Matters of Taste
FOOD DISCOVERY & TRAVEL

SOUTHERN FORESTS FOOD EXPERIENCE

Southern Forests Region WA
Manjimup & Pemberton

Beyond the farm gate in one of WA's most remarkable food-growing regions.
19th to 21st November 2026
3-days 2-nights | 12 people maximum

What's in store on this food adventure

Hidden amongst towering karri forests is one of WA's most remarkable food-growing regions, where rich soils, a cool climate and abundant rainfall combine to produce food with exceptional flavour and quality.

Over three days, we'll take you beyond the farm gate to meet the 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.

We've been bringing guests to the Southern Forests for many years, building relationships that open doors to places and conversations rarely experienced by visitors. Expect generous hospitality, memorable meals and a few delicious days discovering where good food begins.

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, the people who produce it and the why behind how it's grown and made.

Anthony grew up farming, bringing a practical understanding of life on the land - and he'll be behind the wheel as we explore the Southern Forest's back roads.

Together, they've built relationships with many of the people you'll meet, shaping this journey around places, people and experiences they genuinely want to share. They'll be with you throughout, and there's nothing they enjoy more than seeing guests delight in a new discovery, a fascinating conversation or something particularly delicious around the table.

DAY ONE

Perth to Manjimup

We're off! Meet us at Barrack Street Jetty and settle into our private tour vehicle as we leave Perth behind and head south towards the Southern Forests.

- **A country-road morning tea** We'll break the journey for coffee and something delicious before continuing through the rolling countryside towards Bridgetown.
- **Lunch in the old shearing shed** Our first farm visit is a beautiful 200-acre family property where food is grown regeneratively and spray-free. Meet the husband-and-wife team who swapped city life for farming, explore their property and sit down to a generous home-cooked lunch in their wonderfully rustic old shearing shed.
- **Regenerative farming in action** At our next stop, meet a multi-generational farming family producing pastured eggs, beef, lamb and nutrient-rich brassicas. We'll hear how a move away from conventional farming practices has transformed their land, and how what they've learned is now being shared with other growers in the region.
- **Settle into Manjimup** Check into the Kingsley Motel, our trusted country base for the next two nights, with time to freshen up before dinner.
- **A Southern Forests feast** Tonight we head to a favourite Manjimup local for a generous share-plate dinner celebrating regional produce, with a little local wine sampling along the way.

ACCOMMODATION Kingsley Motel, Manjimup
MEALS Morning tea, lunch, dinner
DRINKS Local wine sampling with dinner. Additional drinks are available for purchase.

DAY TWO

Pemberton &The Southern Forests

Breakfast before we hit the road Start the day with great local coffee and a light breakfast before we head deeper into the Southern Forests.

- **Where the cows choose when they're milked** Step behind the scenes at a multi-award-winning family dairy where technology and animal welfare work hand in hand. See the remarkable robotic milking system. Discover why gentle handling and low-temperature pasteurisation make such a difference to the quality and flavour of milk.
- **Chocolate amongst the karri trees** Meet the husband-and-wife team creating beautiful handcrafted chocolates deep in the forest. We'll taste some favourites, hear about their plans to take production from bean to bar and, enjoy a coffee while we're there.
- **Picnic by the water** We'll stop at beautiful Big Brook Dam for a relaxed picnic lunch surrounded by towering forest, a chance to slow down and simply enjoy where we are.
- **Avocados, kiwi fruit & beautiful beef** This is a visit to an organic avocado and gold kiwi fruit orchard where Jersey cattle are grass-fed and finished. Tour the farm and discover why the way these cattle are raised produces such tasty, good-for-you beef.
- **Dinner on the farm** Settle onto the farmhouse verandah for drinks while Tracey cooks a three-course dinner featuring the farm's beautiful Jersey beef. Then gather around the table for a very special meal right where much of it was grown.

ACCOMMODATION Kingsley Motel, Manjimup
MEALS Breakfast, picnic lunch, three-course dinner
DRINKS Coffee/tea /hot chocolate, wine tasting and wine with dinner

DAY THREE

Manjimup to Perth

Breakfast in the park Our final morning begins with breakfast and great coffee overlooking Manjimup Heritage Park before we head out for one last fascinating food discovery.

- **Turning avocados into liquid gold** Meet an engineer, former army soldier and self-described 'crazy scientist' behind an ingenious new facility turning surplus and imperfect local avocados into premium cold-pressed oil. We'll see how the process works and discover another clever way this productive region is reducing food waste and adding value to what it grows.
- **One for the road** We'll stop in Bridgetown for coffee before continuing towards Perth.
- **Lunch along the way** A relaxed lunch stop at a café baking award-winning pies breaks our journey home, before arriving back at Barrack Street Jetty mid-afternoon.

MEALS Breakfast. Lunch available to purchase on journey home.

What's included on this tour

- Small group of just 12 guests, creating a relaxed and personal way to travel
- 3 day fully hosted Food Discovery Experience with Tracey & Anthony Cotterell
- 2 nights accommodation at the comfortable Kingsley Motel, Manjimup
- Travel throughout in our comfortable purpose-built 4WD touring vehicle, with Wi-Fi, charging facilities and excellent elevated views
- Exclusive farm, orchard, dairy and food producer visits with behind-the-scenes access
- All meals from lunch on Day One through to breakfast on Day Three, unless otherwise stated
- Dinner cooked by Tracey featuring grass-fed and finished Jersey beef
- Local wine and morning tea (with coffee/tea/hot chocolate) as specified
- And, of course, the company of a small group of curious people who enjoy good food, discovering new places and a little adventure.

What's not included on this tour

- Journey stops Food and drinks purchased during travel breaks travelling to and from the Southern Forests are at your own expense.
- Alcohol unless stated on itinerary.

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

Useful things to know

- **Departure & return** We depart Barrack Street Jetty, Perth at 8.00am on Thursday 19 November and return on Saturday 21 November at approximately 4.00pm.
- **Fitness & mobility** This tour is best suited to guests with a reasonable level of fitness and mobility. Farm visits involve bus steps, walking on uneven ground and spending time outdoors.
- **What to wear** Comfortable closed-in shoes are essential for farm visits. Bring clothing suitable for changeable spring weather and a light rain jacket.
- **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 with advance notice. However, we're unable to cater for dietary preferences or choices. We encourage guests to come ready to try new things.
- **Drinks** Alcohol is included only where specified in the itinerary. Other drinks may be purchased at your own expense.

2026 Southern Forests WA Food Discovery Tour

3 days | 2 nights | Maximum 12 guests

Tour Price

$1950.00 per person twin/double share

$2125.00 per person single

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

Secure Your Place

Full payment is required on booking as the tour is less than 90 days out..

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

Please read our booking terms and cancellation conditions carefully before confirming your place. These can be found on the Southern Forests Food Tour page on our website. Comprehensive travel insurance is recommended.

BOOK ONLINE

REQUEST BANK TRANSFER

Reading a printed copy? Visit mattersoftaste.com.au/southern-forests-spring-food-tour/ to book online, or email info@mattersoftaste.com.au to request an invoice and pay by bank transfer.

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