

Matters of Taste

FOOD DISCOVERY TOURS



Mt Barker Albany & Denmark WA

Tuesday 13th to Saturday 17th October 2026

Small group 12 people maximum



Embark on a down-to-earth *Spring Road Trip* food tour through the Great Southern region in Western Australia, where the land meets the sea and nature's bounty flourishes.

This is a relaxed, authentic experience where the flavours are as rich as the landscapes, and every bite tells a story of connection to the land.

What's in store on this food adventure

Everything's included in this 5-day, 4-night experience - we take great care of you from start to finish, your enjoyment is our priority.

All transport is included from Tuesday morning pick-up from Alfred Cove in Perth and return to the same point on Saturday afternoon, with all travel in between. You'll be comfortable in our private bus, expertly chauffeured by our very own Anthony.

Accommodation is the centrally located Hilton Garden Inn overlooking the Albany Waterfront Marina. Comfortable beds, in well appointed ensuite rooms will provide you with the best nights sleep!

We'll indulge in local fresh produce and locally made wines during the array of varied dining experiences. Farm gates which are usually closed to the public will be opened, and you'll see behind the scenes on working, family-run farms. Scenery is magnificent and unspoilt, hospitality is generous and welcoming, and the shopping is some of the freshest you'll ever experience!

Meet the Growers, Makers & Producers

Much of what makes the Great Southern special is found down back roads and beyond farm gates - places you wouldn't stumble upon without local knowledge. Our tour includes visits to vibrant orchards and fertile farmlands, where salad leaves are grown with such care they resemble a florist's

bouquet, a family growing then freeze-drying strawberries (unique in WA), and the farms behind Albany's prized asparagus and ancient grains, grown and milled on site. We'll also enjoy a private wine tasting at one of our favourite Denmark vineyards and visit a local coffee roaster to discover the quite mysterious craft of 'cupping'. A fitting expression of the region's coastal bounty, is a trip to view an oyster farm - weather permitting!

Morning, Naturally

Breakfasts are never rushed – and yes, excellent coffee is always close at hand. One morning begins slowly with a generous buffet at the Hilton. Another is just a short stroll to a much-loved local café, set along Albany's oldest street, where history lingers in the buildings and the town's early story still feels present. We'll also stop at one of WA's most-loved strawberry growers for breakfast at their farm café. On the final morning, breakfast is yours to choose at the Albany Farmers Market – simply buy what takes your fancy and enjoy it among the locals.

Midday, Well Spent

Lunches are informal and deeply satisfying, shaped by the places we find ourselves. Think a warming bowl of homemade soup with hand-made biscuits and slices by a multi award-winning Kojonup Show exhibitor, enjoyed at a country table. A winery lunch might be a generous grazing platter, showcasing cheeses made on site. There are also specially prepared picnics by Albany's best cooks and bakers, shared in rural settings with wide-open views – simple food, beautifully done, and exactly right for the moment.

Evenings at the Table

The day always ends well on the Great Southern Food Tour - relaxed, generous and full of flavour. One night we dine in a room that feels like a Parisian parlour, where vintage charm meets modern style and French-Vietnamese flavours are layered with finesse.

Another evening unfolds at an architect-designed venue set amongst the forest, sharing dishes around a magnificent marri slab table that invites conversation, good wine and unhurried enjoyment.

And of course, no visit to Albany would be complete without exceptional local fish and chips – freshly caught, expertly cooked and proudly award-winning.

Add in an intimate, family-run wine bar near the water, and you have evenings that reflect this region beautifully: local, thoughtful and deeply satisfying.

But wait, there's more...

Part of the delight of this tour is that you'll have the chance to



shop at many of the local gems we visit. You can take home the freshest produce to enjoy, long after the tour has ended.

When it comes to sustainable farming, nobody is more passionate than this farmer and Farm Shop owner. Along with his wife, he truly understands how important it is to celebrate and support small batch, family-run, and artisan brands. We'll get to see their egg grading facility and hear the story behind the clever hen farming system plus a wonderful free-range pig facility. It's a treasure-trove of a store and worthy of a thorough browse!

The next story is one born from beneath the waves. With over 35 years of rich heritage in the fishing industry spanning three generations this family truly are experts in their trade. Learn about local fish and responsible seafood sourcing and watch skilled filleting demonstrations at their on-site facility.

All our exploration and local knowledge will culminate in a final morning at the Albany Farmers Market. Here, you will see some of the producers whose farms we've explored. You'll be impressed by unparalleled freshness and flavour of the region's finest produce and artisan products - this is a fun opportunity to fill your baskets and take home the very best of what this beautiful area has to offer.

This is more than just a food tour - it's an exploration of tradition, innovation, and the deep appreciation for what's grown and made in the Great Southern region.



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

What's included on this tour

- Five days of food adventures with hosts, Tracey and Anthony Cotterell.
- All transport, for duration of tour.
- Collection & drop-off point in car park adjacent to Melville bowling Club, Canning Highway, Alfred Cove. Bus leaves Tuesday 13th October 2026 at 8am
- Bus returns Saturday 17th October 2026 around 4pm
- Four nights accommodation at the Hilton Garden Inn 4-star hotel, harbourside Albany
- A multitude of behind the scenes events/visits/meals as detailed on accompanying itinerary.
- Meeting many of Albany's best retailers, farmers, bakers and chefs.
- The company of like-minded people who enjoy travel, food and good conversations.

Tour cost does not include:

- Breakfast on final morning of tour at Albany Farmers Market.
- Snacks and beverages at refreshment stops on return journey from Albany to Perth.
- Alcohol apart from when mentioned on itinerary

Room Upgrade

If you'd like a harbour view room at the Hilton, you are welcome to contact the hotel and upgrade (depending on availability) at your expense. Ask for Hazel and let her know are with the Matters of Taste group booking. Tel: 9872 9200

[Click this link](#) to book & pay for your place on this tour.
or visit our website at www.mattersoftaste.com.au

Tour Price

\$3300.00 per person Twin Share/Double Accommodation

\$3880.00 per person Single Accommodation

Includes hotel accommodation, transport, hosted meals, curated visits and experience 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



Matters of Taste (WA) Pty Ltd
49a Coldwells Street, Bicton, WA 6157
mattersoftaste.com.au
anthony@mattersoftaste.com.au
0409 969 920

