

Stop 6: Mount Uncle Distillery



Then just down the road we arrive at Australian Distiller of the Year 2017, Mount Uncle Distillery, North Queensland's first and only 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.

Stop 7: Debrueys Boutique Tropical Winery



We then head down our secret bush track to De Bruey's Boutique Wines located near Mareeba on a 15ha mango orchard cradled between the peaks of the Great Dividing Range. All wines are made on site using a blend of tradition and innovation which produces high quality wines from a rich diversity of tropical fruits.

Sit on the back deck sipping deliciously different tropical fruit wines, liqueurs, cream liqueurs or Ports whilst overlooking the beautiful surrounds of gum trees waterfall, terraces and lake.

Stop 8: Jaques Coffee Plantation



Next stop is to Jaques 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 cup of Jaques coffee made 'just as you like it' with scones, local jam and Mungallii cream.

ADULT \$205 all inclusive
 I think you will be cancelling your dinner reservation!
 Children not catered for.
 Private Charter Rates available.
 Departing Northern Beaches 7:00am & Cairns 8:00am
 Returning 5:30pm | Tuesday to Saturday

- ADDITIONAL INFORMATION**
- Adults only, children not catered for.
 - Lunch and all wine, cheese, coffee, chocolate "TASTING" included.
 - Gluten free or vegetarian lunch and lactose free cheese available on request.
 - Bring money for additional purchases of souvenirs, wine, chocolates, coffee.
 - 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. All rates valid until 31st March 2020.

BRETT'S OUTBACK TASTING ADVENTURES
 Proudly Australian Owned and Family Operated

BOOK ONLINE or
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BRETT'S OUTBACK TASTING ADVENTURES

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8 DELICIOUS STOPS

FEATURING THE TROPICAL 'DELIGHTS' OF THE ATHERTON TABLELANDS

Departing Cairns & Northern Beaches Tuesday to Saturday
BOUTIQUE small personalised tours specialising in service excellence
 Wines, Spirits, Beers, Cheeses, Atherton Red Claw (Cray Fish),
 Kangaroo, Crocodile, Coffee, Chocolates,
 Nuts, Tropical Fruits and Platypus Viewing!

Taste the BEST of Queensland

MORE TASTINGS! MORE DRINKS! MORE FUN!



SPECTACULAR ATHERTON TABLELANDS



EXOTIC TROPICAL FRUITS



CHEESE, COFFEE & CHOCOLATE



TROPICAL FRUIT WINES & LIQUEURS

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

This boutique food and wine experience from Cairns 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.'

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

Stop 1: Sunset Ridge Farm



Sunset Ridge Farm (Private Property **EXCLUSIVE to our tour**), is a family owned and run business with a passion for all things Australian, especially native plants and fruits. The farm is situated on the top of the mountain range overlooking green rolling hills, lush rainforest and overlooks a large part of the Tablelands with magnificent views.

They grow several different varieties of native fruits, the main two being, Davidson Plum and Lemon Aspen Both these natives are indigenous to the rainforests of North Queensland. Here we get to taste a variety of homemade breakfast treats made from all these fruits and you can purchase some of their delicious Davidson plum jams and marshmallows unique to this region.

Stop 2: Rainforest Bounty



Next stop we are heading to the scenic outskirts of the Historic rural town of Malanda to a private property (**EXCLUSIVE to our tour**) to taste Gallo Cheeses with their signature condiments utilising locally grown Davidson (Ooray) plum, lemon aspen (rainforest citrus), lillypilly (rainforest berries) and rainforest (Boonjie) tamarind in traditional artisanal recipes infused with the unique qualities of Australian rainforest fruits. We also get to taste a native fruit cocktail and sip Queensland red or white wine whilst overlooking the delightful Johnston River from their River Pavilion.

Stop 3: The Australian Platypus Park at Tarzali Lakes



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. We take a wonder 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), Kangaroo, and Smoked Mackerel topped off with a 'Tarzali Lakes' boutique beer, Dragon fruit cider and Lemon Myrtle tea (Menu **EXCLUSIVE to our tour**) and time to purchase some of the smoked products and sauces.

Stop 4: Gallo Dairyland



We now are on our way to a fully operational dairy farm spread across 1000 acres of rich red volcanic soil with beautiful handcrafted chocolates and a gourmet cheese factory.

Here we can buy the delicious cheeses that we have just tasted and sample irresistible Swiss style filled chocolates that are a work of art whilst gazing out over the picturesque landscape and meet some friendly farm animals.

Stop 5: The Humpy



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. Even organic and gluten free produce as well. 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.