

Matters of Taste

FOOD **DISCOVERY** & TRAVEL

WESTERN
AUSTRALIA

TASMANIA

ENGLAND
& SOUTHERN
IRELAND

SMALL
GROUPS

REMARKABLE
PEOPLE

ITINERARIES WITH
A DIFFERENCE

Food Discovery Tours

Food with a story



Come travelling with us

Food has taken us to some extraordinary places – but more importantly, it has introduced us to extraordinary people.

Our Food Discovery Tours are small-group journeys created around those connections. We travel down back roads, through farm gates, into kitchens, vineyards, fishing communities and family businesses to meet the people who grow, catch, make and cook our food.

These aren't conventional sightseeing tours. They're relaxed, personal journeys built around good food, genuine hospitality and experiences we genuinely want to share.

With small groups, there's time to ask questions, share a table and become part of the story.

**Come hungry.
Come curious.
We'll take
care of the
rest.**



Tracey & Anthony Cotterell

Meet your hosts

Tracey & Anthony Cotterell

We're Tracey and Anthony Cotterell. I'm a chef and food educator, and Anthony grew up farming. Food has always been part of our working lives – cooking, growing, teaching, travelling and staying endlessly curious about what ends up on our plates.

Along the way, we've made some wonderful friends in the food world – growers, farmers, fishers, makers, chefs and family businesses doing remarkable things. Those relationships are at the heart of our food tours, taking you behind the scenes, opening

doors to places you wouldn't normally have access to and introducing you to the people behind the food.

We personally host every journey, with plenty of flavour, conversation, stories and laughs along the way.

**Because we
know good food
has a wonderful
way of bringing
people
together.**



Southern Forests WA Food Discovery Tour

Manjimup • Pemberton • Northcliffe

3 days • 2 nights | Maximum 12 guests

Hidden amongst towering karri forests is one of Western Australia's growing regions, where rich soils, a cool climate and fresh water combine to produce food with exceptional flavour and quality.

Over three days, we take you beyond the farm gate to meet farmers, growers and makers who know this land intimately. You'll see innovation alongside generations of farming knowledge, discover why the way food is grown really matters, and taste the difference.



**DAY
1**

**Perth to
Manjimup**

Country-road morning tea, a generous farm lunch in an old shearing shed, regenerative farming in action and a Southern Forests dinner celebrating regional produce.

**DAY
2**

**Pemberton &
the Southern Forests**

Step behind the scenes at a family dairy using robotic milking, meet artisan chocolate makers, picnic at Big Brook Dam, walk through an avocado orchard, sip on local wine and gather around the table for a three-course dinner cooked by Tracey on one of the region's most beautiful private properties.

**DAY
3**

**Manjimup to
Perth**

Breakfast in the park, discover an ingenious facility turning surplus avocados into premium cold-pressed oil, then make our relaxed journey home.





Long Table Manjimup Cherry Orchard Lunch

Manjimup • Pemberton

2 days • 1 night | Maximum 18 guests

Escape the pre-Christmas rush and join us for a deliciously relaxing weekend in the Southern Forests, where summer is in full swing and cherry season is something worth celebrating.

Our annual Long Table Cherry Orchard Lunch is a wonderful opportunity to slow down, enjoy beautiful food and spend time amongst the cherry trees on a working family farm.

The highlight is a generous,

seasonal lunch prepared by Tracey in the orchard, served beneath the trees with local wines and plenty of good conversation.

And before we leave? The chance to purchase freshly picked cherries directly from the farm, ready to take home and share at Christmas.

It's a little time out before the festivities begin, with some wonderful food discoveries along the way.

DAY 1

A long lunch among the cherry trees

Travel south to the Grozotis family's Manjimup cherry orchard for a celebratory long-table 3-course lunch cooked by Tracey, featuring seasonal local produce, cherries and beautiful Southern Forests wines. Meet the growers and purchase freshly picked cherries before settling into our accommodation.

As the sun sets, enjoy wine tasting and grazing amongst the vines at a stunning Pemberton vineyard.

DAY 2

A few more treasures for Christmas

Enjoy a leisurely breakfast overlooking Manjimup Heritage Park before discovering a unique Bridgetown country larder where surplus produce is transformed into delicious creations. Return to Perth mid-afternoon with a basket of wonderful things for Christmas.



North West WA Food Discovery Tour

Mid West • Gascoyne • Karijini • Pilbara

11days•10nights | Maximum12guests

Created for the curious and quietly adventurous, this journey takes us through some of Western Australia's most spectacular landscapes and fascinating food-producing regions. Choose your direction – Perth to Port Hedland or Port Hedland to Perth.

Travel between Perth and the Pilbara through green rolling countryside, fertile orchards, market gardens, plantations and coastal fishing communities before experiencing the ancient landscapes of Karijini and the remote pastoral properties of the North West.

From fishing boats and tropical orchards to cattle stations and campfires beneath star-filled

skies, this is a journey that blends breathtaking scenery with genuine connection to the people who produce our food.

And being remote doesn't mean going without good coffee as our touring vehicle has its own onboard coffee station.

DAY 1 Perth to Geraldton

Coastal Wheatbelt & Mid West Our adventure begins north through wildflower country to the Indian Ocean, with morning tea at Nilgen Lookout and a seaside picnic at Green Head. Meet a local goat cheesemaker, go behind the scenes at 30 Knots Distillery, then finish with a special Taste of the Mid-West dinner showcasing the region and its producers.

DAY 2 Geraldton to Carnarvon

Following the Coast North Start behind the scenes at Geraldton's working fishing harbour and discover the western rock lobster industry before continuing north with a picnic along the way. At Wooramel River Retreat, take a dip in the billabong or soak in the naturally heated artesian baths before arriving in Carnarvon.

DAY 3 Carnarvon

A Pocket of Fertility Discover how the Gascoyne River transforms an apparently dry landscape into one of WA's most productive food bowls. Visit banana plantations and local growers, learn about new crops being developed for the region, then finish with a Vietnamese feast overlooking the historic One Mile Jetty.

DAY 4 Carnarvon to Cheela Plains Station

Into the Pilbara Leave the coast behind as we turn inland and enter the vast landscapes of the Pilbara. Arriving at Cheela Plains Station, discover its ancient geology and pastoral story before settling in for sunset drinks and dinner at the station – our first night beneath the Pilbara sky.

DAY 5 Cheela Plains to Karijini

Ancient Landscapes Explore Cheela Plains by 4WD, stopping for a picnic surrounded by ancient ranges and native flora, before travelling deeper into the Pilbara to magnificent Karijini National Park. Settle into our bush camp before gathering for dinner cooked by Tracey.

DAY 6 Karijini National Park

Nature's Masterpiece A full day to experience one of Australia's most extraordinary landscapes. Wander gorge rims, take in breathtaking lookouts and discover cool pools beneath towering red cliffs, with time to walk, swim or simply take it all in. Tonight, Tracey cooks at camp as we dine beneath the vast Pilbara night sky.

**DAY
7****Karijini to
Yarrie Station**

Via Marble Bar Travel through Marble Bar, stopping at the wonderfully eccentric Iron Clad Hotel for an Outback Beef burger before heading to the very place the beef comes from — Yarrie Station. Meet Annabelle Coppin and the station crew during muster season, then gather around the campfire after dinner and hear about life on the land.

**DAY
8****Yarrie
Station****Life on a Pilbara Cattle Station**

Spend a remarkable day immersed in life on one of the Pilbara's remote working cattle stations. Meet the young station crew, explore Yarrie's vast landscape and discover the skill and resilience required to work this country. Tonight, cook Yarrie's own Outback Beef steaks over the coals and eat alongside the station crew.

**DAY
9****Yarrieto
Pardoo Station****From Red Dirt to Blue Water**

Farewell Yarrie and travel west as the red dirt meets the Indian Ocean at Pardoo Station. After lunch and some welcome downtime in our ensuite cabins, head to the coast for sunset on the beach and a BBQ dinner featuring Pardoo Wagyu.

**DAY
10****Pardoo
Station**

Coastal Station Life Go behind the scenes with the station manager for an insider's look at Pardoo's remarkable Wagyu operation, normally reserved for trade buyers. Picnic at Cape Keraudren where the historic rabbit-proof fence reaches the sea, then gather on the homestead verandah for a three-course dinner showcasing world-class Pardoo Wagyu.

**DAY
11****Port
Hedland****Where the Pilbara Meets the World**

Our final day reveals another side of the Pilbara. Board the Seafarers launch for a harbour tour amongst the enormous ships of one of the world's busiest bulk export ports, meet the international seafarers who keep it moving, then finish our adventure at Port Hedland Airport for the flight home.





Tasmania Food Discovery Tour

Hobart • Derwent & Huon Valleys

6 days • 5 nights | Small group

There's something about Tasmania in spring. Rain-fed paddocks glow green, rivers run full and the first tender crops of the season begin appearing in fields, gardens and kitchens. We explore Hobart and the Huon and Derwent Valleys, meeting farmers, growers, makers and chefs along the way. Dining ranges from food shared on farms to long lunches and smart contemporary dining rooms – all connected by exceptional local produce.



DAY 1 The start of your Tassie adventure

Gather in Hobart for a welcome drink and dinner showcasing Tasmania's seasonal produce.

DAY 2 The Huon Valley

Go behind the gate at Bruny Island Cheese's dairy with Nick Haddow, visit Australia's first saffron farm & spend time at Fat Pig Farm with Matthew Evans before dinner at the farm. Meet the maker of small-batch vinegars and condiments that capture the wild flavours and creative spirit of Tasmania.

DAY 3 Hobart through a food lover's eyes

Walk, taste and discover Hobart's food scene, explore Tasmanian wine, picnic in the park and enjoy time to wander before dinner together.

DAY 4 Farm to The Finest Long Table Lunch

Spend time on an innovative family farm before a long relaxed, multi-course lunch and garden experience at The Agrarian Kitchen.

DAY 5 Salamanca to MONA

Explore Salamanca Market, cruise the Derwent and finish with a memorable multi-course dinner at FARO.

DAY 6 One last taste of Hobart

A leisurely final morning before continuing with your own travel plans.

**DAY
1****Heading
South**

Travel through the Wheatbelt, enjoy country hospitality in Kojonup, meet a Mt Barker grain grower and miller, and finish with a memorable dinner in Albany.

**DAY
2****Behind the farm
gates**

Meet asparagus and salad growers, explore dairy and regenerative farming, picnic in the countryside, visit an innovative organic farm and vineyard, and experience the Southern Ocean at The Gap.

**DAY
3****Albany's food
community**

Strawberries, small-scale farming, local seafood, local baking and award-winning fish and chips by the sea.

**DAY
4****From harbour to
vineyard**

Oysters on Albany Harbour, artisan cheese in Denmark, coffee cupping, cool-climate wine and dinner among the trees.

**DAY
5****Homeward
bound**

Spend the morning alongside locals at the Albany Farmers Market before making our way back to Perth.

Great Southern WA Food Discovery Tour

Mt Barker • Albany • Denmark

5 days • 4 nights | Maximum 12 guests

The Great Southern is something of a quiet achiever in Western Australia's food story. Its cooler climate, reliable rainfall and rich agricultural country create the conditions for an extraordinary range of food - dairy, grains, vegetables, berries, orchard fruits, seafood and some of WA's finest cool-climate wines.

Over five days, we'll head down back roads and through farm gates, visit working properties and small family businesses, eat food grown and made nearby, and hear first-hand what it takes to produce it.





England & Southern Ireland Food Discovery Tour

Southern Ireland • The Cotswolds • London

12 days • 11 nights | Maximum 14 guests

From fertile south-east Irish farmland and coastal communities to timeless stone-built villages of the Cotswolds and the vibrant food culture of London, this carefully curated journey connects food, people and place across three remarkable regions.

Travelling together as a small group, days unfold at a gentle, satisfying pace, moving between personal producer visits, tastings, light lunches and memorable dinners, with time to absorb the rhythm of rural life.

This is a journey shaped by personal connection to landscapes Tracey once called home and a love of discovering food that tells the story of a region's culture, past and present.

**DAY
1**

Bristol

A Relaxed Beginning Meet in Bristol and settle into the journey with a relaxed welcome dinner. It's a chance to meet fellow travellers and look ahead to the food, landscapes and people we'll discover together.

**DAY
2**

**Bristol to
Southern Ireland**

Across Wales & the Irish Sea Travel through the sweeping green landscapes of Wales before crossing the Irish Sea to Southern Ireland. Settle into Kilmokea Country Manor & Gardens, our peaceful Georgian country base beside the River Barrow.

**DAY
3**

**Southern
Ireland**

Farmhouse Food & Irish Craft Begin discovering one of Ireland's great food regions, where fertile soils and generations of farming have shaped exceptional produce. Meet local producers including the world renowned Cashel Blue cheesemakers and experience the everyday food culture, craftsmanship and rural landscapes of the south-east.

**DAY
4**

**Southern
Ireland**

Ballymaloe & Farm-to-Table Ireland Spend time at the much-loved Ballymaloe Cookery School, exploring its gardens and kitchens and sharing lunch and conversation with founder Darina Allen — one of Ireland's great champions of farm-to-table cooking and Irish produce.

**DAY
5**

**Southern
Ireland**

Cheese, Chocolate & Irish Traditions Meet the family behind Cashel Blue at Beechmount Farm and discover the story of one of Ireland's pioneering farmhouse cheeses. Along the way, explore handcrafted Irish chocolate, whiskey heritage, market gardens and countryside producers.

**DAY
6**

**Southern Ireland to
the Cotswolds**

Back Across the Irish Sea Farewell Kilmokea and cross the Irish Sea back to Wales before continuing into the English countryside. Arrive at the Hare & Hounds Hotel near Tetbury, our peaceful base in the heart of the Cotswolds.

**DAY
7**

**The
Cotswolds**

Gardens, Herbs & Country Life Discover rolling hills, hedgerow-lined lanes and honey-coloured villages. A special highlight is time with renowned herb expert and friend Jekka McVicar, wandering her extraordinary garden filled with hundreds of culinary varieties.

**DAY
8****The
Cotswolds****Highgrove, Bath & Beautiful**

Countryside Enjoy a private visit to the King's gardens at Highgrove House, including its productive kitchen garden, and experience how beauty, sustainability and food growing come together. A visit to a nearby working Mill, offers a chance to experience a historic, artisan flour mill steeped in centuries of tradition.

**DAY
9****The
Cotswolds****Organic Farming & Modern British**

Food Visit celebrated Daylesford Organic for lunch and time to explore its beautifully curated food and homewares store. Modern British farming also comes to life with a visit to Diddly Squat Farm Shop and another memorable meal at The Farmer's Dog country pub.

**DAY
11****London****From Country Lanes to City Streets**

Leave the countryside behind and travel to London, where Tracey's sister Amanda joins us. Settle into one of the world's great food cities and begin discovering the extraordinary mix of British tradition and global flavours that defines London today.

**DAY
11****Markets, History &
Heady Heights****Markets, Cheese & Chocolate**

Experience the colour, aromas and energy of Borough Market with local guide Celia. Visit the renowned Neal's Yard Dairy, the working kitchens of Bread Ahead bakery and raise a glass above the city at The Shard.

**DAY
12****London****Icons, Celebration & Farewell**

Explore London from the Thames with Amanda before a private visit to Fortnum & Mason, where centuries of British food history come vividly to life. Bring the journey to a close with a farewell lunch in Covent Garden.



REAL FOOD REMARKABLE PEOPLE EXTRAORDINARY PLACES



Ready to discover more?

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or book online at
mattersoftaste.com.au

info@mattersoftaste.com.au
0409 969 920
0422 439 096

Matters of Taste (WA) Pty Ltd
49a Coldwells Street,
Bicton WA 6157

