



Great Southern WA Food Discovery Tour Mt Barker, Albany & Denmark

Discovering the Great Southern through Farm Gates,
Vineyards & the Southern Ocean

5 days 4 nights | Tuesday 13th to Saturday 17th October 2026
Small group 12 people maximum

What's in store on this food adventure

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 to be grown and produced - from dairy, grains and vegetables to berries, orchard fruits and some of the state's most sought-after seafood. And then there's the wine. This is one of WA's great cool-climate wine regions, yet it still feels wonderfully unassuming.

Over five days, we'll introduce you to some of the people we've come to know and admire here. 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.

Our base for four nights is the understated and extremely comfortable Hilton Garden Inn Albany, right on the waterfront overlooking the marina. Unpack once, settle in and each day we'll head out to explore another part of the region before returning to Albany.

This is the Great Southern we love sharing - personal, generous and full of people doing remarkable things with food, often very quietly.

Meet your hosts

Tracey and Anthony Cotterell have spent decades connecting people through food.

Tracey is a chef and food educator, endlessly curious about good food and the people who produce it - their knowledge, ingenuity and pride in what they do. She loves asking questions, understanding the why behind how food is grown and made, and bringing everyone together around the table to share the discoveries of the day.

Anthony grew up farming and brings a practical understanding of life on the land and



an appreciation of what it takes to grow food for a living. He's also the man behind the wheel, navigating the Great Southern's back roads and keeping everything running smoothly along the way.

Together, Tracey and Anthony have built relationships with many of the people you'll meet and have shaped this journey around places and experiences they genuinely want to share. They'll be with you throughout - making introductions, asking questions, opening farm gates and gathering everyone around the table.

For them, the greatest pleasure is seeing guests delight in the people they meet, the places they discover and the food they share along the way.

DAY ONE

Heading South!

Once everyone is settled aboard, we'll leave Perth behind and make our way through the Wheatbelt towards the Great Southern. The journey is part of the experience, with our first tastes of country hospitality and a unique crop being grown in this part of WA before arriving in Albany.

- **Morning tea on the road** A refreshment stop gives us a chance to stretch our legs, there's coffee and baked goods to purchase before continuing south.
- **A country kitchen in Kojonup** We'll be welcomed by a multi award-winning Kojonup Show exhibitor who has prepared a homemade country lunch just for us at the fascinating Kodja Place.
- **Grain grown and milled in Mt Barker** Meet the farmer growing and milling grain on their property and discover why this spelt is worth knowing about.
- **Dinner in Albany** Sip on a pre-dinner drink before French and Vietnamese flavours skilfully meet in a character-filled, Parisian-inspired setting. This dinner is a memorable start to our Albany food story.

ACCOMMODATION: Hilton Garden Inn Albany

MEALS: Lunch and dinner

DRINKS: Pre-dinner drink. Additional beverages available to purchase.

DAY TWO

Behind the farm gates

Today we head into paddocks and sheds, meeting some of the people growing and producing food around Albany.

- **Breakfast on Albany's oldest street** - Start the day with breakfast at a favourite local café on historic Stirling Terrace.
- **Beautiful things are growing** Meet the family growing Albany's prized asparagus and beautiful salad leaves, and wander through their working farm. Then two very different farms give us an insight into dairy production and regenerative farming in the Great Southern.
- **Picnic lunch** in a lovely rural setting.
- **Farm Innovation of the Year Award** Discover this organic farm and vineyard, growing its own botanicals to create a rather unusual vermouth.
- **The Southern Ocean** Experience the power of the ocean at The Gap before returning to Albany.



DAY TWO cont.

- **Sophisticated wine-bar** Shared small plates - Portuguese and European-style dishes in a relaxed warm atmosphere.

ACCOMMODATION: Hilton Garden Inn Albany

MEALS: Breakfast, picnic lunch and dinner

DRINKS: Drinks at dinner available for purchase

DAY THREE

Albany's food Community

Today we stay closer to Albany, meeting some of the people who grow, sell and prepare the region's food - with a little time to enjoy Albany for ourselves.

- **Strawberries for breakfast** This family-run strawberry farm is known around WA for their tasty berries. Behind the scenes look at freeze-dry their fruit .
- **A farm shop with a difference** Meet farmers doing things in a good way, from free-range pigs and a clever hen farming system to a fabulous shop championing small-batch and local producers.
- **From ocean to plate** Go behind the scenes with a third-generation fishing family to learn about local seafood, responsible sourcing and the skill of filleting fish.
- **Picnic time** A picnic lunch featuring some of Albany's excellent local baking, followed by a little free time to explore or relax.
- **Fish & chips by the sea** After a stroll at Middleton Beach, finish with award-winning local fish and chips and a glass of wine and meet the owner who buys the catch directly from local fishermen.

ACCOMMODATION: Hilton Garden Inn Albany

MEALS: Breakfast, picnic lunch and dinner

DRINKS: Wine at dinner. Additional beverages available for purchase at venue.

DAY FOUR

From harbour to vineyard

Today we explore another side of the Great Southern food story, from Albany's working harbour to Denmark's artisan food and cool-climate wine.

- **In house breakfast** Enjoy a hotel brekky to fuel you up for the morning.
- **Oysters on the water** Weather permitting, we'll head onto Albany Harbour to an oyster farm and learn more about local oyster production.
- **Cheese, made locally** Lunch takes us to a small but prolific Denmark cheesemaker for a generous grazing platter featuring cheeses made on site.
- **The mysterious art of coffee cupping** Meet a local coffee roaster and discover how the professionals taste and assess coffee.
- **A favourite Great Southern vineyard** A private tasting at one of our favourite Denmark vineyards, renowned for its cool-climate wines.
- **Dinner in the forest** Gather around a magnificent marri slab table for shared dishes and wine at an architect-designed venue tucked amongst the trees.



DAY FOUR cont.

ACCOMMODATION Hilton Garden Inn Albany

MEALS Breakfast, lunch and dinner

DRINKS Wine tasting and wine with dinner; additional beverages available to purchase.

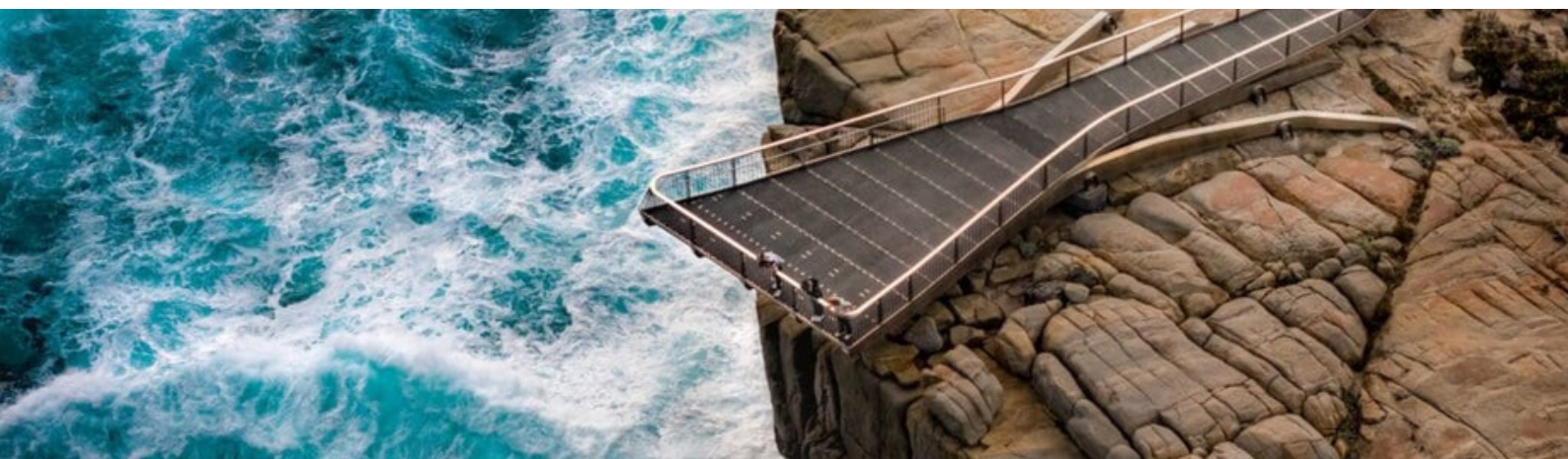
DAY FIVE

Homeward bound

Our final morning brings the week full circle, with a chance to see some familiar faces and shop for the Great Southern produce we've discovered before heading home.

- **Albany Farmers Market** Shop alongside the locals and meet producers whose farms and food we've discovered during the week. Stock up on fresh produce and other local goodies to take home.
- **One last seafood stop** By request, a final opportunity to buy fresh local seafood before we leave Albany.
- **Lunch for the road** Pick up something delicious at the market for our journey north. Settle back for the drive to Perth, arriving at Barrack Street Jetty around 4pm.

MEALS: Continental breakfast at hotel. Lunch and refreshments on the return journey at own expense.



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

What's included on this tour:

- 5 days fully hosted by Tracey and Anthony Cotterell, travelling from Perth through the Great Southern region.
- Travel throughout in our comfortable purpose-built 4WD touring vehicle, with Wi-Fi, charging facilities and excellent elevated views.
- 4 nights accommodation at the Hilton Garden Inn 4-star hotel, harbourside Albany
- Behind-the-scenes producer visits and special access, including exclusive access to farms, meeting farmers, makers and chefs.
- Breakfast, lunch (bar one on return journey) and dinner during tour featuring produce from the regions we travel through - from selected restaurants and cafés as well as picnics.
- Wine tasting experience, pre-dinner drinks and wine included with meal as per itinerary.
- And, of course, the company of a small group of curious people who enjoy good food, discovering new places and a little adventure.

Tour cost does not include:

- Snacks and beverages at refreshment stops and lunch on return journey from Albany to Perth.
- Alcohol apart from when mentioned on itinerary. Alcoholic beverages at restaurants and licensed venues are available for guests to purchase.

Handy things to know:

- **Departure and Return** - Collection & drop-off point at red tourist bus stop at Barrack Street Jetty Perth (map provided). Bus leaves Tuesday 13th October at 8am and returns Saturday 17th October around 4pm.
- **Meals and Drinks** - Meals included in the itinerary are provided. Additional meals and snacks may be purchased individually. Wine and beer are included in select evening meals.
- **Dietary Requirements** - Food is at the heart of this experience, and throughout the tour we visit and eat with a wide range of producers, makers and small businesses. We can usually accommodate food allergies, provided we are advised at the time of booking. However, we're unable to cater for dietary preferences or choices. We encourage guests to come ready to try new things.
- **Fitness** - Our tours are best suited to guests with a reasonable level of fitness and mobility, as visits involve bus steps and walking on uneven ground. If you have concerns or accessibility needs, please speak with us before booking. We're happy to help you decide whether this experience is right for you.
- **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 you are with the Matters of Taste group booking. Tel: 9872 9200

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

2026 Great Southern WA Food Discovery Tour

5 days 4 nights | Tuesday 13th to Saturday 17th October 2026 |

Maximum 12 guests

Tour Price

\$3595.00 per person twin/double share

\$4175.00 per person single

All prices are in Australian dollars (AUD) and include GST.

Secure Your Place

A deposit of \$350.00 per person is required at the time of booking to secure your place. The final balance is due 90 days before departure. If booking within 90 days, full payment is required.

How to Book & Pay

Book online - Book securely through our website and pay by credit card.

Pay by bank transfer - Prefer to pay by bank transfer? Contact us to request a booking and we'll send you an invoice along with a short guest registration form to complete.

Before You Book

Matters of Taste's Terms and Conditions can be found on this tour's website page - please read carefully before confirming your place.

BOOK ONLINE



REQUEST BANK TRANSFER



Reading a printed copy? Visit <https://mattersoftaste.com.au/food-tour-great-southern-region-western-australia/> to book online, or email info@mattersoftaste.com.au to request an invoice and pay by bank transfer.



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

