

# SOUTHERN TABLELANDS ITINERARY

ADULT \$235

This itinerary may be used from Port Douglas under certain circumstances

For further information please see website: [www.cairnsfoodwinetours.com.au](http://www.cairnsfoodwinetours.com.au)

Wednesday to Saturday  
All year round



# BRETT'S OUTBACK TASTING ADVENTURES

Proudly Australian Owned and Family Operated



### Stop 1: Lake Barrine National Park and Heritage Tea House

A beautiful natural lake hidden in World Heritage Rainforest. Sample delicious delicacies made with fresh local produce, and enjoy a special 'Lake Barrine' coffee or local tea at the charming 80 year old teahouse. The 3rd generation of the Curry family still own, and the 4th generation manages the teahouse and boat cruises. Their commitment to preserving the natural heritage of the lake has remained unchanged for the past 90 years.

**Stop 2:** Brett and the team are busy finding a new stop for you to experience, this stop will be a surprise but be assured it will live up to the high standards of the tour and will definitely be delicious!

### Stop 3: The Australian Platypus Park at Tarzali Lakes

Platypus viewing & lunch including Kangaroo, Crocodile and Red Claw. Murdering Point Tropical wine tasting.



### Stop 4: Gallo Dairyland

A working dairy farm with gourmet cheese & chocolate factory. Here we can taste and buy their cheeses and taste their delicious Swiss style chocolates.

### Stop 5: The Humpy

The best place for freshly harvested Atherton Tablelands produce. Here we taste seasonal Tropical fruits and local peanuts and Macadamia nuts.

### Stop 6: Mount Uncle Distillery

North Queensland's first distillery, here we taste their Award Winning liqueurs and spirits and wander round this stunning property.

### Stop 7: Jaques Coffee Plantation

Experience a unique coffee and liqueur tasting paddle accompanied by scones with local jam and Mungali cream



### ADDITIONAL INFORMATION

- Adults only, children not catered for.
- Lunch and all wine, cheese, coffee, chocolate, ice cream "TASTING" included.
- Gluten free lunch and lactose free cheese available on request.
- Bring money for additional purchases of souvenirs, wine, chocolates, coffee, ice cream etc.
- Platypus viewing not guaranteed.
- Due to season changes and weather conditions some stops may be subject to change at the last minute without notice.

### CANCELLATIONS

A minimum of 24 hours notice is required for a full refund, if cancellation is 12 hours prior to departure a 75% cancellation fee applies, less than 12 hours prior to departure a 100% cancellation fee applies. For CHARTERS, a minimum of 48 hours notice is required for full refund, if cancellation is 24 hours prior to departure 50% cancellation fee applies, less than 24 hours prior to departure 100% cancellation fee applies. The operator reserves the right to cancel a tour with a full refund if minimum numbers are not met. Full refund provided due to COVID related circumstances. All rates valid until 31 March 2024.

BOOK ONLINE or  
PHONE: 07 4098 5059 MOBILE: 0418 909 818

[info@cairnsfoodwinetours.com.au](mailto:info@cairnsfoodwinetours.com.au)  
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[www.outbacktastingtours.com.au](http://www.outbacktastingtours.com.au)

## BRETT'S KURANDA DAY TOUR

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ask us about our KURANDA DAY TOURS  
[info@kurandatours.com.au](mailto:info@kurandatours.com.au) [www.kurandatours.com.au](http://www.kurandatours.com.au)  
[/BrettsKurandaOutbackTours](https://www.facebook.com/BrettsKurandaOutbackTours)

Liqueurs, Wines, Beer, Spirits, Cheeses, Coffee, Chocolates, Tropical Fruits, Nuts Crocodile, Kangaroo, Red Claw with Tree Kangaroo and Paltypus spotting.

INCLUDES FULL BREAKFAST, MORNING TEA, GOURMET LUNCH, AFTERNOON TEA & ALL TASTINGS

## Taste the BEST of Queensland



### SPECTACULAR ATHERTON TABLELANDS



### EXOTIC TROPICAL FRUITS



### TROPICAL FRUIT WINES & LIQUEURS



### CHEESE, COFFEE & CHOCOLATE



Hi my name is Brett and I'd like to tell you about my Award Winning delicious and fantastic Food and Wine tasting adventure showcasing the spectacular Atherton Tablelands. A Foodie tour from Port Douglas you will thoroughly enjoy and remember.

This boutique food and wine experience from Port Douglas will be tasting some of the best food and wine that the Atherton Tablelands has to offer. We will take you through a variety of contrasting landscapes, from lush rainforest to stunning ochre savannah plains. The rich volcanic soil allows farmers to grow many and diverse crops from Bananas, coffee, sugar cane, avocados, mangoes, macadamia nuts, citrus and more which you will learn about as we taste our way around the regions 'Food Bowl.'

**When you come on this adventure with us we will be visiting environmentally sustainable small producers, your visit contributes to their survival and benefits the local community. No pressure at any time to buy, your visit alone makes a difference. We encourage you on your return home to seek out your own local producers and support your local community.**

Take in the beautiful views as we take you on a fascinating and tasty journey through another gem of Far North Queensland.

### Stop 1: Emerald Creek Icecreamery - FULL BREAKFAST

Our first stop is Emerald Creek Ice creamery a family-owned business Positioned on 2.15ha on the Kennedy Highway between Mareeba and Kuranda.

**Their ice-cream is made on-site in their factory using pure cream and full cream milk. Sorbets (dairy free, full fruit) also made on-site using local Tablelands fruit Set on the balcony of their property we enjoy a delicious breakfast of Tropical fruits (seasonal) pikelets, syrup and homemade strawberry and blueberry jam, 2 scoops of homemade ice cream and sorbet that is unique to them with additional tastings of their flavours available too!! Served on the side a delicious Jaques coffee of your choice (tea also available)**



### Stop 2: Jacques Family Coffee Plantation - COFFEE & LIQUEUR TASTING PLATTER

Next stop is to Jacques Family coffee plantation the 3rd generation; with 85,000 Arabica Coffee trees growing in the rich soils they produce a smooth and vibrant flavour unique only to the remarkable location. Here we get an enchanting insight in to the finer details of coffee from the tree to the cup. We stroll through the gardens and finish our stop with a delicious tasting of coffees and their new tea made from the husk of the coffee bean and coffee liqueurs.

**A family owned and operated business employing up to 15 staff year round, now in business for 40 years in Australia and pioneering the Australian commercial coffee growing industry in the late 1970's. Jacques Coffee is a proudly sustainable business adding further to its solar system in 2019, have a total of 470 solar panels now offsetting the entire operation from the farm pumping, tourist centre, Roastery coffee driers and processing mills producing up to 1 Megawatt of power per day.**



### Stop 3: The Humpy Nut World - TROPICAL FRUITS & NUTS TASTING

We now head through a patchwork of amazing farmland, diverse crops and rolling green hills for a tasting and shopping treat. We stop at 'The Humpy', the best place to go to for freshly harvested Atherton Tablelands produce straight from the growers. From vegetables to tropical fruits and hundreds of different varieties of nuts, dried fruits locally produced jams and sauces. Here we get to taste some seasonal fruits and many different flavours of hot local peanuts and macadamia nuts. We leave you time to browse this amazing and quirky grocery store so you can purchase goodies for the rest of your stay.



### Stop 4: Australian Platypus Park - GOURMET LUNCH

The Australian Platypus Park is home to a thriving platypus population. These wonderful creatures can be found in a spring fed pond surrounded by lush tropical vegetation. In order to create a natural environment for the development of the platypus, plants are naturally grown in accordance with the habitat of the platypus.

We take a wander down to see them in this magnificent setting then sit down to enjoy flavoured handcrafted smoked products, combined with a unique blend of local Australian native herbs and spices.

**These tasty treats are all produced in-house using only the freshest quality ingredients and include Crocodile, Red Claw (Yabby) and Kangaroo with fresh local salads topped off with a 'Tarzali Lakes' boutique beer, Dragon Fruit cider, Lemon Myrtle tea. (Menu EXCLUSIVE to our tour.) Time to purchase some of the smoked products and sauces. All in-house smoked meats are locally sourced from around the tablelands. All food scraps from the cafe feed the animals.**



### Stop 5: Gallo Dairyland CHEESE PLATTER & CHOCOLATE TASTING

We now head towards the historic village of Atherton. Driving through this thriving hub, a patchwork of amazing farmland and rolling green hills appear before us. We are on our way to a fully operational dairy farm spread across 1000 acres of rich red volcanic soil with delicious handcrafted chocolates and a gourmet cheese factory. Here we will have a selection of their delicious cheeses and irresistible Swiss style filled chocolates that are a work of art whilst gazing out over the picturesque landscape. Meet some friendly animals before heading back to Mareeba through a variety of diverse crops.

**Gallo milk 350 cows twice a day, which equates to 20 L of milk per cow per day. Some of their sustainable practices include scraping the animal food lot into the manure pit to use as fertilizer and using rainwater to clean the factory.**



### Stop 6: Mt Uncle Distillery - LIQUEURS & SPIRITS TASTING

Then just down the road we arrive at Australian Distiller of the year 2017, Mount Uncle Distillery, North Queensland's first distillery. Here we taste some of their Award winning liqueurs and spirits. Then take a wander round this stunning property nestled in coffee and banana plantations, with beautiful gardens and friendly animals.

**Founded in 2002, Mount Uncle Distillery was one of the first distilleries to embrace native botanicals in its gin recipe. Founder Mark Watkins discovered an early gin recipe used by local settlers and set himself the challenge of replacing the traditional ingredients with native while supporting ethical and sustainable practices.**



### Stop 7: Platypus Hut - QUEENSLAND WINES & BEERS

And if that is not enough, we head across the savannah 'Outback', past giant termite mounds & classic red dirt to a unique 160 acre Private Property. Here you can soak up the stunning rainforest and pristine environment which is a sanctuary for bird & animal species. Watch out for a passing Kangaroo and head down to 'The Platypus Hut' where you can sit in a tranquil setting as the sun goes down, watch for dive bombing Kingfishers & the elusive Platypus (or dip your toes into the most beautiful mountain stream) whilst tasting some Queensland wines & beer.

**Owners of the property strive for industry excellence with minimum impact on the environment and living in harmony with the surroundings.**



**ADULT \$235** includes, Full breakfast, Morning tea, Gourmet lunch, afternoon tea and all tastings and drinks!!

Children not catered for older teenagers considered.

Departing Port Douglas Wednesday to Saturday. Private charters available

**BRETT'S OUTBACK**  
TASTING ADVENTURES

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**LOCALLY OWNED AND OPERATED**

**BOOK ONLINE OR CALL US ON 4098 5059 OR SEE YOUR TOUR DESK.**