

Matters of Taste

FOOD DISCOVERY TOURS



The Epic Pilbara A Food Journey into the Heart of WA's Outback

Monday 3rd to Friday 7th August 2026

Small group 10 people maximum.



An off-grid, boots-on-the-ground experience through the Pilbara's wild landscapes, ancient stories, and unforgettable food. Think open fire dinners, starlit swags, private cattle station access, and a deep dive into the heart of Australia's beef country.

Step Inside Station Life – Yarrie Station

Vast and remote, Yarrie is a 250,000-hectare working cattle station run by fifth-generation pastoralist Annabelle Coppin. This is no curated show - it's real, boots-on-the-ground life during mustering season. Here, you'll witness a calm, deliberate muster - more choreography than chaos. Each day, a different young station hand steps up to lead, coordinating crew movements and logistics with quiet confidence. There are no barking dogs here; instead, mustering is done with a deep respect for the cattle; reading their movements, working with intention, and minimising stress. Horses, bikes and buggies move steadily across the red earth, while a helicopter hovers overhead, helping guide the herd gently towards the yards.

Annabelle, her young team, and even her school-of-the-air daughters open their world to us - sharing stories over drinks and bush-cooked meals, offering insight into station life few ever get to experience.



Never-Ending Beaches, Aquifer-fed pivots and Rugged Coastlines – Pardoo Station

From Yarrie's elemental connection to country, we move to the more established comforts of Pardoo. At this base, life is simple but comfortable - ensuite air-conditioned cabins, a mess-hall dining room offering delicious in-house food, and a small station store.

The Wagyu property itself lies away from the homestead, spread along remote coastal country and we're privileged to gain rare access behind the scenes. Here, world-class Wagyu is raised with care and precision in one of the harshest environments on earth.

We explore their pioneering irrigation systems, feed programs and breeding techniques that allow premium cattle to thrive in an otherwise harsh climate. You'll meet the team behind the scenes and learn how sustainability is guiding the next chapter of Australian beef on this 200,000-hectare property.

Food, Fire and Flavour

Whether it's fire-crackled steaks under the stars, sunset nibbles by the ocean, or a multi-course Wagyu feast crafted by station chefs - food is at the heart of this experience.

Tracey is your cook at Yarrie Station, preparing hearty, flavour-packed meals designed to nourish and delight after exciting days on the land. Dinner is shared fireside with the muster crew and station family, paired with West Australian wines or refreshing non-alcoholic drinks.

Each morning arrives with our own resident barista – Anthony – who makes a swoon-worthy fresh coffee or tea for those who want.

You'll dine in places that stay with you - beside a freshwater pool beneath red rock cliffs, at a long table lit by flickering candlelight on a homestead verandah, or gazing across the vast sand as the last light fades and the scent of cooking smoke lingers in the air.

These meals aren't just delicious - they connect you to the place, the people, and the story unfolding around you.

The Heartbeat of the Pilbara – Stories, People & Place

This is a tour powered by people. We'll stop in at Marble Bar's legendary Iron Clad Hotel, run by Annabelle's partner, for a classic and 100% tasty fresh outback pub lunch and cold beer - where travellers and locals swap stories over the bar.



We'll be granted access to secret rock art sites, waterholes, and lookout points that stop conversation mid-sentence.

And finally after traversing ancient lands shaped by time, we arrive at Port Hedland - not to tick a box, but to understand the scale and significance of this place. A boat tour with the Seafarers Mission reveals the gritty, fascinating logistics behind Australia's iron ore exports - and the invisible seafarers who keep it moving.

Where You Sleep, You Connect

This isn't glamping... but it is magic! At Yarrie, your swag-tent-on-legs is private and pristine, set up in a quiet corner of camp beneath vast outback skies. Water for showers is warmed by the sun and open-air with a view (if you unzip the tent door!), and the bush toilet is peaceful and private with a vista to remember.

At Pardoo, relax with a hot shower, crisp linen and your own space to recharge in purpose built cabins. There's a swimming pool, Starlink internet (if you want it), and places to sip great coffee and take in the wide horizons.

The Landscape – Vast, Intimate, Epic

From spinifex plains to tidal creeks, ochre gorges to ocean sunsets - the Pilbara doesn't just impress, it humbles. Everywhere we go, the land has something to say. You'll feel it in the silence of the hills, in the scent of campfire smoke, and in the smiles of those who live out here, year-round.

This tour is about connection — to place, to people, to food, and to yourself.

What's Included on This Tour

- 5 days hosted food adventures with Tracey and Anthony Cotterell
- Daily breakfasts (campfire and station-style)
- Picnic lunches and snacks throughout the journey
- Fireside dinners at Yarrie Station prepared by Tracey
- Two Wagyu dinners at Pardoo Station - one beachside, one chef-prepared
- West Australian wine, beer or non-alcoholic drinks served with each evening meal
- Tea and coffee available daily (including barista-made by Anthony!)
- 2 nights in private swag tents with stretcher beds at Yarrie Station – fresh bedding provided
- Camp amenities at Yarrie including open-air showers and private bush toilet
- 2 nights in ensuite, air-conditioned cabins at Pardoo Station - fresh linen and towels provided
- Airport pick-up and drop-off from Port Hedland
- Travel in Matters of Taste's comfortable, private 4WD tour bus
- Behind-the-scenes station access at Yarrie and Pardoo
- Witness mustering during peak cattle season Meet the owners, muster crew and families
- Explore Wagyu operations and sustainable farming practices
- Sunset beach dinner and chef-prepared Wagyu feast
- Outback pub lunch at the Iron Clad Hotel, Marble Bar
- Guided Seafarers boat tour of Port Hedland harbour
- All planning, logistics and on-ground coordination
- Support with any questions before and during the trip

What to bring

Soft luggage only – no hard cases
Sturdy closed shoes, thongs or similar, hat,
bathers & layers for 10°C–25°C temps
Sweatshirt/jumper for the evenings

Towel for use at Yarrie
Sleeping bag and pillow
Head torch
Reusable water bottle
Spirit of adventure and a love for good food

Ready to pack your bags?!
We'd be delighted to have you join us.

Tour Price

\$3950.00 per person

Twin Share/Double/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 10 guests, ensuring a personal, fully hosted experience.

Departs and returns Port Hedland.

Note: Due to the remote setting, dietary requirements cannot be accommodated.

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



**Matters
of Taste**

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