



## Spring Southern Forests Region WA

22nd to 24th October 2026

3-days 2-nights | Thursday to Saturday | 12 people maximum



Come behind the farm gates of Manjimup & Pemberton and discover one of WA's most fertile and quietly remarkable regions. Here, protected by towering karri forests is some of the richest agricultural land in the country, producing genuinely good-for-you food, brimming with flavour.

Tracey and Anthony Cotterell have spent well over a decade building trusted relationships here, opening doors to hidden rural lives and the passionate people shaping the region's food and wine story. For visitors seeking more than sightseeing, this tour offers rare access, meaningful conversations and an authentic understanding of how exceptional food begins.

### What's in store on this food adventure

On this 3-day 2-night experience we leave behind the bustle of Perth and get ready to greet the gentler rhythm of the Southern Forests in Spring. All transport is included from Thursday morning pick-up from Perth CBD or 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 Anthony.

Accommodation is at our favourite country motel - it's a trusted base where the staff know us well - spacious rooms, excellent ensuites, genuinely comfortable beds and crisp sheets all make it an easy, restful place to return to after full days of discovery.

### Farmers Makers and Chefs

Get ready to meet some wonderful people and take a glimpse into their world of food production.

A multi-generational farm producing pastured eggs, beef, lamb and nutrient-rich brassicas, led by a young farmer championing regenerative practices - we learn how shifting from conventional methods has transformed the land and how this knowledge is now being shared with other local growers - a true family effort with grandparents, children and great-grandchildren all connected to the farm.

Imagine a farm where cows choose when they're milked, they walk in from grazing, onto a robotic, slow-moving carousel that relieves them of their milk, it's a place where stress is minimised and herd wellbeing is supported - this is a multi-award-winning dairy, renowned for producing some of the finest milk in the West. The low-temperature milk pasteurisation protects flavour and integrity and results in exceptional nutritional value. Since opening its state-of-the-art creamery in 2018, we've been visiting this family-run farm - the combination of innovation with deep care for animal welfare is a powerful example of how ethical farming and smart technology can provide consumers with quality and taste.

Deep in the forest, there's something wonderfully magical about eating hand crafted chocolate made on site. The delightful husband-and-wife team - just a little Willy Wonka-ish in the best possible way - run a heartfelt chocolate shop with imagination and big plans. Their Rocky Road has a loyal following with our guests, their handcrafted chocolates are beautifully balanced, and their bars showcase local flavours. Next on their horizon? Making chocolate entirely from bean to bar, right here amongst the karri trees.



Discover why an innovative strawberry grower made the bold move from ground planting to raised beds - and how economics, staff retention and uncompromising quality all play a part in the strawberry game. Strawberries are at their very best eaten close to picking, and over the years we've come to understand so much from this generous family and their thoughtful approach. Grown on a family farm, these berries are some of the finest we've tasted over many years. A team of pickers use a simple low-handling method that protects fruit to provide consumers with the best possible strawberry experience in every bite.

Meeting an engineer, former army soldier and self-described "crazy scientist" is a new experience on this tour. Creating something completely unique in the forests region; a facility to turn surplus and "imperfect" avocados into beautiful cold-pressed oil, processing up to two tonnes of fruit an hour. In a region that grows vast quantities of avocados each year, it's an audacious plan and a brilliant example of the kind of ingenuity and innovation quietly happening in rural communities.

As part of the journey back to Perth we'll stop off to meet an ingenious young German-born chef with a very powerful vision. Working closely with farmers and growers from the area, his mission is to showcase the potential of second-grade fruit and vegetables and reducing food waste by providing interesting and delicious products. Freshly baked sourdough loaves made with spent malt are his specialty and there's plenty of interesting pantry items handmade in his small bakery and larder.



## Fresh, real, local food

From sunrise to sunset, you'll enjoy days full of gorgeous food and wine.

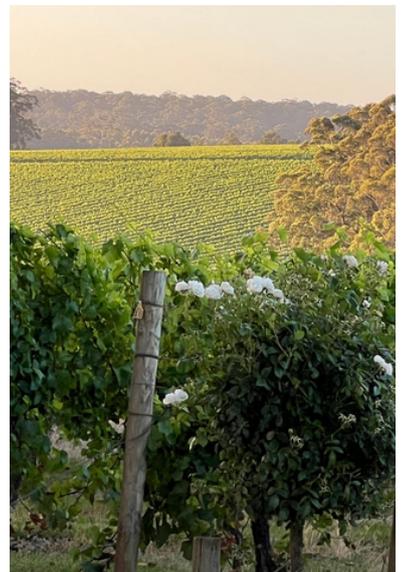
We'll stop on the way down south for lunch at a pretty 200 acre property amongst the rolling hills of Bridgetown. Food grown regeneratively, spray-free sold from a popular roadside stall is only one part of this modern, yet old-fashioned, family-run enterprise. Lunch in a charming old shearing shed home cooked by the talented lady of this husband and wife farming duo who moved from city to country and have their own story to tell.

Share-plate dining at a favourite amongst locals and visitors on our first evening in the country town of Manjimup. The chef here is a long standing and essential member of this establishment and is a master of creating tasty dishes using local produce. This is a feast! Enjoy a spot of local wine appreciation on the house, try before you buy at a tasting bar brimming with the regions wine offerings.

Great coffee and a choice of a light brekky as we depart town on our second day. A tasty picnic lunch at a beautiful waterside location framed by the magnificence Karri trees reaching to the sky, provides time to relax and reflect.

Friday night is spent at one of the most beautiful properties in Pemberton producing great wine which is included in tonight's dinner experience. Your visit starts with a guided wine tasting by the property owner whilst taking in the scenery and strolling amongst the vines. With each pour, you'll gain insight into what makes these wines – and Pemberton itself – so special. Tracey who is a qualified chef with years of experience and a deep knowledge seasonal produce, will cook a 3 course meal to be enjoyed with great company around the table over the evening.

Cooked as we arrive, the choice as part of the breakfast spread on our final morning will have everyone satisfied. Sip on great coffee or tea, overlooking Manjimup Heritage Park before we depart for our journey back to Perth, arriving mid afternoon.



Over these three days, you'll eat in a way that truly nourishes - food grown with integrity, flavour and deep care for the land. Guests often tell us they return home inspired, energised and quietly transformed, reminded of how powerful real food and genuine connection can be. This is far more than a tour - it's a one of a kind experience where farm visits, memorable meals in beautiful places and engaging learning unfold naturally, with plenty of fun along the way.



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

## What's included on this tour

- Three-day, two-night hosted food experience with Tracey & Anthony Cotterell
- All transport from Perth and throughout the tour in our private bus - sit back and relax
- Morning departure and afternoon return point choose from (exact times confirmed on booking):
  - Perth CBD - Near Beaufort St and James St intersection
  - Alfred Cove, Perth - Car park adjacent to Melville Bowling Club, Canning Highway.
- Two nights accommodation at our trusted country base, the Kingsley Motel in Majimup
- Insightful conversations with farmers, makers and food innovators
- A wide variety of private farm visits
- Various maker experiences including two pioneering food thinkers turning overlooked fresh produce into something truly delicious
- All meals from lunch on day one through to breakfast on the final morning - using as much local produce as possible
- Hosted vineyard wine tasting and wine with the vineyard dinner plus a shared table feast at local venue with wine sampling
- Picnic lunch in a beautiful forest setting and exclusive rustic shearing shed, home-cooked lunch
- Two breakfasts with your choice of coffee/tea
- A small group experience with a maximum of 12 guests - company of like-minded people who enjoy travel, food and good conversations.

## Tour cost does not include:

- Food and beverages during breaks on journey to and from destination.
- Alcohol unless stated on itinerary.

## Tour Price

\$1,750.00 per person Twin Share/Double Accommodation

\$1,910.00 per person Single Accommodation

Includes accommodation, transport, meals, wine, curated visits and experience access as outlined in this itinerary.

All prices are in Australian dollars and include GST. Full T&C's on tour website.

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

**BOOK SECURELY ONLINE** at [mattersoftaste.com.au](http://mattersoftaste.com.au)

*A moderate level of mobility is required to fully enjoy the tour. 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.*



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