

Flavour Gems



Peter Casonato

Southern Forest Experiences

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FLAVOURS & GEMS OF THE SOUTHERN FORESTS

DEPARTURES AVAILABLE FEB TO APRIL 2023

Price from \$2845 pp Twin Share and from \$3065 SOLO room

TOUR ITINERARY

DAY 1

PERTH TO MANJIMUP

Commence your journey with a private coach transfer which will take you through wonderful small towns and undulating countryside to arrive in Manjimup. You will have time to settle into your accommodation and freshen up before transferring for a welcome dinner at a local Restaurant with a complimentary drink and an opportunity to get to know your fellow travellers

DAY 2

MANJIMUP AND SURROUNDS

After breakfast, in a local café, we head off for a scenic drive and some fabulous farm visits with this Gems journey including an insight into Finger lime farming and a visit to a berry farm at the peak of blackberry season, yum.

A beautiful location for our gourmet platter lunch today and a wine tasting, the stunning, reimagined Ampersand Estates (Formally Donnelly River Wines). A very special cocktail will be included that uses the local flavours superbly.

Ampersand Estates is also home to Australia's only single harvest distillery, Rainfall Distillery, specialising in vodka and gin distilled in a single region and year using local ingredients found in the region so of course a Gin and Vodka tasting is a must.

This afternoon we will transfer to our boat where Pete will take us down the pristine Donnelly River, which will include a sunset BBQ and Marron entree. This is an incredibly special evening and a fabulous way to finish a wonderful first day.

DAY 3

PEMBERTON/MANJIMUP

This morning we visit a farm that specialises in heirloom vegetables (the older varieties that have not been modified for mass production) Here is your opportunity to sample fresh tomatoes that have maximum flavour and maximum nutrients, does anyone remember tomatoes with flavour? These vegies will not look like your standard supermarket stuff but may well bring back some childhood memories of flavourful vege. Look out for guest star, Maddie.

Next, we are going to check out one of Manji's most known vege, the potato. There are many varieties grown here so get ready to be surprised by what you learn about our number one dinner staple. Also, the number one ingredient for the base spirit at Rainfall Distillery.

A light lunch in Pemberton today featuring some of the produce we have learned about so far before a little rest back at our hotel to get ready for a very special, private dinner overlooking Fontes Pool.

Mark Aitken of Woodgate wines will join us for a wine tasting and matching to our dinner featuring wonderful fresh seafood, including something a little different, Abalone.

DAY 4

MANJIMUP

Another amazing day today starting with a fun workshop at historic Dingup House using the tomatoes we have sourced from our farms earlier. Enjoy lunch and have a little time to explore this historic home and its beautiful gardens.

This afternoon we visit Jess and Adam, part of the third generation of the Guadagnino family who settled in Manjimup from Italy. This newest part of the family food business specialises in exotic mushrooms. New flavours to explore from the Southern Forests.

A short break at the hotel before glamping up for our private, 5 course, dining experience at Two Little Black Birds with Chef Joe Ditri with a menu featuring the flavours of the Southern Forests.

After coming from Northcliffe, Joe moved to Perth and was a chef at "Fraser's Restaurant" in Kings Park for 16 years. During this time Joe was awarded 2 gold medals at the "Restaurant of Champions" and in 2006 was awarded the "Western Australian Young Chef of the Year". After then spending 3 years as head chef at Brika's Restaurant in Perth, Joe decided to move back to Manjimup to be closer to family and the fresh produce and food of the area which inspired his original journey.

For more details call:-

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or email

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DAY 5

After breakfast we have a little time to show you a surprise Gem before you begin your return journey with private coach transfers back to Perth

MANJIMUP BACK TO PERTH



INCLUSIONS

- Fully escorted by multi award winning local guide, Peter Casonato
- Private coach transfers between Perth area and Manjimup accommodation.
- 4 nights' accommodation at Manjimup Motor Inn in newly renovated rooms
- Daily Breakfast
- Welcome Dinner at a local restaurant with a welcome drink
- Lunch and wine tasting at Ampersand Estates
- Special cocktail with a Gin and Vodka tasting at Ampersand Estates
- A unique Donnelly River Cruise including Sunset BBQ with local Marron
- A private dinner at Fontes Pool, featuring seafood and Abalone
- Wine tasting with Mark Aitken of Woodgate Wines
- Workshop at Dingup House featuring amazing Heirloom tomatoes inc Lunch
- Visit Southern Forests Fungi
- Farm Tours as specified
- Lunch in Pemberton on Day 3
- Feature farewell dinner at Two Little Blackbirds and Joe Ditri using the flavours of the Southern Forests.
- More hidden gems included.

CONDITIONS

- Based on departures February to April 2023
- Subject to minimum numbers of 10 and max of 14
- Deposit of \$200 due within 7 days of confirmation
- Final payment due 45 days prior to departure
- Itinerary and pricing are subject to availability and subject to change without notice
- Cancellation and Amendment fees will apply and can be up to 100%
- We recommend taking out Travel Insurance with some cover for Covid-19 related conditions.

Please remember that we are visiting working farms and not tourist sites therefore itinerary changes may occur due to their work commitments

Fitness Level

Please note that this tour involves walking across some farmland which will be a mixture of terrains and will vary dependant on weather conditions. Clients must be able to get on/off the bus unaided, manage own luggage and occasionally be able to stand up for up to 30 minutes