



Western Australia's food is as diverse as it is distinct with one common thread, uncompromising quality. From black earthy truffles to freshly caught lobster, trophy-winning wine, unique freshwater marron and nutritious super-food chia exported around the world, one thing's for sure, you'll eat well.



SAMPLE THE STATE'S FRESHEST SEAFOOD

Western Australia's 12,000-kilometre coastline is the perfect ingredient for dishing up a huge selection of fresh seafood. Coastal towns across the state serve up the freshest catch-of-the-day. Check out our guide to the freshest produce along Western Australia's scenic coastline:

- » Fish and chips at Fremantle's Fishing Boat Harbour, 20 minutes from Perth
- » Sweet plump scallops grown in the waters surrounding Rottnest Island, 20km's (12.4 miles) off the coast of Perth
- » Sydney Rock Oysters fresh from the pristine waters of the Southern Ocean in Albany, 4.5 hours south east of Perth
- » Giant Rock Lobsters in Geraldton, 450km north of Perth
- » Tiger prawns, banana prawns and king prawns along the coast between Exmouth and Shark Bay
- » Further north in Broome Australia's famous barramundi can be found everywhere, from the five-star dining options at Cable Beach Club Resort to the fish and chip shop at Cape Leveque.



MARGARET RIVER

Margaret River is the only region in the world that combines award-winning food and wine with pristine beaches, tall-timber forests, world-class surf breaks, and ancient caves that date back more than 40,000 years.



SPOTLIGHT:

MARGARET RIVER

- » Located a scenic three-hour drive south of Perth and home to more than 220 wine producers and 100 cellar doors
- » Produces twenty-five per cent of Australia's premium export wine
- » Winery restaurants offer a range of dining options from fine-dining to casual share platters and provide the perfect place to spend an afternoon enjoying the views of bushland, rolling vineyards or the ocean
- » Visitors to **Leeuwin Estate winery**, can sample premium wines, dine at the award-winning restaurant, enjoy spectacular

alfresco summertime concerts, inspect the contemporary Australian Art collection and experience a behind the scenes tour of the winemaking process.

- » Award winning **Cape Lodge** is a luxurious country house hotel and culinary retreat where guests can indulge in local farm gate tours, on-site master classes or simply sit back and devour seasonal menus made with fresh local produce, matched with local wines
- » Undertake the vine to table experience on **Voyager Estate's** tour



MARGARET RIVER GOURMET ESCAPE

Each November some of the world's best chefs come together for the **Margaret River Gourmet Escape**. Previous years line ups have included; Heston Blumenthal, Rick Stein, Alex Atala, Tetsuya Wakuda and Matt Stone.

SPOTLIGHT:

MARGARET RIVER GOURMET ESCAPE

- » More than 60 wineries, 17 restaurants and 100 producers showcase their wares at the Gourmet Village at Leeuwin Estate
- » Events over the three days include; master classes, wine tastings, Q&As with chefs and cooking demonstrations
- » Tickets are available via ticketek or packages including flights, accommodation and event tickets can be purchased through selected wholesalers
- » It pays to book in advance as satellite events such as the gourmet beach bbq and collaboration dinners sell out fast



WESTERN AUSTRALIA

FOOD & WINE FESTIVAL AND EVENTS CALENDAR

FEBRUARY

Taste Great Southern

Celebrating the region's award-winning food and wine, Taste Great Southern features degustation dinners, tastings, long table lunches, celebrity chefs and workshops.

MARCH

Mandurah Crab Fest

The foreshore of Mandurah, 50 minutes south of Perth, is transformed into a lively celebration in honour of the famous blue manna crab, which is abundant in this location.

NOVEMBER

Margaret River Gourmet Escape

Attracting a five-star line up of international and local chefs, food enthusiasts and wine critics, the festival offers an extensive program of events that showcase the best wine and produce from around WA.



BUSH TUCKER TOURS

Bush Tucker tours offer an insight into Australia's Indigenous culture which in Western Australia, dates back more than 40,000 years. Take a bushwalk and forage for native bush foods, plants and medicines whilst learning about their traditional uses. Bush Tucker tours are run by a number of Aboriginal Operators across the state. For a list of Bush Tucker tour operators check out the resource page at the end of this module.

WHAT TO EXPECT ON A BUSH TUCKER TOUR?

- » Didgeridoo lessons
- » Aboriginal art classes
- » Bush tucker luncheon
- » Personal story-telling from Aboriginal Elders

MORE FOOD AND WINE EXPERIENCES WESTERN AUSTRALIA

- » Western Australia is the second largest producer of black truffles in the world. Between late May and late August visitors to Manjimup, 3.5 hours south west of Perth, can join a guided truffle hunt with the **Truffle and Wine Co** then enjoy a meal or wine tasting at the café and cellar door



- » **Berkeley Lodge** located in a remote part of the rugged Kimberley region, offers guests five star luxury and fine dining in the outback. Days start early here with fishing trips – barra among the mangroves is a specialty. Multi-course degustation lunch and dinners feature flavours as rich as the scenery matched with fine Australian wines
- » Continue further south from the famous Margaret River region and you will discover the **Great Southern Wine Region** an area of picturesque countryside that stretches 150 kilometres inland from the coastal towns of Denmark and Albany. Sample cool climate wines and explore the tall timber forests, historic country towns and dramatic coastline



USEFUL LINKS

[Western Australia Food and Wine Itinerary](#)

[Leeuwin Estate Winery](#)

[Cape Lodge](#)

[Margaret River Gourmet Escape](#)

[Truffle and Wine Co.](#)

[Berkeley Lodge](#)

[Great Southern Wine Region](#)

[Gourmet WA Map](#)