



food & wine

northern inland n.s.w

& Beverage Guide



The wonders of Northern Inland NSW

By bringing together food and wine operators into one guide, visitors can experience the diversity of food and wine that this region has to offer and take home some of the experiences and "flavours" of the Northern Inland.

Regional Development Australia - Northern Inland undertakes various regional development projects and initiatives, one being development of our regional Food and Wine industry.

Recognised as an official cool-climate wine producing region in January 2008, this project aims to encourage the continued growth of this industry, by bringing together individual businesses in the Northern Inland into a food and wine network.

The region is characterised by a diversity of landscapes, from sub-alpine forests to rolling plains, slopes and wetlands, with a variety of food and wine styles to match.

It is also enriched with a diverse range of natural wonders including waterfalls, wild rivers, gorge country, spectacular landforms such as the Kaputar Ranges, Gibraltar Ranges, Washpool Wilderness area, open plains and tablelands - there is something for everyone.

This brochure incorporates a blend of wineries, food producers, local providers and accommodation facilities which highlight the region's diversity in food and wine.

We hope you enjoy your visit to our wonderful region.



COME ON INLAND



The Northern Inland region of NSW is a unique part of Australia strategically located half-way between Sydney and Brisbane and only a few hours' drive to the magnificent North Coast of NSW.

The region is home to the major cosmopolitan centres of Tamworth and Armidale as well as great towns like Inverell, Moree, Gunnedah, Narrabri, Tenterfield and Glen Innes.

With affordable housing, a wide range of employment opportunities, great schools, a regional university, no traffic and plenty of room to grow, why not Come on Inland to see how good life can be?

The Northern Inland region hosts a range of industries including agriculture, agri-business, aviation, manufacturing and processing, mining, natural resources development, tourism, transport and distribution, education and training, engineering and construction, information technology, and research and development.

Away from the bigger centres, there are stunning National Parks and wide open stretches of country to explore. The diversity of our region has its own appeal and offers something for everyone.

To find out more or to Come on Inland, visit www.comeoninland.com.au

PLEASE JOIN US IN MAKING THE REST OF AUSTRALIA
'COME ON INLAND. SEE IT, LIVE IT, LOVE IT.'

How to use this brochure



Look out for these symbols throughout the guide:

- 1** Wineries / Vineyards
- 2** Food producers / Cafe's / Restaurants
- 3** Restaurants and Accommodation

Each individual business has its own numbered dot on the map, (*See pages 16-17*) which corresponds to the order in which the business appears in the brochure. The individual brochure entry for each business also includes a grid reference which will assist the user to easily locate the business on the map.

Our journey begins at the historical town of Tenterfield, just south of the Queensland border, which is divided by the **Bruxner Highway (to the East)** which features a cluster of cool and warm climate wine producers along the NSW/Qld border.

To the south, meandering through the tablelands and southern slopes of this picturesque region is the **New England & Oxley Highways / Fossickers Way / Thunderbolts Way / Waterfall Way**

which is characterised by plateau country, prime grazing lands, cool climate, high altitude vineyards with spectacular gorges and waterfalls. Renowned for its cool winters with open fires and mild summers, it showcases, high quality produce, including berries, poultry, lamb and trout.

To the west of the region's largest city, Tamworth, is the **Newell & Kamilaroi Highways** which feature the open plains, consisting of rich black soils, broadacre cropping and cotton production. The areas warmer climate, encourages the production of warm climate wines, olives and premium quality fish and pork products. The spectacular landform of the Kaputar Ranges and the Australia Telescope are a must see for any tourist.

Travelling east from Moree, renowned for its hot artesian bore pools and home of the Pecan nut farm, is the delightful **Gwydir Highway** which features the rolling hills of the northern slopes to the plains in the north, mixed farming and grazing country, sapphires and friendly country towns. Olive products abound with quality wines and ports.



CONTENTS

Introduction	2
How to use this guide / Contents	3
Business providers	4 - 7
Taste wine like a pro	8
Pairing food with wine	9
Business providers	10 - 13
The Northern Inland Region	14
How to cook the perfect steak	15
Map	16 - 17
Regional councils	18 - 19
Business providers	20 - 28
Interesting facts about wine	29
Social events calendar	30
Visitor Information Centres	31
Sponsors	32





1 (H2) ZAPPA WINES - Dumaresq Valley Vineyard
Bruxner Highway, Tenterfield NSW 2372

Zappa Wines is one of New England's finest producing award winning wines. Three generations of the Zappa family have been involved in establishing a successful mixed farming enterprise. The Zappa passion has helped create a range of truly great wines, vintage to vintage. Come and enjoy a complimentary tasting at our cellar while taking in the peaceful country atmosphere. Take the opportunity to stroll amongst the vines and then an eventful winery tour with the winemaker through our newly built winery.

ORDERS: Cellar Door, Mail, Phone, Email, Website
OPEN: 7 days a week 9am - 5pm. Open public holidays
FACILITIES: Vineyard tours, Winery tours, Buses and Caravans welcome, Disabled and BBQ facilities



PETER & SAMANTHA ZAPPA

• Tel: 02 6737 5281
• email: zappawines@bigpond.com
• www.zappawines.com.au

2 (H2) REEDY CREEK ESTATE WINES
"Reedy Creek" Bruxner Way, Tenterfield NSW 2372

Located 60km west of Tenterfield on the Bruxner Way, Reedy Creek is nestled on the banks of the Dumaresq River and Reedy Creek. With vines over 40 years old, we are the New England's oldest wine producer. Why not pay a visit to the historic cellar door and experience first hand the full range of award-winning wines produced from the estate's vineyards. Take a tour through the winery or just relax with a coffee overlooking the beautiful gardens.

ORDERS: Cellar Door, Mail, Phone, Email, Website
OPEN: 7 days a week 9am - 5pm. Open public holidays
FACILITIES: Café - Buses welcome - (appointment appreciated), Disabled facilities, BBQ facilities, Winery tours, Accommodation (cottage), campsites & fishing (along the river)



DE STEFANI FAMILY

• Tel: 02 6737 5221
• Mob 0427 443 382
• email: info@reedycreekwines.com.au
• www.reedycreekwines.com.au



3 (I2) DEETSWOOD WINES
209 Washpool Creek Road, Tenterfield NSW 2372

Set in picturesque Tenterfield, Deetswood Wines is a 3ha vineyard, growing and making wine from Semillon, Chardonnay, Pinot Noir, Merlot, Cabernet, Sauvignon, Shiraz and Viognier grapes. With numerous medals already to their name, deetswood wines invites you to come and taste the fruits of their labour for yourself. And, since they only make boutique batches of wine, there is always something new and enticing to try. Only 5km from the Post Office, Deetswood Wines is a "must do".

ORDERS: Cellar Door, Mail, Phone, Email, Website
OPEN: Friday to Monday 10am - 5pm or by appointment. Every day in school holidays. Open public holidays except Christmas Day
FACILITIES: Buses welcome, some disabled facilities



DEANNE EATON

• Tel: 02 6736 1322 • Mob 0401 305 572
• email: deanne@deetswoodwines.com.au
• www.deetswoodwines.com.au

4 (I2) COURTYARD CAFE
School of Arts Building, 203 Rouse Street,
Tenterfield NSW 2372

The Courtyard Café of Tenterfield is nestled/hidden away, in what is known as the heritage centre of the town. Much of Australia's history was played out on this historical site. The Courtyard Cafe offers a warm and friendly atmosphere with spacious tables and fine fare. The proprietors, Kim & Tanya, provide a menu that is a little different to your normal coffee shop but still seem to include all of the families favourites. They source their produce locally where ever possible and ensure all diets are catered for. Catering for functions, such as weddings and special events is also available. A selection of home-made chutneys, relishes, jams, jellies and biscuits are available, wrapped in gift/hamper packs. They also serve the fantastic, Byron Bay Coffee, available to dine in or take away.

OPEN: 8:30am - 5:15pm 7 days a week
Movie nights open till late



KIM RHODES

• Mob 0458 673 372

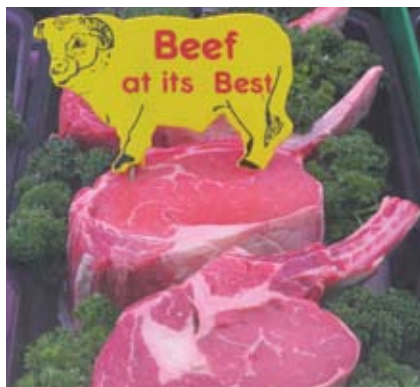
5 (J2) PREMIER MEATS, TENTERFIELD

118 High Street, Tenterfield NSW 2372

For a tantalising visitor experience in Tenterfield, visit their famous, multi-award winning retail butcher, Premier Meats, opposite the Tenterfield Saddler. A traditional butcher shop, owned and operated by Tim & Carmel Rose since 1986, they are the regional Sausage King Winners for the past 11 years and specialising in Tenterfield grown beef. Besides the famous beef and gourmet snags, you can enjoy the old-fashioned taste of ham and bacon produced in-house. An exclusive selection of local/regional cheeses, gourmet vinegars, chutneys and savoury jams will complete your tasty visit. Be inspired – come inside!

ORDERS: Telephone or email

OPEN: Mon-Fri 7am – 5.30pm • Sat 7am-12.30pm
Out of hours pick-up by arrangement



• Tel/Fax: 02 6736 1178
• A/H: 02 6736 1458
• email: pmeats@ozemail.com.au

6 (J2) SETTLERS MOTOR INN

Cnr Douglas Street & New England Highway
Tenterfield NSW 2372

- Escape to Tenterfield, the home of Bald Rock
- For a weekend getaway, Settlers Motor Inn is simply the best
- Solar powered
- Queen & King beds available
- Free wireless broadband
- Swimming Pool
- Luxury Units

FACILITIES: Swimming Pool, Free Wireless Broadband



KEITH BUTLER

• Tel: 02 6736 2333
• Fax: 02 6736 2755
• email: settlersmotorinn@dodo.com.au
• www.settlersmotorinn.com

7 (I2/I5) SMEATONS BAKERY

226 Rouse Street, Tenterfield NSW 2372
176-178 Bourke Street, Glen Innes NSW 2370

Smeatons Bakery is a long established country style bakery located in Bourke Street, Glen Innes. We offer a wide range of products, from pies, cakes and pastries, to fresh made-to-order salad rolls, sandwiches and wraps, as well as great coffee. Our uniqueness is in our large and always changing range of cakes and pastries. We keep repeating the good old fashioned favourites, mixed with our teams innovative new ideas on flavours. We specialise in birthday cakes with "mice" on them that has been a tradition at Smeatons for over 50 years. Smeatons also caters for lunches, morning teas, whether it be a picnic, a bus, or a family reunion. Why not come in and try our selection for yourself when you are next in Glen Innes.

OPEN: Monday to Friday 6am to 5pm
Saturdays 6am to 1pm



• Tel: 02 6732 1108 (Smeatons - Glen Innes)
• Tel: 02 6736 3361 (Tenterfield Bakery - Tenterfield)
• email: smeatons@exemail.com.au

8 (J2) KURRAJONG DOWNS

Casino Road, via Tenterfield NSW 2372

Kurrajong Downs is situated 9km east of Tenterfield on the Bruxner Highway towards Casino. The beautiful Cellar Door Restaurant overlooks the vineyard and the picturesque valley below. It is built over an underground cellar and features a cathedral ceiling with natural timber. Massive boulders form a terrace lawn with a stage that is used for weddings and bands. We are open for wine tastings and lunches and cater for all types of functions, with weddings a speciality.

ORDERS: Cellar Door, Mail, Phone, Email, Website

OPEN: Thursday to Monday 9am - 4pm. Closed Tues & Wed
Open public holidays except Christmas Day
and Good Friday

FACILITIES: Buses welcome, Disabled facilities, Cafe, Restaurant



LYNTON RHODES

• Tel: 02 6736 4590
• Mob 0429 669 812
• email: ls.rhodes@bigpond.com
• www.kurrajongdownswines.com



9 (H5) MOORE VENISON

"Tangoa" Wellingrove Via Glen Innes NSW 2370

We have been farming Fallow deer for approximately 25 years and have built the numbers up to 800 does. All deer used for venison are either castrates or does eliminating strong game tasting meat and allowing us to sell consistently tasting venison with a mild and subtle tasting meat. The deer have also been fed a diet of grain which also adds to the quality of the venison. At "Tangoa" we run a chemical free herd, no drenching or back lines used. We are very proud of the quality of our venison and hope other people enjoy eating it as much as we do.

ORDERS: Campbell's Butchery - Glen Innes
Premier Meats - Tenterfield
Lennon's Butchery - Inverell

AVAILABLE: Hereford Steak House - Glen Innes
New England Motor Lodge - Glen Innes
Riverside Restaurant - Inverell



GRAHAM & ROSEMARY MOORE

• Tel: 02 6733 6767
• email: tangoa@skymesh.com.au
• www.moorevenison.com.au

10 (I5) NATURES BEEZ HONEY

1220 Haymarket Road, Glen Innes 2370

Take a moment to escape with pure delicious Nature's Beez Honey. 100% Pure Australian Honey. Our natural honey is chemical free and has no added preservatives. Unlike many brands of honey, which are often a blend of different honeys of varying quality, Nature's Beez Honey is a 100% pure gourmet experience. We produce a premium honey that is a delight for connoisseurs. Completely unadulterated, you'll experience the true flavour of the Australian bush with our honey. Our honey is available through outlets in Glen Innes, Uralla, Inverell, Warialda and our online service. Nature's Beez Honey were proud winners of the Best New Business award in 2011.

ORDERS: Mail, Phone, Email, Website
OPEN: By appointment only



IAN & JODI BUREY

• Tel: 02 67 324180
• Mob 0427 695 744
• email: Jodi.Burey@naturesbeehoney.com.au
• www.naturesbeehoney.com.au

11 (H4) GLEN OLIVES

69 Whitmore Road, Glen Innes NSW 2370

Glen Olives is a family owned and operated business producing unique cold country premium extra virgin olive oil and olives. Our cold climate variety olive trees were planted in 2001 and consistently produce quality oil and olives. The olive oil is robust with a peppery flavour and is delicious drizzled on salads, making salad dressings or dipping with bread, while our table olives are bottled in caramelised balsamic vinegar. You can purchase our products by mail, phone or email and at various local outlets.

ORDERS: Mail, Phone, Email



TOM AND JUDY HARTMANN

• Tel: 02 6732 1516
• Mob 0411 239 978
• email: glenolives1@bigpond.com

12 (I5) "THE HEREFORD STEAKHOUSE" RESTPOINT MOTOR INN

72 New England Highway, Glen Innes NSW 2370

The Hereford Steakhouse in Glen Innes serves up some of the finest steaks around. Open every night to the public, friendly staff and a well stocked bar beckon. Aside from great steaks, we have an extensive menu, ranging from children's meals, to seafood, chicken and house made pasta. So for your next function or just a great night out, it has to be the Hereford Steakhouse.

OPEN: 7 days from 6pm
FACILITIES: Restaurant, Bar, Functions



• Tel: 02 6732 2255
• email: food@herefordsteakhouse.com.au
• www.herefordsteakhouse.com.au

13 (15) THE SUPER STRAWBERRY

9922 New England Highway, Glen Innes NSW 2370

Our world famous strawberry milkshakes, made from fresh strawberries, are always a winner. See the berries growing in the field and then enjoy strawberries & cream, strawberries & ice-cream, pavlovas or sponge cakes. Piping hot scones with jam and cream, served with delicious homemade jam and Byron Bay Organic coffee from our espresso machine or teas. A wide variety of jams and local honeys and 'Top of the Range' tomatoes. Winner Glen Innes Examiner Best Tourism Business 2006. Best Established Business 2010, Made in Glen Innes Severn 2011 and Most Outstanding Business 2011.

ORDERS: Shopfront sales, Mail, Phone, Email, Website

OPEN: 7 days a week 9am - 5pm with extended hours in school holidays and summer. Open public holidays

FACILITIES: Buses welcome, book on 02 6732 1210



DAVID & CECILY TARRANT

• Tel: 02 6732 1210 • Mob 0429 673 216

• email: supastrawb@hotmail.com

• www.superstrawberry.com.au

• Also on facebook

14 (16) RED LION TAVERN

8025 New England Hwy, Glencoe NSW 2365

Situated in the tiny New England village of Glencoe, north of Guyra, the Red Lion Tavern is one of New England's best known icons. Welcoming visitors and locals with open arms, it offers a family friendly atmosphere. With its reputation of serving up cold beer, hot coffee and great meals, the Red Lion Tavern is a must stop on your journey up or down the New England Highway. Large open fires offer a warm and inviting embrace from the cold New England winters and accommodation is available with private ensuite rooms. A courtesy bus is also available, please ring to book. Come and enjoy a night out, or stay over and see what the New England area has to offer. A great time is guaranteed.

OPEN: Monday 3pm to 7pm

Tuesday to Sunday from 10am

(closing times vary depending on patronage)



• Tel: 02 6733 3271

• email: redlionglencoe@bigpond.com

• www.redliontavern@bigpond.com

15 (16) WRIGHT ROBERTSON OF GLENCOE

"Waratah Ridge" 8262 NE Highway,
Glencoe NSW 2365

We invite you to visit our boutique, family-owned winery to enjoy our range of quality, handcrafted wines. Our wines are made on the premises with grapes from our own vineyard and other reputable growers from around the New England. We are located 18km south of Glen Innes on the New England Highway near the village of Glencoe. Our vineyard, at 1150 metres above sea level, is one of the highest in the region and produces true, cool-climate, high-altitude wines. Group bookings and buses welcome.

ORDERS: Cellar Door, Mail, Phone, Email, Website

OPEN: Monday to Saturday 10am - 4pm.

Open public holidays except Good Friday,

Easter Sunday, Christmas Day and Boxing Day

FACILITIES: Winery tours by appointment, Disabled facilities



SCOTT WRIGHT

• Tel: 02 6733 3220

• Mob 0422 203 817

• email: scott@wrightrobertson.com.au

• www.wrightrobertson.com.au

16 (H7) BLUSH PREMIUM TRUSS TOMATOES

Lot 45 Elm Street, Guyra NSW 2365

Blush premium truss tomatoes are grown in Australia's largest and most advanced glasshouse facility, located in Guyra, high in the Northern Tablelands. Our glasshouses are perfectly situated to harness the best growing conditions that nature can offer. Blush tomatoes are like those you might remember from childhood. Because they're ripened on the vine, Blush premium truss tomatoes are rich in traditional homegrown flavour, deliciously fragrant and highly nutritious. Added to pasta, tossed through a salad or enjoyed simply as they are, Blush tomatoes are a true taste sensation. *Blush Premium Truss Tomatoes—Always Fresh, Always in Season.*

ORDERS: Blush tomatoes are available in leading supermarkets and retail outlets



• email: info@blushtomatoes.com.au

• www.blushtomatoes.com.au





HOW TO TASTE WINE LIKE A PRO



1 LOOK

Have a look at your glass and judge the colour and clarity of the wine. Is it vibrant or dull? Cloudy or clear? What colours can you detect? Tilt the glass and look at the edge of the wine. Can you detect a tinge of another colour?

2 SMELL

Give your glass a good swirl and stick your nose inside. Think about the different aromas you're taking in. Do you smell berries, oak, flowers or a combination of all three? How many different aromas can you detect? Are the aromas complex and interesting or simple and dull? Most importantly, are the aromas pleasant?

3 TASTE

Sip your glass of wine. What mouth-feel sensations can you detect? How long does the flavour last? How intense is the flavour? Do you taste the wine over your whole mouth or are there gaps? Is the wine balanced or does something stick out? Is the wine complex or simple?



REPEAT

Judge the wine over a whole glass, not just one sip. Let it evolve and tell its story.

© www.ninety9bottles.com.au



Simple rules for pairing food and wine

Drink what you like!

What you like to drink always takes precedence over any recommendation that someone might make.

Start by thinking about the dish or meal as a whole!

What are its dominant characteristics?

Is it mild or flavoursome?
Is it fatty or lean?
Is it rich or acidic?

With these characteristics in mind, select a wine that will:

Keep flavours in balance

Match mild foods with mild wines. Match big, flavourful foods with big, flavourful wines. *(For example, pair a bold-flavoured Pepper Steak with a spicy, bold red)*

Similarly, you generally want to match the richness of the food and the richness of the wine. *(For example, pair a rich Chicken in Cream Sauce with a rich Chardonnay)*

Cleanse the palate with tannins or acids

If you're eating a relatively rich, 'fatty' dish and thinking about drinking a red wine *(when you eat a beef steak, for example)* you probably want a wine with some good tannins* in it to help cleanse the palate.

If you're eating a very rich, 'fatty' dish and thinking about drinking a white wine *(when you eat fried chicken, for example)* you probably want to contrast the meal with a refreshingly crisp acidic wine such as a Sauvignon Blanc. You can ignore this rule for dishes that are just relatively fatty - such as Chicken in Cream Sauce - which will probably do better with a rich Chardonnay that can match their rich flavours.

Match acids with acids

If you're eating a dish with a strong acidic content *(such as Shrimp with Lemon or Pasta with Tomato Sauce)* pair it with an acidic wine that can keep up with the acids in the food.

Acidic wines and cream don't mix

Rich cream sauces will usually clash with an acidic wine like a Sauvignon Blanc. Think about it this way...If you squeezed lemon juice into a cup of milk, would it taste good?

Wine and strong spices

Strong spices, such as hot chili peppers in some Chinese or Indian food, can clash and destroy the flavours in a wine. In some cases, wine is not the ideal thing to drink. However, if wine is what you must have, consider something spicy and sweet itself such as a nice Riesling.

When in doubt...

Remember that foods generally go best with the wines they grew up with. So if you're eating Italian food, think about having an Italian style wine. This isn't a requirement, but often helps simplify the decision.

* More about Tannins

Tannins can come from many places, including the skins of the grapes used in winemaking as well as the wood barrels a wine may have been aged in. Tannin tastes similar to the flavour you would get if you sucked on a tea bag. This astringent flavour is what helps strip the fats from your tongue and thereby cleanse the palate of the rich fats from a meal and provide a refined, refreshing drink. Some studies have also indicated that tannin might help reduce the risk of coronary heart disease. Specifically, tannin might suppress the creation of a peptide that causes arteries to harden.

www.foodandwinepairing.org





17 (H7) RAFTERS RESTAURANT

New England Highway, Guyra NSW 2365

Rafters offer a range of quick and easy meals for the traveller. Take a seat, relax and be waited on whilst soaking up the friendly New England hospitality. Enjoy local cuisine with a glass of regional wine. Unwind with a great coffee and delicious cakes made on premises or warm up in winter, in front of the cosy log fire. A-la-carte meals available from open till close. Incorporated within our business is the Guyra Visitor Information Centre.

ORDERS: Shopfront sales, Phone

OPEN: Tues to Sat 8am till late, Sun 8am till 3pm,
Closed Mondays unless group bookings, Christmas Day,
New Years Day & Good Friday

FACILITIES: Buses welcome, Disabled facilities, Cafe, Restaurant



PETER & NARELLE MALCOLM

• Tel: 02 6779 1876

• Mob 0411 182 935

• email: raftersofguyrainfo@bigpond.com

18 (K7) RED DIRT DISTILLERY

51-53 Hickory Street, Dorrigo NSW 2453

A boutique distillery manufacturing a range of handcrafted vodkas and Italian style specialty sweet liqueurs. Our flagship product is our Potato Vodka, made from local Dorrigo red soil Sebago potatoes. Liqueurs are made using our own spirits and infusions of herbs, flowers and fruits. The entire process is undertaken "in house", using raw ingredients sourced from the local area and region. Tastings of all our products are available. Our small cafe, 'Lick the Spoon', does a light lunch with a local wine list and makes a range of condiments. We also stock products from other specialty producers. Recognised for our uniqueness and quality, we have been recorded in the SMH Good Food Guide for the last four years.

ORDERS: Cellar Door, Phone, Website

OPEN: Monday to Friday 8.30am - 4.30pm
Saturday 9am to 12 noon

FACILITIES: Tastings, Cafe



DAVID SCOTT & SUSIE SNODGRASS

• Tel: 02 6657 1373

• email: info@reddirtdistillery.com.au

• www.reddirtdistillery.com.au

19 (J7) FUSSPOTS AT EBOR

33 Ebor Street, Ebor NSW 2453

Fusspots is a hidden gem, situated east of Armidale in the picturesque village of Ebor. We pride ourselves on friendly service and welcome all visitors with open arms. We have a large variety of tasty meals and snacks, including freshly made cakes and the finest Segafredo coffee and tea around. We also recommend trying our famous milk shakes. Fusspots is also an Arts and Craft' store, showcasing local craft, including a 'must see' collection of tea pots. If you're driving along Waterfall Way, make sure you call into Fusspots at Ebor and say G'day!

OPEN: 7 days a week, 7.30am to 5.30pm



CALL OUR FRIENDLY STAFF

• Tel: 02 6775 9299

20 (H8) ARMIDALE REGENCY MOTEL

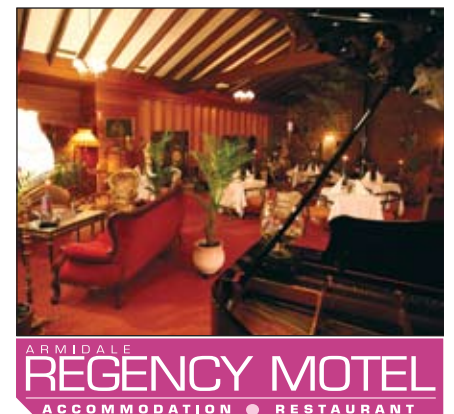
208 Dangar Street, Armidale NSW 2350

The Regency Motel Restaurant is certainly one of a kind in the New England region. The Armidale Regency Motel is architecturally designed, built from the very best woods, brick and concrete, inspired by an alpine ski lodge, it's the perfect place to be in Armidale's winter with a fire place and high vaulted ceilings, beautiful rich red cedar wall panels and finishing's. The restaurant provides A-la-carte service in an easy going environment with added class and professional table service. If you come to Armidale and want a great restaurant experience, book a table and see what everyone is talking about. Great food, great atmosphere, great music.

BOOKINGS: Phone, Website

OPEN: Restaurant open 6 days Monday-Saturday @ 6pm

FACILITIES: Restaurant, Accommodation



• Tel: 02 6772 9800

• www.armidaleregency.com.au

21 (18) THUNDER RIDGE
1292 Castledoyle Road, Armidale NSW 2350

Thunder Ridge is located 13km east of Armidale on the Castledoyle Road. Our cool climate wines are produced from hand-picked grapes grown in our own vineyard situated 985m above sea-level. You are invited to visit our cellar door and enjoy relaxed, seated tastings as you take in lovely views of the surrounding countryside.



PETER & SUSAN MOORE

• Tel: 02 6775 3793 • Mob 0427 753 793
• email: sfm_castledoyle@yahoo.com.au
• www.thunderridge.com.au

ORDERS: Cellar Door, Mail, Phone, Email, Website
OPEN: Weekends or by appointment
FACILITIES: Accommodation, Vineyard tours, Disabled access

22 (H8) THE WICKLOW HOTEL
Cnr Marsh & Dumaresq Streets, Armidale NSW

The Wicklow Hotel is a distinctive Armidale landmark. With spires, courtyard and colour, its abundant character radiates from its location on the corner of Marsh and Dumaresq Streets to the passer by. Inside, the Wicklow offers comprehensive family facilities, in addition to a relaxed and popular Aussie pub environment. A modern kitchen caters for a spacious dining area, serving up flavoursome bistro and gourmet fare. The Wicklow's kitchen incorporates fresh, local ingredients, particularly choice meat cuts. Whether enjoying a meal or simply in for a drink, visitors can find New England wines at the Wicklow.



• Tel: 02 6772 2421
• email: wicklow@wicklow.com.au
• www.wicklow.com.au

OPEN: **Restaurant** - Lunch: 12.00 noon to 3.00pm 7 days
Dinner: 6.00pm to 9.30pm 7 days
Hotel - Monday - Wednesday 10am-Midnight
Thursday - Saturday 10am-2.00am Sunday 10am-10pm

23 (H8) BEAN COFFEE & SCARLET EMBER
Kiosk 2, Armidale Plaza, Armidale 2350
Shop 54, Armidale Plaza, Armidale 2350

Bean Coffee specialises in fast, fresh and fun food options with fresh, locally sourced produce. We are about a healthy lunch on the go, yummy treats and excellent coffee.

Scarlet Ember is Armidale's only candle store, stocking a wide range of Australian handmade candles, bees wax candles, soy wax melts, candle holders, accessories and reed diffusers. Featuring brands like Queen B, Ambience, Elume, Organic Home, Salt City, Wax Lyrical, and the exclusive Scarlet Ember range. Visit us to add warmth and light to your home.



• Tel: 6772 0020 (Bean Coffee)
• Tel: 6772 1923 (Scarlet Ember)
• email: admin@scarletember.com.au
• www.scarletember.com

OPEN: **(Bean Coffee)** MTWF 8.30am-5.30pm, Thurs 8.30am-7pm,
Sat 8.30am-4pm, Sun 8.30am-3pm
(S/Ember) MTWF 9am-5.30pm, Thurs 9am-6.30pm,
Sat 9am-3pm

24 (H8) DAILY RITUAL COFFEE
113 Jessie Street, Armidale NSW 2350

Daily Ritual Tea & Coffee blends literally mix it with the best. Armidale's Ross Patch's expertise in coffee blending was recognised with dual awards at the 2009 Sydney Royal Fine Food Show: a Bronze for the "Signature 2350" blend in the Cappucino class, Italian style; and a Bronze for the "Altitude Roast" in the Plunger Coffee class. Ross offers the largest range of loose leaf teas and gourmet coffees in country Australia. 150 tea varieties and over 20 gourmet coffee options are complemented by a range of gourmet foodstuffs and condiments. Gift hampers are created on demand. You can try before you buy in the cafe or choose from a broad range of coffee making equipment, tea pots and cups.



ROSS PATCH

• Tel: 02 6772 7545
• email: ross@inlandfinefoods.com.au

OPEN: Monday to Friday 9am - 5pm. Saturday 9am - 12.30pm



25

(H8) NERAM HARVEST

New England Regional Art Museum,
106 - 114 Kentucky Street, Armidale NSW 2350

Drawing inspiration from the produce and seasons of the surrounding landscape, Neram Harvest is a smart, casual restaurant located at the gallery in Armidale. With an emphasis on shared dining, we offer dishes inspired by chef/owner Rowan Tihema's eclectic travels and wandering palate. The broad menu and local wine list as well as Armidale's best hot chocolate is sure to provide something for every taste and every budget.

OPEN: Breakfast and Lunch: Wed to Sun 10am - 4pm
Dinner: Thursday, Friday and Saturday from 6.30pm

FACILITIES: Baby change table and disabled toilets

**NERAM HARVEST**

• Tel: 02 6771 2907
• email: eat@neramharvest.com.au
• www.neramharvest.com.au

26

(H8) BOTTEGA CAFFÉ AND DELI

Shop 2/14 Moore Street, Armidale NSW 2350

Bottega Caffé's menu is constantly evolving with some traditional Bottega favourites, along with a wonderful blackboard menu using the highest quality free range and organic produce and we remain ever mindful of our customers who are vegetarians, vegans and gluten or wheat intolerant. Our sweets and cakes are made either in house by our wonderful team or by amazingly talented local ladies. Bottega's Deli offers an extensive range of Australian and European gourmet deli and pantry lines. Premium produce sourced from our own region including Arc-en-Ciel Smoked Rainbow Trout, Gwyder Grove Olive Oils, Hanging Rock free range eggs and from a little farther away, Artisan smallgoods. Bottega is a warm, friendly and relaxed, customer focused café and all are welcome.

OPEN: Breakfast and Lunch
Tuesday and Wednesday 8am - 4pm
Thursday and Friday 8am - 5pm
Saturday 8am - 2pm
Soon to be opening Monday's 8am - 4pm

**AMANDA WATSON**

• Tel: 02 6772 6262
• Email: bottegedeli@gmail.com

27

(H8) RAILWAY HOTEL TAVERN

222 Rusden Street, Armidale NSW 2350

The Railway Hotel is an integral component of the hospitality industry in Armidale and has been for over 140 years. A true Australian country pub. We support our local regional wines, local fundraisers and local business. Join us at Trax for your dining enjoyment, modern Australian cuisine with a traditional, homemade flavour and New England fresh produce. Armidale's only Downunder Cellars has a wide selection of wines, spirits and beer for your pleasure. Tab, Sky Racing, Astar and Keno are all available for our patrons enjoyment.

OPEN: Monday to Sunday from 10am
with Downunder Cellars open each day from 9am



• Tel: 02 6772 3109
• email: bottleshop@vinedew.com.au

28

(H8) "BISTRO ON CINDERS"

14 Cinders Lane, Armidale NSW 2350

Come and enjoy inspirational fare at "Bistro on Cinders", in the heart of historic Armidale. Try our ever changing seasonal blackboard menu, utilising the best of local, seasonal produce. Match your meal with a drop of New England's finest wines. Alternately, drop in for a delicious breakfast or locally roasted coffee and homemade sweets.

OPEN: Monday to Saturday 8:30am- 3:00pm



• Tel: 02 6772 4273
• email: bistrooncinders@live.com.au
• www.bistrooncinders.com

29 (H8) FRESHLY BERRIED

"Jarradene" 819 Sandon Road, Armidale NSW 2350

Our blackberries and raspberries are locally grown, east of Armidale, nestled on the edge of Baker's Creek Gorge. We offer the discerning consumer a range of home-made berry jams and sauces, with unique combinations to provide a true taste sensation! Our charming selection of preserves range from family favourites to gourmet delights. Many offer an individual blend of flavours for a modern twist on traditional jams. From our farm direct to you! Home grown, Hand-picked and Home-made! We are regionally famous for our berry ice-creams and desserts. Our fresh berries are marketed locally when in season (usually Dec. & Jan). Freshly Berried....berries to die for!

ORDERS: Phone, Email. Local wineries, Cafes & Visitors Centre's stock our products

OPEN: Seasonally attend Armidale monthly markets (last Sun. of each month)

FACILITIES: Market stall, Food & Wine festivals
Sorry – berry farm not open direct to public



CHERYL & SHANE ANDREWS

Mob 0427 753808

• email: freshlyberried@bigpond.com

30 (H7) PETERSONS ARMIDALE WINERY & GUESTHOUSE

Dangarsleigh Road, Armidale NSW 2350

Petersons Guesthouse & Winery is an unforgettable experience of luxury and relaxation. The historic homestead, originally named 'Palmerston' was built in 1911 and it has been lovingly restored in line with traditional architecture. During your stay, explore the region or stroll through the vineyard and enjoy lunch at The Cellar Door.

ORDERS: Cellar Door, Mail, Phone, Email, Website

OPEN: 7 days a week 10am - 4pm Open public holidays except Christmas Day, New Years Day and Good Friday

FACILITIES: Disabled facilities, accommodation, Gourmet BBQ lunch, Weddings & Events catered for.



JUDY PETERSON

• Tel: 02 6772 0422

• email: stay@petersonsguesthouse.com.au

• www.petersonsguesthouse.com.au

31 (H8) THE WHITE BULL

117 Marsh Street, Armidale NSW 2350

The White Bull's team of chefs have created a balanced menu with something for everyone. Capitalising on first class local produce, the menu is modern Australian and each dish serves to bring out the region's flavours. The White Bull is ever evolving, in line with the increasingly discerning palates of locals and visitors alike. Food with finesse can be complemented by a visit to the bar, well stocked with quality local wines, which are also available at the Drive-thru bottleshop. With an inviting, sophisticated atmosphere, cosy fires and a spacious interior, the White Bull is comfortable in all seasons.

OPEN: Monday to Sunday from 10am until late



• Tel: 02 6772 3833

• Mob 0428 651 653

• email: management@whitebullhotel.com

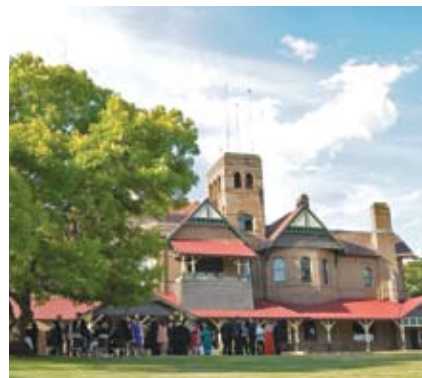
• www.whitebullhotel.com

32 (G8) THE BOOLOOMINBAH COLLECTION

University of New England, Armidale NSW 2350

The Booloominbah Collection is situated at the University of New England in the English manor-style homestead Booloominbah, built in 1888. Booloominbah is the symbolic heart of the University. Catering for the University and the Armidale region, we specialise in functions and weddings. Keeping with our strong local ties, the Booloominbah Collection carries several local wines and our experienced chefs are always looking for new ways to make the most of the stunning New England region's produce. Whether for a quick coffee, a long lunch, wedding or a formal dinner, the Booloominbah Collection can cater for your needs.

OPEN: 8.30am – 2.00pm Monday to Friday



• Tel: 02 6773 5174

• email: info@booloominbah.com.au

• www.booloominbah.com.au



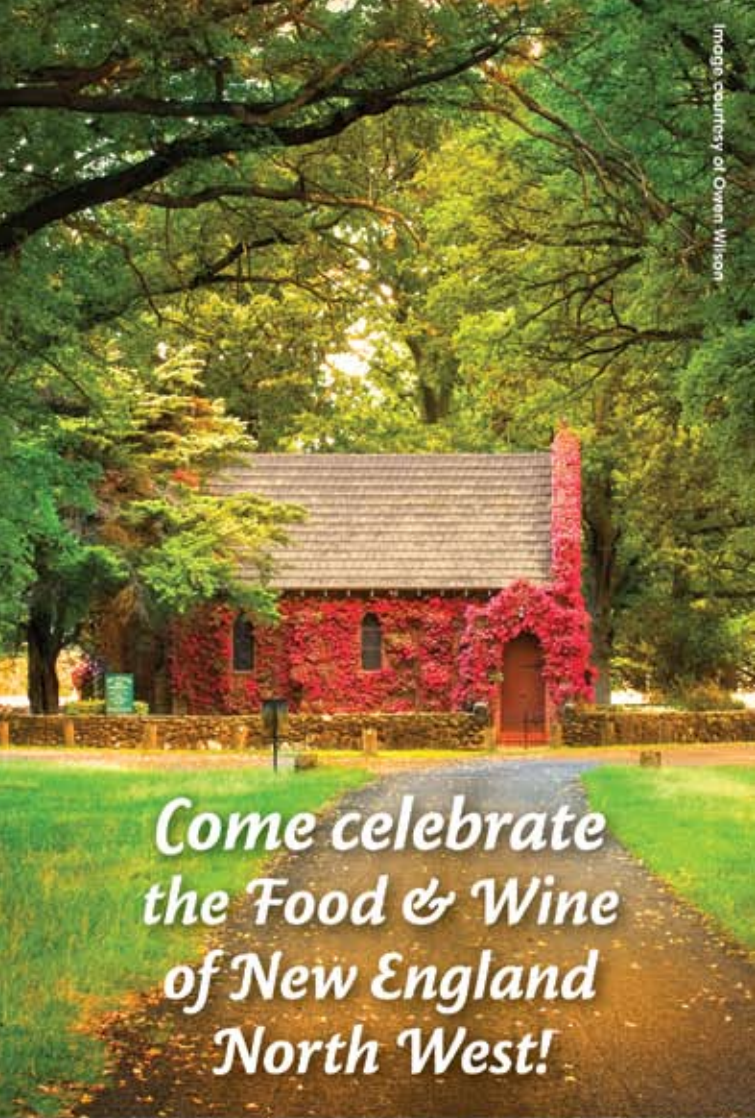


Image courtesy of Owen Wilson

*Come celebrate
the Food & Wine
of New England
North West!*



Image courtesy of New England North West Tourism

To find out more about the great suite of food and wine experiences available across the breadth of New England North West, visit one of the many Visitor Information Centres across the region, or download the 'appngo' NSW guide from iTunes.

www.inlandnswtourism.com.au



The 'New England'

The perfect wine growing zone

The New England wine region is offering a new element of excitement to the NSW wine industry. With its high altitude and cold winters, it is producing wines of a distinctive style. Being a new wine region, the jury is still out as to which varieties will be most successful, however, Chardonnay, Pinot Gris, Riesling, Shiraz and Pinot Noir are all showing promise.

The New England Wine Region was officially established on 23 January 2008. The region, which lies within the Northern Slopes zone, has a cool climate with soils and topography highly suited to premium winegrape production. Vineyards have been established east and west of the New England Highway from Tamworth to Tenterfield. Clusters of vineyards are to be found around Armidale, Glen Innes and the largest around Tenterfield, the northernmost town in the region. The western portion of the region extends as far west as Wee Waa (450 kilometers inland from the coast). Other westerly vineyards are along the Bruxner Highway and the Gwydir Highway.

This is one of the largest regions in NSW and with that size comes a diversity of soil types which is reflected in the diversity of wine styles.

The Peel Valley near Tamworth has rich, red, alluvial soils, deposited by the Peel River in valley flats around Tamworth. From Tamworth, the elevation rises sharply up through the Moonbi Hills on the way north to Armidale. This is granite country and the soils are rough and highly suited to wine grape production. To the north west around Inverell, the soils are black earth.

The climate of the region is strongly influenced by its elevation. This ranges from 404m in and around Tamworth, to the New England Plateau, where vineyards grow at 900m around Glen Innes in the Great Dividing Range. High altitude results in cool summer nights, winter snow and frosts, hence its designation as a cool climate region. However, it uniquely has high summer rainfall and humidity influenced by the sub-tropical north coast which is only 150km to the east. An hour and a half west from the "banana coast" and you are in prime, cool climate grape growing country.



The topography is primarily undulating hills, mixed with deep gorges at the eastern edge of the plateau. Many of the vineyards are planted on the northern slopes to maximise the sun drench.

Although 'New England' is a new wine region, it does have a history of wine grape production, going back to the 1870s when George Wyndham established a property. The region fell victim to depression and in more recent times it was eclipsed by the phenomenal growth of the wine industry in the Hunter Valley.

Grape varieties include Chardonnay, Riesling, Sauvignon Blanc, Semillon, Verdelho, Cabernet Sauvignon, Merlot, Pinot Gris, Pinot Noir, Shiraz and the Italian varieties Barbera and Tempranillo. Long known as an alternative route to Queensland, the towns and cities along the New England Highway have played host to many travellers.

Tamworth, at the southernmost end, is the largest city in the region. Every year in January it kicks up its heels and hosts the biggest country music festival in Australia.

The University city of Armidale is more subdued. A small, stylish city, it is the cultural and educational hub of the region which has a particularly lovely ambiance in spring and autumn. Further north the historic towns of Glen Innes and Tenterfield are interesting stop overs.

The whole region is blessed with superb national parks, so if you like to mix your wine discovery with a little bush walking, rafting, horse riding and bird watching, then this region has a lot to offer.

Visitors are well catered for by a diverse range of accommodation services and good restaurants and cafés serving fine local produce.

How to cook the perfect steak,

...on a BBQ!



For starters, here's what NOT to do:

- ✗ Buy any old piece of meat because it's 'only a BBQ'.
- ✗ Pour plenty of oil over the hotplate.
- ✗ Pull the steaks straight out of the fridge and throw them on the hotplate while it's still heating up.
- ✗ Grab the tongs, turn the steak and keep turning it.
- ✗ Throw the steaks back on the same plate that you carried them on.
- ✗ Wash up, then serve them up and tell everyone to tuck in.

Here's a better way

- ✓ Firstly, buy the best quality meat you can afford. We're all dead too long to eat rubbish. And use your melon when thinking about the thickness of your steaks. It's hard to get a rare steak with a nice caramelised crust if you start with something just 1cm thick.
- ✓ If you want a well-done steak and you go the macho 5cm-thick lump of meat, the outside will be incinerated before the middle is.
- ✓ If your after an 'even pink', a 2/3cm-thick piece is perfect for a medium-rare steak with a lovely crust on the outside.
- ✓ If you pour oil over the grillplate, you'll just get lots of burnt oil. Try basting the steaks with oil seasoned with salt and pepper before you cook it.
- ✓ Take the meat out of the fridge in time for it to return to room temperature before cooking (about 30 minutes will do, covered and not in the blazing sun.) If the meat is cold when it hits the barbie, the outside will cook but the middle will still be raw.
- ✓ Turn the bloody steaks once. If you keep turning them, the outsides don't get to seal and caramelise, and you get pale, tough and dry meat.
- ✓ Make sure your grillplate is hot when the meat goes on or it will stick like glue. If you're cooking a thick-ish steak, you might then want to lower the heat to medium for more even cooking.
- ✓ When the steaks are done, put them on a clean plate, not the one with the raw meat juices on it.
- ✓ Rest the meat loosely covered with foil, for at least 5 minutes, to allow all the juices to settle back into the fibres of the meat instead of running all over your plate. Don't seal the foil around the edges of the plate, or the meat will continue to cook in the steam it creates.
- ✓ Clean your barbie after you cook on it by scraping off the leftover meaty bits and fat with a clean paint scraper or a barbecue spatula. Then remove and wash the grill with warm soapy water and rinse clean. Wash it again before you use it the next time, especially if you don't barbecue very often.



© Kim Terakes - 'The Great Aussie Barbie Cookbook'

Country Art Escapes

New England North West

REGIONAL ART TRAIL



Explore the art & culture



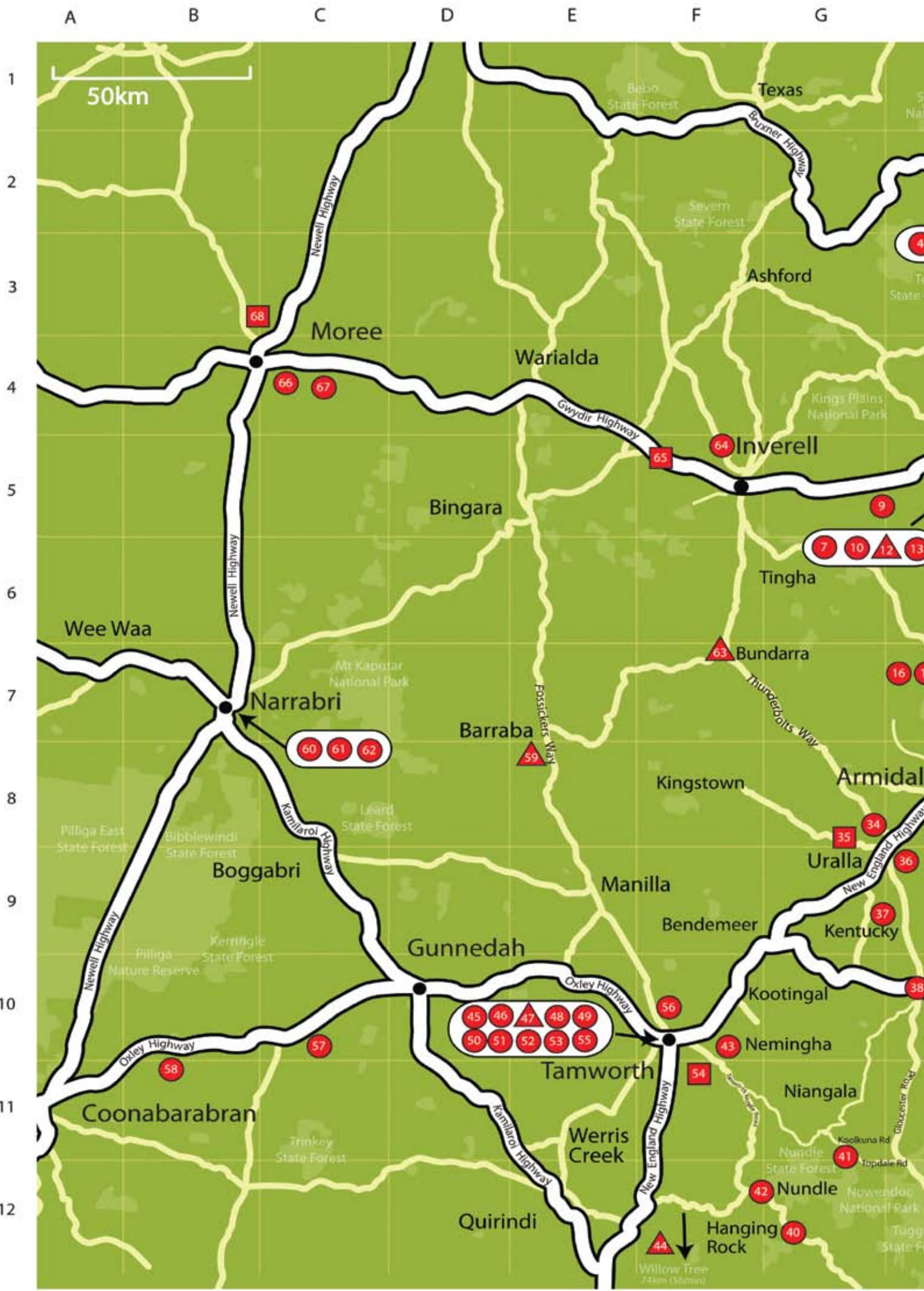
of the New England North West of NSW



Arts North West



www.countryartescapes.com.au





KEY:

- Vineyard &/or Cellar Door &/or Winery
- Food Producer/ Café/Restaurant
- ▲ Restaurant & Accomodation

NOTE: Map not to scale

NORTHERN INLAND

MOREE



Did you know?

❖ The Moree Shire is home to Australia's largest Pecan Farm with over 85,000 trees and expansion continues. Stahmann Farms currently produces approximately 95% of Australia's Pecan crop, which is harvested from May to June.

❖ The newly developed Moree Artesian Aquatic Centre has a long history. The Moree bore was sunk in 1895 by two Canadians, Crawford and McCray, and utilised 40 foot Oregon poles being screwed together to turn the drilling head. Water began to flow on November 9th 1895 and 2,700,000 litres of hot water gushed from a depth of 951m and accidentally flooded nearby stores, including The Victorian Hotel which still stands today. Following the sinking of the bore a pool was constructed on the site using railway sleepers and residents began immediately enjoying the healthy and soothing benefits of the hot artesian waters.

❖ The town of Moree contains a unique collection of Art Deco buildings, an architecture known as the 'style of the 20th century'. The buildings define the character of Moree, making it one of the most distinctive and beautiful rural centres in Australia

LIVERPOOL PLAINS



Did you know?

❖ In 1951 Betty Fleming 39, died after having a social drink at Mount Parry near Willow Tree. Thomas Langhorne Fleming 42,

grazier, was trialled for murdering his wife with either potassium or sodium cyanide in a glass of beer. During investigations 3 poisoned Minties were found and the murder became known as the "Minties Murder". He was acquitted of the murder.

❖ Quirindi is known as the home of Polo, with the first Polo Carnival being held in 1893 and is still held every August.

❖ The Liverpool Plains is blessed by some of the richest soils in Australia making agriculture the leading industry: Some crops grown are; Wheat, Barley, Oats, and Canola. So with every mouthful of Uncle Toby's or Weet-Bix there is a bit of the Liverpool Plains!

GLEN INNES



Did you know?

❖ The Standing Stones is located in Glen Innes and is now classified as a National Monument to Australia's Celtic Pioneers and the Australian Celtic Festival is held each year on the first weekend in May as a celebration of our Celtic Heritage

❖ Glen Innes is the birthplace of writer D'Arcy Niland, High Court judge Edward McTiernan and architect Colin Madigan. Notable former residents: Bishop Thomas McCabe, the first bishop of Wollongong whose grave is in St Francis Xavier Cathedral grounds, Wollongong, Margaret Fulton, Australia's first and most famous real-food cookbook author and Garry McDonald of "Norman Gunston" and "Mother and Son" fame.

❖ Rangers Valley Station located near Dundee is the home of a 4,700ha (32,000 head) farm where their premium beef is sold in Japan, South Korea, Taiwan, Hong Kong, Macau, Indonesia, the Philippines, Singapore, USA, Russia, Dubai, China and Australia.

WALCHA



Did you know?

❖ City of Art - Walcha is arguably the most art-friendly town in Australia, with over 40 sculptures scattered around the town as part of our Open Air Gallery of Art, which roughly equates to one piece of public art for every 75 citizens of the Shire.

❖ It was the first European settlement on the Northern Tablelands, noted in the diaries of explorer John Oxley as a 'parkland' as he ascended the great divide on horseback opening up the Northern Tablelands (from the old boundary of the Hunter Valley)

❖ Burial site of Nat Buchanan, the infamous drover who has an unequalled record of achievement in Australia's droving and pioneering history. The image of him tattooed in history's mind as the red haired, fair skinned Irishman who shaded himself with a battered green umbrella.

ARMIDALE



Did you know?

❖ Armidale is Australia's highest city. At 950 metres, altitude plays a large part in shaping the city. The New England enjoys four distinct seasons with a spectacular show of autumn colour, crystal clear, crisp, winter days, cool summer nights and spring days that are reminiscent of where the area takes its name.

❖ Armidale was first settled in the 1830's and the University of New England was the first Australian University established outside a capital city.

❖ The inaugural A Day on the Green concert held at Petersons Winery attracted 6,400 people. This event was a huge success and enjoyed by absolutely everyone who attended. Plans are well underway for the March 2013 event!

TAMWORTH



Did you know?

❖ On 9 November 1888, Tamworth became the first location in the Southern Hemisphere to have electric street lighting, giving the city the nickname "City of Light".

❖ Tamworth's annual Country Music Festival is the largest music festival in the southern hemisphere and one of the top 10 in the world with over 2200 events and 4000 different performances or gigs in 80 different venues.

❖ Tamworth was named after Tamworth in England which was represented in the British Parliament at the time by Prime Minister Robert Peel. The Town Hall, opened in 1934, is modelled on the town hall in its UK namesake.

URALLA



Did you know?

❖ In 1999, Uralla Shire orchardist, Warren Yeomans, made it into the Guinness Book of World Records after he produced the world's heaviest pear which weighed in at an impressive 2.04kg.

❖ The intersection of the New England Highway and Thunderbolt's Way in the heart of Uralla is believed to be the only road intersection in Australia located on a bridge.

❖ Situated 11km east of Uralla and built c.1872, the Deeargee Woolshed is the only octagonal shearing shed in the country.

INVERELL



Did you know?

❖ Famous Australian painter Tom Roberts painted several of his works in the Inverell area. The two best known are "Bailed Up" and "The Golden Fleece", both of which were painted around Newstead. Tom Roberts was great friends with the Anderson family and spent a great deal of time in the area.

❖ During the Sapphire boom of the 1970s, Inverell was supplying 85% of the World's sapphire market. Inverell is best known for its deep blue sapphires, however a wide variety of colours can be found in Inverell and the surrounding area.

❖ Inverell in Gaelic means 'Meeting place of the swans', so named because of the abundance of swans when the area was settled.

TENTERFIELD



Did you know?

❖ AB (Banjo Patterson) married Alice Walker from Tenterfield Station on 8th April, 1903 at the Tenterfield Presbyterian Church.

❖ Captain J.F. Thomas - Defence advocate for the trial of Lieutenants H.H. (Breaker) Morant and P.J. Handcock came from Tenterfield and was the town solicitor and newspaper proprietor.

❖ S.A. Donaldson, Manager of Tenterfield Station became the first

REGIONAL COUNCILS

GWYDIR



Did you know?

- ❖ Living in a country town does not mean that you have to live in a cultural void. On the contrary, residents of Gwydir Shire are privileged to have refurbished Art Deco Roxy Theatre, plus the fully restored 1930's Roxy Café Restaurant offering a fine dining experience.
- ❖ The southern Gwydir Shire is home to some of Australia's most highly regarded beef cattle studs, Whilst the northern Gwydir Shire is known as the 'Golden Triangle'.
- ❖ Dining at the Roxy Café Restaurant, you could possibly be eating a Gwydir Shire home grown steak.

GENERAL INFO



Did you know?

- ❖ The Northern Inland region is made up of 13 local government areas, all offering a range of exciting things to see and do, excellent accommodation and annual events and festivals to enjoy. This makes New England, Australia a great holiday destination for couples, families and friends.
- ❖ The Northern Inland NSW's history is long and distinguished. A diverse range of Aboriginal cultures thrive alongside European and other cultures, forming a colourful assembly of farmers and graziers, writers and artists, famous figures...and our fair share of bushrangers too.
- ❖ Tenterfield in our far north witnessed the Federation Speech, delivered by Sir

Henry Parkes on 24 October 1889, marking the birth of our nation. On 29 April 1967, the people of New England came very close to seceding from New South Wales and forming their own state. In the end, the anti-secessionists won the referendum held on that day to decide the matter.

❖ Rural industries form an integral part of our region's economy and way of life. Cotton and grains, prime beef and wool are the mainstays of a diverse agricultural landscape.

❖ Many people look to the Northern Inland as an educational centre. Our region encompasses an educational diversity that spans remote home tutoring and one-teacher schools through to a world class regional university that sets the pace in many areas of research and study.

❖ Gold and precious gem fossicking have brought many people to our region, and the district around Inverell is famous for its sapphires. Further west, the flat open lands are known as 'Big Sky Country', where the wide outdoors roll on forever. Far from the city smoke, this region is the home of much scientific astronomical study. There are also excellent wilderness areas and unique rock formations for the sightseer or bushwalker alike.

❖ There is plenty to see and do throughout the Northern Inland of NSW, such as hiring a four-wheel drive and exploring the natural attractions like heritage listed National Parks, hidden, tranquil waterfalls and rainforests and untamed wilderness, or visiting museums, heritage listed buildings, art galleries, cultural attractions and attending community festivals and events.



From Producer to the World



Pulse Buying and Processing

Ph: (02) 6792 4933

Premier of NSW under responsible government in 1856. Donaldson was also a combatant in the last duel to be fought in Australia with Sir Thomas Mitchell riding his mount.

GUNNEDAH



Did you know?

❖ Gunnedah once boasted a thriving brewery, the product of which won first prize at the Sydney Royal Show. The Brewery - Gunnedah, as it was known was built in the late 1870s but by 1889 with declining sales, it was converted into a cordial factory.

❖ If you enjoy your morning plate of Sanitarium Light 'n' Tasty or Coles brand Corn Flakes, you will be eating flakes derived from corn milled at the Gunnedah Maize Mill.

❖ Gunnedah's Porcupine Lookout is not named for an abundance of porcupines in the area, but for the spiny Triodia (spinifex) plants which grow on its northern slope.

NARRABRI



Did you know?

❖ Worldwide success story Bellata Gold Pasta got its start at Nosh on the Namoi, Narrabri's annual food and wine festival.

❖ Nelson's Honey Factory in Boggabri is one of the largest NSW suppliers for the honey corporation of Australia.

❖ Narrabri Fishfarm is the largest freshwater aquafarm in NSW, boasting an impressive 31 registered culture ponds of various sizes.

33 (H8) MUN HING RESTAURANT 民兴酒家
Cnr Jessie & Beardy Streets, Armidale NSW 2350

Armidale's Mun Hing Chinese Restaurant is a landmark in the culinary landscape of New England. Whether you have a craving for something hot and spicy or sweet and sour, the Mun Hing will satisfy. Local produce is sourced where possible, with fresh Chinese flavours and quality service among its priorities. An ideal venue for an intimate dinner for two, a family feed, a celebratory dinner or a casual meal for one. It boasts an enormously extensive menu and is fully licensed, with local wine.



OPEN: Lunch: Tuesday to Sunday 12noon - 2pm
Dinner: Sunday to Thursday 5pm - 9:30pm
Friday to Saturday 5pm - 10:30pm
FACILITIES: Disabled facilities, Function Room, Bar, Restaurant

• Tel: 02 6772 4432 or 02 6772 8888
• www.munhingrestaurant.com.au

34 (H9) GREENHILL ORCHARDS
Hawthorn Drive, Arding NSW 2350

Established in 1865, "Greenhill Orchards" in Arding is located mid-way between Armidale and Uralla, west of the New England Highway. There are several varieties of apples and pears grown on this 7th generation family orchard. Peaches, apricots, nectarines, plums and cherries are also produced. The fruit is distributed to independent retailers throughout New England, North West NSW and coastal regions. "Greenhill Orchards" is in the Guinness Book of Records for growing the world's largest pear.



ORDERS: Shed-door sales are welcome
OPEN: Monday - Saturday until 5pm

WARREN & BRONWYN YEOMANS
• Tel: 02 6775 3177
• email: w.yeomans@bigpond.com

35 (G9) WHYWORRY WINES
376 Kingstown Road, Uralla NSW 2358

The Whyworry Wines cellar door is the perfect place to enjoy some of New England's superb cool climate wines and breathtaking high country views. Taste from a range of varieties including Pinot Noir, Shiraz, Merlot, Chardonnay, Riesling and award winning Verdelho - the 2010 Verdelho won the 2011 National & State Show Gold Medal. Fresh espresso coffee, BBQ lunches and light snacks are also available. Whyworry Wines is located half-way between Sydney and Brisbane, just three minutes (4km) off the New England Highway, out of Uralla on the Kingstown Road. Turn off at the Matilda Roadhouse.



ORDERS: Cellar Door, Mail, Phone, Email, Website
OPEN: Saturday and Sunday 10am - 4pm or by appointment.
Open public holidays
FACILITIES: Buses welcome, Disabled facilities, Café

ROBYN & DARRYL CARTER
• Tel: 02 6778 4147 • Mob 0427 784 147
• email: info@whyworrywines.com.au
• www.whyworrywines.com.au

36 (G9) THE SWEET SHOP
2/50 Bridge Street Uralla NSW 2358

Remember Choo-Choo Bars? How about sherbet lemons and lypties? Rediscover happy memories of your childhood with Nerds, Reeses peanut butter cups, Pop Tarts and Grape Fanta, from the USA. Flying Saucers, Walkers Toffees and 'Dr Who' dusted jelly babies from the UK. A good range of Dutch liquorice and delights from other parts of Europe. Plenty of Aussie made fudge, rocky road & nougat to satisfy your sweet tooth and 'inner child' in all of us. Settler Bears and other gifts also available. Drop in 7 days a week to The Sweet Place in Uralla's main street and take a trip down memory lane.



ORDERS: Retail sales, Website
OPEN: 7 days a week, Monday to Saturday 9am to 5pm,
Sunday 12pm to 3pm

DUNCAN & VANESSA FISCHER
• Tel: 02 6778 3661
• www.thesweetplace.com.au
• www.facebook.com/thesweetplace

37 (G9) KENTUCKY GENERAL STORE & LICENSED CAFE
46 Noalimba Ave, (4km off NE Hwy) Kentucky, NSW 2354

Visit our picturesque village where a warm and cosy atmosphere awaits with country hospitality. Enjoy a hearty meal with your favourite beer or local wine and finish with our famous coffee in front of the fire. During summer dine in our courtyard and take in the countryside. Eggs Benedict with free range eggs, soups from local produce or Atlantic Salmon Steaks or choose from our vegetarian menu. Homemade pizzas are available weekends. Also try our show winning cakes & scones with local speciality teas. The cafe features a range of art and craft and also explore the area's history displayed in the Memorial Hall.

ORDERS: Shopfront or phone.
OPEN: Mon & Tues: 7am-6pm. Wed, Thur & Fri: 7am-7pm.
Sat: 8am-7pm. Sunday: 8am-3pm

FACILITIES: Licensed Cafe for breakfast-lunch-dinner. Buses welcome by appointment. Disabled access. Christmas parties & group bookings, & private events catered for. Christmas in July.



ROD & DEB MCGRATH

• Tel: 02 6778 7320
• Mob 0427 787 320
• email: kentuckystore@bigpond.com
• www.kentuckygeneralstore.com.au
Find us on Facebook: Kentucky General Store

38 (H10) MOUNTAIN FRESH BERRIES
"Ashland" Walcha NSW 2354

We are a small farm near Niangala growing most of our own produce, and we create a wide range of handcrafted berry jams, tomato and chilli sauces, tomato relish and plum sauce. We also produce a range of marinated garlic, pickled zucchini and zucchini pickles. Our products are available from the Peel Street Tamworth Craft Markets on the third Sunday of each month, Thunderbolts Café in Walcha and the Thomas New England Estates cellar door near Delungra, or please call for mail orders.

ORDERS: Mail, Phone
OPEN: By appointment only



JANICE RIZZI

• Tel: 02 6777 6541
• email: jrizzi@reachnet.com.au

39 (I12) NEW ENGLAND CHEESE
7721 Thunderbolt's Way, Nowendoc NSW 2354

New England Cheese is located on Thunderbolt's Way just before the Nowendoc township turnoff. Overlooking the picturesque Nowendoc Valley, nestled on the rolling green slopes surrounded by boer meat, milking goats and Jersey cows. The Christensen's are combining their farming and cheese making experience gained over many years from Holland, Italy and Australia to create a range of products unique to the New England region of NSW, including Non Homogenised and Reduced Fat Milk, Jersey Pot Set & Drinking Yoghurt. All traditional breeds of milking goats and boer meat goats are milked to manufacture the PURE GOAT range, including Milk, Yoghurt and BoerSin. New England Cheese now boasts a Café as part of the 'Paddock to Plate' experience.

ORDERS: Dairy Door, Mail, Phone, Email, Website
OPEN: Friday to Monday & Public Holidays



LIA CHRISTENSEN

• Tel: 02 6777 0967 • Mob 0412 605 876
• email: info@lia.net.au
• www.lia.net.au

40 (G12) ARC-EN-CIEL TROUT FARM
"Malonga" Morrisons Gap Road,
Hanging Rock NSW 2340

Nestled in the mountains of Hanging Rock, a 20 minute spectacular scenic drive from Nundle, is Arc-en-Ciel Trout Farm, famous for its fine, Medal winning Rainbow Trout. Take a guided tour, enjoy a light meal or a cuppa in the cosy coffee shop, or try your hand at catching a plump trout from the dam (gear supplied). Products: Fresh and Smoked trout (whole or fillets), Pate, Bisque, Gravlax. We supply restaurants, selected retail outlets and farm visitors.

ORDERS: Farmgate Sales, Phone, Email
OPEN: Sun to Mon & Wed to Fri 10am - 4pm
Closed Tues and Sat
Open public holidays except Christmas Day
FACILITIES: Buses welcome by appointment, BBQ facilities, Café



RUSSELL & MEG SYDENHAM

• Tel: 02 6769 3665
• Mob 0414 860 802 (no coverage on the farm)
• email: info@rainbowtrout.com.au
• www.rainbowtrout.com.au





41 (G11) KOOLKUNA BERRIES

144 Koolkuna Road, Niangala NSW 2354

Koolkuna is nestled in beautiful bushland in the crisp, clean mountain air on top of the New England Ranges. Visitors are welcome to use our picnic facilities. We offer fruit sales - pick your own or ready-picked. We have hand-made traditionally-fermented berry wines and liqueurs. Coffee, tea, berry pies and scones, light snacks, jams, sauces and vinegars and more are also available from our delightful Berry Shop and Art/Craft Gallery. Berries are seasonal-approx November to May.

ORDERS: Shopfront sales, Mail, Phone, Email
OPEN: Thursday to Monday 10am 4pm.
Not open public holidays. Closed in August.
FACILITIES: Cafe



LOTHAR & BARBARA KALZ

• Tel: 02 6769 2221
• email: koolkuna@ipstarmail.com.au
• www.woolawaywines.com.au

42 (G12) MOUNT MISERY GOLDMINE CAFE

Cnr. Oakenville & Gill Streets, Nundle NSW 2340

Overlooking the picturesque village of Nundle, the Mount Misery Goldmine Cafe is a unique experience. The Mount Misery Goldmine Cafe offers wonderful morning and afternoon teas, as well as a beautiful lunch menu. Take in the history of the Nundle goldfields, while you take a tour through the Goldmine Museum. Mount Misery Goldmine Cafe has everything to offer and more.

OPEN: 7 days
FACILITIES: Group bookings & private functions welcome



JOANNE EVANS

• Tel: 02 6769 3459
• email: mountmiserynundle@bigpond.com

43 (F10) AUSTRALIAN BUSH HONEY

5 Nemingha Heights Road, Nemingha NSW 2340

The Eden family has been producing quality bush honey since the 1960's. Our bee hives are located in the northwest and mid north coast forests and rangelands. We produce premium quality apiary products - various floral varieties of premium table honeys, natural honeycomb, creamed honey and beeswax. Our apiary products are available at most towns and Farmers Markets in the region, from our website, Farmgate, Farmer Bob's in Brewery Lane, Tamworth and at the Armidale Tourist Information Centre. We hope you enjoy our delicious honey.

ORDERS: Farmgate & retail sales, Mail, Phone, Email, Website
OPEN: Call for appointment or visit the website
Open public holidays except Christmas Day
FACILITIES: Disabled facilities



ANTHONY & KERRY EDEN

• Tel: 02 6760 9494
• Mob 0427 609 494
• email: kerry@australianbushhoney.com
• www.australianbushhoney.com

44 (F12) WILLOW TREE INN

New England Highway, Willow Tree NSW 2339

Enjoy the relaxed atmosphere of the Willow Tree Inn with its log fires and superb food and wines. In addition to the award winning, locally produced steak and beef selections, Graze restaurant has a first class reputation for other menu items and amazing specialty desserts, such as the peanut butter bombe, created in house from locally produced products by a team of chefs. The extensive wine list also proudly showcases a selection of local New England wines. Great accommodation also available.

OPEN: **Restaurant** Lunch - Thursday to Sunday from 12noon
Dinner - Thursday to Saturday from 6pm
Bistro Lunch - Monday to Sunday from 12noon
Dinner - Monday to Saturday from 6pm



• Tel: 02 6747 7711
• Fax: 02 6747 1219
• Email: info@grazewillowtree.com.au

45 (E10) THE SPICE TRADING COMPANY

Tamworth NSW 2340

The Spice Trading Company is proudly a Tamworth owned and operated business. Our Gourmet range of products include Dip & Seasoning Mixes, Soups, Dukkah and a variety of delicious Curry & Spice blends that are bursting with exciting tastes, that are full of flavour and with no artificial additives. They are wonderful for picnics, parties, barbecues, gourmet cooking and are the perfect gift. Some of our range can be purchased from local markets in the region, The Magic Pudding and Paradise Fresh in Tamworth, outlets in Moree and Armidale or online from our website.

ORDERS: Mail, Phone, Email, Website, Markets, Retail Outlets



KIM RIDLEY

- Mob: 0421 865 406
- email: info@thespicecompany.com.au
- www.thespicecompany.com.au

46 (E10) BELLÉPOQUE RESTAURANTE

18 Darling Street, Tamworth NSW 2340

Bellépoque Restaurante is situated in a grand house built in (circa) 1888 and features innovative Mediterranean cuisine in the heart of Tamworth. With plush burgundy carpet, luscious red cedar ceilings and a sunny, fully enclosed party room, the atmosphere at Bellépoque is warm and intimate. Bellépoque Restaurante features both A-la-carte and takeaway menus (pick-up only). There are numerous gluten free dishes including pasta and pizzas. Bookings small to large are most welcome.



BELLÉPOQUE RESTAURANTE

- Tel: 02 6766 3495
- email: bellepoque.restaurante@gmail.com
- www.bellepoque.com.au

OPEN: 6pm Tuesday – Saturday evenings
(or for special function bookings)

47 (E11) ALL SETTLERS MOTOR INN

191 Goonoo Goonoo Road, Tamworth NSW 2340

The BEST WESTERN PLUS All Settlers Motor Inn is the proud winner of Best 4 ½ property in Australia and NZ 2011/12. Offering 33 rooms of 4 ½ standard including King Bed Bath Units, King Spas, 2 Bedroom Family Units and Queen Bath units. All have wired and wireless broadband, and a superior standard of facilities and furnishings. Gregorys Lic'd Restaurant is open 7 nights per week and offers a seasonal menu that incorporates the best of traditional favourites and some exciting Modern Australian creations. The landscaped pool and front garden bar areas offer wonderful places to relax during the warmer months.

OPEN: Open 7 nights a week



- Tel: 02 6762 1566
- Email: allsettlers@bestwestern.com.au
- www.gregorysrestaurant.com.au

48 (F10) THE OLD BELL TOWER

152-154 Marius Street, Tamworth NSW 2340

What do you get when you put together nostalgic and ornate old churches, a vibrant cafe, serving great Campos Coffee, world class T2 Teas, home-style refreshments and an eclectic mix of antiques, vintage style giftware and old wares?

You get The Old Bell Tower!

Located in the heart of Tamworth, The Old Bell Tower offers a truly unique shopping and dining experience in a wonderful setting. Enjoy the atmosphere of heritage buildings and a beautiful cottage garden. We love The Old Bell Tower and you will too!



LUCY HASLAM

- Tel: 02 6761 2785 for reservations
 - www.theoldbelltower.net.au
- for more information or to view our menu

OPEN: Open 7 days a week excluding Public Holidays





49 (E10) BELLATA GOLD
6/52 Barnes Street, Tamworth NSW 2340

Bellata Gold gourmet pasta is 100% Australian farming family owned, grown and made. It is also the only known pasta company worldwide that can trace every packet back to the field where the wheat was grown. Made from 100% durum wheat, our pasta is guaranteed chemical free, low GI and GMO free. We welcome you to visit our pasta plant and experience first-hand our award winning pasta being made which includes flavours such as Lemon Myrtle fettuccine, Hot Chilli linguine and novelty lines Bellakoalas and Bellaroos.

ORDERS: Mail, Phone, Email, Website, Factory Door
OPEN: By appointment only. Not open public holidays
FACILITIES: Pasta tours by appointment

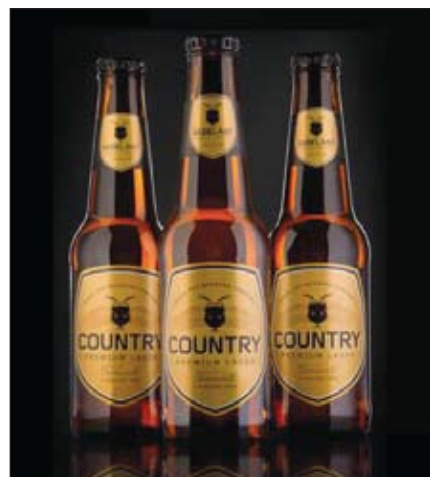


MICHELLE SHAW
• Tel: 02 6765 5633 • Mob 0428 937 832
• email: info@bellatagold.com.au
• www.bellatagold.com.au

50 (E10) REBEL ANT BREWING

Over 95% Tamworth malted barley is blended with select speciality malts to produce a beer that champions the great grain growing region of North West NSW. Our malts are balanced with a combination of the finest Australian and European hops, then fermented with a traditional lager yeast to produce a premium, clean, malt driven beer of real finesse. Rebel Ant Brewing is a 100% Tamworth owned company.

WEBSITE: www.rebelant.com.au



51 (F10) THE COFFEE BEAN ROASTING HOUSE
1/19 Showground Rd, Tamworth NSW 2340

Taste, smell and experience real coffee roasting at a regionally-focused coffee roaster, specialising in using only the finest & highest-quality Arabica beans. At The Coffee Bean you can learn of the romantic folklore of coffee (by appointment). We specialise in a range of coffees including Rainforest Alliance Coffees (we are an accredited RA Roaster), Australian coffees, Australian gourmet flavoured coffees, single-origin coffees, organic coffee and custom coffee blends. Our multi-award-winning coffees are available from Paradise Fresh Produce Tamworth and outlets in Armidale, Glen Innes, Moree and Narabri

ORDERS: Mail, Phone, Email, Website
OPEN: By appointment only. Not open public holidays
FACILITIES: Buses welcome by appointment. Disabled facilities



BOB & MARGARET MINTON
• Tel: 02 6762 3401 • Mob 0427 623 401
• email: bob@coffeebean.com.au
• www.coffeebean.com.au

52 (E10) THE RITZ RESTAURANT & WINE BAR
1st Floor, Centrepont Shopping Centre
Tamworth NSW 2340

Fresh and delicious, two words that spring to mind when you dine at The Ritz. Chef Graham Manvell heads a team that grows and produces everything from herbs and vegetables to buffalo and cattle. Combine this with the teams love of cooking, a friendly welcome from the front of house and you've got a recipe for a spot that'll soon be one of your favourites. Come casual or put on the Ritz, you're certain to feel at home, time and again.

OPEN: Please phone for reservations and enquiries
FACILITIES: All weather under cover parking, next to cinemas & theatre



GRAHAM MANVELL
• Tel: 02 6766 2578
• www.theritz.net.au

53 (E10) WWW.PARADISEFRESH.COM.AU

Paradise Fresh is a family business. In 1998, we began growing leafy vegetables and herbs, supplying local produce to Cafe's, Restaurants, Clubs and Pubs with a comprehensive range of fresh fruit and vegetables. In May 2009, we began offering a home delivered fruit and vegetables service, either as a pre-packed box of fruit and vegetables or you can create your own fruit and vegetable order which we will assemble and deliver to you, at your convenience. We keenly source local produce for our community.



BRENDON & VICKI NORTH

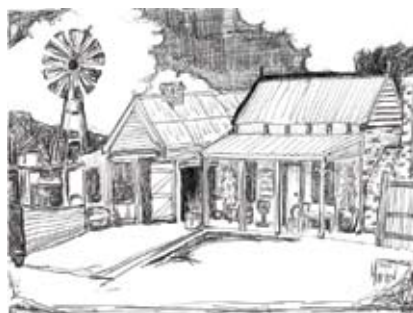
- Tel: 6765 6000
- email: info@paradisefresh.com.au
- www.paradisefresh.com.au

ORDERS: Retail sales, Phone, Email, Website
OPEN: Website 24/7

54 (F11) IRONBARK CREEK COTTAGE AT KITTY CRAWFORD ESTATE

1095 Nundle Rd via Tamworth NSW 2340

Take time out for you and book that weekend escape. Self contained accommodation amongst beautiful rolling hills, away from the hustle and bustle. View herds of buffalo, goats and cattle. Let our chefs provide you with a delicious Breakfast Basket or a tasty Picnic Hamper for a bush walk in the vineyards, with one of our wines or within the gardens of Iron Bark Creek Cottage. Join friends at the nearby pub, or just relax under a bird filled tree with a good book.



MARLENE MANVELL

- Mob 0427 609 222
- email: sales@kittycrawford.com.au
- www.kittycrawford.com.au

ORDERS: Mail, Phone, Email, Website
OPEN: By appointment only.

FACILITIES: Buses welcome by appointment for wine tastings

55 (E10) ANTILLES COFFEE
Tamworth NSW 2340

Antilles Coffee is a boutique coffee roastery based on the outskirts of Tamworth. Our coffee is unique and has a beautiful flavour without bitterness. This is a result of roasting supreme quality beans in a clean, pollution free environment, by a highly experienced roast master. Antilles has an extensive range of Loose Leaf teas, Coffee accessories and Barista supplies, all available online. Many selected establishments throughout the New England Region serve Antilles Coffee, ensuring fresh, smooth, full flavoured coffees for their customers.



ROBERT MANVELL

- Tel: 02 6762 2272
- Mob 0427 622 272
- email: robmanvell@bigpond.com
- www.antillescoffee.com

ORDERS: Online or phone
OPEN: Not open to the public, by appointment only
FACILITIES: Factory

56 (F10) WINJANA OLIVES
1912 Upper Moore Creek Rd, Moore Creek 2340

Winjana Olive Grove is located in the Moore Creek valley, a short distance from Tamworth. We have been producing premium quality olive oils and pickled table olives since 2005. Our range of olive products includes extra virgin olive oil, flavor infused olive oils, pickled table olives and tapenade. Our table olives are carefully handpicked and naturally processed without chemicals to ensure the best quality. Winjana olive products are available at Farmers markets in the region and the Uralla Visitor Information Centre.



DAVID & NEAL COURT

- Tel: 02 67671425
- Mob 0407065771
- email: nealndave@comcen.com.au

ORDERS: Phone, Email and Farmgate (by appointment)
OPEN: Call for appointment





57 (C10) LIVELY LINSEED PRODUCTS
"Plain Camp" Mullaley NSW 2379

Lively Linseed is a family owned farm, located on the famous fertile black soil Liverpool Plains, 60km SW of Gunnedah. Linseed, hailed as nature's new SUPERFOOD, is planted in the winter and harvested in December. Our range of award winning biscuits and breakfast cereal sprinkles are made from 100% Australian GMO-free, premium milled linseed. Linseed is the highest natural source of omega 3, making our products the perfect choice for the health conscious consumer. Available nationally at quality fruit and vegetable stores, health food stores, independent supermarkets and specialist food providers. Guaranteed to liven up your day!

ORDERS: Mail, Phone, Email



CHRIS & JACQUI DONOGHUE

• Tel: 02 6744 2351
• Mob: 0488 442 351
• Email: jacqueline@livelylinseed.com.au
• www.livelylinseed.com.au

58 (B11) MANNIN GROVE
2 Kurrajong Road, Bugaldie NSW 2357

Mannin Grove is in the picturesque Pilliga-Warrumbungle region. Our land suits growing several olive varieties, particularly Kalamata. We produce gold medal extra virgin olive oil, original marinated olives, tapenade (vegetarian), olive mustard and hot chilli paste (harissa). Our 'hint of lime' infused olive oil is in demand. We also produce a popular dried olive. Find us at local markets, at Warrumbungle tourist outlets, Lick the Spoon at Dorrigo or our website.

ORDERS: Website, Mail, Phone, Email
OPEN: Visitors welcome by appointment



PETER & EVA BROCKLEHURST

• Tel: 02 6843 4491
• Mob 0437 826 313
• email: ebrocklehurst@activ8.net.au
• www.manninggrove.com.au

59 (E8) THE PLAYHOUSE HOTEL
123 Queen Street, Barraba NSW 2347

From leisurely brunches to elegant dinners, The Playhouse Hotel offers food which is fresh, contemporary and "honest". Catering for all sorts of events, such as private celebrations, small conferences and large parties, this recently renovated, former pub, conceals a vine-covered courtyard, an 80-seat theatre and ten comfortable, self-contained bedrooms. The restaurant is mostly open by request, so phone in advance to sort out a menu, tailored to your requirements.

OPEN: Open every day - but phone ahead to confirm availability
FACILITIES: Theatre, conference room, art gallery, cafe
Disabled access on ground floor



ANDREW SHARP

• Tel: 02 6782 1109
• email: play@playhousehotel.com
• www.playhousehotel.com

60 (C7) RELISH CATERING
15 Doyle Street, Narrabri NSW 2390

Relish Catering is dedicated to excellence in food quality, preparation and presentation; catering for functions both small and large, using local and regional quality food products. Our "Relish" shopfront offers a variety of gourmet treats along with take-home meals designed for ease, convenience and taste for the busy family. Some of the products available include Arc-en-ciel Trout, Gwydir Olive and Bohena Olive products, Tall Poppy Gourmet relishes and condiments and a range of regional delicacies including fig, cheese and vinegars from around Australia.

ORDERS: Shopfront sales, Phone, Email
OPEN: Mon to Fri 10am - 5.30pm. Closed public holidays
FACILITIES: Food store



KATRINA WHITE

• Tel: 02 6792 4178 • Mob 0418 403 803
• email: treenobrien@bigpond.com
• www.relishcatering.net.au

61 (C7) NOSH ON THE NAMOI

Behind the Crossing Theatre, Newell Highway
Narrabri NSW 2390

Nosh on the Namoi is a festival held in March, displaying over 40 local and regional producers from an array of local meats, olives, sundried tomatoes and cheese to gourmet pasta, all washed down with a glass of wine. Nosh patrons can purchase a plate of food and sit back and listen to the fabulous jazz throughout the day. Cooking demonstrations and a local cook off, floating tomato race and fabulous kids' activities combine for a fun-filled family day.

ORDERS: Mail, Phone, Email, Website
OPEN: End March/early April each year.

See website for details

FACILITIES: Buses welcome, Disabled facilities, Accommodation, BBQ facilities, Café, Restaurant

**PENNY JOBLING**

• Tel: 02 6799 6760
• email: tourism@narrabri.nsw.gov.au
• www.noshonthenamoi.com.au

62 (C7) INGLEGREEN PREMIUM PORK

Narrabri

Inglegreen Premium Pork is the genuine Australian product. It is produced in a clean, green environment and is of a consistently excellent quality. A family farm that began in 1925 and established a piggery in 1976 has evolved into one of the State's most sought after premium pork producers. The operation involves the latest training, scientific approaches and quality assurance mechanisms. Head Chef at NSW Parliament House, Scott Clark and Executive Chef for the Quality Hotel Powerhouse, Tamworth, Ben Davies have testified to the reliable quality, flavour and evident pride in the product. Inglegreen Premium Pork is available at leading butchers and restaurants in Sydney and throughout the Northwest NSW.



• Tel: 02 6795 9224
• email: mal@inglegreen.com.au
• www.inglegreen.com.au

63 (F7) COMMERCIAL HOTEL - BUNDARRA

16 Bendemeer Street, Bundarra NSW 2359

Bundarra's historic Commercial Hotel is the social hub of its community and a welcoming stop for visitors. Built in 1861, this true blue pub was a regular haunt of Bushranger, Captain Thunderbolt. Home-cooked meals are served with relaxed country hospitality. Local produce is sourced whenever possible. Proprietors, Geoff and Rose Higgins are proud locals, ever keen to support their region. Budget short and long term accommodation is offered, as well as weekend and special event packages. Pop in and get a taste for the good life in Bundarra.

OPEN: Mon - Sat 10am - 12am, Sun 10am - 10pm
Counter meals: Mon-Sat 12pm - 2pm, 6pm - 8pm
Sun 12pm - 2pm

FACILITIES: Function & Meeting rooms, Beer Garden & BBQ,
Open fire

**GEOFF & ROSE HIGGINS**

• Tel: 02 6723 7106
• Fax 02 6723 7162
• Email: rosehiggins@live.com.au

64 (F5) OLIVES OF BEAULIEU

439 Copeton Dam Road, Beaulieu
via Inverell NSW 2360 (4km from Gwydir Hwy)

"The Olive Tree, a symbol of Joy and Peace"

An estate olive grove where tastings of extra virgin and infused olive oils are offered. Producers of exotic spice blends. Mediterranean spices: Dukkah, Zatar, Harissa, Squisito and Asian spices. MyThai and HurryCurry. Sales of regional food products along with olive oil cosmetics. Enjoy a unique experience, in peaceful surroundings.

ORDERS: Shopfront sales, Mail, Phone, Email
OPEN: Wednesday to Sunday 10am to 5pm
Open most public holidays

FACILITIES: Buses welcome by appointment

**HEATHER PARSONS - TRACY ROLFE**

• Tel: 02 6722 1458 • Mob 0429 844 913
• Fax 02 6722 1499
• email: olives@olivesofbeaulieu.net.au
• www.olivesofbeaulieu.com.au



65 (F5) THOMAS NEW ENGLAND ESTATE WINES
"Woondooma" Delungra NSW 2403

Come and enjoy our award-winning local wines and immerse yourself in our wide range of regional produce and arts & crafts at our Cellar Door on the Gwydir Highway near Delungra. Cellar door tastings and sales are available and we are open 7 days. We serve morning and afternoon teas, light lunches and also have an ice-creamery. Families are welcome with a safe children's play area and separate pet rest area. Coaches are catered for. Ample parking for coaches and caravans is available.

ORDERS: Cellar Door, Mail, Phone, Email, Website
OPEN: 7 days a week 10am - 5pm, group functions welcome.
Open public holidays except Christmas Day, Boxing Day, New Years Day, Good Friday and ANZAC Day.
FACILITIES: Buses welcome, Disabled facilities and Cafe.



ANITA JOHNSON - LEIGH GILHOME

• Tel: 02 6724 8508 • A/H 0427 537 790
• email: tneew@bigpond.com
• www.newenglandstatewines.com.au

66 (C4) A TASTY SURPRISE
31 Heber Street, Moree, NSW 2400

A Tasty Surprise is one of the regions best kept secrets. Dedicated to gourmet pleasure, it is a true food lovers paradise. Stocking an amazing array of local, national & international produce, A Tasty Surprise prides itself on supplying outstanding, quality produce. We have a large selection of Cheese, Dairy, Dips, Gluten Free and Organic Products, Kitchen & Homewares, Take Home Meals, Sauces, Jams, Relishes, Oils, Chocolates and Spices. Tempt your taste buds... Go on, we dare you! Fresh Flowers, Hampers and Catering all available.

ORDERS: Retail sales, Mail, Phone, Email, Website
OPEN: Monday-Friday 9am-5pm - Saturday 9am-1pm



• Tel: 02 6752 7536
• email: info@atasty Surprise.com.au
• www.atasty Surprise.com.au

67 (C4) GWYDIR GROVE OLIVES
PO Box 1058, Moree NSW 2400

Welcome to Gwydir Grove Olives, leading the region in the production of quality extra virgin olive oils. We also produce a range of delicious table olives and pate.

ORDERS: Phone, Website. Also available at Visitors Centres in Narrabri, Inverell, Moree, Glen Innes, Wyallda, Armidale and selected gift and deli outlets.



MARGI KIRKBY

• Tel: 02 6752 7411
• email: margi@gwydirgrove.com.au
• www.gwydirgrove.com.au

68 (B3) WOOLAWAY WINES
"Kinneil" Bendygleet Road, Moree NSW 2400

We are to be found on the verandah at Kinneil with great vistas overlooking the beautifully landscaped grounds. As well as being producers of fine quality wines, we have for sale an extensive range of home-made jams, relishes, chutneys, pickles, etc.

ORDERS: Cellar Door, Mail, Phone, Email, Website
OPEN: Friday, Saturday, Sunday, Monday 10am - 4pm
Tuesday, Wednesday, Thursday 10am - 1pm
FACILITIES: Buses welcome, BBQ facilities, morning and afternoon teas by appointment



ANDREW AMOS

• Tel: 02 6752 1794 • Mob 0428 651 653
• email: andrew.amos5@det.nsw.edu.au
• www.woolawaywines.com.au

Did you know?



- Australian Wines have shown to be refined and distinctive, and although widely exported throughout the world, the interest in these wines continues to grow.

- Australia is ranked as the world's 7th largest wine producer, and the finest Australian wines are among the best in the world - a judgment that is consistently reinforced at international wine shows.

- Australia is now the number 4 wine exporting country in the world and the number 16 wine drinking country.



- Australian wines are being sold in over 100 countries and can be found in the finest restaurants the world over.

- The United Kingdom is now importing more wine from Australia than it does from France.

- Australian wines have consistently won medals at almost every major international wine competition and has set records for the price of a single bottle.



- Around 78% of the wineries in Australia have cellar doors. 29% also have restaurant dining, 11% offer accommodation and some even offer opera theatre and have festivals celebrating wine, food and music.

- We've also attracted a number of the giants of the wine world. Yering Station is participating in a joint venture with Champagne Davaux, one of the leading champagne houses in France, while Domaine Chandon (now an international brand) located in the Yarra Valley has a joint venture with Moët Chandon.

- Australia has some of the oldest grape vines in the world. Many of Europe's established vineyards were destroyed by disease (phylloxera) in the 1800s. The only survivors were the vines brought to Australia.



- There are 68 wine regions in Australia; this number keeps growing annually as more and more start ups fling open their cellar doors.

- In just 200 years, Australia's wine industry has grown from a few small plantings to an industry renowned throughout the world for quality, innovation and depth that produces every one of the major wine styles.

- The wine cask or wine box, the forerunner to the modern day soft pack, was invented in Australia.



ADMIRE ITS UNIQUENESS

Unlike every other product that is now manufactured for the table, wine exists in as many varieties as there are people who produce it.

Variations in technique, climate, grape, soil and culture ensure that wine is, to the ordinary drinker, the most unpredictable of drinks and to the connoisseur, the most intricately informative, responding to its origins like a game of chess to its opening move.

ROGER SCRUTON, I Drink Therefore I Am

SOCIAL EVENTS CALENDAR

For additional information regarding other events, please contact the relevant Visitor Information Centre

JANUARY

Golden Gate Rodeo - Walcha
Country Music Festival - Tamworth
Lamb and Potato Festival - Guyra



JULY

Hats Off to Country - Tamworth
Christmas in July - Regional
Orange Festival - Bingara

AUGUST

AgQuip - Gunnedah
Jazz and Blues Festival - Bellingen

FEBRUARY

Food Fiesta - Glen Innes
Jazz in the Vines - Kitty Crawford



SEPTEMBER

Annual Porchetta Day - Gunnedah
Sustainable Living Expo - Armidale
Feast of Two Rivers - Gunnedah
Healing Waters Festival - Moree

MARCH

Gourmet Picnic - Nundle
Minerama - Glen Innes
Autumn Festival - Armidale
Nosh on the Namoi - Narrabri
Picnic at Hanging Rock - Nundle
A Day on the Green - Armidale



OCTOBER

Inverell Sapphire City Festival
Thunderbolt Festival - Uralla
Spring Festival - Woolbrook
NE Regional Wine Show - Glen Innes
Garden & Craft Expo - Narrabri
Gourmet in the Glen - Glen Innes
Mountain Festival - Walcha
Food & Wine Fair - Tamworth
Oct Feast - Kitty Crawford Estate

APRIL

Taste Tamworth - Tamworth
Food & Wine Festival - Kootingal
Chinese Easter Festival - Nundle
Oracles of the Bush - Tenterfield
Gold rush festival - Bingara



MAY

Moree on a Plate - Moore
Australian Celtic Festival - Glen Innes
New England Expo - Armidale
Great Nundle Dog Race - Nundle



NOVEMBER

Garden Festival - Walcha
Food & Wine Festival - Tenterfield
Beardies Festival - Glen Innes
Golden Grain Festival - Moree

JUNE

Taste of Italy - Reedy Creek Estate
Wintersong Festival - Tenterfield
Frost over Barraba Festival - Barraba



DECEMBER

Walcha Timber Expo - Walcha
Campdrafting & dog trials - Nundle



Visitor Information Centre's



Armidale Visitor Information Centre

82 Marsh St, Armidale NSW 2350
Phone: 02 6772 4655
www.armidaletourism.com.au

Barraba Visitor Information Centre

116 Queen St, Barraba NSW 2347
Phone: 02 6782 1255
www.visittamworth.com.au

Bingara Visitor Information Centre

Maitland St, Bingara NSW 2404
Phone: 02 6724 0066
www.bingara.com.au

Glen Innes Visitor Information Centre

152 Church St, Glen Innes NSW 2370
Phone: 02 6730 2400
www.gleninnestourism.com

Gunnedah Visitor Information Centre

Anzac Park South St, Gunnedah NSW 2380
Phone: 02 6740 2230
Web: www.infogunnedah.com.au

Guyra Visitor Information Centre

New England Highway, Guyra NSW 2365
Phone: 02 6779 1876
www.guyra.nsw.gov.au

Inverell Visitor Information Centre

Campbell St, Inverell NSW 2360
Phone: 02 6728 8161
www.inverell.com.au

Nundle Visitor Information Centre

Jenkins St, Nundle NSW, 2340
Phone: 02 6769 3026
www.visittamworth.com.au



Manilla Visitor Information Centre

197 Manilla St Manilla NSW 2346
Phone: 02 6785 1207
www.visittamworth.com.au

Moree Visitor Information Centre

Cnr Gwydir and Newell Highway,
Moree NSW 2400
Phone: 02 6757 3350
www.moreetourism.com.au

Narrabri Visitor Information Centre

Newell Highway, Narrabri NSW 2390
Phone: 02 6799 6760
www.visitnarrabri.com.au

Tamworth Visitor Information Centre

561 Peel St
Tamworth NSW 2340
Phone: 02 6767 5300
www.visittamworth.com.au

Tenterfield Visitor Information Centre

157 Rouse St, Tenterfield NSW 2372
Phone: 02 6736 1082
www.tenterfield.com

Uralla Visitor Information Centre

104 Bridge St, Uralla NSW 2358
Phone: 02 6778 4496
www.uralla.com

Walcha Visitor Information Centre

51 W.Fitzroy St, Walcha NSW 2354
Phone: 02 6774 2460
www.walchansw.com.au

Warialda Visitor Information Centre

Hope St, Warialda NSW 2402
Phone: 02 6729 0046
www.gwydircountry.com

THANK YOU TO OUR MAJOR SPONSORS



THANK YOU TO OUR REGIONAL COUNCIL SPONSORS

Armidale
Dumaresq Council

ARMIDALE



NARRABRI



WALCHA



TAMWORTH



INVERELL



GLEN INNES



GUNNEDAH



MOREE



TENTERFIELD



LIVERPOOL



GWYDIR



URALLA

For more information about food and wine in Northern Inland New South Wales, please visit our websites:

www.rdani.org.au

www.foodandwine.net.au

PRODUCED BY: Regional Development Australia - Northern Inland

PO Box 72, Armidale, NSW 2350 • Tel: 02 6771 2790 • Fax 02 6771 4034 • Email: rdani@rdani.org.au

DESIGNED BY: Steve Black, Danieli Studios **CUSTOM IMAGES:** Gary Fry, Danieli Studios, Armidale 02 6772 2671

Disclaimer: This brochure is published by Regional Development Australia - Northern Inland, with the assistance of Inland NSW Tourism, Australian Milling Group, 12 Northern Inland councils and individual businesses listed ("the publishers"). Although all efforts have been made to ensure the accuracy of information herein at time of publication, the publishers cannot warrant its ongoing accuracy. Readers should contact the relevant facility to confirm opening hours and product availability, and also ensure that roads are passable, before visiting different facilities. The publishers disclaim any liability arising out of reliance on this brochure by any reader and recommend that readers make their own independent inquiries before visiting any facility featured in the brochure.