



Matters of Taste

FOOD DISCOVERY TOURS

Manjimup & Pemberton WA

Weekend 13th & 14th June 2026

Small group of 12 people maximum



A fascinating and indulgent journey into the heart of truffle country, where you'll immerse yourself in the art of foraging for the world's most expensive food. Bundle up in cozy scarves and boots as you uncover the secrets of black truffles during a magical winter adventure in WA's Southern Forests.

What's in store on this food adventure.

Day One - Truffle Adventure Begins

We begin by boarding our comfortable private bus, chauffeured by our very own Anthony. As we leave the hustle and bustle of Perth behind, we'll head south towards the peaceful pace of the Southern Forests region, where time seems to slow down, and nature takes the lead.

Farm Stop & Lunch

Our first stop is at a family-run farm just outside Bridgetown. Here, you'll meet the owners, learn about their inspiring farm practices, and see firsthand how they've created a sustainable farming enterprise. We're treated to a hearty, home-cooked lunch served in the farm's rustic shed. A steaming bowl of seasonal soup, paired with freshly baked sourdough loaves, will leave you feeling nourished and ready for the exciting afternoon ahead.

Truffle Hunt

Our hunt takes place at renowned Manjimup Truffle Orchard in the heart of WA's truffle-growing region. This orchard, the first to plant truffle-producing trees back in 1997, is the birthplace of a booming truffle industry. We are incredibly fortunate to be the only public guests to have access to, and experience truffle hunts, at this particular property.

With the help of the trained truffle dogs and the manager of the trufferie, we'll unearth truffles from the rich soil, learning about the delicate process of cultivation and insights on the growth of the industry, though some details remain their closely guarded secrets!

We'll head to the orchard's lab to wash the truffle treasures, where we'll get an up-close look at the black-gold.

Tastings are included, and for those eager to deepen their understanding, the orchard manager will inform the group on how to recognise and buy good fresh truffle. Tracey will provide tips and ideas for cooking with truffles, so with the knowledge gained, you'll be ready to have some fun in your own kitchen creating tasty dishes at home.

After the hunt, it's off to the Kingsley Motel, where you can freshen up and change for dinner.

Evening Event: A Truffle Celebration

Before dinner, as the sun begins to set you'll enjoy a guided wine tasting among the vines of a picturesque working farm near Pemberton, known for producing both exceptional wines and beautiful potatoes - just one of the ingredients featured in tonight's meal.

As fires are lit and the table is set, settle in for a relaxed four-course dinner prepared by Tracey, alongside a dear friend and one of the region's most connected cooks. With ingredients sourced from nearby farms, this is true paddock-to-plate dining, WA-style.

Expect honest, flavourful food where truffle plays a quiet, elegant role; enhancing each dish without overpowering. This evenings food will feel just right for the season: warm, generous and really tasty - paired with exceptional local wines, this experience is a true celebration of everything the Southern Forests does best.

Day Two - Farewell to the Southern Forests

Breakfast

Start your day with a perfect freshly cooked breakfast spread at one of our favourite cafes in Manjimup. Fuel up with freshly brewed coffee or tea to get ready for the trip back to the city.

One last experience

Before we settle in to the journey home, you'll be treated to an eye-opening visit to a young engineer's processing plant pioneering the diversion of fruit from landfill to be turned into extra virgin avocado oil. His operation targets bruised, pockmarked or flawed fruit that would otherwise go to waste - this product and idea is pure genius.

Return to Perth

We'll roll back into Perth mid-afternoon, feeling well-fed, well-travelled, and just a little bit in love with truffle. Time to say farewell to your fellow flavour-seekers with a full heart (and maybe a head brimming with ideas for cooking with truffles!).



Ready to pack your bags?!

We'd be delighted for you to join us.

What's included on this tour

- Two-day hosted food tour with Tracey & Anthony from Matters of Taste
- Return transport from Alfred Cove Perth in comfortable, private bus
- Farm stop in Bridgetown
- One night's accommodation in Manjimup at our favourite comfortable country motel (private ensuite rooms)
- Guided truffle hunt with experienced dogs and truffle experts
- Fresh truffle to take home
- Private wine tasting-tour experience at a Pemberton vineyard estate
- Private four-course truffle celebration dinner, cooked by Tracey with a local guest chef
- All meals included:
 - Hearty homecooked rustic farm shed lunch on Saturday
 - Saturday night's truffle dinner and wine
 - Fresh cooked breakfast on Sunday
- Exclusive producer visits and behind-the-scenes experiences
- Local food business stop on the way home
- Plenty of treats and tastings along the way
- Expert hosting and good company throughout

Tour cost does not include:

- Snacks and beverages at refreshment stops on journey from Southern Forests to Perth.
- Alcohol apart from when mentioned on itinerary

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

Tour Price

\$995.00 per person Twin Share/Double Accommodation

\$1075.00 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



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