



## Westcoast Community Centre

### **4-Day, 3-Night Mt Barker, Albany & Denmark Food Tour with Matters of Taste – Bus 9am Wednesday 15 – 5pm Saturday 18 October**

***Departs: Wednesday 15 October, Arrive by 8.45am for 9.00am departure  
Tom Perrot Reserve, McCabe Street, Mosman Park***



Embark on a down-to-earth culinary adventure on a stunning Great Southern spring road trip in Western Australia, where the land meets the sea and nature's bounty flourishes. Join us for a relaxed, authentic experience where the flavours are as rich as the landscapes, and every bite tells a story of connection to the land.

This is more than just a food tour- it's an exploration of tradition, innovation, and the deep love for what's grown and made in the Great Southern region.

### **Inclusions**

#### **Tour cost includes but is not limited to:**

- Four days of food adventures with hosts, Tracey and Anthony Cotterell.
- All transport, for duration of tour.
- Collection & drop-off point Tom Perrott Park, McCabe Street, Mosman Park.
- Bus leaves Wednesday 15th October at 9.00am
- Bus returns Saturday 18th October at 5.00pm
- Three nights' accommodation at the Hilton Garden Inn 4-star hotel, harbourside Albany
- Events/visits/meals as detailed on accompanying itinerary.

#### **Tour cost does not include:**

- Breakfast on final morning of tour at Albany Farmers Market.
- Food and beverages at refreshment stops from Albany to Perth.

## What's in store on this food adventure

We take care of you from start to finish, your enjoyment is our priority.

All transport is included from Wednesday morning pick-up from Tom Perrott Park in Mosman Park and return to the same point on Saturday afternoon, with all travel in between. You'll be comfortable in our modern and spacious, private bus beautifully driven by our very own Anthony.

Accommodation is the centrally located Hotel Hilton Garden Inn overlooking the Albany Waterfront Marina. Comfortable beds, in well appointed ensuite rooms will provide you with the best nights sleep! I

f you'd like a harbour view from your room at the Hilton, you are welcome to contact the hotel and upgrade (depending on availability) at your expense. Please inform staff you are with the Matters of Taste group booking. Tel: 9872 9200

We'll indulge in local fresh produce and locally made wines during the array of varied dining experiences. Farm gates which are usually closed to the public will be opened, and you'll see behind the scenes on working, family-run farms. The farmers are already looking forward to meeting you. Scenery is magnificent and unspoilt, hospitality is generous and welcoming, and the shopping is some of the freshest you'll ever experience!

- Dinners each night will be a highlight and we have three venues we're excited to take you to.
  - The interior of *Liberté* is reminiscent of a Parisian parlour, featuring vintage and modern décor that creates an inviting and sophisticated atmosphere. Owner and chef Amy Hamilton has designed dishes with a unique fusion of French and Vietnamese cuisines. This will be a fun and memorable dining experience!
  - Dining at *The Dam* offers a harmonious blend of local food excellence and sustainable practices. It's set on the picturesque and tranquil Raintree Estate, a short drive from Denmark town centre. The private dining room will be ours for the evening and we'll chatter, drink and eat around a magnificent handcrafted Marri slab table enjoying an amazing selection of delicious dishes.
  - A food tour to Albany would not be complete if we didn't include fish & chips! At *Hooked on* Middleton Beach, they say their heart beats for the sea and its bounty. Winners of the Take-Away Fish & Chips Award at the 2024 National Seafood Industry Awards, they provide exceptional range of the freshest and most delectable fish.
- Lunches are varied casual affairs, a winery grazing platter, picnic with panoramic views and a country town rustic cafe all serving local produce.
- The two breakfasts (and yes, essential great coffee is included!) one a short walk from our hotel at an Albany locals favourite haunt and the other one of WA's most-loved strawberry producers farm cafe. Breakfast on the final day will be at the Farmers Market where you can purchase yourself what you fancy!



## Meet Primary Producers & Makers

From vibrant orchards and fertile farmlands to award-winning wineries and bustling creative kitchens, the Great Southern has it all.

Farm visits to

- A property where the growing salad green planting resembles a beautiful florist (they make the best salad mixes in WA!),
- Meet the owners of a blueberry farm who are the first in this state to pack their berries in innovative and environmentally cardboard punnets,
- The only strawberry grower in WA who freeze-dry their berries,
- The farm where the most coveted asparagus are grown,
- A property where ancient spelt wheat is grown and milled on site,
- Visit a Porongurup winery as well as a special wine tasting and tour at one of our favourite wine makers in Denmark,
- Discover a local favourite coffee roaster who has found right the balance between quality, community involvement, and creating a welcoming environment for its customers.

## Take home the freshest produce

We're so delighted that you'll have the chance to shop at many of the local gems we visit.

- When it comes to sustainable farming, nobody is more passionate than Colin Ford. He and his wife, Beau, emigrated from the UK in 2006 as newlyweds. Colin is a farmer from way back so he truly understands how important it is to celebrate and support small batch, family-run, and artisan brands. We'll get to see their egg grading facility and hear the story behind the business.
- Another success retail story is one born from beneath the waves. With over 35 years of rich heritage in the fishing industry spanning three generations this family supports the local fishing industry from their on-site facility. Learn about local fish and responsible seafood sourcing.
- All our exploration and local knowledge will culminate in a final morning at the Albany Farmers Market. Here, you may even meet some of the producers whose farms we've explored. You'll be impressed by unparalleled freshness and flavour of the region's finest produce and artisan products - this is a fun opportunity to fill your baskets and take home the very best of what this beautiful area has to offer.

### **Westcoast Group Booking Special**

**Members: \$2635 single / \$2200 in twin share.**

**Registration: \$40 to WCC / Booking Deposit: \$500 to MOT**

**Non-members: \$2655 single / \$2220 twin share.**

**Registration: \$60 to WCC / Booking Deposit: \$500 to MOT**

**\$500 due to Matters of Taste on registration to secure your place  
via payment link provided**

**Balance of payment due by Monday 30 June directly to Matters of Taste  
via payment link provided**

**Please read [Matters of Taste Terms and Conditions](#)**