

The logo for 'Matters of Taste' is displayed in a bold, white, sans-serif font on a black rectangular background. The words 'Matters' and 'Taste' are stacked vertically, with 'of' in a smaller font size between them.

FOOD DISCOVERY TOURS

## Autumn Southern Forests Food Tour

Friday 6th to Sunday 8th March 2026

Small group 12 people maximum



Where forests, fertile soils and passionate growers shape extraordinary flavour. Deep in WA's South West, beneath the shelter of ancient karri forests, lies a cool, fertile region known for growing some of the most nutrient-rich food in the country.

We've been visiting the Southern Forests for well over a decade, building genuine relationships with the growers and makers who call this land home. Through them, you'll experience not just delicious food, but the stories, challenges and philosophies behind it - through personal, behind-the-scenes access that isn't available to the public. This small-group tour is limited to just 12 guests, allowing intimacy, access and connection.

### What's in store

Protected by towering trees and nourished by mineral-dense soils, this landscape produces everything from berries, brassicas and orchard fruit to grass-fed dairy and beef, avocados and kiwifruit and much more. This three-day hosted experience has been carefully and personally curated, everything is organised so you can simply jump aboard, relax and let us take care of you. It's immersive, personalised and full of real conversations with the people who grow Western Australia's food. We travel in our own comfortable 4WD bus driven by Anthony, and stay at welcoming rural accommodation that's become a favourite base for our tours.

### Flavours of the Southern Forests

Meals on this tour are generous, seasonal and deeply connected to place. Think picnics beneath towering karri trees on the banks of a tranquil dam, long-table shared feasts celebrating fresh local produce, and a truly memorable Jersey beef candlelit dinner served on a farm verandah overlooking the water - cooked by a regional chef who knows the land, the farmers and the stories behind every ingredient.

Expect fresh orchard fruit ripe for the picking, rich grass-fed dairy and beef, exceptional chocolate made with local flavours, vibrant berries and lush vegetables grown with care. Here, flavour is rooted in place.

## Meet the People Behind Your Food

Each visit is personal and hosted for us - no queues, no public hours - just real farmers inviting us into their world.

**Regenerative Family Farm** A sustainably run property where spray-free produce thrives alongside thoughtful land stewardship. We share a rustic lunch in an old shearing shed and learn how traditional farming wisdom is being reimagined for the future.

**Passionfruit Farm** A third generation young farming couple have brought some fizz to the world of Manjimup agriculture. Discover how locally grown WA fruits with fresh flavours are crafted into drinks the whole family can enjoy.

**Family-Run Chocolate Maker** A passionate duo crafting small-batch chocolate with heart. Famous locally for their rocky road, flavours inspired by surrounding farms and plans to produce chocolate from bean to bar.

**Stonefruit Farm** Home to peaches, plums and nectarines that truly sing with flavour, this orchard is tended by a grower who knows how to coax pure joy from every tree. Each bite is a reminder of just how good stonefruit can be.

**Strawberry Specialists** Growers who have perfected picking techniques that protect flavour and extend freshness, producing some of WA's most celebrated berries. Generous, knowledgeable and always happy to share what they've learned.

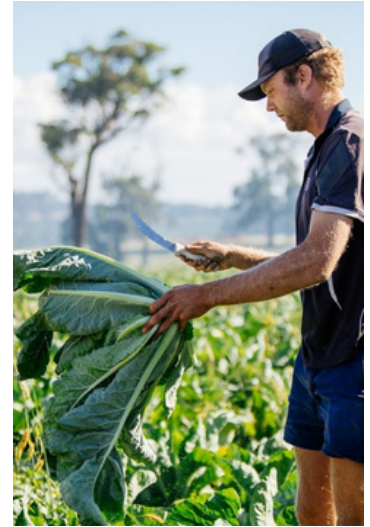
**Apple Orchard & Autumn Harvest** This region is the birthplace of both Pink Lady and Bravo apples, and we visit an orchard where these varieties thrive in cool forest air and mineral-rich soil. Autumn is peak harvest season, making it the perfect time to taste crisp apples straight from the tree.

**Organic Orchard & Grass-Fed Jersey Beef** A stunning lakeside farm where nutrient-dense kiwifruit, avocados and beef are grown using modern soil-first farming principles. Slow-grown grass-fed and grass finished Jersey cattle produce richly flavoured beef with exceptional nutritional value. We share a one-of-a-kind dinner here with the farmers who steward the land.

**Waste-Smart Baker & Larder** A passionate artisan turning "imperfect" fruit and vegetables into inventive, small-batch products that honour the hard work of local farmers. Expect incredible sourdough (made with spent malt) and a mission to reduce food waste.

## Come Taste the Region With Us

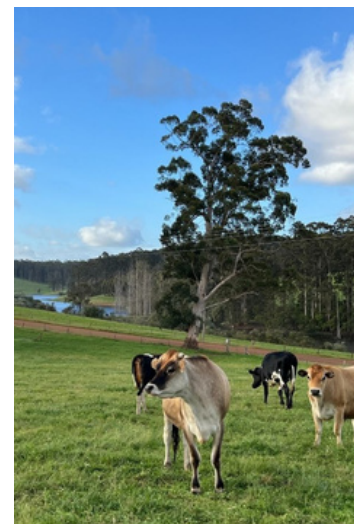
If you're curious about how food is grown, inspired by passionate farmers, or simply love eating in beautiful places, join us. This tour brings the Southern Forests to life through flavour, connection and stories that will stay with you, long after returning home.





## What's included on this tour

- Three-day, fully hosted food journey personally hosted by Tracey & Anthony Cotterell
- Two nights' accommodation at our favourite, comfortable rural base in the Southern Forests
- All meals throughout the tour, including:
  - breakfasts in-house and at local venues
  - seasonal lunches enjoyed in beautiful, rural settings
  - generous long-table dining showcasing local ingredients
  - an on-farm Jersey beef dinner prepared by our favourite regional cook
  - picnic beneath towering karri trees beside a tranquil dam
- Exclusive producer and farm visits arranged privately for our group
- Warm introductions to growers, makers and food innovators built through long-standing relationships
- Meaningful learning opportunities across regenerative farming, dairy robotics, soil health, animal welfare, orchard production and regional food systems—shared directly by the people doing the work
- Behind-the-scenes access not available to the general public
- Small group size—maximum of 12 guests for connection, intimacy and genuine conversation
- Friendly, attentive hosting from start to finish, with all logistics, bookings and coordination handled for you
- Stories, insights and regional knowledge from years of research and time spent on the ground
- Alcohol included at the Jersey beef dinner; beverages at other meals are available for purchase
- Food and beverages during breaks on journey to and from destination are at your own expense.
- Alcohol is included where stated.



## Travel options

We depart from the public car park next to the Melville Bowling Club on Canning Highway, Alfred Cove and return to the same location at the end of the tour. As the car park is unattended, we suggest arranging drop-off and pick-up instead of leaving your vehicle there for the duration of the tour.

Prefer to drive to Manjimup yourself? You're welcome to travel independently to and from the region—simply let us know in advance. All touring within the Southern Forests is done together on our bus, so everyone benefits from shared access, logistics and storytelling. (Tour cost remains the same when self-driving.)

Pick-up enroute. If it's more convenient to meet the bus along the drive south (e.g., further down the highway), this may be possible by prior arrangement. Please contact us before booking to discuss suitable locations and timing.

On-Tour Transport. All travel throughout the region is on our private 4WD touring bus, driven by Anthony, designed for comfort and sized appropriately for small-group access to rural properties.





Ready to pack your bags?!

We'd be delighted to have you join us.

### Tour Price

\$1570.00 per person

Twin Share/Double accommodation

\$1750.00

Single accommodation

Includes accommodation, transport, hosted meals, curated tastings and rare behind-the-scenes access as outlined in this itinerary.

All prices are in Australian dollars and include GST.

Group size is limited to 12 guests, ensuring a personal, fully hosted experience

[View availability](#) or visit [www.mattersoftaste.com.au](http://www.mattersoftaste.com.au)



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