

Hidden Gems



Escorted by
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Southern Forest Experiences

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TRUFFLES & OTHER HIDDEN GEMS OF THE SOUTHERN FORESTS

DEPARTURES JUNE TO AUGUST 2023

Price from \$2870 pp Twin Share and from \$3100 SOLO room

TOUR ITINERARY

DAY 1

TRANSFER TO MANJIMUP

Commence your journey with a complementary coach transfer from Perth area which will take you through wonderful small towns and undulating country-side to arrive in Manjimup. You will have time to settle into your accommodation and freshen up before transferring to your welcome dinner at a local Restaurant. Tonight, we will visit Tall Timbers brewery to learn how they make the only local beer and we will, of course, sample their produce, including their Truffle Beer. Our next port of call is Tall Timbers Restaurant. We will provide you with a \$10 tasting card, so you can experience some of the many wines which are all produced in the Southern Forests area and a tapas dinner showcasing the local produce.

DAY 2

MEET THE LOCAL PRODUCERS

After a hot breakfast, we commence our agricultural knowledge of the Southern Forests area with a tour of our local marron and trout farm, where you will meet some of the characters that farm the region. We then visit a local orchard, the largest in WA, and learn of the developing varieties that are constantly changing for consumer demands.

Lunch today is a private Lunch at Dingup House (new addition), the original home of the Giblets, founding family of Manjimup (built in 1870). This is now a BnB with tons of history and stunning gardens all around. Following lunch, we take a tour of 3 Ryan's egg farm. The Ryan's are one of the traditional farmers of the area cultivating a range of our stable vegetables.

This evening we are off to Peos Estate where we will meet Vic and Bente who will be our hosts for the evening. We will sample their wines before indulging in a cultural feast in a unique facility overlooking the vineyard with a glass of complimentary wine in hand.

DAY 3

A TRUFFLE HUNT

We start the morning with a hot breakfast at a local café before heading off to visit the locals that sort and pack our produce, ready for delivery to retailers. This morning we visit the locals that sort and pack our produce ready for delivery to retailers.

We then move on to lunch with Chef Raj at Cilantros restaurant where he will display his Indian heritage in our local produce.

Next a truffle hunt adventure to discover the alluring story of Australian black truffles (*tuber melanosporum* or Périgord truffle) and how they came to be sought after by the world's best chefs.

The Booth family take us for a wander amongst the hazelnut and oak trees in their orchard and engage the services of Truffle dogs Molly, Gidgee and Max who will lead us through the trees as they nose out the ripest of black truffles. Experience the excitement of digging up a truffle yourself: the heady aroma of truffle the moment it is unearthed is unforgettable. You will have the opportunity to purchase a truffle and discover the joy of cooking at home with this remarkable ingredient.

After a short break at our motel, we will head out to see Mark and Tracey at Woodgate Wines (new addition). We will have a private tasting of some of Marks wines before sitting down at the Cellar door to a dinner catered for us by Chef Joe Ditri.

DAY 4

EXPLORE MANJIMUP

We commence the day with a hot breakfast and then meander into Manjimup to discover the Manjimup Heritage Park, which provides a unique experience that combines both museums and recreational activities in the same place. Guided entry to all three museums is included in your tour of the Heritage Park precinct. Then a light lunch at the Park Café before beginning our afternoon adventures

After lunch we call in to our local producers where you will meet more of the characters that farm the region and sample their produce. We will have an opportunity here to roast some fresh chestnuts (**seasonal) and of course purchase some fresh produce.

For more details contact

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On our return travels we will call in to a local winery and prepare your tastebuds for the evening decadence ahead with a truffle product and wine pairing experience. A perfect opportunity to pick up some wine to enjoy with your evening meal tonight.

Dinner will be a delight for your senses where you will be treated to a private five course Truffle exclusive dining experience with Chef Joe Ditri.

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.

DAY 5

DEPART MANJIMUP

After breakfast and a visit to a very special Hidden Gem, our time together ends, and your private coach transfer will collect you from the hotel and take you back to Perth area.

INCLUSIONS

- Escorted by Multi award winning local guide, Peter Casonato
- Tour starts/finishes at Manjimup accommodation
- Complementary Transfers included from/to Perth area
- All transfers in Manjimup
- 4 nights' accommodation in newly renovated rooms at Manjimup Motor Inn
- Daily Breakfast/ 3 Lunches / 4 Dinners
- Welcome Dinner at a local restaurant with welcome drink
- Exclusive lunch with Chef Raj
- Truffle hunt with expert Trufflers, Molly, Gidgee and Max
- 2 local winery tastings
- Exclusive 6 course Truffle dining experience with Chef Joe Ditri
- Entry into the State Timber Museum and the very interactive Power Up Museum
- Wine tasting card at Tall Timbers
- Brewery Tour at Tall Timbers
- Tapas and Truffle Pizza dinner at Tall Timbers Craft Brewery
- A very unique dinner by the Peos family, farmers and winemakers in Manjimup for more than 90 years.
- More hidden gems included.

CONDITIONS

- Based on departures June to August 2023
- Subject to minimum numbers of 10 and max of 12 participants only
- Deposit of \$300 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%
- Please ask your Travel with Me consultant for a competitive Travel Insurance quote

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 dependent 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 at a time.