

# Spring Gems



**Peter Casonato**

## Southern Forest Experiences

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## SPRING GEMS OF THE SOUTHERN FORESTS

SEPTEMBER TO NOVEMBER 2022

**Price from \$2768 pp Twin Share and from \$2998 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

#### NORTHCLIFFE

After a hot breakfast, we head off for a scenic drive to the small timber town of Northcliffe. An earlier start today but it will be a magical day as we discover wildflowers and enjoy a guided nature and art walk in this historic town.

We have arranged a private tour and morning tea at Bannister Downs Farm, a family owned, ethically run dairy providing milk to Western Australia. Cows here are treated like family and are milked only 10 metres from the processing facility.

A fish and chip lunch here today with fresh fish from Windy Harbour and then off for a scenic drive to discover one of the areas newest Gems, Southern Forests organic Green Tea

Dinner tonight will be at the home of one of our favorite local families, the Peos family - farmers and winemakers in Manjimup for more than 90 years.

#### DAY 3

#### EXPLORE MANJIMUP

After breakfast this morning we will explore the Manjimup area and visit some local farms where you will meet some of the characters that farm the region. You will hear their stories and feel their passion for the area and their produce. Their forward-thinking farming practices will amaze you.

Today our feature lunch at stunning Fontes Pool. A multi course long lunch with Chef Raj and his team from Cilantros, will be something you will be talking about for years to come.

Choice tonight of staying in and taking it easy after our long feature lunch or join Pete for dinner and enjoy some local wine tasting at Tall Timbers in town.

#### DAY 4

#### CHEESE MAKING & WINE PAIRING AND FINAL FEATURE DINNER

A hot breakfast and another amazing day today, starting with a visit to a local strawberry farm. You will not believe how amazing the berries taste straight from the source.

Next, we head to Lost Lake Winery in Pemberton where we will enjoy a cheese making workshop with Australia's only qualified cheese and wine maker. A light lunch here in this beautiful location followed by a cheese and wine pairing and tasting. Spend some time with Ash to learn about his wines and some other projects going on at the estate. Purchase wines here for our evening farewell dinner.

A short break at the hotel before glamming up for our private, 6 course, dining experience at Two Little Black Birds with Chef Joe Ditri. Tonight's dinner will showcase the local produce from the farms we have visited this week.

*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

## MANJIMUP BACK TO PERTH

After breakfast and a little time to explore, our time together ends, and you begin your return journey with private coach transfers from the hotel back to Perth



### INCLUSIONS

- Private coach transfers between Perth area and Manjimup accommodation.
- Multi award winning local guide, Peter Casonato
- 4 nights' accommodation
- Daily Breakfast/3 Dinners/3 Lunches
- Welcome Dinner at a local Restaurant with a welcome drink
- A white table, long lunch at Fontes Pool, with Chef Raj providing a spectacular dining experience you will never forget.
- Cheese making and wine matching class with one of the only qualified Cheese AND Wine Makers in the country
- Exclusive tour through Banister Downs Dairy
- A guided wildflower and art walk through Understory Art & Nature walk.
- A private tour through Southern Forests Tea Plantation
- Exclusive winery tastings
- A pizza night at the home of one of our favorite local families, the Peos family - farmers and winemakers in Manjimup for more than 90 years.
- Farewell dinner with Chef Joe Ditri
- More hidden gems included.

### CONDITIONS

- Departures September to November 2022
- 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