street Gin Trail	26
A World Famous Chinese Dining Experience	26
A Food for Thought	29
A Scoff Something Native if you're Game	29
A Sean's Kitchen Mayura Station Dinner	29
A Slate at Stem	29
A The Italian Feast	29

TS GHK: Morgan McGlone, Shohei Yasuda, Victor Liong, Nathan Sasi	9
TS EECM: Dark & Delicious	11
B Yep, it's another Barossa wine shed dinner	19
FP Leonards Mill goes RAW with Massimo Mele	22
A Gin Blending Masterclass	25
A Cocktail Masterclass	25
A Peel Street Gin Trail	26
A World Famous Chinese Dining Experience	26
A A Taste of Italy, Amadio Style	29
A Bar Torino x Pirate Life	30
A Hook and Vine	30
A South Australia's Two Big Reds – Wine & Wagyu	30
A Pirate Life vs The Feathers	31
A Dry Aged Dinner	31
A Nose to Tail and Gin Degustation	31

TS GHK: Cheong Liew, Mark Best, Philippe Mouchel, Tim Pak Poy	9
TS EECM: For the Love of Bubbles	12
TS EECM: Glory of Grenache MKIV	12
FP Seaside Sojourn	20
A Gin Blending Masterclass	25
A Cocktail Masterclass	25
A Peel Street Gin Trail	26
A World Famous Chinese Dining Experience	26
A A Taste of South Australia, Beachside	31
A Botanic Gardens Restaurant x delicious. Dinner Party	31
A Get Shucked!	31
A Glamour in the Barn with Adelaide Showground Farmers Market	31
A On Stage, with Henschke and the Australian Dance Theatre	32
A Comfort Food Cabaret and the Weber® Grill Academy Pop Up	32

TS GHK: Adam Liston, Dan Hong, Aaron Turner, Raymond Capaldi, Daniel Puskas	9
TS EECM: Pol Roger Champagne Collection	10
TS EECM: 1000 Years of Wine	12
TS EECM: Chester, d'Arny & three decades of The Dead Arm	12
FP Picnic Under the Stars	22
FP A-Z at AB&D	22
FP Maze Dining Experience	22
R Masters of Their Craft Degustation Dinner	24
LC Coonawarra After Dark	24
A Cocktail Masterclass	25
A Peel Street Gin Trail	26
A World Famous Chinese Dining Experience	26
A Gluten Free Family Festa	28

TS EEC Presents: Australian Fashion Labels Colours of Pol	12
A World Famous Chinese Dining Experience	26



Barossa

Saltram – Underground Tour & Tasting with Three-Course Lunch



Saltram Wine Estate

F	S	S	M	T	W	T	F	S	S	\$85
27	28	29	30	31	1	2	3	4	5	Various

Friday 27 March & 3 April: 11:00am | Saturday 28 & Sunday 29 March, Saturday 4 & Sunday 5 April: 11:00am & 1:00pm

Go underground for a tour and wine tasting at one of the Barossa's oldest estates before surfacing for an indulgent three-course lunch. Saltram, near Angaston, was established in 1859 and proudly celebrates Barossa tradition and heritage. You'll begin this experience with a tasting of Saltram premium wines, followed by a tour of the winery's cellar. Taste Mr Pickwick's tawny and gather in for a ghost story or two. A lunch table at Salter's Kitchen will be ready once you're back in the daylight.

Luigi's Long Lunch



Lou Miranda Estate

F	S	S	M	T	W	T	F	S	S	\$125
27	28	29	30	31	1	2	3	4	5	12:00pm

Be welcomed to the Barossa by a family passionate about sharing local food and wine. Enjoy six courses with matched wines from the award-winning, family-run Lou Miranda Estate at Rowland Flat. The winery's restaurant – found within its cellar door – offers a modern interpretation of classic Italian cuisine. You'll begin with canapés on the lawns, with other special touches to include fortified wine from the barrel and new vintage 2020 whites to sample. Gather your tribe and embrace the long lunch.

A Night in the Vines

– Grant Burge Wines & The Cellar Kitchen's Immersive Indulgence



The Meshach Cellar at Grant Burge Barossa

F	S	S	M	T	W	T	F	S	S	\$200
27	28	29	30	31	1	2	3	4	5	6:30pm

Harvest in the Barossa is when the region shines brightest: winemakers hard at work and a sense of promise in the air. Visit Grant Burge Wines to be immersed in the season. You'll begin with history of the Meshach Cellar, a carefully restored site perfect for tasting the Grant Burge range. Dinner will follow; indulge in a six-course meal with matched wines while surrounded by vineyards. The estate's chief winemaker Craig Stansborough and executive chef Derek Salmon will be on hand to discuss their crafts – you can simply enjoy them.

1918 Centennial Taste Experience



1918 Bistro & Grill

F	S	S	M	T	W	T	F	S	S	\$120
27	28	29	30	31	1	2	3	4	5	7:00pm

Take a step back in time as the home of Barossa hospitality celebrates its heritage. Guests will enjoy 100-year-old recipes from the Barossa Valley, over a 5-course dinner with matched wines from some of the Valley's oldest estates. Much has changed since these dishes were first served, but the simple pleasure of gathering for a meal remains the same. The events menu highlights the Barossa's distinctive regional food culture and will feature ingredients sourced from within the Barossa Valley.

Market Tour and Lunch



Barossa Farmers Market

F	S	S	M	T	W	T	F	S	S	\$85
27	28	29	30	31	1	2	3	4	5	10:30am

See, hear and taste Barossa heritage on this immersive walking tour and lunch. Be guided by locals as you learn how the region's unique food culture developed and why it remains so strong to this day. You'll explore the Barossa Farmers Market in Angaston and discover stalls reflecting the vibrancy, diversity and quality of its fare. Lunch will follow at Nuriootpa's Ember. Share platters of the freshest and finest Barossa ingredients with the farmers and producers whose food and beverages are on the menu.

Fino, The Freak & The Dairyman



Fino Seppeltsfield

F	S	S	M	T	W	T	F	S	S	\$185
27	28	29	30	31	1	2	3	4	5	11:00am

Exceptional flavour combinations don't get much better than riesling and pork. Three standout Barossa brands agree – and they're making a day of it. The region's beloved Fino at Seppeltsfield will host John Hughes of local label Rieslingfreak and Michael Wohlstadt, also known as The Dairyman, for a masterclass and five-course lunch. You'll cover riesling styles and regions in the masterclass, with delightful morsels of heritage pork to match from Fino chef Sam Smith. From there it's off to a relaxed shared lunch.



IT'S CHEF v CHEF



The Jacob's Creek Cook Off



Jacob's Creek

F	S	S	M	T	W	T	F	S	S	\$140
27	28	29	30	31	1	2	3	4	5	11:00am

If you have become addicted to high intensity culinary contests, why not get a group of friends together for a cooking challenge without the pressure of being eliminated! Executive Chef Nik Tucker will be cooking up a storm, and you will have the opportunity to learn his kitchen tips and tricks without taking home the wooden spoon. It is a contest against the clock and other teams in this kitchen countdown – but this is an experience for home chefs of all abilities, it is all about the fun of food, and sharing those moments with friends and family. Over four hours, you'll create an entrée and dessert while our team sort out the mains, and then your prize is to enjoy every single bite of your culinary creation. Our knowledgeable Cellar Door team will be your hosts for the day, guiding you through a selection of our Jacob's Creek wines.

Jacob's Creek, Barossa

Elderton

– A Vineyard to Table Experience



Elderton Wines

F	S	S	M	T	W	T	F	S	S	\$75
27	28	29	30	31	1	2	3	4	5	2:00pm

Step beyond the tasting bench to discover Barossa winemaking heritage at its best. The Elderton: A Vineyard to Table Experience promises an afternoon shaped by the relaxed, genuine hospitality this Barossa estate is known for. Stroll through the restored 1894 Command vineyard before enjoying a rare look inside the winery and seeing first-hand how magic is made. From there you'll visit the Elderton Cellar Door for a tasting flight of five wines, each paired with a canapé made from local produce.

Yep, it's another Barossa wine shed dinner



Lyndoch Hill

F	S	S	M	T	W	T	F	S	S	\$150
27	28	29	30	31	1	2	3	4	5	6:00pm

Head for the beautiful grounds of Lyndoch Hill and to – you guessed it – a wine shed. But what a shed! Inside you'll find winemaker Mark Creed, chef Alana Brabin from If You're Game and traditional owner Yuandamarra. The six-course menu includes Birdwood venison, Greenslade chooks and kitchen garden vegetables. Enjoy canapés, an amuse bouche, bread, a plated first course, shared main straight from the fire pit, dessert and Barossa cheese. Creed Wines and craft wines will be served on arrival, followed by local treasures from Mark's cellar and port to finish. Yuandamarra will showcase Aboriginal artefacts and share stories shared before house band Yes Men takes the stage and invites you to dance the night away.

Wolf Blass – Makers Project tasting amongst the vines with a two-course lunch



Wolf Blass Visitor Centre

F	S	S	M	T	W	T	F	S	S	\$95
27	28	29	30	31	1	2	3	4	5	11:00am

Discover the recent release of Wolf Blass Makers' Project wines at a Barossa vineyard tasting and lunch. First you'll gather with a Wolf Blass ambassador among the vines to taste the latest release of Makers' Project wines and discover the techniques used to produce them. A shared plate laden with local produce will be served with the tasting. Spend a relaxed afternoon under the Westwing pavilion overlooking the beautiful Wolf Blass wetlands, with a lavish chef's selection lunch platter to share with two matched wines.

Rockford Wines

– Krondorf Garden Grazing



Rockford Wines and Krondorf Farm

F	S	S	M	T	W	T	F	S	S	\$150
27	28	29	30	31	1	2	3	4	5	Various

10:00am & 2:00pm

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



Matt Moran & Yalumba Farmgate Lunch



Yalumba

F	S	S	M	T	W	T	F	S	S	\$215
27	28	29	30	31	1	2	3	4	5	12:00pm

Be welcomed to the Barossa by a family passionate about sharing local food and wine. You'll spend the afternoon at Yalumba in Angaston, a grand estate with 170 years of winemaking heritage behind it. Return coach transport from the Adelaide city centre or Barossa (for the locals) is included; your only to-do is relaxing at long tables set in the gardens of the Yalumba property. Farm-fresh produce will feature on the lunch menu, with the celebrated Matt Moran to cook beside Tasting Australia Festival Director Simon Bryant. Along with enjoying the duo's food, guests are invited to watch them in action during cooking demonstrations throughout the afternoon. Matched Yalumba wines will complete the picture; you'll also be treated to insights from winemaker Louisa Rose and brand manager Jessica Hill-Smith, while being hosted by Yalumba's Managing Director, Nick Waterman. Hear the latest on the 2020 harvest and be guided by this entertaining pair as they chat wine and its charms. This international publisher – known for working closely with the world's most influential chefs – has beautiful titles covering every taste.

Fleurieu Peninsula

Tasting Australia Airlines: Brisbane to McLaren Vale



Gather at Coriole & d'Arenberg Cube

F	S	S	M	T	W	T	F	S	S	\$785
27	28	29	30	31	1	2	3	4	5	7:30am (AEDT)

Ready to indulge? We have just the thing. Our inaugural Tasting Australia Airlines flight from Brisbane features a McLaren Vale feast and wine tasting with a twist, plus the chance to experience an Italian long lunch created by none other than Marco Pierre White. Imagine a day combining some of the biggest names in food, wine and art – Marco Pierre White alongside Africola's Duncan Welgemoed and Gather at Coriole's Tom Tilbury cooking for you, followed by a tour of the iconic d'Arenberg Cube and the Salvador Dali exhibition.

The day will get off to a celebratory start with a champagne breakfast at cruising altitude. After touchdown you'll zip to Coriole, a winery, cellar door and restaurant set among the rolling hills of McLaren Vale. Enjoy local wine and then take a seat for a very special meal sourced from the surrounding region of McLaren Vale. At the helm: international headliner Marco Pierre White, the legendary Duncan Welgemoed of Adelaide's Africola and Gather at Coriole chef Tom Tilbury. Prepare for a day of al fresco dining, in good company and with excellent wine over a five-course menu perfectly curated by the

three iconic chefs. And did we mention Laurent d'Harcourt, President of Pol Roger, will be joining you? Your adventures in McLaren Vale will continue with a tasting at the d'Arenberg Cube, a breathtaking venue inspired by the complexities and puzzles of winemaking. Whilst visiting the d'Arenberg Cube guests will have the opportunity to view an exclusive \$3million Salvador Dali exhibition which features the 'Triumphant Elephant', a three-tonne, six-metre-tall masterpiece and one of the most coveted pieces in the Dali collection. Spend the night in Adelaide before setting forth on your return journey to Brisbane.

INCLUSIONS:

- › Return private, chartered jet with Alliance Airlines. 20kg checked baggage & 5kg carry-on baggage
- › Champagne breakfast on plane
- › Tasting Australia specific on-ground South Australian transfers
- › Long lunch at Coriole Winery including premium wine and drinks
- › d'Arenberg Cube tasting and Vintage tour



Star of Greece, McLaren Vale

Tasting Australia Airlines: Melbourne to McLaren Vale



Yangarra Estate & Star of Greece

F	S	S	M	T	W	T	F	S	S	\$680
27	28	29	30	31	1	2	3	4	5	7:30am (AEDT)

Start in the vineyard and finish by the ocean. This full-day Tasting Australia Airlines journey takes you to the heart of McLaren Vale. Enjoy breakfast in the air before setting off by road. Forty minutes south of Adelaide, this northern pocket of the Fleurieu Peninsula is dotted with exciting spots to eat and drink. Your first stop is Yangarra Estate, a biodynamic vineyard devoted to growing varieties of the southern Rhône. Taste wines including the 2016 High Sands grenache – named 2020 wine of the year by James Halliday – and take in the 100-hectare property, whose rows of carefully tended grapes are surrounded by creeks, native bushland and a luxury homestead. Lunch will be hosted at the Star of Greece restaurant in Port Willunga. Named after a ship which sunk in the waters just out front of the restaurant in 1888, guests will enjoy some of the best produce the region has to offer. Forget filters: the azure water, sweeping cliffs and smooth sand need no embellishment. Darren Robertson (Three Ducks, The Farm Byron Bay) and Bali-based restaurateur and street food specialist Will Meyrick (Sarong Bali, MamaSan Bali) will prepare your four-course meal, which includes premium beverages. Expect dishes to include seafood: the juiciest fresh-shucked oysters, or crabs just plucked from the pot. To the beach? Of course. Stroll down to a seaside soiree conjured just for the occasion.

INCLUSIONS:

- › Return private, chartered jet with Alliance Airlines. 5kg carry-on baggage. Breakfast on plane
- › All on-ground South Australian transfers
- › Wine tasting at Yangarra winery (The White House, Clarendon). Includes tasting of 2019 Best Wine of the Year – Yangarra Estate High Sands Grenache
- › Lunch at Star of Greece including premium wine and drinks. Please note, Star of Greece is not a Greek restaurant.
- › Post lunch Port Willunga Beach drinks

Mangiare Con Marco



Coriole Vineyards

F	S	S	M	T	W	T	F	S	S	\$230
27	28	29	30	31	1	2	3	4	5	12:00pm

The world's original celebrity chef, Marco Pierre White joins Duncan Welgemoed and Tom Tilbury for a very special lunch sourced from the surrounding region of McLaren Vale prepared in the award-winning Gather at Coriole. Mangiare Con Marco, or "Eat with Marco" sees the three iconic chefs prepare a five-course feast inspired by Marco's Italian heritage, Duncan's penchant for larger-than-life big, bold dishes and Tom's flair for family style shared menus at Gather. Combine all of this with Coriole's Italian varietal wines and you have the ultimate recipe for a long lunch to remember. Former three Michelin star chef, Marco Pierre White will bring his contemporary cooking style to McLaren Vale and show you why he is dubbed the godfather of modern cooking. Utilising the flavours and produce from the surrounding area, Marco's dishes are inspired by his mother's recipes and his flair for creating effortless, no-nonsense Italian cuisine. Welgemoed's creativity shines at Africola: a bright, buzzy destination where vegetables have star status. He'll bring his signature energy to the McLaren Vale event and is sure to be inspired by the autumn harvest from surrounding farms. Tilbury – who established Gather Food & Wine in Robe – relocated his restaurant to Coriole in June 2019. It offers seasonal, local and sustainable dishes matched to wines from the estate and has received high praise since doors opened.

Seaside Sojourn



Star of Greece

F	S	S	M	T	W	T	F	S	S	\$245
27	28	29	30	31	1	2	3	4	5	5:00pm

Port Willunga's Star of Greece is synonymous with sun-drenched holidays. For this dinner we're turning up the party dial with two special guests renowned for their beach-friendly food. Will Meyrick is a Scottish-born chef who made Bali his home. He runs five influential restaurants across the island: Sarong Bali, MamaSan Bali, Hujan Locale, Som Chai and Billy Ho. Meyrick's specialty is street food. He finds inspiration while travelling the globe, then returns to Indonesia ready to translate new ideas into delicious new recipes. Also on board for this adventure is Darren Robertson. Trained in Michelin-starred UK restaurants, he moved to Sydney aged 24 and began work with the trailblazing Tetsuya Wakuda. Today you'll find him living in Byron Bay and running four restaurants under the Three Blue Ducks banner, among them The Farm in his home town. Robertson is a passionate supporter of farm-to-table cooking, and of using organic local produce. Star of Greece chef Brett Worrall will welcome Meyrick and Robertson into his kitchen, with the trio to present a menu celebrating South Australia's seafood. Enjoy matched wines throughout the evening. You're also invited to a special pre-dinner seaside soiree that will be open on the shore below the restaurant – it's the perfect spot to relax and reflect. Forget driving: a free return coach from the Adelaide city centre or McLaren Vale (for the locals) means you can relax.



Darren Robertson

Producers Table Breakfast



Willunga Farmers Market

F	S	S	M	T	W	T	F	S	S	\$79
27	28	29	30	31	1	2	3	4	5	8:30am

Early birds rejoice: the award-winning Willunga Farmers Market is hosting a breakfast you won't want to miss. A glass of sparkling wine will greet you on arrival, followed by juice, coffee and a selection of shared plates spanning pastries, yoghurt, smallgoods, cheese, fruit and shakshuka eggs. Chat with guests from local businesses including Small World Bakery, Fleurieu Prime Alpaca, Little Acre Foods and the Alexandrina Cheese Company. Dining done, you can opt for a tour of the bustling market stalls or simply explore at your own pace.

Meet Your Maker



Beresford Estate

F	S	S	M	T	W	T	F	S	S	\$35
27	28	29	30	31	1	2	3	4	5	11:00am

Experience a flight in McLaren Vale without leaving the ground. Your destination: Beresford Wines, a family-owned estate established in 1985 and passionately South Australian. Guests will meet chief winemaker Chris Dix and share a six-wine tasting flight focused on the qualities that define Beresford. The wines – Angelique premium cuvée, Estate grenache, Estate cabernet sauvignon, Estate shiraz, Limited Release shiraz and sparkling shiraz – will be paired with a tasting plate of regional flavours. You'll enjoy vineyard views from the beautiful Beresford Tasting Pavilion.

Organic Wines amongst the Organic Vines – Angove Organic Long Lunch



Angove McLaren Vale

F	S	S	M	T	W	T	F	S	S	\$160
27	28	29	30	31	1	2	3	4	5	11:30am

Tour Angove's organic McLaren Vale vineyard and then settle in for an indulgent long lunch between the rows. This event begins with a late-morning walk through the certified organic and biodynamic Warboys Vineyard, which is planted to old-vine shiraz and grenache. Angove chief winemaker Tony Ingle or one of the Angove Family will be there to chat about organic viticulture and present wines made from the heart of the site. Ingle, along with a fifth-generation Angove family member, will also stay on to share lunch. Your four-course meal will be served in the vineyard, with views of McLaren Vale in every direction. On the menu: canapés, a shared entrée, mains with sides and dessert. Each dish is set to feature ingredients sourced from the surrounding region.

Hacienda Hi Fi (UDABERRI x PAPERSHELL)



Papershell

F	S	S	M	T	W	T	F	S	S	\$40
27	28	29	30	31	1	2	3	4	5	1:00pm

Artistic expression thrives across food, wine and music. Hacienda Hi-Fi features tasty treats and soulful snacks from some of Adelaide's most talented chefs, winemakers and growers. They'll play music when they're not making you dinner. Eat, drink and dance among the almond trees at Papershell Farm, nestled in the Willunga foothills about 45 minutes by car from central Adelaide. Enjoy an evening of canapés and several courses made with regional produce. Sparkling wine will be served on arrival, with additional beverages available to purchase.

Curiouser and Curiouser



d'Arenberg

F	S	S	M	T	W	T	F	S	S	\$500
27	28	29	30	31	1	2	3	4	5	6:00pm

Taste is a powerful and evocative sense. A great chef can explore the range of taste and push it to its limits. Take a hedonistic journey of discovery and extravagance. d'Arenberg Cube Restaurant head chef Brendan Wessels and special guest chef Fabian Lehmann of Maxwell Restaurant will produce a roaming epicurist food and wine adventure. You'll travel through the d'Arenberg Cube – and other mystery locations – for a dining experience far beyond convention. It will challenge and excite. Every bite, every sense.

A day on the grain – celebrating heritage grain and native ingredients



Woodstock Winery

F	S	S	M	T	W	T	F	S	S	\$195
27	28	29	30	31	1	2	3	4	5	9:30am

Eat, drink and discover the wonders of sourdough at a one-off Fleurieu Peninsula event showcasing heritage wheat and traditional technique. You'll be hosted at McLaren Flat's Woodstock Winery, about an hour's drive from Adelaide. Start with a glass of sparkling and a sourdough masterclass led by Small World Bakery co-owner Emily Salkeld ahead of morning tea and lunch prepared by Woodstock executive chef Christopher Bone. Gaze across the estate's vineyard and native wildlife sanctuary, stroll the property and return home with a fresh-baked loaf and bag of goodies.

Lounging by the Lake



St Francis Winery

F	S	S	M	T	W	T	F	S	S	\$44.90
27	28	29	30	31	1	2	3	4	5	12:00pm

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

Serafino Producers Lunch on the Deck



Serafino McLaren Vale

F	S	S	M	T	W	T	F	S	S	\$139
27	28	29	30	31	1	2	3	4	5	12:00pm

Farmers sometimes shun the spotlight. Not any more: Fleurieu destination Serafino McLaren Vale is ready to celebrate their feats over a four-course feast. Chef Daniel Armon and his team will present a menu that's truly of its place. While relaxing on the deck you'll also hear from the people behind local businesses such as Alexandrina Cheese, F1 Wagyu and Nomad Farms, whose produce will feature on your plate. Gaze over Serafino's tranquil lake, vines and ancient gums as you dine, and enjoy matched wines from the estate with each course.

Salopian Inn Family Dinner



The Salopian Inn

F	S	S	M	T	W	T	F	S	S	\$40
27	28	29	30	31	1	2	3	4	5	6:30pm

Bring the gang – McLaren Vale's Salopian Inn is celebrating the beautiful chaos of family life. Everyone's welcome for this two-course dinner: young and old, big and small. Let owners Karena Armstrong and Alex Marchetti show you inside for a huge shared meal. The evening's set menu will feature Salopian classics with a family-friendly twist: steamed buns and dumplings are sure to feature. Produce will be provided by the inn's range of local suppliers, and taken straight from its organic kitchen garden. Drinks may be purchased.

Once Upon a Vine



Cove Civic Centre

F	S	S	M	T	W	T	F	S	S	\$20
27	28	29	30	31	1	2	3	4	5	6:00pm

How do you build a business with heart and soul? Join trail-blazing experts for an evening of storytelling and celebration. Begin with a journey down Tasting Plate Alley, where you can assemble a plate of Fleurieu Peninsula produce to enjoy during the event and learn how to match wine, cheese and smallgoods. Three speakers will discuss their paths in a notoriously competitive industry: Wirra Wirra Vineyards chief executive and managing director Andrew Kay, Sparkke co-founder Rose Kentish and ShowBlock Wines director Sarae Adamopoulos.



Duncan Welgemoed



Marco Pierre White

Settlers Spirits Gin Masterclass



Settlers Spirits Distillery Door

F	S	S	M	T	W	T	F	S	S	\$75
27	28	29	30	31	1	2	3	4	5	10:00am

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

FLEURIEU PENINSULA

Vintage Dinner at SC Pannell



S.C.Pannell Wines

F	S	S	M	T	W	T	F	S	S	\$60
27	28	29	30	31	1	2	3	4	5	6:00pm

Live vintage like the locals at this extra-special McLaren Vale dinner. Step into the home of acclaimed winemaker Stephen Pannell and his wife Fiona Lindquist for a meal of garden vegetables, roasted meats and wines to toast the harvest. Joining you will be the grape-stained workers from nearby vineyards. You'll dine alongside district winemakers and discover first-hand how the 2020 vintage is looking. Aglianico, nero d'Avola, fiano and montepulciano from the region's producers will be served alongside imported benchmarks. Tickets include a glass of wine on arrival, plus tastings.

Leonards Mill goes RAW with Massimo Mele



Leonards Mill

F	S	S	M	T	W	T	F	S	S	\$235
27	28	29	30	31	1	2	3	4	5	6:00pm

Fleurieu favourite Leonards Mill is throwing open its doors for a feast inspired by the region's family-owned farms. This seven-course degustation, with matched wines, will feature raw and unprocessed ingredients that have not been altered or incorporated into other products. Leonards Mill head chef Konstantin Putkin will be joined by Tasmanian Massimo Mele, who is set to include culinary influences from his home state. Dine beneath the stars and hear from the producers behind your meal, among them a new Fleurieu Peninsula wagyu beef farmer.

Feral, Ferment and Forage a Winemakers Table



d'Arrys Verandah Restaurant

F	S	S	M	T	W	T	F	S	S	\$150
27	28	29	30	31	1	2	3	4	5	12:00pm

Snuggle into a communal long lunch and be wrapped up in the warmth of d'Arenberg hospitality while tucking into a multi-course feral feast. Your destination is iconic d'Arry's Verandah Restaurant, McLaren Vale. Head chef, Peter Reschke, will create a wild feast to match rare and museum d'Arenberg wines. Expect local oil, cheese and goat along with foraged fresh greens and herbs. Joining you will be senior winemaker, Jack Walton, a dedicated gastronome who will lead guests through each course and wine pairing.

Meet the Grower, Taste the Region, Eat the Street



Willunga Farmers Market

F	S	S	M	T	W	T	F	S	S	\$179
27	28	29	30	31	1	2	3	4	5	9:00am

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

Wirra Wirra Flagship Experience



Wirra Wirra Vineyards

F	S	S	M	T	W	T	F	S	S	\$150
27	28	29	30	31	1	2	3	4	5	11:00am

Join the fun-loving tribe at McLaren Vale's Wirra Wirra for a winery tour, masterclass and lunch. Discover the colourful history of this beloved property, established by eccentric South Australian cricketer Robert Strangways Wigley in 1894. You'll begin with a stroll through the cellar before heading to the winery. Taste The Absconder Grenache, RSW Shiraz and Angelus Cabernet Sauvignon during your masterclass, along with a back vintage and the rare Holy Thirst Cabernet Shiraz. Relax and reflect afterwards with a shared platter lunch at on-site Harry's Deli.

Picnic Under the Stars



Kay Brothers Wines

F	S	S	M	T	W	T	F	S	S	\$15
27	28	29	30	31	1	2	3	4	5	5:00pm

Enjoy stargazing with expert guidance at this family-friendly McLaren Vale picnic. Kay Brothers – the region's oldest winery – will host an evening of eating, drinking and looking to the cosmos. Come early to browse stalls from the Willunga Farmers Market and gather supplies for dinner, then settle into the winery's large grassed picnic area and admire its panoramic views of the Mount Lofty Ranges. Kay Brothers will offer wine from its renowned range for sale. Once the stars have emerged you'll hear from Backyard Universe, on hand to point out planets, constellations and other night-sky features as you marvel at the universe. Professional telescopes will be on hand for a closer view. This Tasting Australia event is a chance to gather friends and family for a night of simple pleasures.

A-Z at AB&D



Alpha Box & Dice

F	S	S	M	T	W	T	F	S	S	\$50
27	28	29	30	31	1	2	3	4	5	6:00pm

Good-time McLaren Vale winery Alpha Box & Dice is laying it all on the table in a celebration of its past, present and future. Get along to taste more than 50 wines from the label in its largest showcase to date. Jessie Spiby's sustainable eatery My Grandma Ben will have food to purchase, with the AB&DJs to soundtrack your sampling experience. Tickets include all tastings, a glass of Zaptung prosecco on arrival and a branded Riedel glass to keep. Wine is available by glass or bottle at cellar door prices.

Maze Dining Experience



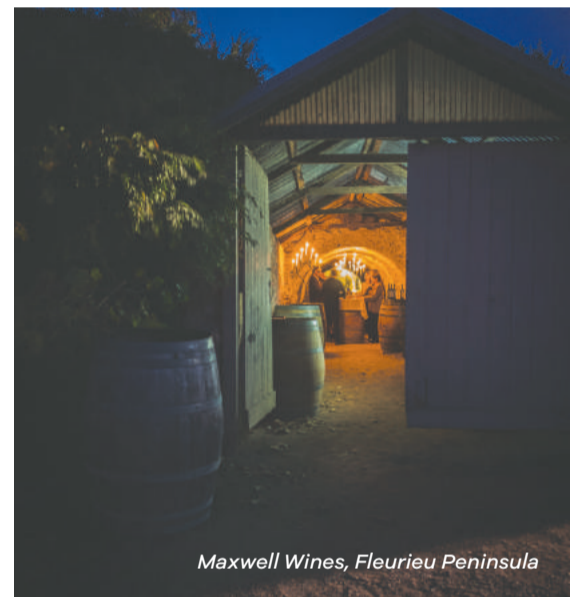
Maxwell Wines

F	S	S	M	T	W	T	F	S	S	\$250
27	28	29	30	31	1	2	3	4	5	7:00pm

Journey to the heart of Maxwell Wines and lose yourself in a unique dining location – if you can find it. Head chef Fabian Lehmann and his team will present a menu with one purpose: to showcase all that South Australia has to offer, with a touch of McLaren Vale flair. Indulge in a six-course meal with paired wines, made from the surrounding vineyards, including a tour through the winery and Maxwell Lime Cave.



Alpha Box & Dice, Fleurieu Peninsula



Maxwell Wines, Fleurieu Peninsula



Koerner, Clare Valley

The Market Soirée Clare Valley



Mintaro Main Street

F	S	S	M	T	W	T	F	S	S	\$30
27	28	29	30	31	1	2	3	4	5	12:00pm

Save the date: this inaugural Clare Valley market is just right for a road trip. Guests will gather outside the Magpie and Stump Hotel in Mintaro for an afternoon of eating and drinking, with music from Adelaide indie artist Timberwolf. Check out a suite of local specialties: food from Seed Kitchen and Pangkarra Foods, wine from award-winning brothers Damon and Jono Koerner, brews supplied by Pikes Beer Company and Horrock's Bounty organic coffee. The Market Soirée will be friendly, relaxed and genuine – just like those who call the Clare Valley home.

FRO

Flinders Ranges and Outback



Flinders Experience



Woolshed Restaurant and Rawnsley Park Station

F	S	S	M	T	W	T	F	S	S	\$1650
27	28	29	30	31	1	2	3	4	5	9:30am

Saturday 4 to Sunday 5 March

Take off for an overnight journey that will immerse you in the beautifully wild Flinders Ranges. Delicious local fare, time exploring the ancient landscape and an eco villa bed with views to the stars await you on this adventure. You'll travel to and from Rawnsley Park station with Platinum Air, and enjoy highlights including a walk into Ikara/Wilpena Pound, a four-course lamb tasting dinner, tour of wildlife-rich Bunyeroo and Brachina gorges and a visit to Parachilna's Prairie Hotel.

Wilpena Pound, Flinders Ranges & Outback

EP

Eyre Peninsula

A Taste of Streaky Bay Long Table Lunch



Streak Bay Jetty Platform

F	S	S	M	T	W	T	F	S	S	\$149
27	28	29	30	31	1	2	3	4	5	12:00pm

The Eyre Peninsula's sumptuous bounty stars at this four-course lunch, where diners will gather on the historic Streaky Bay jetty platform to feast. With a big sky and abundant ocean as a backdrop, the menu is set to include the very best seafood, lamb, beef, pork, grains and honey from across the region. Dishes will be matched with premium South Australian wines, and guests can chat with local producers to learn more about how their sustainable harvests are achieved.

YP

Yorke Peninsula



Innes National Park, Yorke Peninsula

Feast on Yorkes



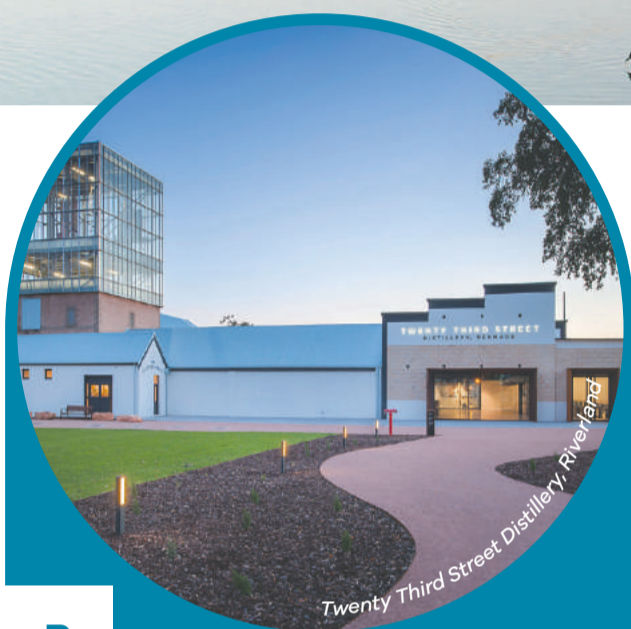
Barley Stacks Wines

F	S	S	M	T	W	T	F	S	S	Free
27	28	29	30	31	1	2	3	4	5	12:00pm

Head to the Yorke Peninsula for a family-friendly day of food, wine and music. Discover the region's harvest across land and sea in a relaxed atmosphere at Barley Stacks Wines near Maitland, about two hours' drive from Adelaide. Producers will sell entrée-sized dishes from stalls, allowing guests to graze their way through the afternoon and learn more about local ingredients. Pair your meal with a range of wines, beers and spirits, and listen to tunes from a line-up of district musicians.

Murray River Lakes & Coorong

Murray River



Twenty Third Street Distillery Riverland

R

Riverland

Masters of Their Craft Degustation Dinner



Twenty Third Street Distillery

F	S	S	M	T	W	T	F	S	S	\$120
27	28	29	30	31	1	2	3	4	5	6:00pm

Make tracks for a degustation dinner at an award-winning Riverland distillery. Masters of their Craft will feature a set menu with matched spirits from Renmark's Twenty Third Street Distillery. Relish the region's exceptional produce across five delicious courses, with the head chef to discuss each dish with guests. The head distiller will also be on hand to guide you through spirits such as gin, brandy, whisky and vodka, which draw on Riverland specialties such as citrus and even locally grown rose petals.

Pizza Masterclass



Twenty Third Street Distillery

F	S	S	M	T	W	T	F	S	S	\$80
27	28	29	30	31	1	2	3	4	5	6:00pm

Take your time at a hands-on masterclass in the Riverland. Spend two nights creating the perfect pizza, with daytime hours free to explore this relaxing region. You'll join the distillery's pizza chef on the first evening to make your dough and sauce. Enjoy a drink and shared platters of canapés as you work, then leave your creation to rise. Return on the second evening to learn the Italian way of rolling your dough and selecting toppings, then devour your freshly-baked handiwork with a drink in the distillery courtyard.

Vintage Garden Party



Wellington Courthouse

F	S	S	M	T	W	T	F	S	S	\$50
27	28	29	30	31	1	2	3	4	5	12:00pm

Backtrack to a bygone era at a garden party beside the Murray River. Enjoy local produce, Bleasdale Wines available for purchase, live music, traditional games and the chance to dress up. You'll relax on the lawns of the historical Wellington Courthouse, about 75 minutes' drive from Adelaide, and receive a picnic box packed with breads, dips, crackers, cheese, meats, condiments and sweets. A picnic blanket will also be supplied. Guests are invited to wear Victorian-inspired outfits: think full skirts, top hats, jackets and silk gowns.

Escargot Festival



Careship Farm

F	S	S	M	T	W	T	F	S	S	\$100
27	28	29	30	31	1	2	3	4	5	11:00am

Spend a day on the Coorong at a feel-good event that's big on country hospitality. Careship Farm's Escargot Festival will feature local food and wine, music, tours of the property and the chance to discover the delights of freshly-harvested snails. Chef Heath Broeckelmann from Atomic Food will have Mediterranean-inspired small plates on offer, with the Waffles & Jaffles crew also on site and further dessert options available in a traditional Mongolian yurt. Drinks – including award-winning drops from Banks Thargo Wine Estate – can be purchased from the bar.



Lc

Limestone Coast

Coonawarra After Dark – Chris' Charcoal Grill at Raidis Estate!



Raidis Estate Cellar Door

F	S	S	M	T	W	T	F	S	S	\$40
27	28	29	30	31	1	2	3	4	5	5:00pm

Did someone say Greek charcoal grill? Coonawarra's Raidis Estate is setting the table for a night of eating and drinking the whole family can enjoy. This Limestone Coast winery loves a celebration and has planned one sure to be extra special: Chris Raidis is coming out of cooking retirement to deliver his signature dishes. Arrive hungry – the locally-sourced menu includes charcoal-grilled pork shashlicks and pita, Greek salad and rice, garlic beans and tzatziki. And to drink? Take your pick from Raidis Estate wine, or beer and cider from Kalangadoo producers The Side Project. Local musicians will be on hand at the Raidis Estate Cellar Door in Penola to foster festive vibes, and kids are most welcome to join the fun.

Bellwether Asado



Bellwether Winery

F	S	S	M	T	W	T	F	S	S	\$70
27	28	29	30	31	1	2	3	4	5	4:00pm

Be captivated by Coonawarra during an overnight adventure at Bellwether Wines. You'll be treated to a three-course meal featuring local meat roasted asado-style over red gum, with a glass of wine on arrival and further drinks available to purchase by the glass or bottle. On the menu: chorizo sausages in home-baked buns, slow-cooked lamb and beef served with fresh garden salad and chimichurri, plus an Argentine dessert. You'll dine under ancient eucalypts, make new friends, stargaze and share campfire stories. This is a true country experience, one that will also allow you ample time to explore the historic stone shearing shed where Bellwether's acclaimed wines are made. The property unites local artists, chefs, gardeners, musicians, winemakers, photographers, travellers and wine lovers. Pack your essentials and join the fun.

A

Adelaide

Wayville Showground,
Adelaide

A Taste of Australia



Adelaide Botanic Gardens

F	S	S	M	T	W	T	F	S	S	\$10
27	28	29	30	31	1	2	3	4	5	11:00am

Go wild on a tasting tour of the Adelaide Botanic Garden. From macadamias to muntries, discover delicious native food growing in a city oasis. This 90-minute tour – led by the Friends of the Botanic Gardens of Adelaide – will cover uniquely Australian plants including Ilawarra plum, warrigal greens, bunya nuts, quandongs, figs and caperberries. Whether you're curious about cooking with indigenous ingredients or keen to learn more about Australian flora, this experience will leave you intrigued and inspired.

The Urban Kitchen by Farquhar in Rundle Mall



Rundle Mall

F	S	S	M	T	W	T	F	S	S	FREE
27	28	29	30	31	1	2	3	4	5	12:00pm

Experience South Australia at its most delectable as we bring together the state's finest regional producers, artisans, homeware retailers and iconic local brands all under the one tent – or the Gawler Place Canopy, to be precise. Open daily, we invite you to sample an amazing range of local products and expand your cooking skills with live demonstrations and tastings from Farquhar Kitchen, joined by special guests throughout the week.

Gin Blending Masterclass



23rd on Melbourne

F	S	S	M	T	W	T	F	S	S	\$80
27	28	29	30	31	1	2	3	4	5	Various

27 March & 1, 2, 3 April: 6:00pm | 28 March & 4 April: 4:00pm | 29 March & 5 April: 2:00pm

Let your senses lead the way while blending your very own gin. This masterclass will be hosted at Twenty Third on Melbourne, a North Adelaide bar run by Renmark's Twenty Third Street Distillery. Experiment with botanicals grown and sourced in the Riverland including cardamom, coriander, lime, lemon, mandarin, orris root and bay leaf. You'll prepare three blends, then receive a 200ml bottle of your favourite creation and a take-home recipe card. A tasting of the distillery's Signature Gin is included.

Cocktail Masterclass



23rd on Melbourne

F	S	S	M	T	W	T	F	S	S	\$29
27	28	29	30	31	1	2	3	4	5	Various

27, 28 March & 1, 2, 3, 4 April: 7:30pm | 29 March & 5 April: 4:00pm

Could your cocktails use a little polish? You've come to the right place. An expert from the Riverland's Twenty Third Street Distillery will share tricks of the trade in this hands-on masterclass. First you'll prepare a gin espresso martini using Signature Gin, a jovial drop that combines traditional juniper and coriander with a zesty hit of Riverland mandarin and lime. Next try a rose vodka cosmopolitan made with Riverland Rose Vodka. The masterclass includes a take-home recipe card to reference whenever a special drink is called for.

2020 Condesa Co Lab Australian Coffee Championships



Victoria Square/Tarntanyangga

F	S	S	M	T	W	T	F	S	S	FREE
27	28	29	30	31	1	2	3	4	5	9:00am

The Australian Specialty Coffee Association (ASCA) is the country's leading industry body dedicated to promoting and growing the coffee industry. ASCA runs the country's most prestigious competitions: the Australian Coffee Championships. These competitions feed directly into the World Coffee Events competitions, garnering competitors critical acclaim worldwide. Come and see the country's leading baristas compete for the chance to represent Australia at the World Coffee Championships in May!

VITASOY BARISTA CHAMPIONSHIP
Competitors produce a milk-based drink, an espresso drink, and a signature beverage.

PAULS PROFESSIONAL LATTE ART CHAMPIONSHIP
Competitors produce three gorgeous designs, all in a cup of coffee!

STOKKE BREWERS CUP
Competitors must brew a coffee of their choice, as well as brewing a coffee that is pre-selected, and presented 'blind' to the judges.

TCX CUP TASTERS CHAMPIONSHIP
Competitors pit their wits against each other in a live environment picking out the odd coffee from three cups and moving on the next one against the clock.

MONIN Coffee in Good Spirits Championship
The country's best mixologists go wild with coffee and alcohol combinations that will make your head melt.

While you watch the best of the best compete, sign up as an individual ASCA membership and get a free ASCA branded Sttoko Cup (worth \$45!). Perfect for trying some of the coffees from the roasters alley!



Penfolds – Magill Estate, Adelaide

The Penfolds Grange Sandwich



Penfolds - Magill Estate Kitchen

F	S	S	M	T	W	T	F	S	S	\$85
27	28	29	30	31	1	2	3	4	5	12:00pm

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

Peel Street Gin Trail



Peel St, Adelaide

F	S	S	M	T	W	T	F	S	S	FREE
27	28	29	30	31	1	2	3	4	5	5:00pm

Ten of Peel Street's most alluring spots to sip will feature 10 South Australian gins during Tasting Australia. It's the Peel Street Gin Trail, and it's calling your name. Come work the trail and see what our state has to offer. You'll find outstanding craft gins from the Adelaide Hills, Adelaide CBD, Barossa and Riverland at Malt & Juniper, Therapy Cocktail Bar, Paloma Bar and Pantry, La Rumba, Clever Little Tailor, Alfred's Bar, La Moka, 2nd & 6th, Gondola Gondola and Maybe Mae.

Limestone Coast comes to North Terrace

– Meet the Makers VIP dinner



South Australian Museum

F	S	S	M	T	W	T	F	S	S	\$150
27	28	29	30	31	1	2	3	4	5	5:00pm

The Limestone Coast Meet the Makers VIP Dinner will be held in the main foyer of the South Australian Museum in partnership with Epicure. All ingredients for this four-course degustation, along with its matched Landaire wines, will come from the Limestone Coast. The region is renowned for its succulent seafood and beef, including world-famous wagyu. During the dinner you'll hear from Epicure chef Gareth Grierson and Landaire winemaker David Brown, along with South Australian Museum scientists who are actively researching and unearthing megafauna – big animals – across the geologically unique Limestone Coast.

Gin Times



My Kingdom for a Horse

F	S	S	M	T	W	T	F	S	S	\$131
27	28	29	30	31	1	2	3	4	5	6:30pm

Fancy dinner with a side of debauchery? Gin Times will chart the spirit's turbulent history during a sumptuous meal with matched drinks at My Kingdom for a Horse. The evening will unite the venue's owner, gastronomer Emily Raven, local spice trader Jackie Singh and Sarah Lark of Kangaroo Island Spirits. Settle in for a dazzling history lesson: the trio will present stories covering the rise of gin and its global appeal. Each course will capture a particular moment and be paired with a gin-based drink, with coffee to finish.

Born to Make Wine



The Kentish Hotel

F	S	S	M	T	W	T	F	S	S	\$125
27	28	29	30	31	1	2	3	4	5	6:30pm

A five-course dinner at North Adelaide's The Kentish will celebrate the family ties sustaining three local wineries. This wine-led meal features local labels that each have sons or daughters involved in the delicate art of winemaking. It's a rare opportunity to meet the talented few who are born to make wine. The Kentish's in-house chef will create a stunning five-course menu to match the evening's wines.

World Famous Chinese Dining Experience



Xiao Long Kan Chinese Hotpot

F	S	S	M	T	W	T	F	S	S	\$60
27	28	29	30	31	1	2	3	4	5	Various

12:00pm, 6:00pm, 7:30pm

Tantalise your tastebuds with Chinese cuisine based on recipes of world-famous hot pot chef Master Wu. Combining the best cuts of premium meats, fresh produce and mouth-watering flavours, this experience at Adelaide's new \$2M development is the ultimate in Chinese dining. Feast on authentic dishes and desserts in intimate booths for an unforgettable dining experience. Xiao Long Kan is famous for its spicy Sichuan-style hot pot, with more than 900 international outlets boasting lines out the door.

Eat'n on the Street



The Maylands Hotel

F	S	S	M	T	W	T	F	S	S	\$150
27	28	29	30	31	1	2	3	4	5	10:00am

The Maylands Hotel will be grill'n, smok'n and roast'n with the crew from Pyrite for an American-style barbecue picnic in the park. Head to Cruickshank Reserve opposite the hotel for finger food, pulled meats and burgers. Purchase drinks as you go and relax on the lawn as you enjoy live music, kids' activities and great company. Join a two-hour Pyrite Masterclass to master the art of backyard barbecuing. Picnickers can build their own barbecue plate or opt for a Feed Me Feast with a taste of everything on offer. *Entry is free. \$150 for Masterclass.*

Limestone Coast comes to North Terrace – Farmers' Market



South Australian Museum

F	S	S	M	T	W	T	F	S	S	FREE
27	28	29	30	31	1	2	3	4	5	10:00am

Let the Limestone Coast come to you in a weekend of events featuring the region's people, produce and places. On Saturday 28 March head down to North Terrace for a farmers' market: you'll find growers and makers from the Limestone Coast eager to share their produce. Enjoy food and wine tasting throughout the day. Sunday 29 March will see the South Australian Museum host a family-focused exploration of the Limestone Coast. Come and check out the megafauna gallery, learn about scientists' amazing work, then get ideas for your next road trip to the region.

Indigenous Flavours on the Sea



Adelaide Ocean Safari

F	S	S	M	T	W	T	F	S	S	\$250
27	28	29	30	31	1	2	3	4	5	11:30am

This cruise along Adelaide's glittering coastline will feature fresh local seafood and cultural insights from an Aboriginal guest speaker. Upon boarding Adelaide Ocean Safaris' brand-new, stylishly state-of-the-art vessel at Glenelg you'll be greeted with a glass of Australian Green Ant Gin. Lunch will be a shared platter piled high with native ingredients and South Australian produce including oysters, prawns and canapés. Pair your plate with beer or wine – both will be available to purchase. Gather around after the meal to hear from a local Aboriginal speaker.



Peel Street, Adelaide

Archie Rose Distilling Co.



Paloma Bar and Pantry

F	S	S	M	T	W	T	F	S	S	\$69
27	28	29	30	31	1	2	3	4	5	Various

12:00pm, 1:30pm & 3:00pm

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

Gin Sea Voyage Captained by the Makers



Hains & Co

F	S	S	M	T	W	T	F	S	S	\$95
27	28	29	30	31	1	2	3	4	5	2:00pm

Set sail with stalwarts of the local spirits scene for an afternoon of sensory exploration. Captaining the voyage: Never Never founder Sean Baxter, Applewood owner Brendan Carter and Ounce Gin distiller David Danby – all hosted by Hains & Co's Marcus Motteram in Adelaide's Gilbert Place. You'll get an immersive gin experience from each of their labels, you will pair their gins with the right tonics and garnishes and sample gin-inspired canapes. These gins are award-winning and you'll get to appreciate why.



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Chef Nenad's Kitchen Table



Kaffana

F	S	S	M	T	W	T	F	S	S	\$80
27	28	29	30	31	1	2	3	4	5	6:00pm

Take a seat at the family table for an authentic taste of Serbian cuisine at city restaurant Kaffana. Your meal will be prepared by chef Nenad Vujic; settle in for a generous selection of his favourite dishes, made with the best seasonal South Australian fare. You'll eat in the Balkan style, with shared food served in stages rather than across two standard courses. You'll skip dessert, and enjoy traditional Serbian paired drinks to begin and end your meal. Guests are also invited to purchase additional beverages throughout the evening.

The 12 Hour Menu



Topiary

F	S	S	M	T	W	T	F	S	S	\$165
27	28	29	30	31	1	2	3	4	5	6:00pm

The Topiary team is hitting the road to ensure the very freshest fare for this four-course dinner. Chef Kane Pollard and his kitchen crew will set off early on the morning of the event and start picking, pulling and prepping ingredients to be served 12 hours later. A selection of snacks will be followed by dishes served with matched wines at a long table. Expect house-made butter and cheese, and an assortment of all that is local and delicious within four hours' drive of the café. Return bus transport included from Tasting Australia's Town Square in Victoria Square.

Gluten Free Family Festa



The Duke of Brunswick

F	S	S	M	T	W	T	F	S	S	\$50
27	28	29	30	31	1	2	3	4	5	Various

Saturday 28 March & 4 April: 6:00pm | Sunday 5 April: 12:30pm

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

Cow Know How



Scoffed Cooking School

F	S	S	M	T	W	T	F	S	S	\$249
27	28	29	30	31	1	2	3	4	5	9:30am

This Beef BBQ master class showcases local producers and artisans who bring unique stories to share. Learn tips and tricks from BBQ competition specialists Rub & Grub, make Beer BBQ sauce and a rub, and watch master butcher, Paul from Goodwood Quality Meats, take you through the different cuts whilst he carves up a side of beef. Big Shed brewery will be on hand with beer tastings to go with the meat feast you will enjoy.

A Brunch With a View



2KW Bar and Restaurant

F	S	S	M	T	W	T	F	S	S	\$75
27	28	29	30	31	1	2	3	4	5	11:00am

Up for Sunday brunch with the best views in Adelaide? 2KW Bar and Restaurant has bubbles, beats and tasty treats at the ready. This city hotspot will welcome guests for a rooftop meal prepared by award-winning chef Trent Lymn. Spend two hours enjoying the best produce from across South Australia in a selection of tempting canapés. Drinks are included: Adelaide Hills favourite Bird in Hand will supply its ever-popular sparkling wine, with bellinis, sangria and red snapper cocktails also available. A DJ will complete the festive mood.



St Hugo Flavours of the Market



Adelaide Central Market

F	S	S	M	T	W	T	F	S	S	\$65
27	28	29	30	31	1	2	3	4	5	10:00am

Some of the Barossa's best wine-centric cuisine is making a special appearance at the Adelaide Central Market. Join St Hugo's executive chef Mark McNamara as he cooks a dish from St Hugo's award-winning restaurant and invites you to take a stallholder tour with a twist. This is no standard demo – you'll be led into the market, map in one hand and glass of St Hugo in the other, before strolling to a dozen providores and grocers that supply the cellar door's kitchen. At each stop you'll sample an ingredient to challenge your palate. Your quest is to guess which four items will feature in combination as a perfect match for the St Hugo wine in your glass. Guests will then gather at the Community Kitchen off Gouger Street to see McNamara in action and learn whether their theories were correct. Everyone will receive a taste of the dish, with a bottle of St Hugo wine and branded apron to take home.

Ragini Dey's 2 or 20



Ragini's Spicery

F	S	S	M	T	W	T	F	S	S	\$75
27	28	29	30	31	1	2	3	4	5	12:00pm

How many spices make a dish delicious – two or 20? Find your own perfect blend with Adelaide spice queen Ragini Dey. Settle in for a cooking class, five-course set menu lunch and an afternoon of spice sorcery that will change the way you view flavour. Blend, crush, roast, fry and revel in fragrance under Ragini's expert eye. Ask all your questions about Indian cuisine, then taste dishes made with South Australian produce that use between two and 20 spices. Choose your favourites and ponder the question: is more better?

Australian Craft Cocktail Masterclass



Republic Hotel

F	S	S	M	T	W	T	F	S	S	\$39
27	28	29	30	31	1	2	3	4	5	3:00pm

Get creative with cocktails at a masterclass featuring small-batch Australian spirits. Republic Hotel in Norwood is hosting a three-hour event that also covers mocktails. You'll be able to create a tempting range of drinks and sample products from boutique distillers, including some spirits produced only in very small quantities. Representatives from each distillery will be on hand to answer questions and share stories about their products' creation. Make a night of it with friends while honing skills to use at your next party!



Sean's Kitchen, Adelaide

Flavours of Campbelltown Food Trail Bus Tour



Meeting point: Victoria Square/Tarntanyangga

F	S	S	M	T	W	T	F	S	S	\$70
27	28	29	30	31	1	2	3	4	5	10:00am

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

Izakaya Night



Yakitori Takumi

F	S	S	M	T	W	T	F	S	S	\$135
27	28	29	30	31	1	2	3	4	5	6:30pm

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

Farm to Fork!



Chianti

F	S	S	M	T	W	T	F	S	S	\$165
27	28	29	30	31	1	2	3	4	5	11:00am

Ever wondered where Adelaide's iconic Chianti restaurant finds its super-fresh produce? Now you can go to the source – and enjoy a four-course lunch with matched wines to boot. Farm to Fork! invites you to meet Pat and Lina D'Onofrio, Italian market gardeners whose pesticide-free property supplies the Chianti kitchen with seasonal herbs, fruit and vegetables. You'll have an Italian cocktail at Bar Torino before touring the garden with Pat, tasting the latest crop to ripen and savouring a long family-style lunch cooked by Lina alongside Chianti chef Toby Gush.

Food for Thought



National Wine Centre

F	S	S	M	T	W	T	F	S	S	\$25
27	28	29	30	31	1	2	3	4	5	5:30pm

Intrigued by eating insects? You've come to the right place. Take a scientific and culinary journey in a workshop sure to get you thinking. Professor Kerry Wilkinson from the University of Adelaide will join local producers of edible insects to discuss why they're increasingly on the menu. From native green ant gin to cricket pasta, appetites for this alternative protein source are growing. The evening will begin with drinks and canapés ahead of the workshop. Tastings will be on offer; come with an open mind and discover something new.

Sean's Kitchen Mayura Station Dinner



Sean's Kitchen

F	S	S	M	T	W	T	F	S	S	\$150
27	28	29	30	31	1	2	3	4	5	6:00pm

World-famous wagyu stars in this masterclass and four-course dinner. Leading the event are the head chefs of Sean's Kitchen and the Limestone Coast's Mayura Station: John Rankin and Scott de Bruin. Delve into the qualities that set Mayura Station wagyu apart during the masterclass, and learn how to create exceptional results when cooking at home. Dinner will see the chefs deliver wagyu in the most delicious of ways. Whether you know and love Mayura beef already or have been longing to try it, now's your chance to indulge.

Scoff Something Native if you're Game



Scoffed

F	S	S	M	T	W	T	F	S	S	\$179
27	28	29	30	31	1	2	3	4	5	6:00pm

Enjoy a hands-on culinary and cultural experience at Scuffed Cooking School. Create a three-course dinner with matched wines while tasting a range of uniquely Australian ingredients. Explore native foods with Yuandamarra of Red Centre Enterprises and chef Alana Brabin from If You're Game. Learn what the traditional owners of this country ate before colonisation, and how it can now be translated into modern Australian fare. The freshest seasonal produce will be used; think dishes such as crocodile tacos with native lime salsa and venison and native rosemary carpaccio.

Slate at Stem



Stem

F	S	S	M	T	W	T	F	S	S	\$170
27	28	29	30	31	1	2	3	4	5	6:30pm

Slate Restaurant head chef Max Stephenson will create a four-course dinner to be served at Hindley Street venue Stem. Slate – the on-site restaurant of Pikes at Sevenhill – showcases the label's wines in modern Australian dishes that shift with the seasons. Stephenson came to the Clare Valley in 2018 after a five-year stint as executive sous chef at The Source in Hobart's Mona. At Slate he's delivering country hospitality with a fine-dining twist, with much of the produce supplied by local farms. Expect the same approach for this 60-person dinner, which includes dessert and matched back vintage wines with each course. Slate at Stem is your chance to enjoy food from one of Australia's most promising young Pikes chefs alongside wines that have helped create Pikes' stellar reputation.

A Taste of Italy, Amadio Style



Amadio Wines Cellar Door

F	S	S	M	T	W	T	F	S	S	\$75
27	28	29	30	31	1	2	3	4	5	6:30pm

Italy is the inspiration for this night of wine and deliciously authentic cuisine at Amadio Wines' Felixstow cellar door. The winery's alternative varieties of Pinot Grigio, Sangiovese, Montepulciano, Sagrantino and Quartet Blanc will be matched to five courses prepared by international chef Roberto di Massa. Tickets include prosecco on arrival, followed by five glasses of award-winning Amadio wine, cocktail-style food throughout the evening and an Amadio Wines Madison wine glass to keep. The menu will feature traditional Neapolitan wood-oven pizza and other homemade Italian-style dishes from Amadio and Di Massa family recipes dating back to 1936.



Farina 00 Pasta and Wine, Adelaide

The Italian Feast



Farina 00 Pasta and Wine

F	S	S	M	T	W	T	F	S	S	\$100
27	28	29	30	31	1	2	3	4	5	6:30pm

The newly upgraded King William Road is looking good – and so is a five-course Italian feast at local restaurant Farina 00 Pasta & Wine. You'll find this casual eatery in the middle of the renewed streetscape; choose a seat in its cosy interior or opt for the outdoor bar space. Your shared-plate dinner menu will feature fresh handmade pasta and hand-stretched wood oven pizza, with matched South Australian wines served alongside each course. Farina 00 is all about traditional methods – this is not a place that takes shortcuts. Slow-cooked sauces and braises, dough left to prove until perfect and the freshest seasonal vegetables all feature. The restaurant is named for the flour used in its pasta: Italy's signature Stagioni 5 00, which includes only the best wheat and is made in the province of Brescia. Gather friends and family to celebrate as the Italians do – with gusto and over an exceptional meal.

The Guardsman Best of SA Lunch



The Guardsman

F	S	S	M	T	W	T	F	S	S	\$99
27	28	29	30	31	1	2	3	4	5	12:00pm

Sparkling new city venue, The Guardsman, is celebrating all things South Australian with an unforgettable lunch, served in the historic Grand Adelaide Railway Station. Join Chef Luke Brabin from the CBD's newest local, as he highlights and re-imagines some of South Australia's most loved produce and products with an incredible menu that will have your mouth watering. This one day only event will be hosted by SA favourite Andrew 'Cosi' Costello, who will have plenty of state-based stories, trivia and banter at the ready! Guests will dine inside the iconic 163-year-old Adelaide Railway Station, giving you the opportunity to experience the exquisite architecture like never before. You will be greeted with a welcome drink on arrival, with Chef Luke guiding you through his inspiration in curating this South Australian four-course menu. It promises to be an unrivalled dining experience.

South Australia's Two Big Reds – Wine & Wagyu



Penfolds - Magill Estate Restaurant

F	S	S	M	T	W	T	F	S	S	\$300
27	28	29	30	31	1	2	3	4	5	6:30pm

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



Adelaide Botanic Gardens, Adelaide

Hook and Vine



The Arkaba Hotel

F	S	S	M	T	W	T	F	S	S	\$150
27	28	29	30	31	1	2	3	4	5	6:30pm

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

Bar Torino x Pirate Life



Pirate Life Brewery

F	S	S	M	T	W	T	F	S	S	\$150
27	28	29	30	31	1	2	3	4	5	6:30pm

The swashbucklers from Bar Torino will come aboard at Pirate Life for a collab charting festive new territory. Enjoy limited-release beers over a shared plate five-course meal, tour the brewery and meet Jared Proudfoot and Jack Cameron, two of the folk behind it. It's a celebration of South Australian food and craft beer, with a hearty helping of stories and merriment thrown in. You'll be hosted at Pirate Life in the historic heart of Port Adelaide, a sparkling new base of 10,000 square metres that opened in 2019.

Cook with the masters





L PLATES
MARCH 28, 2020

Want to learn how to make pasta from scratch, fold dumplings or fry chicken to crisp perfection? Join The Advertiser, delicious.SA and TAFE SA's L Plates cooking series, featuring some of the state's best known chefs. The fun, hands-on cooking classes run for three hours, and will be held at TAFE's Regency International Centre on March 28. Here's a taste of what's on offer – find the full program at tastingaustralia.com.au

- Dumpling magic with Salopian Inn chef Karena Armstrong • Africola's Duncan Welgemoed gets kids in the kitchen
- Ettore Bertonati of Madre reveals the secrets to perfectly puffed pizza • Fried favourites with Part Time Lover's Stewart Wesson
- So Frenchy with Delicatessen chef Andy Thiele








Forage to Feast, Adelaide



Pirate Life Brewery, Adelaide

Pirate Life vs The Feathers



Feathers Hotel

F	S	S	M	T	W	T	F	S	S	\$95
27	28	29	30	31	1	2	3	4	5	6:30pm

Is craft beer your thing? What about a great steak? Listen up: local legends from Pirate Life are headed to The Feathers for a special dinner with matched brews. Five delicious courses will be coming your way, among them a dry-aged New York strip sirloin. Each dish will be paired with a beer from Pirate Life – including a tapping of a limited release – with head brewer Jared Proudfoot and brand ambassador Mat Reid joining guests to offer insights and giveaways including an exclusive brewery tour.

Dry Aged Dinner



Republic Hotel

F	S	S	M	T	W	T	F	S	S	\$69
27	28	29	30	31	1	2	3	4	5	6:30pm

Delve into the nuances of dry and aged ingredients paired with Barossa wines in this three-course meal. The Dry Aged Dinner will be held at Norwood's Republic Hotel. Devour shared plates featuring South Australian ingredients, with a particular focus on how drying and ageing produce influences flavour. Republic executive chef Chris Wotton will design the set menu, to be accompanied by selections from Kaesler Wines. Winemakers from Kaesler will be on hand to discuss pairings and answer questions from guests.

Nose to Tail and Gin Degustation



La Boca Bar and Grill

F	S	S	M	T	W	T	F	S	S	\$89
27	28	29	30	31	1	2	3	4	5	7:00pm

Get set for a culinary journey at Argentinian-influenced La Boca Bar and Grill. This popular venue – found in Adelaide's Stamford Plaza – invites guests to indulge in a five-course pork degustation paired with lavish gin cocktails. Premium local ingredients will star at dinner, with a nose-to-tail dining philosophy also guiding the menu. Argentinian-born chef Nicolas Arriola will introduce the meal; it will include dishes such as pork roll with Cajun and bourbon broth, served with a honeydew martini made with Applewood gin from the Adelaide Hills.

Forage to Feast Full Day Tour



Scoffed Cooking School

F	S	S	M	T	W	T	F	S	S	\$449
27	28	29	30	31	1	2	3	4	5	11:15am

Forage to Feast brings you a food experience like no other. Spend the day with chef Alana Brabin from If You're Game and be part of a tour to select Adelaide Hills producers. You'll experience a butchery demonstration at Birdwood Deer Farm and explore Kersbrook Mushrooms, then stop at Unico Zelo for wine tasting and afternoon tea. Zip back to Scoffed for appetisers, champagne and time in the kitchen. Brabin will help you create three impressive courses using the supplies you've sourced.

Aged Care Hospitality – The Dining Experience



Plant 4 Bowden

F	S	S	M	T	W	T	F	S	S	FREE
27	28	29	30	31	1	2	3	4	5	11:30am

Great food is important at every age and stage of life. This event will focus on quality meals being served in local aged care homes, and how service can take the experience to another level. Join CCI Group Purchasing General Manager Ellis Wilkinson, Hammond Care Executive Chef Peter Morgan-Jones, Maggie Beer Foundation CEO Lynn James and local aged care hospitality specialists for a wide-ranging and timely discussion about the importance of both quality food and outstanding service in aged care. Morgan-Jones will prepare food during this event, with tastings available for guests to try.

A Taste of South Australia, Beachside



The Promenade Restaurant

F	S	S	M	T	W	T	F	S	S	\$99
27	28	29	30	31	1	2	3	4	5	6:30pm

Sunset dining calls for cocktails – and that's where Twenty Third Street Distillery comes in. The Riverland label is sending its best to the Stamford Grand's Promenade Restaurant for a four-course dinner. Gaze across Glenelg beach while enjoying a set menu featuring South Australian produce. Promenade Executive Chef Darren Greenwood spent 10 years working overseas before returning home in 2018; his passion is fresh, bold fare with low food miles. Each of this meal's courses will be matched with a cocktail.

Botanic Gardens Restaurant x delicious. Dinner Party



Botanic Gardens Restaurant

F	S	S	M	T	W	T	F	S	S	\$220
27	28	29	30	31	1	2	3	4	5	6:30pm

Join Botanic Gardens Restaurant head chef Paul Baker, the delicious. magazine team and special guests for what will be the most spectacular dinner party staged in the heart of the Adelaide Botanic Gardens. Begin with champagne, cocktails and canapés before taking your seat under the canopy of the gardens' towering 150-year-old Moreton Bay fig trees for a three-course dinner with matched beverages. Baker is renowned for his use of fresh local produce, with much of it sourced from abundant vegetable, herb and fruit gardens on site.

Get Shucked!



Marion Hotel

F	S	S	M	T	W	T	F	S	S	\$90
27	28	29	30	31	1	2	3	4	5	6:30pm

The Marion Hotel is casting a wide net for an evening filled with the freshest seafood and finest local wine. You'll be treated to the Eyre Peninsula's best catch and wines by award-winning Sidewood Estate in the Adelaide Hills while relaxing in the hotel's gorgeous Secret Garden. Kingfish, mussels, prawns, baby octopus, ocean jacket, whiting and oysters will be on offer, plus seafood paella. Head chef Dave Pedro will lead cooking demonstrations throughout the night – a great way to hone your skills.

Glamour in the Barn with Adelaide Showground Farmers Market



The Old Ram Shed

F	S	S	M	T	W	T	F	S	S	\$165
27	28	29	30	31	1	2	3	4	5	6:30pm

Farm-fresh produce served in the Adelaide Showgrounds' historic heart – saddle up for Glamour in the Barn. This set-menu five-course dinner with matched wines will be held on long tables inside the rustic Old Ram Shed. Receive a welcome sparkling wine on arrival, then settle in for dishes made from the pick of South Australian fare. Five 'muster chefs' will each create a course; stay tuned to learn which familiar faces will appear on the night.



2KW, Adelaide

On Stage, with Henschke and the Australian Dance Theatre



Australian Dance Theatre at The Odeon

F	S	S	M	T	W	T	F	S	S	\$330
27	28	29	30	31	1	2	3	4	5	6:30pm

Henschke and the Australian Dance Theatre invite you to a food and wine discovery; a five-course feast for the senses. Be among the first in the world to taste Australia's most revered single-vineyard shiraz – Henschke Hill of Grace 2015 – ahead of its May 2020 release. Guests will also have access to purchase the wine. The evening's set menu with paired wines will be served on stage at The Odeon theatre in Norwood while Helpmann Award-winning dancer Kimball Wong performs a bespoke choreographic work by artistic director Garry Stewart. This remarkable evening will celebrate 150 years of Henschke family winemaking and 50 years of the Australian Dance Theatre: two South Australian icons creating history with a pioneering spirit and thirst for innovation.

Taste Our Market



Adelaide Central Market

F	S	S	M	T	W	T	F	S	S	FREE
27	28	29	30	31	1	2	3	4	5	Various

Friday 3 April: 12:00pm | Saturday 4 April: 10:00am

The Adelaide Central Market has been the beating heart of Adelaide's food scene since its establishment in 1869, over 150 years ago. With more than 70 traders and over 40 nationalities represented, it buzzes with life and colour all year-round and is one of the largest undercover fresh produce markets in the southern hemisphere. Over two days, the Adelaide Central Market will showcase the incredible produce South Australia has to offer with a free program of events and cooking demonstrations by some of our most iconic traders. And our littlest customers haven't been forgotten with the new program Market Minis, where children can taste new flavours and become empowered them to make great food decisions themselves.

Comfort Food Cabaret and the Weber® Grill Academy Pop Up



Signature Wines

F	S	S	M	T	W	T	F	S	S	\$110
27	28	29	30	31	1	2	3	4	5	Various

Friday 3 April: 7:00pm | Sunday 5 April: 12:30pm

Australia's singing cook, Michelle Pearson joins the Weber® Grill Academy to present her multi award-winning musical food sensation after sold out Tasting Australia events in 2018 & 2019. You'll be delighted by the immersive Weber Grill Academy pop-up at Signature Wines, Norwood's very own urban cellar door. Featuring Michelle's popular fusion of live music, cooking class, dining and comedy – this is the ultimate dinner and show experience with a three-piece band. Enjoy a dinner or a long lunch with hilarious and heart-warming storytelling through song and recipes that celebrate the many forms of barbecuing and what it means to Australia. Includes canapés + a drink on arrival and a three-course menu cooked on Weber barbecues before your eyes.

Forage to Feast Half Day Tour



Scoffed Cooking School

F	S	S	M	T	W	T	F	S	S	\$299
27	28	29	30	31	1	2	3	4	5	8:00am

Forage with an Aboriginal elder on this new half-day tour from Adelaide's Scoffed Cooking School. The adventure will begin with a visit to Mount Pleasant Farmers Market guided by chef Alana Brabin. Next stop is Para Wirra Conservation Park in the Adelaide Hills to meet elder and medicine man Yuandamarra for a foraging adventure. Back at Scoffed you'll taste native ingredients from the market and foraging session and see them used in everyday dishes. The resulting two-course shared lunch will be served with a glass of wine.

Mama's Kitchen



Kaffana

F	S	S	M	T	W	T	F	S	S	\$110
27	28	29	30	31	1	2	3	4	5	11:00am

Step into Serbia as the matriarch of city restaurant Kaffana shares her coveted recipes. You're invited to learn from Mama Vujic as she gathers the best South Australian produce and works her magic. Spend 90 minutes in an exclusive – and no doubt comedic – cooking demonstration before enjoying a set-menu two-course lunch with matched beverages. Kaffana is found in Adelaide's Gilbert Place and opened in 2014; initially a bar, its subsequent food quickly found a devoted following. This compact restaurant celebrates family, friends and Balkan food by combining Serbian history and culture with a modern, sophisticated dining experience. Its dishes have been inspired by years of home cooking and family feasts; favourites include cevapcicis, quail, fish and cabbage rolls filled with rice and either pork and beef or mushrooms.

2KW Seafood and Oyster Festival



2KW Bar and Restaurant

F	S	S	M	T	W	T	F	S	S	\$99
27	28	29	30	31	1	2	3	4	5	12:00pm

Tasting Australia without seafood? Not a chance. Join 2KW Bar and Restaurant to celebrate all that's fresh from the ocean. Two hours of rooftop terrace indulgence await. On the menu: Eyre Peninsula oysters, hand-caught calamari from the Fleurieu, Largs Bay crab and an abundance of local fish. Exquisite canapés and hearty paella will be matched to still and sparkling wine from across the Adelaide Hills, with Coopers beer also included in the experience. Take in 2KW's signature sweeping views while you feast.

Beergustation



The Kensi

F	S	S	M	T	W	T	F	S	S	\$90
27	28	29	30	31	1	2	3	4	5	12:00pm

The Kensi is ready to rock the suburbs in a collaboration with craft brewers Little Bang. You'll be treated to a six-course beergustation lunch, with produce from each dish to be sourced from across South Australia. Kensi head chef Aleks Tasic loves food and beer pairing and is set to deliver tasty plates inspired by autumn's harvest. Members of Adelaide's Little Bang team will also be on hand to discuss their brews and share stories from the journey so far.

Great Wine Voyage



Various Adelaide CBD venues

F	S	S	M	T	W	T	F	S	S	\$89
27	28	29	30	31	1	2	3	4	5	1:00pm

Welcome aboard! The Great Wine Voyage returns in 2020 to show guests why Adelaide is among the world's best wine regions. Leave your passport at home and experience an international wine tasting through some of the city's most exciting bars, with delightful canapés to match. You'll receive a gift bag, wine glass, event map and wine list, with up to 18 tastings on offer across five destinations. Delivered by top South Australian wine talent, you'll also learn more about Adelaide's place as part of the Great Wine Capitals Global Network.



Forage to Feast, Adelaide

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